BOATIQUE
HOTEL AND MARINA
RÍO DULCE

OPEN 8AM–8PM · BAR OPEN 8AM–9PM

We proudly support local fishermen, farmers and culinary artisans.

good morning

Buenos Días

Pancakes
V · Q50
Three fluffy pancakes with butter, finished with a drizzle of local honey or pancake syrup.

Protein Pancakes
GF · V · Q65
Gluten-free oat and banana pancakes with butter, finished with a drizzle of local honey or pancake syrup.

Marina Morning
GF* · V · Q45
Tropical fruit in season, two hard-boiled eggs, homemade bread and marmalada (jam). GF without bread.

Guatemalan Breakfast
GF · V · Q70
Eggs scrambled with tomato and onion, sweet plantains, beans, traditional cheese and a dollop of homemade cream. With coffee.

American Breakfast
GF · Q75
Two fried eggs, crisp bacon, hash browns and fruit. With coffee.

European Breakfast
V · Q65
Comes with two eggs, fresh leafy greens, slices of Guatemalan cheese and homemade bread with marmalada (jam).

Omelette
V* · Q70
Fresh eggs filled with ham, vegetables and cheese, cooked in our cast iron, with homemade bread. Vegetarian without ham.

Breakfast Skillet
GF · Q70
Home-cut potatoes fried crisp with vegetables and cheese, topped with two fried eggs.

Breakfast Tacos
GF · V · Q65
Three homemade corn tortillas with beans, scrambled eggs, sweet plantains and cheese, topped with a dollop of Guatemalan cream.

Caramelized French Toast
V · Q50
Homemade bread soaked in rich custard, caramelized on cast iron until golden.
Add eggs and bacon +Q25

Yogurt, Granola & Fruit
GF* · V · Q60
Unsweetened Greek yogurt, rich in probiotics, with granola and seasonal fruit, finished with a drizzle of local honey. GF without the granola.

Piña Colada Chia Cup
GF · V · Q40
Homemade with chia and nut milk, fresh pineapple and toasted coconut flakes, finished with a drizzle of local honey.

classics

Clásicos

Hamburger Q75
Hand-pressed patty on our homemade coconut bun with lettuce, tomato, onion and cheese. Comes with a side.

Boatique Burger Q100
Hand-pressed patty on our homemade coconut bun with fried egg, bacon, lettuce, tomato, onion and cheese. Comes with a side.

Tropical Chicken Burger Q85
With fresh pineapple, finished with our famous Boatique sauce. Comes with a side.

Chicken and Greens
GF* Q65
Wings or fingers with our house greens, in your choice of buffalo, tamarindo or salt and pepper.

Baked Spaghetti Bolognese Q75
Oven-baked spaghetti in our hearty Bolognese sauce. Served with our house salad and homemade bread.

Nachos Supreme
GF* Q120
Tortilla chips loaded with seasoned ground beef, beans, vegetables and melted cheese. Serves 3–4.

SIDES — *choose one: home-cut potato fries, butter mashed potatoes, or side salad.*
SIDE SALAD: *leafy greens, homemade queso seco, green apple, red onion, pepitas (pumpkin seeds) and our homemade vinaigrette.*

boatique

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FEATURED

Doña Andrea's Taco Bar

Barra de Tacos de Doña Andrea

Handmade tacos on homemade corn tortillas · three per order

ALWAYS OPEN

Vegetarian
GF · V Q60

Avocado, corn, cilantro, onions, queso and limón, with a dollop of our chipotle sauce on the side.

Chicken GF Q75
Chicken, corn, cilantro, cheese, onions and limón, with a dollop of our chipotle sauce on the side.

Fish GF Q90
Blackened fish with avocado, pickled cabbage, radish and limón, finished with a drizzle of creamy garlic sauce.

Lobster / Shrimp GF Q150
Buttery lobster and prawns with avocado and limón, topped with homemade cilantro tropical fruit salsa and our chipotle sauce on the side.

Pulled Beef or Pork GF Q90
Beans, escabeche (pickled cabbage), fresh radish, avocado, cilantro and limón, with the pulled meat in our chipotle sauce. Ask about today's pick.

Add a House Margarita +Q25

from the river & sea

Del Río y del Mar

Fried Mojarra
GF* Q130

Fresh mojarra, fried crisp, with traditional sides.

Banana-Leaf Fish GF Q100
Locally caught robalo steamed in banana leaf with limón and garlic, with rice and veggies.

Ceviche
GF* Q125

Cured in limón with tomato and cilantro, with crackers (or tortilla chips for gluten-free).

Coconut Shrimp
GF* Q100

Crispy coconut shrimp with our homemade piña colada sauce. Comes with a side.

Garlic Shrimp
GF* Q100

With homemade bread to soak up every drop of our sizzling garlic butter, white wine and fresh rosemary. GF without the bread, with a salad instead.

