

What are we going to do with this gem?

AMATITLÁN

Saúl

BEBIDAS

[BEVERAGES]



Cocktails

BORA BORA TEA GIN Q45

He was born here... in Saúl. Tanqueray
Gin with our Bora Bora tea infusion,
mint and juniper.

GIN TONIC Q45

English cocktail. Tanqueray Gin, tonic
water, rosemary, juniper & cucumber...
sober & refreshing.

BLACK WHISKY SOUR Q50

Very "British". Black Label Johnnie
Walker whisky, handcrafted sour mix &
black tea infusion.

BLOODY MARY Q45

Smirnoff Vodka, tomato & vegetables
juice, special Saúl mix & jalapeño.

CLASSIC MARGARITA Q45

Frozen margarita with tequila & lemon.

PIÑA COLADA Q45

Rum, pineapple, coconut & milk.

CARAJILLO WITH LICOR 43 Q45

Digestive! Liqueur based on
43 spices accompanied by a shaken
espresso shot.

BAILEYS KISS Q30

Why not darling? Baileys, vodka,
espresso shot & milk.

CLERICÓ

GLASS 12 OZ. Q45 PITCHER Q180

White wine with a mix of
macerated fruits.

SANGRÍA SAÚL

GLASS 16 oz. Q55

Red wine, orange juice, soda,
fruits & spices.



Cold Beverages

SODAS & REFRESHERS

VOSS GLASS STILL
MED. Q40 GRN. Q60

VOSS GLASS
SPARKLING
MED. Q40 GRN. Q60

SAN PELLEGRINO
Q49

SALUTARIS
600 ML. Q22

GASEOSAS Q16

LEMONADE OR
ORANGEADE Q25

FLAVORED FROZEN
LEMONADE
(Peppermint or strawberry) Q26

FROZEN ORANGEADE
WITH "PEPITORIA" Q26

JUICES Q25

MILKSHAKES
(Strawberry or chocolate) Q25

ICED TEA Q18

WATER Q12

No straw
please!

If you need it, ask your waiter for a
biodegradable one.

SÚPER NUTRITIVOS

HIERBA
MUY BUENA Q30
Melon, blackberry, peppermint,
organic honey and cardamom.

DETOX Q30
Cucumber, carrot, celery, parsley,
orange juice & organic honey.

OVERDOSE C Q30
Passion fruit, apple, grapes, orange
juice & organic honey.

DOUBLE GREEN Q30
Pure energy! Apple, avocado,
matcha & organic honey.

SMOOTHIES SAÚL

TURBO Q35
Pineapple, orange & coriander.

GLASSCABANA Q35
Pineapple, coconut & milk.

HAWAII 5-0 Q35
Orange, coconut & pineapple.

CARIOCA Q35
Passion fruit & orange.

IBIZA Q35
Strawberry, blackberry & raspberry.

ORO VERDE Q35
Pineapple, banana & matcha.

Coffee-Based Beverages

HOT

CAPPUCCINO

MED. Q20 LRG. Q25

ITALIAN CAPPUCCINO

Q16

NUTELLA CAPPUCCINO

Q29

BAILEYS CAPPUCCINO

Q22

ESPRESSO Q13

MOCCACHINO

MED. Q24 LRG. Q29

EL GUATEMALTECO

MED. Q14 LRG. Q19

CAFÉ LATTE

MED. Q20 LRG. Q25

CAFÉ LATTE NERO Q24

With activated charcoal powder 8z

FLAT WHITE Q23

MACCHIATO Q16

JOT. KAKAO Q24

100% Guatemalan hot cocoa with
handmade marshmallow.



COLD

NUTELLA ICEBERG

MED. Q27 LRG. Q33

AMARETTO ICEBERG

MED. Q27 LRG. Q33

DIRTY CHAI ICEBERG

MED. Q27 LRG. Q33

GREEK COFFEE Q30

LATTE NERO ICED
COFFEE Q28

With activated charcoal.



Tea Time

TEAS & INFUSIONS

BORA BORA Q30

Strawberry, cherry & roses. Detoxing.

NARANJA &
TORONJA Q30

Orange, pink grapefruit, apple,
blackberry, eucalyptus & beetroot.

MANZANA TURCA Q30

Apple, pineapple & spices. Great
source of vitamin C.

