

I INTERCONTINENTAL MEETINGS.



LUNCH & DINNER SERVED

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STARTERS

- Riviera salad, roasted vegetables and arugula served with parmesan cheese and tomato vinaigrette.
- Goat cheese croustillant, marinated green apples, garden salad and Italian vinaigrette.
- Seared tuna salad with salmorejo, mixed lettuce, mini vegetables and olive oil.
- Tuna tataki served with candied tomatoes, mustard cream, de piquillo pepper sauce, sprouts and balsamic reduction.
- Caprese salad with pine nuts pesto sauce, organic lettuce, balsamic reduction and olive powder.
- Black Quinoa salad scented with peppermint and honey, artichoke, tomato, tangerine, cucumber, mushroom, sprouts and lemon dressing.
- Traditional Caesar salad served in a focaccia ring with its anchovy sauce, parmesan cheese and croutons.
- Mixed lettuce salad with arugula, turkey, berries and cheese toast au gratin served with balsamic blackberry dressing.
- Wedges salad with cherry tomato, crispy bacon, caramelized walnuts and blue cheese crumbs with yogurt dressing.
- Mixed lettuce salad with Serrano ham, goat cheese toast, melon and hazelnuts.
- Tonnato style slow cooked turkey slices with tuna mayonnaise, capers and anchovies.
- Shrimp Ceviche "Vuelve a la Vida" served with avocado and crackers.
- Poultry terrine and mixed mushrooms served with dehydrated tomato coulis and parmesan cheese.
- Portobello mushroom carpaccio marinated with old mustard, arugula bouquet, macadamia Crunchy.
- Fresh salmon, avocado and coriander tartar served with mustard sauce, natural yogurt and plantain chips.

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HOT SOUPS

- Asparagus cream, croutons and focaccia.
- Tomato and basil with crunchy garlic bread and parmesan cheese.
- Mushroom capuccino, toasted hazelnuts and olive oil.
- Aztec Soup, accompanied with avocado, fresh cheese, tortilla chips.
- Broccoli and Green Pea cream flavored with Truffle oil and toasted almonds.
- Pumpkin cream and cognac flambé carrots.
- Indian Mulligatawny, base of lentils, coconut cream, lemon and curry.
- Kak-ik, traditional Guatemalan soup, turkey, Basmati rice and avocado.
- Italian Minestrone with pasta Orzo, pesto, and oregano grissini.
- Chicken Thai soup with coconut and galanda.
- Miso soup, seaweed, tofu and chives.
- Shitake mushrooms soup, soy sauce, chicken, egg and chives.
- Tradicional beans soup served with fresh cheese, pok rinds chips, and tortilla.

COLD SOUPS

- Andalusian gazpacho.
- Cucumber, avocado and dill.
- Tomato, watermelon and Strawberry with peppermint essence.

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MAIN COURSES

- Zucchini wrapped snook fillet stuffed with mushrooms over white beans stew and Spanish chorizo.
\$23.00
- Shrimp Yakitori on Jasmine rice and thin julienne vegetables sautéed with sesame.
\$25.00
- Grilled salmon served with asparagus risotto in a creamy lemon sauce.
\$24.00
- Duo of chicken breast in white wine sauce and sea bass fillet with coriander and pistachio crust, asparagus and Macaire potato.
\$23.00
- Chicken breast stuffed with ricotta and spinach with parmesan sauce, almond rice, zucchini rose and grilled del piquillo pepper.
\$19.00
- Chicken cordon blue served with rosemary roasted potato wedges, glazed mini vegetables with tomato and basil sauce.
\$20.00
- Turkey fillet stuffed with shrimp mousse, ciboulette, madras rice, vegetables tagiatelle and lemon sauce.
\$22.00
- Turkey Ballotine stuffed with nuts, accompanied by Pont Neuf potatoes, brunoise vegetable with apple and port sauce.
\$20.00

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MAIN COURSES

- Pork tenderloin in Hibiscus sauce, served with Bouchon potato and vegetable tian. **\$20.00**
- Braised pork rib BBQ sauce served with baby corn sauté, roasted tender onion and homemade mashed potatoes. **\$19.00**
- Duo of fillet mignon in pepper sauce and chicken breast with herbs crust in creamy sauce, Bouchon potato and vegetable bayaldi. **\$20.00**
- Duo of beef tenderloin with mushroom sauce and salmon fillet with dill sauce, creamy rice and spinach sautéed with walnuts. **\$25.00**
- Duo of braised strip loin and jumbo shrimp in dill and tarragon sauce, served with saffron risotto croquette and asparagus bouquet. **\$28.00**
- Typical Guatemalan with grilled Coulotte, baked potato with sour cream, refried beans, guacamole, chimol and chimichurri. **\$21.00**
- Beef tenderloin medallion served with potato gratin and nutmeg, mini glazed carrot and pepper sauce. **\$21.00**
- Beef tenderloin in porcini sauce served with mashed potatoes, roasted asparagus and cherry tomato. **\$23.00**

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VEGETARIAN & GLUTEN FREE MAIN COURSES

- Eggplant and feta cheese greek moussaka.
- Neapolitan penne pasta, mushroom and arugula, served with Parmesan cheese.
- Butter Paneer Masala, fresh cheese in tomato sauce with green cardamom, served with basmati rice and vegetables.
- Oriental stir fry vegetables with tofu and roasted cashew, served with brown rice.
- Gnocchi a la Trapánese with pecorino cheese, arugula and cherry tomato.
- Eggplant parmigiana au gratin with fresh mozzarella cheese.
- Mediterranean Falafel, mini fatoush salad with tzatziki sauce and mini pita bread.
- Zucchini stuffed with ricotta cheese and mixed herbs with creamy tomato and thyme sauce.
- Grilled vegetable tandoori with tamarind, peppermint and coriander sauce.
- Green cannelloni stuffed with ricotta cheese and spinach, pomodoro sauce au gratin with fontina cheese.
- Grilled vegetables Lasagna.
- Grilled cauliflower with parsley and pine nuts served with orange sauce, spinach mayo, malanga and sweet potato chips.
- Grilled watermelon steak served with port sauce, grilled goat cheese with toasted pine nuts and a mixture of arugula and cherry.

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DESSERTS

- Creme brûlée: coconut, orange, passion fruit, pistachio, sapodilla, coffee, chilacayote. (*one flavor per menu*)
- Coconut gratin, lychee sauce and cardamom with chilacayote panna cotta.
- Three chocolate mousse with red fruit sauce and crispy tulip.
- Truffle cake with chocolate mousse and passion fruit.
- Baked pear with saffron almond frangipane.
- Chocolate bomb with amaretto cappuccino.
- Champagne mousse with creamy red berries.
- Ginger mousse with a species sponge cake.
- White brownie with lemon Bavarois.
- Mascabado Breton with creamy passion fruit and milk chocolate mousse.
- Pistachio cake with blackberry and anglaise sauce.
- Chocolate pot, red fruit salad marinated in Zacapa rum and organic chocolate soil.
- Wild fruit, lime crystals, coconut tulip and mint sorbet.
- Deconstructed pistachio tiramisu.
- Chilacayote strudel with cocoa soil and cardamom gelato.

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