



La Guanaquita #2 EST 2020

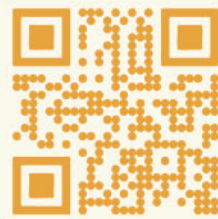
TRADITIONAL SALVADORAN FOOD

MENU

Business hours

from Tuesday to Saturday
9am to 8:30pm

Sunday
9am to 7pm



124 S Girls School Rd
Indianapolis, IN. 46231



CALL US NOW
(317) 273-0190

www.laguanaquita2indy.com

***A gratuity of 18% will be charged to parties with 4 or more people**

SODAS, BEVERAGES AND AGUAS FRESCAS



ENSALADA DE FRUTAS

Aguas Frescas

Medium: **\$5.25**

- Salvadoran Horchata
- Melon
- Tamarind

Large: **\$6.25**

- Hibiscus (Jamaica)
- Pineapple



Fruit Smoothie

Medium: **\$6.50**
Choose between:

- Banana
- Banana with Strawberry
- Orange Juice
- Papaya

Large: **\$9.50**

Hot Beverages

Coffee: **\$3.75**

- Hot Milk:
- Hot Chocolate:
- Corn Atole:

Medium: **\$3.25**

Medium: **\$4.25**

Medium: **\$4.25**

Large: **\$5.25**

Large: **\$5.75**

Large: **\$7.25**



Special Beverages

• Ensalada de frutas (fruit salad drink) Medium **\$6.50**

Large **\$9.50**

Made with chopped fresh fruit: pineapple, melon, mango, nance

• Passion Fruit: Medium **\$4.50** Large **\$6.50**

• Watermelon Slush: **\$5.50**

Bottled Beverages

Jarritos. **\$4.25**

Mandarin, Tamarind, Pineapple, Fruit Punch, Lime.

Mineral (sparkling water), Sidral. **\$4.25**

- Mexican Coca Cola
- Fanta
- Sprite
- Banana Tropical
- Cola Champagne

Canned Sodas.

\$3.25

Iced Tea.

\$3.50

Nesquik, Apple juice.

\$3.25



KIDS MENU **\$8.99**

Includes fries, one canned soda or a small agua fresca

• Chicken Nuggets

• Mini Burrito
or Mini Quesadilla

(cheese, chicken, or steak)



• Hot Dog

• Cheeseburger

• Mac and Cheese

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions"

COCKTAILS AND BEERS

Cantarito: Regular **\$11.25** Large **\$15.25** Michelada: Regular **\$10.25** Large **\$13.25**

TEQUILA SHOTS:

- Exotic **\$8.25**
- José Cuervo **\$9.25**
- Patrón **\$10.25**
- Don Julio **\$10.25**
- Reposados **\$12.25**
(Aged)

Beers

- Regular **\$5.50**
- Caguama (Large) **\$10.50**
- Bucket of 6 beers – ask for price



COCKTAILS

\$10.99

Adiós Motherfuc*er
Rum, gin, vodka, tequila, sweet and sour mix, blue curaçao, soda.

\$9.99

Margarita
Frozen or on the rocks. Flavors: lime, strawberry, mango, peach.

\$9.99

Piña Colada
Rum, pineapple juice and coconut cream.

\$10.99

Tequila Sunrise
Tequila, grenadine and orange juice.

\$12.99

Golden Margarita

\$10.99

Sex on the beach
Vodka, orange or peach juice, grenadine, cranberry juice.



MARGARITA



GOLDEN MARGARITA

** Excessive alcohol consumption is harmful to your health. by law in the state of Indiana, a valid id may be required to serve alcoholic beverages.

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WINGS

APPETIZERS

To start and share

*Wings (6) **\$10.25** and (10) **\$15.25**
Fried plantain **\$8.50**

Cheese Dip **\$8.75**
Choriqueso **\$10.25**
Tostones (Fried Green Plantain) with Guacamole **\$10.75**

TOSTONES CON GUACAMOLE



CHEESE DIP

PLÁTANOS FRITOS



TRADITIONAL BREAKFASTS

Salvadoran and Central American

Plátano frito con huevo estrellado
Fried plantain with sunny-side-up egg, refried beans, queso fresco and sour cream.
\$13.75

Platanos fritos*
Fried plantains, beans and sour cream.
\$13.00

La Canoa*
Baked plantain, beans, scrambled egg, sour cream and fresh cheese.
\$10.50

Eggs any style*
Choose your favorite: huevos Rancheros, huevos a la Mexicana, eggs with chorizo, eggs with ham or sunny-side-up eggs. Served with rice, beans, and tortillas.
\$14.00

Baleada*
Flour tortilla, beans, scrambled eggs, cheese and cream.
\$4.50

Baleada especial*
Choose between asada, chicken or chorizo: served with beans, cheese, sour cream and avocado.
\$5.50

ANTOJITOS SALVADOREÑOS

With authentic Salvadoran taste

Tamal de pollo (Chicken Tamal) **\$4.50**

Tamal de elote (Sweet Corn Tamal) **\$4.50**
with sour cream.