DEEP RELAX Q30

Cardamom, licorice, ginger & rose
petals.

MY MINT TEA
(WITH THEINE) Q30

Green tea, mint, basil, licorice &
cardamom.

BLACK JADE TEA
(WITH THEINE) Q30

Blended cocoa shells, black organic
tea, coconut chunks & vanilla.

CHAI & MATCHA

NEW DELHI VANILLA CHAI Q30

Frozen or Hot?

MATCHA LATTE Q30

With Marshmallows

MATCHA PRO Q30

ICED MATCHA Q30

Vinos

RED WINE

TIERRA DEL FUEGO
CARMENERE

CHILE BOTTLE Q99 GLASS Q40

LEYDA CARMENERE

CHILE BOTTLE Q165

TINTILLO BLEND
(MALBEC/ BONARDA)

ARGENTINA BOTTLE Q165

KAIKEN ESTATE
MALBEC

ARGENTINA BOTTLE Q215

MONTES SEL.
LIMITADA
CARMENERE

CHILE BOTTLE Q215

SPARKLING

CHANDON MINI

ARGENTINA Q89

MIONETTO PROSECCO

ITALIA Q260

MIMOSA

GLASS Q30

Beers

CRAFT BEERS

PRÍNCIPE GRIS

LAGER Q65 IPL Q65

MIX CHELADA Q7

MIX MICHELADA Q10

WHITE WINE

TIERRA DEL FUEGO
SAUVIGNON BLANC

CHILE BOTTLE Q99 GLASS Q40

TWIN VINES VERDE

PORTUGAL BOTTLE Q99

MONTES SEL.
LIMITADA
SAUVIGNON BLANC

CHILE BOTTLE Q215

ROBERT MONDAVI
TWIN OAKS
CHARDONNAY

CALIFORNIA BOTTLE Q165

ROSÉ WINE

FESTIVO ROSÉ

ITALIA Q99

WOODBIDGE WHITE
ZINFANDEL

CALIFORNIA Q165

KAIKEN ESTATE ROSÉ

ARGENTINA Q215

MONTECARLO Q30

GALLO Q28

CABRO Q28

DORADA DRAFT Q28

HEINEKEN Q35

STELLA Q35

CORONA Q30

MODELO Q29

MICHELOB Q29



Saúl

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for your next special event &
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CASA SAÚL ZONA 10 • CAYALÁ • PLAZA CONCEPCIÓN • MAJADAS ONCE



¡la mejor cerveza!



**“EL CONSUMO DE ESTE PRODUCTO CAUSA
SERIOS DAÑOS A LA SALUD”. PB-2422-2022.**

EGGS

Ask for them scrambled, fried or hard boiled.

TÍPICO CHAPÍN Q68

2 eggs, sausage-based sauce, fried beans or rosemary potatoes & “platanitos”.

CROCANTES VERDES Q79

2 corn tortillas, shredded chicken, slightly spicy green sauce, mozzarella & 2 fried eggs. +1 side.

OMELETTE

LA OMELETTE SAÚL Q70

Melted Gruyère, bacon, peppers, spices & croutons. +1 side.

OMELETTE DE SALMÓN Q85

Salmon, cream cheese, dill and Suibak bread. +1 side.

OMELETTE DE CLARAS Q65

3 egg whites with ricotta cheese and ham. +1 side

Our breakfast menu is available from 7 AM to 11 AM

On weekends, you may enjoy it until noon 12 PM

Coffee or black tea is included in every breakfast menu. Add some juice!

6oz - Q8 | 16oz - Q25

(Orange, mango or apple)

SCRAMBLED

LOS TIRADITOS Q72

Beans, egg tortilla, bacon & slightly spicy sauce; served with corn tamales, “platanitos” & sour cream.

BOWL

MORNING BOWL Q69

Black beans, avocado, sausages, rice, “platanitos”, sour cream & 1 egg.

DESAYUNOS

[SAVORY BREAKFAST]

Las Enamoradas

Guatemalteco
en Paris



Egg & Hashbrown
Burger

EGGLESS

EGGLESS

LASAGNA DE TAMALITOS Q72

Lasagna made from homemade tamales, sauge-based sauce & mozzarella.