Our fish and shrimp are caught by local fishermen, fresh from the Río Dulce or the Caribbean just downriver.

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healthy eats

Comida Saludable

GLUTEN-FREE · VEGETARIAN · VEGAN

Ask your server about gluten-free, vegetarian and vegan options anywhere on the menu.

GF gluten-free · V vegetarian · VG vegan · * on request

Watermelon Mint Salad GF · V Q25

Fresh watermelon, mint, limón and homemade queso seco, finished with a drizzle of balsamic reduction.

Chipotle Rice Bowl GF Q90

Rice and beans with escabeche (pickled cabbage), fresh radish, avocado, cilantro and limón, topped with pulled beef or pork in our chipotle sauce. Ask about today's pick.

Buddha Bowl GF · V* · VG* Q95

Chicken, coconut rice and beans, cabbage and veggies, finished with our peanut dressing. Vegetarian or vegan option.

Tortilla Salad Q80

Leafy greens topped with seasoned ground beef, cheddar, black beans, pico de gallo, avocado and cilantro, with our chipotle sauce on the side.

Papaya Salad GF · V · VG Q25

Fresh-cut papaya with cilantro and limón.

Fruit Plate GF · V · VG Q25

Seasonal fruit with traditional pepita.

Eden's Avocado Toast V Q40

Homemade bread topped with guacamole, a poached egg and fresh pico de gallo.

House Greens GF · V Q30

Leafy greens, queso seco, green apple, red onion and pepitas (pumpkin seeds), finished with our homemade papaya-seed vinaigrette.

Add chicken breast +Q20 · *grilled shrimp* +Q35

Greek Salad GF* · V Q70

Tomato, cucumber, sweet peppers, red onion, black olives and queso seco with warm flatbread, made in-house, finished with our homemade vinaigrette. GF without the flatbread.

Carrot Soup GF* · V · VG* Q55

Silky carrot, ginger and coconut soup, topped with homemade croutons and pepitas (toasted pumpkin seeds).

Caldo GF

Traditional Guatemalan caldo, a homemade bone broth soup, served with corn tortillas.

Beef Q65 · chicken Q55

Traveler's Tummy Ginger Shot GF · V · VG Q10

Fresh ginger and apple cider vinegar in one zingy shot. A traditional remedy for travel tummy.

Artisan Pizzas

Pizzas Artesanales

Homemade crust, made in-house.

Hawaiian Q95

Premium ham and fresh pineapple under melted mozzarella.

Tex-Mex Q100

Ground beef, corn, olives, peppers and jalapeños, with our chipotle sauce on the side.

Margherita V Q85

Fresh oregano or basil.

Vegetarian V Q95

Olives, green and red peppers, onion and fresh tomato.

Olivia's Q100

White pizza: ham, mozzarella, spinach and olive oil, finished with a drizzle of balsamic reduction and local honey.

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small eats

Para Picar

LIGHTER PORTIONS, LIGHTER PRICES

Smothered Chili Wedges GF Q40
Potato wedges topped with cheese and our house meat chili.

Mini Buddha Bowl
GF Q45

A smaller version of our Buddha Bowl, finished with our peanut dressing.

Two Tacos
GF · V* from Q40

Vegetarian Q40 · chicken Q50 · beef, pork or fish Q60 · lobster and shrimp Q100

Cup of Caldo
GF Q30

A starter-size cup of our traditional Guatemalan caldo.

Plátanos con Frijoles GF · V Q35
Sweet plantains with refried black beans, finished with a dollop of homemade cream.

Home-Cut French Fries GF · V · VG Q25
Round fries, hand-cut and salted to perfection.

Crispy Green Plantain Chips
GF Q30

Thin-sliced green plantain, fried crisp and lightly salted, served with creamy garlic sauce.

Guac & Nachos
GF · V · VG Q25

Chips with homemade guacamole and pico de gallo.

dessert

Postres

Rice Pudding
GF · V Q35

Rice pudding made with milk, in apple cinnamon, horchata or mango (seasonal).

Chocolate Avocado Mousse GF · V · VG* Q35
Homemade with Guatemalan chocolate, avocado, banana and local honey.

Baileys and Ice Cream V Q45
Ice cream with a pour of Baileys.

Dessert of the Day
Ask your server for details.

From our own bakery: we bake our own sourdough, flatbread and coconut buns, make all of our tortillas, and prepare our desserts in-house.

drinks

Bebidas

Lemonade Q30 · Iced Tea Q30 · Jamaica Rose Iced Tea Q35 · Green Smoothie Q40 · Watermelon Mint Fresca Q35 · Sangria Q50 · Margarita Q50 · Mojito Q50 · Tropical Smoothie Q40

Piña Colada, made from scratch Q50
Made from scratch with fresh pineapple and coconut.

Virgin Piña Colada Q30

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