

DEAR CUSTOMER

We are grateful for your visit and hope you have enjoyed the experience.

In Sublime, a the time line is our point of departure, we are inspired by history. We acknowledge the past, in order to understand our present and Enrighten our future.

Guatemala has a complex yet interesting history. History has indented and shaped us to generate our identity. We share its millennial culture as a true experience and that fill us with pride.

In Sublime we believe in the power of gastronomy to change our nation: through this platform it can be recognized and imposed in our cultural identity to generate a change in the socioeconomic aspect for a sustainable development. Guatemala has a rich and blessed land, with more than 360 microclimates, this enables us to have diverse ingredients, which can be exposed in our cuisine.

What awaits? What can we be eating in five, ten or one hundred years? What will we value? What will we aspire? What will be offered?

The beauty that beholds the future is not yet defined. We are invited to act on that future and create it. Our future will always be the outcome of our present, the product of our decisions and our effort.

So from today, we vision ourselves to set free the part of us that doesn't conform in saying "let's see what happens." Today we plan to act, decide and work in favor of Guatemala's gastronomy so it can have the place it deserves, a cultural consciousness that knows and loves itself.

We invite you to join us in fulfilling our compromise.

SUBLIME





Prehispanic

SOUPS AND SALADS

7000 A.C.

MESOAMERICANA

Smoked tomato soup, aired with peppers, tender corn, butter squash, beans and cracker.

From central Mexico to the north coast of the pacific in Costa Rica, we feel honored to be part of one of the eight central points of the development of the agriculture.

Q65

KALOMT'E

Bean soup, demi-glace vegetables, avocado, amaranth and wild mushrooms.

The extraordinary Kalomt'e K'abe; a queen warrior, she governed the archeological site of Peru-Waka in Petén during the VII century.

Q65

DIVERSIDAD MAYA (MAYAN DIVERSITY)

Mixed green vegetable, 3 ounces of tuna, topped with a dressing made from berries, pumpkin seeds, pineapple, starfruit and native seasonal fruit.

A celebration to the thousands of ingredients predominantly coming from the sea, rivers, lakes, forests, and other used by the Mayan Civilization for their daily meals.

Q115

EQUINOCCIO (EQUINOX)

Shrimp salad, bell pepper, tomato, squash, topped with a dressing made of zapuyul oil, and caramelized pumpkin seeds.

The equinox the moment of the year in which the day and night have the same duration it is an omen that the season is perfect to sowing crops in the Mayan civilization.

Q135



Pre hispanic

ENTREE

950 D.C.



TIKAL

4 oz. of shrimp aligned with lemon, palm heart tartar, avocado, zamat and habanero with a corn tostada.

In the middle of the XIX it was rediscovered by Modesto Méndez and Ambrosio Tut and we remember the treasured culture that was once forgotten.

Q150



EL DIOS DE LA LLUVIA (THE RAIN GOD)

Tomato tartar, avocado sorbet, annatto, zamat and distilled cobanero chile with sea water.

For the Mayans, the abundance or scarcity comes the will of the god Chaac, who was in charge of ending the drought, he is represented in several sculptures across Mesoamerica.

Q89



Conquest and colony

1492



THE NIÑA, THE PINTA AND THE SANTA MARIA

Yellowfin tuna, watermelon with a splash of lemon, tangerine and pumpkin seed, annatto, orange and a breeze of the Atlantic Ocean.

In honor of Cristopher Columbus's three caravels, that were used in his first voyage to the new world in 1492 and the ocean they traveled.

Q120



Conquest and Colony

ENTREE

1492

THE OLD WORLD

Beef Carpaccio, manchego cheese, truffle oil, crumbled chorizo, smoked aioli, cappers, bread with olive oil dust and ultrafrozen lemon.

Once the "New World" was discovered, the "Old World" was defined as the part of the world known before Columbus' voyages.

Q125



Conquest and Colony

WARM ENTREE

1492

WHAT CAME FROM SPAIN

Crunchy croquette made of yucca, pork rind, and string cheese.

When Spain settled in the Americas they brought ingredients and techniques that now are irreplaceable in the Guatemalan cuisine: onion, garlic, dairy, pork, citric and most important and deep fried foods. When Spain settled in the Americas they brought ingredients and techniques that now are irreplaceable in the Guatemalan cuisine: onion, garlic, dairy, pork, citric and most important and deep fried foods.

Q95

RUM

Brioche bread, steak, rum caramel, mushrooms, truffle oil and Chancol cheese foam Brioche bread, steak, rum caramel, mushrooms, truffle oil and Chancol cheese foam.

In San Jeronimo, the region of Alta Verapaz in the mid XVI century Dominic frays founded the first sugar mill in Guatemala making those the first steps to the now rum industry in the country.

Q135



Independance

1821

JUAN CHAPÍN

4 oz of porkbelly, yucca puree, onion ashes, avocado cream, and lime.