CHILAQUILES 502 Q72

Chicken with mozzarella, beans and green or red sauce. Add egg for +Q10.

SALADOS

CRÊPES

♥ GUATEMALTECO EN PARIS Q66

Black fried beans, melted mozzarella, slightly spicy tomato sauce & salsa ranchera; with a fried egg on top.

LAS GEMELAS Q72

Crêpe stuffed with egg, ham, melted cheese and cream-based sauce.

LAS ENAMORADAS Q72

2 crêpes with ham and cheese, 2 fried eggs, tomato sauce and salsa ranchera. +1 side.

SANDWICH

♥ EGG & HASHBROWN BURGER Q67

Add bacon or ham for +Q10. +1 side.

CROQUE MADAME Q80

Crusty bread au gratin, Gruyère cheese, baked ham, Dijon mustard, bechamel sauce & 1 fried egg.

CROQUE MONSIEUR Q67

Crusty bread au gratin, Gruyère cheese, baked ham, Dijon mustard & bechamel sauce.

♥ DERRETIDO SAÚL Q39

baguette bread, melted mozzarella, butter and spices. +1 side.

Sides: rosemary potatoes, hashbrown, mixed fruits, “platanitos” or beans (whole or fried).

Extras: Whole or Fried Beans Q15 | “Platanitos” Q12 | Hashbrown Q12 | Extra Egg Q10



muesli suizo saúl



*Lemon ricotta
Pancakes*



French Kiss

DESAYUNOS

[SWEET BREAKFAST]



DULCES



*Waffles
Belgas*

Our sweet breakfasts include coffee or tea.

FRENCH TOAST

FRENCH KISS CON NUTELLA Q69

Classic French toasts with Nutella and berries.

FRENCH KISS CON CAJETA Q69

2 french toasts with strawberries, banana and caramel.

PANCAKES

LEMON RICOTTA PANCAKES WITH RED BERRIES

2 UNI. Q39 3 UNI. Q49

WAFFLES

WAFFLES BELGAS CON CRISTALES DE AZÚCAR Y FRUTOS ROJOS Q49

Belgian waffles with berries and sour-cream; with the authentic texture of Les Gaufres recipe.

WAFFLE VAINILLA & CAJETA Q49

Caramelized waffles with vanilla ice cream

LIGHT

Add granola Saúl for Q15

MUESLI SUIZO SAÚL Q55

Yogurt, oatmeal, almonds & mixed fruits.

YOGURT GRIEGO NATURAL Q50

Natural Greek yogurt, berries, honey and granola.

BOWL DE FRUTAS MIXTAS Q40

Mixed fruit bowl.



Fancy Toasts

TOASTS SAÚL

CLÁSICAS 2 X Q50

GOLDEN GATE

Chicken slices, artisan yogurt cheese, cherry tomatoes & pesto sauce.

NAPA

Ham, cream cheese, cherry tomatoes roasted with olive oil & garlic.

♥ AVO TOAST

Avocado, green sauce, feta cheese, 1 hard-boiled egg, jalapeño & onions.

♥ CALIFORNIA

Cream cheese, fried beans, avocado & 1 fried egg.

♥ SAN FRANCISCO

Avocado, cream cheese, tomato & 1 hard-boiled egg.

FANCY 2 X Q72

TOAST DÁKITI

Salmon, avocado, cucumber, cream cheese with fresh dill & baby capers.

POLANCO

Cured tenderloin, lemon, baby capers, leek dressing, cheese & avocado.

BARCELONA

Red peppers with tuna, mayo, arugula, black olives, baby capers & celery.

GORGONZOLA TOAST

Gratin mushrooms with gorgonzola and swiss cheese, with ham.

♥ NORMANDIE

Omelette with mushrooms, pesto, baby zucchini, & swiss cheese.



Compot de Alcachofas



Antipasto del Mercado

ENTRADAS

[STARTERS]

♥ COMPOT DE ALCACHOFAS Q79

Artichoke dip with Grana Padano cheese & bread toasts.

♥ ITALIAN ROLLS Q79

Pizza-like rolls with cheese & tomato sauce (slightly spicy).

♥ BIANCHI ITALIAN ROLLS Q79

Pizza-like rolls with cheese, spinach, artichoke & white wine sauce.