Pastelitos **\$10.25**
3 potato and chicken fried empanadas, served with slaw and tomato sauce.



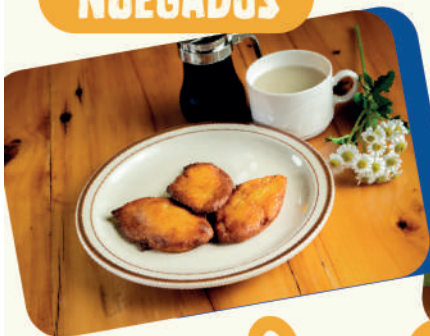
PLÁTANO FRITO CON HUEVOS ESTRELLADOS



PASTELITOS



NUÉGADOS



YUCA CON CHICHARRÓN



TAMAL DE POLLO

TAMAL DE ELOTE



Nuégados (3 pieces) **\$10.25**
Cassava Fritters, served with house made syrup.

Yuca frita **\$11.25**
Fried Cassava with pork, slaw and tomato sauce.

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PUPUSAS

The most famous dish from El Salvador

All pupusas have cheese.

Pupusa de harina de arroz (rice flour) **\$6.25**
(add meat or shrimp +\$1.99 each)

Pupusa Revuelta **\$4.50**
(cheese, beans and chicharrón)
extra grande **\$6.25**



PUPUSA REGULAR



PUPUSA DE HARINA DE ARROZ

Cheese or Bean Pupusa	\$4.50	XL	\$6.50
Chicharrón and Cheese Pupusa	\$4.50	XL	\$6.50
Bean and Cheese Pupusa	\$4.50	XL	\$6.50
Loroco and Cheese Pupusa	\$4.50	XL	\$6.50
Zucchini Pupusa	\$4.50	XL	\$6.50
Pupusa especial (choose between asada, chicken or chorizo)	\$5.50	XL	\$7.25
Shrimp Pupusa	\$5.50	XL	\$7.25

LA GUANAQUITA SPECIALTIES

We have one for everyone!

El Mar y Tierra * **\$30.25**
Fried mojarra, grilled shrimp, grilled chicken breast, steak, rice, beans, chile toreado, pico de gallo, avocado, salad, and tortillas.



MAR Y TIERRA



POLLO CON TAJADAS



EL TÍPICO

El típico * **\$20.00**
Grilled shrimp, grilled chicken breast, steak, rice, beans, salad, avocado, tortillas.

Pollo con tajadas * **\$21.00**
Traditional Honduran Fried chicken. Choose between quarter leg or breast. Served with fried green plantain chips, cabbage, tanned onion, house sauce and dressing.

TRADITIONAL SALVADORAN DISHES



From my home country to your table!

La Guanaquita*

Two sunny-side-up eggs, carne asada, fried plantain, queso fresco, sour cream, casamiento (mixed rice and beans), one cheese pupusa, and avocado.

\$21.99



LA GUANAQUITA



EL GUANACO

El Guanaco

Chicken tamal, cassava, pork, two empanadas, fried plantain with sour cream, one cheese pupusa, queso fresco and curtido.

\$20.99

La Hembra*

Two sunny-side-up eggs, fried plantain, sour cream, queso fresco, casamiento (mixed rice and beans), one cheese pupusa, and avocado.

\$18.25



LA HEMBRA



EL BARÓN

El Barón*

Two sunny-side-up eggs, chorizo, casamiento (mixed rice and beans), fried plantain, sour cream, queso fresco, and avocado.

\$18.25

Sabor a mi tierra

Served with fried yuca, fried pork, one chicken tamal, one corn tamal, fried plantain with cream, one pastelito, one empanada, and one nuégado.

\$22.99



SABOR A MI TIERRA



COLOMBIANO MONTAÑERO

Colombiano Montañero*

2 sunny-side-up eggs, carne asada, rice, beans, 1 arepa, tostones (fried green plantain), fried yuca, chorizo, chicharrón (fried pork), fried plantain, queso fresco, sour cream, and avocado.

\$22.99

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TRADITIONAL SALVADORAN DISHES

From my home country to your table!



EL RAPIDITO

El Rapidito*

Eggs with chorizo, casamiento (mixed rice and beans), fried plantain, avocado, queso fresco and sour cream.

\$18.25

Antojitos Salvadoreños

Fried plantain, fried cheese, sausage, beans and cream.

\$12.99



ANTOJITOS SALVADOREÑOS

La Machaca

Salvadoran sausage, guacamole, beans, onion, pepper, tomato, sour cream, queso fresco, corn tamal and fried tortilla.