José Milla y Vidaurre represented the Guatemalan of the era, with this particular character in the iconic novel "A trip to the other world. going through other parts".

Q95



Conquest and Colony

WARM ENTREE

1492

YO PIENSO EN TI BY: JOSÉ BATRES MONTÚFAR

Shrimp, calamari, mussel and escargot,
Sauté loroco (edible unopened flower
buds), butter, White wine, tomato and
chorizo.

*I think of you,
I think of you,
You live in my mind alone, fixed
without truce, at every hour,
although my indifferent appearance
doesn't show it
the flame over my forehead is the
silence that devours me.*

Q135

-José Batres Montufar



Independence

1821

**QUADERNO DE COSINA,
KITCHEN NOTEBOOK**

A tribute to the first cooking notebooks and recipes “quaderno de cosina” originally spelled this way, is a documentation of homemade meals of the XIX century in Guatemala.

Corn ñoqui with chipilin herb butter, bacon, 4 oz of porkbelly with Mayan honey, smoked tomato sauce, string cheese topped with dried cheese.

Q145



XIX Century

1871

CHAMPER&CO

7 oz jumbo shrimp in garlic and parsley, pumpkin risotto, butter and bratwurst.

Champer and Company a German exporting company had great fame in the region of Retalhuleu, the fame was such that the pronunciation of the company’s name became the name of the port of Champerico.

Q269

NONNA’S QUICHE

Duck in three textures, duck breast, risotto and terrine with Chancol cheese foam, coffee reduction and oil truffle.

A tribute to Giuseppe Azzari creator of the famous and delicious Chancol Cheese, an acknowledgement to his life in Nebaj and his family who to this day continue the production of cheese.

Q269

PASTA AND RICE



XIX Century

PASTA AND RICE

1871

**LA HUELLA DEL DRAGÓN
(THE DRAGON'S FOOTPRINT)**

Oriental noodles, 3oz of the catch of the day, tamarind and chipilín herb, tofu made of pumpkin seed and cobanero chile served with corn tostadas.

The Chinese culture has had a silent but important role in Guatemala, the first migrants came at the end of the XIX century.

Q155



XIX Century

PASTA AND RICE

1889

THE FIRST AMBASSADOR

7 oz, of the catch of the day, buttered coffee foam, plantain puree and a citric herb salad.

Guatemala's coffee was the first ambassador to show the greatness of Guatemalan made products, when in 1889 it won for the first time an award to the best coffee in the world in the World Expo in Paris.

Q189

PUERTO BARRIOS

8 oz of tempura seafood (fish, shrimp and seasonal crustaceans) topped with Caribbean coconut sauce, and served with cilantro and rice made of Malanga (or yautia a starchy vegetable present in the Caribbean and parts of Africa).

On July 19th of 1895, a governmental law founded Puerto Barrios and one year later it became the major port of the republic.

Q245



XX Century

1922

THE MURALS

7 oz of the catch of the day with a lentil and chorizo sauce.

Los Murales of Carlos Mérida are unique, they were made from a geometric and abstract perspective that were incorporated into the architecture with elements of the Mesoamerican art.

Q189



XX Century

FISH AND SEAFOOD

1922

GUATEMALITA

3 oz. of the catch of the day, crab sauce with a shrimp, clams, octopus, and Sautee mushrooms, tomato, algae and broad beans.

The final mark of the great Efrain Recinos, a character that continues to live on, as a protagonist in the art that represents his vision of the country and people.

Q195



XX Century

MEAT

1922

CAMPERO

8oz of organic chicken full of spices, fried potatoes, coleslaw and the perfect combination of our version of home-made ketchup, curry-mustard and hot sauce (picamas a Guatemalan brand)

The aroma of Campero is easily recognized by all Guatemalans since 1971 and has represent us in many parts of the world.

Q150

TORTRIX

8oz of tenderloin, smoked mashed potato, 72 hr. demi-glace, corn, tomato and avocado salad with crunchy corn chips with lemon and barbeque flavor.

“Hagamoslo a la Tortrix” (let’s do it the Tortrix way) this is a common saying that has become a synonym to “let’s do it our way” or “let’s do it the Guatemalan way.” Today the Tortrix brand that was founded in 1961 has become part of our identity and culture.

Q210

GALLO

8 oz vacio steak with toffee and barley malt, goats cheese and salad.

When we refer to beer in Guatemala there is only one brand that we all think of: Gallo born in 1896, it has been prized and well known since 1915.

Q210



XX Century

M E A T

2001

ZACAPA

Grilled ribeye (1.5-1.9 lbs) topped with Zacapa Rum, finely layers of scalloped potato and chancol cheese, bell peppers, smoked plantain puree and honeyed butter.

Zacapa Centenario is worthy of pride to all Guatemalans. It's an exceptional rum of superior quality that has received many awards and recognition around the world

Price according to weight