SPICY TUNA TARTARE Q115

Fresh tuna, avocado, arugula, baby capers & cherry tomatoes (slightly spicy).

CARPACCIO DE LOMITO Q89

Tenderloin carpaccio.

CARPACCIO DE SALMÓN Q99

Salmon carpaccio.

ANTIPASTO DEL MERCADO Q125

(To share) artichoke & carrot dip, hummus, emmental cheese, ham, vegetable crudité, roasted zucchini & baked focaccia.

SOPAS

♥ SOPA DE TOMATE Q40

Tomato soup with avocado and extra virgin olive oil.

♥ SOPA CASERA DE VEGETALES Q40

Homemade vegetable soup with carrots, tomatoes, leek & peppers.

SOPA DE FRIJOLES Q40

Black beans soup with cheese, avocado & croutons.

VEGETARIAN

♥ BISTROLOGY VEGGIE Q59

Palmetto, avocado, feta cheese, kale, extra virgin olive oil & coriander.

WITH MEAT

BISTROLOGY Q86

Tenderloin strips, palmetto, avocado, feta cheese, kale, extra virgin olive oil & coriander.

LOMITO GORGONZOLA Q80

Tenderloin strips, gorgonzola cheese, walnuts, caramelized apples & seasoned lettuce.

WITH CHICKEN

PERUANA DE POLLO Q72

Chicken strips with caramelized pears and macadamia, kale and butter lettuce, with a yogurt and garlic dressing.

ENSALADAS

[SALADS]

WITH FISH

ESCANDINAVA Q120

Fresh sealed salmon, red peppers, pear flakes, macadamia, feta cheese and black olives; green leaves mézclum with a yogurt dressing.

DELLA NONNA Q80

Tuna, mushrooms, palmetto, emmental cheese, avocado & tomatoes.



SALMON POKE BOWL Q80

TUNA POKE BOWL Q80

CRAB POKE BOWL Q69

♥ MUSHROOMS POKE BOWL Q65

A Hawaiian traditional recipe served in a bowl, with a rice, quinoa or lettuce mézclum base. You may add fish or other proteins, marinated in a variety of dressings.

POKES & BOWLS

RED BOWL Q89

Fresh sealed tuna, lettuce mix, cherry tomatoes, palmetto, sweet corn & avocado.

MEXI BOWL Q79

Marinated chicken, chickpeas, sweet corn, tomato, avocado, lettuce mix & latin dressing.

MIT BOWL Q84

Tenderloin, lettuce mix, black beans, sweet corn, cherry tomatoes, nachos, avocado & “platanitos”.

DANI BOWL Q89

Salmon, broccoli, sweet potato, radish, black olives, cherry tomatoes, avocado & yogurt dressing.

FANCY

BURGER DE LOMO TERIYAKI 085

Tenderloin steak, pickles, cherry tomatoes & teriyaki sauce. Pretzel style bread.

BURGER DE LOMO CON AGUACATE 085

Meat topped with mozzarella cheese, avocado, cherry tomatoes & spicy mayo. Pretzel style bread.

BURGER DE LOMO CON QUESO 085

Tenderloin meat, cheese mix, mayo & pickles. Pretzel style bread.

BURGER DE SALMÓN 0114

Seared salmon, glazed with mushroom, cherry tomatoes & onions. Pretzel style bread.

Served with French fries, house salad, rosemary potatoes or chips.

**Add an extra side for +Q10.*



BURGERS



SÁNDWICHES

WITH CHICKEN

CROQUE JEAN POULET 077

Roasted chicken breast, Gruyère cheese, mushrooms & Edmond Fallot mustard.

CHICKEN CLUB 076

Sliced chicken breast, crispy bacon, ham, fresh tomatoes, homemade mayo & a hard-boiled egg, between 3 slices of bread.

POLLO CAPRESE 077

Baguette bread with chicken breast fillets & basil pesto, avocado, tomatoes, melted mozzarella & Piedmontese dressing.

Served with French fries, house salad, rosemary potatoes or chips.

**Add an extra side for +Q10.*

WITH MEAT

STEAK CLUB SANDWICH 082

Tenderloin steak, ham, bacon, tomatoes, lettuce, mayo, Dijon mustard & a hard-boiled egg.