\$18.75



LA MACHACA

Delicias Salvadoreñas

Chorizo salvadoreño, guacamole, frijoles, crema, queso fresco, tamal de elote y tortilla frita.

\$16.75



DELICIAS SALVADOREÑAS

El Salpicón

Minced beef with radish, onion, mint, cilantro, rice, beans and salad.

\$17.25



EL SALPICÓN

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SOUPS



Sopa 7 Mares – Seafood mix soup*

Seafood mix, fish fillet, peeled shrimp, shrimp with shell, onion, cilantro, tomato and tortillas.

\$24.99



SOPA 7 MARES

SOPA DE GALLINA



Sopa de gallina -

Hen soup (Friday & Sunday only)

Traditional hen soup made with vegetables, grilled hen, rice, salad and tortillas.

\$20.00



Sopa de res – Beef soup (Saturday only)

Beef rib, beef shank, corn, chayote, carrot, yuca, cabbage and tortillas.

\$22.00



SOPA DE RES

SOPA DE PATA



Sopa de pata -

Cow throttle soup (Sunday only)

Cow throttle and tripe, corn, chayote squash, carrot, yuca, cabbage and tortillas.

\$22.00

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TASTE OF MEXICO



Tacos

Choose between asada, chicken, pastor, or chicharrón.



TACOS

Taco Regular

Choose your meat, chicken, chorizo or pastor. Served with onion and cilantro.

\$4.50 each

Taco Supremo

Choose your meat. Served with lettuce, tomato, cream and mozzarella.

\$5.50 each

Tacos Dorados de Pollo (3)

Rolled chicken tacos, served with rice, beans and salad.

\$12.50

TACOS DORADOS



SOPE



Burrito Regular

Filled with your choice of one meat, rice, beans, onion and cilantro.

\$11.50

Quesadilla Regular

Choose one meat, filled with cheese, onion and green pepper. Served with rice and beans. (Add shrimp +\$2.00)

\$17.50

Gordita

Choose one meat, filled with beans, lettuce, tomato and sour cream.

\$9.99

Sope

Choose one meat, with beans, lettuce, tomato, cream and queso fresco.

\$9.99

Torta (Mexican Style sandwich)

Choose one meat, with beans, lettuce, tomato and mayo.

\$10.99

Torta de milanesa de pollo

Chicken tenderloin. Made with beans, lettuce, tomato and mayo.

\$11.25



TORTA CUBANA



CHILAQUILES

Torta Cubana

Chicken tenderloin, pastor, ham, sausage, beans, cheese, lettuce, mayo, tomato and avocado.

\$14.50

Nachos Texanos Supreme

Chicken and beef fajitas, chorizo, green pepper, tomato, onion, cheese dip, lettuce, sour cream and guacamole.

\$20.00

Chicken or Beef Fajitas

Served with rice, beans and tortillas.

\$17.50

Mixed Fajitas

Steak, chicken and shrimp. Served with rice, beans and tortillas.

\$20.00

Chilaquiles*

Fried tortillas in a green sauce, carne asada, scrambled eggs, queso fresco, beans, sour cream, chile toreado and avocado.

\$20.00



NACHOS

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STEAK AND CHICKEN

(served with rice, beans, salad and tortillas)



CARNE ASADA

Pechuga de pollo a la plancha *

Grilled Chicken Breast.

\$18.25

Pollo frito pierna o pechuga *

Fried chicken – Quarter leg or breast.

\$17.75

Carne asada

Grilled steak

\$22.99

Bistec encebollado

Grilled steak with onion

\$22.99

Bistec ranchero

Ranchero style steak

\$22.99

FISH AND SEAFOOD

(served with rice, beans, salad and tortillas)

Camarones - Shrimp *

Choose your favorite: Garlicky, grilled, A la mexicana, or a la Diabla (spicy). 🌶️

\$19.99

Mojarra frita - Whole Fried tilapia *

Choose your favorite style: garlicky, grilled, a la mexicana o a la Diabla (spicy). 🌶️

\$19.99

Coctel de camarón - Shrimp Cocktail *

Cooked shrimp with onion, cilantro, avocado, tomato and ketchup.

\$19.99



MOJARRA FRITA



COCTEL DE CAMARÓN

DESSERTS

Empanada (Salvadoran style)

Plantain filled with house made milk cream, or bean and sugar.

\$2.75 each

Quesadilla de arroz

A tasty cake made with rice flour, eggs, cream, cheese, margarine, sugar and cinnamon.

\$7.25 each



EMPANADA

Additional Notes

- No returns accepted on food or drinks.
- All dishes are served as written in description; actual presentation, may vary from photos.
- All substitutions or additions have an extra cost.
- If paying separate bills, notify your server before ordering.
- In groups with 4+ people an 18% gratuity will be automatically added.

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