SÁNDWICH DE CARPACCIO 080

Tenderloin carpaccio, Parmigiano-Reggiano cheese, leek & extra virgin olive oil.

VEGETARIAN

♥ GUATEMALTECO EN PARÍS

Q79

Mozzarella cheese, fried beans, sour cream, tomato sauce, ranchera sauce & a fried egg on top of the crêpe.

♥ CRÊPE RATATOUILLE

Q60

Baked tomatoes with bell peppers, eggplant, zucchini, croutons, cheese mix & basil.

GRATINATED

LAS GRATINADAS SUIZAS

Q85

2 crêpes with chicken in a slightly spicy tomatoe sauce, topped with melted mozzarella cheese.

GRATINADAS FRANCESAS

Q85

2 crêpes with meat slices, French sauce and Gruyère cheese au gratin.

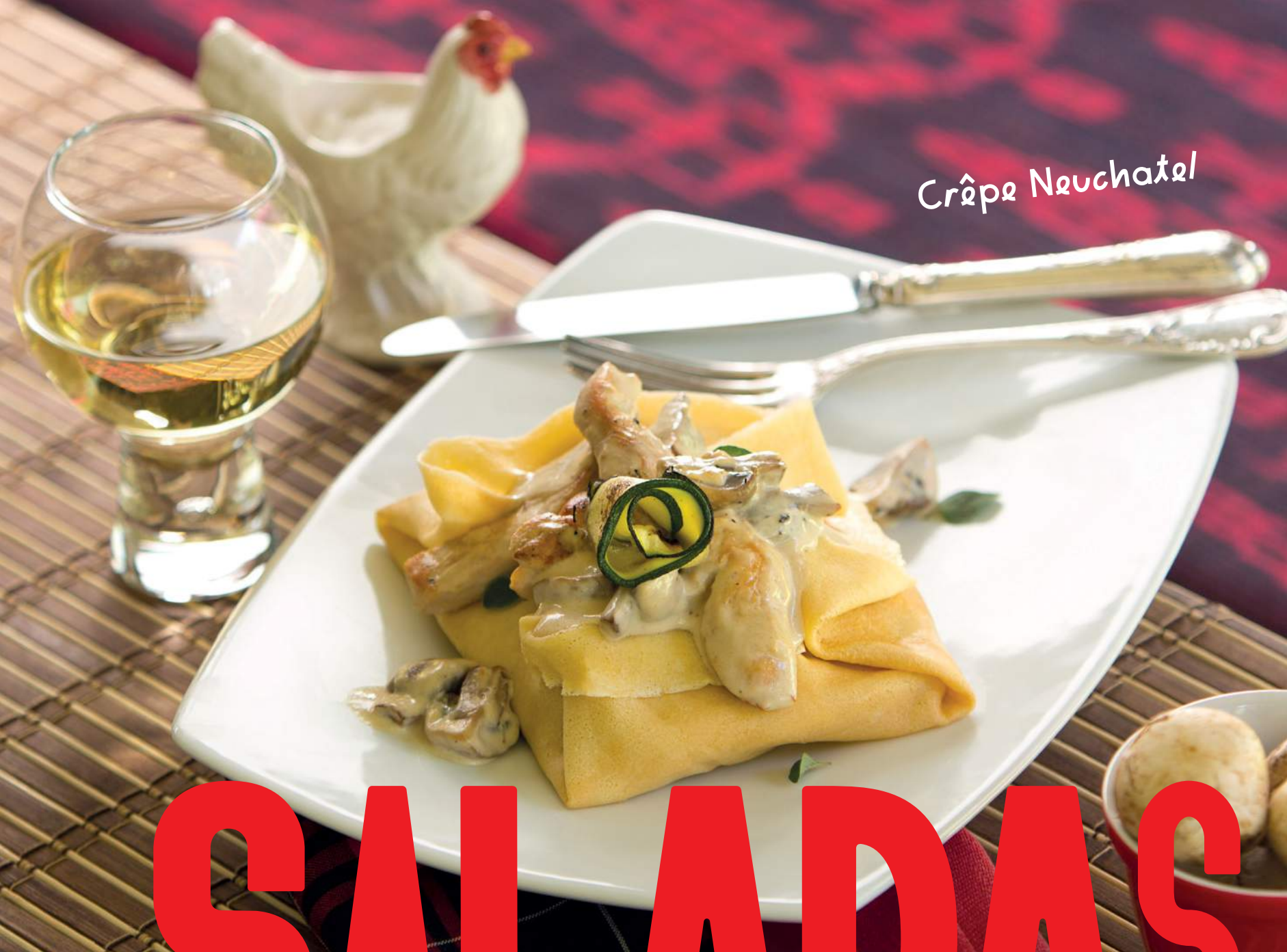
CRÊPES

[SAVORY CRÊPES]



Crêpe San Angel

SALADAS



Crêpe Neuchatel

WITH CHICKEN

SANTIAGO

Q86

Orange chicken fillet, creamy sauce with mozzarella & bacon. Served with kale salad, arugula and cherry tomatoes.

LA SAN ÁNGEL

Q85

Chicken, avocado, Gruyère cheese & fresh basil sauce. Served with salad, mixed chips or rosemary potatoes.

NEUCHATEL

Q80

Chicken & mushrooms in white wine and cream sauce. Served with salad, mixed chips or rosemary potatoes.

WITH MEAT

BORDEAUX

Q60

Ham, cheese & red wine. Served with salad, mixed chips or rosemary potatoes.

LA ARGENTINA

Q89

Roasted tenderloin, avocado, cherry tomatoes, mozzarella & chipotle sauce. Served with salad, mixed chips or rosemary potatoes.

Monday-Friday
Secret Menu Q.85
Combo from 12 to 4 pm





PIZZAS

MARGHERITA CLÁSICA

MED. Q62 ENT. Q79

Italian tomato sauce, mozzarella & tomato slices.

SALAMI & ARUGULA

MED. Q67 ENT. Q99

CAPRICCIOSA

MED. Q67 ENT. Q99

Fresh mushrooms, artichokes, ham, bacon, baby capers & mozzarella.

TENDERLOIN

MED. Q67 ENT. Q99

TENDERLOIN & CARAMELIZED

ONIONS MED. Q67 ENT. Q99

QUATTRO STAGIONI

MED. Q67 ENT. Q99

Zucchini, mushrooms, artichokes, black olives, ham, salami, baby capers & basil.

BIANCHA ALCACHOFA

MED. Q67 ENT. Q99

Artichokes, spinach, cheese & a white wine sauce.

PASTAS

Q90

Spaghetti Pomodoro
o Pesto
Penne Rigate Carbonara

Add chicken for +Q15



CARNES

[MEATS]

CHICKEN

POLLO CHIPOTLE Q85

Chicken with chipotle sauce, coriander & wine, served with basmati rice & glazed carrots.

POLLO PROVENZAL Q95

Grilled chicken breast glazed in white wine, basmati rice, Provençale sauce, gorgonzola cheese; sautéed spinach and mushrooms.

POLLO ALMENDRADO DIJON Q85

Chicken breast sealed with Edmond Fallot mustard & roasted almonds.

MEAT

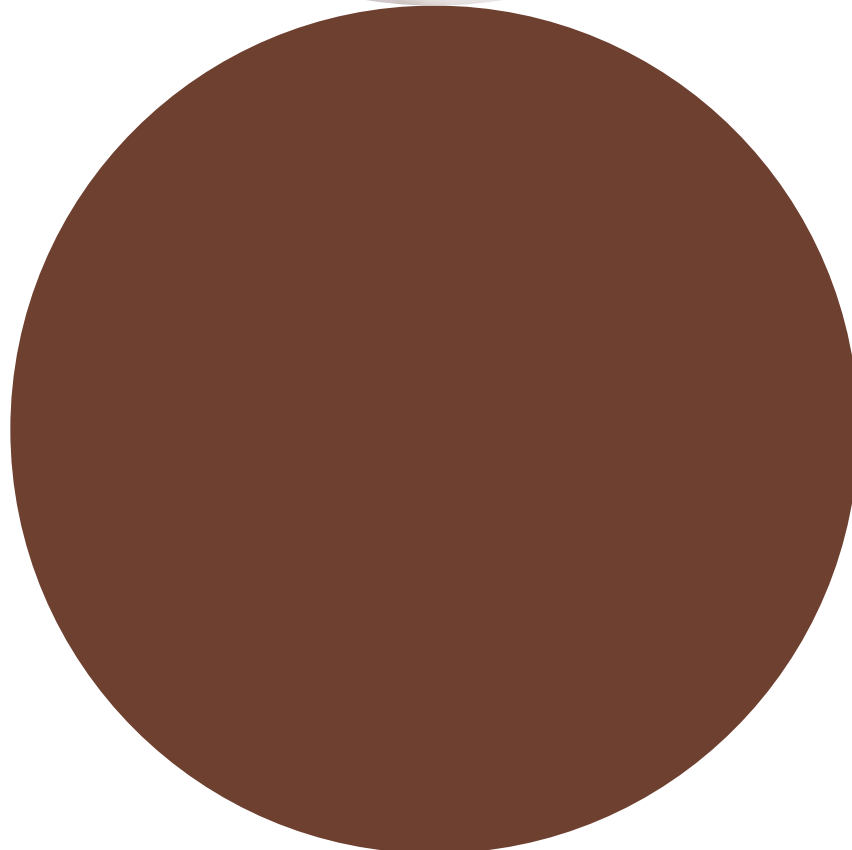
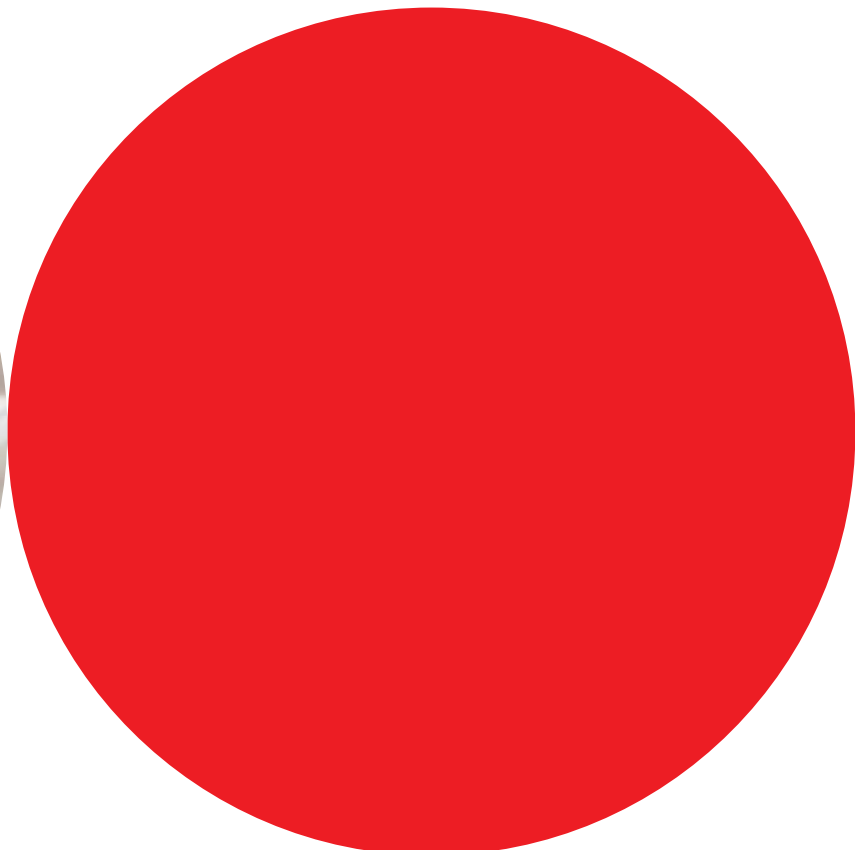
SIRLOIN 4 PIMIENTAS Q155

Tenderloin steak in creamy sauce made with pink, white, green and black pepper; rosemary potatoes & green beans al dente.

PESCADO

SALMÓN TERIYAKI Q135

Fresh grilled salmon with teriyaki sauce, basmati rice; al dente green beans & pineapple.



Add a scoop of *ice cream* (vanilla or chocolate) +Q12

LA DOLCE VITA Q55

Mascarpone cream, Nutella, strawberries or bananas.

NUTELLA BRÛLÉE Q50

Crêpe flambé, Nutella, candied walnuts and vanilla ice cream.

NUTELLA CRÊPE Q44

NUTELLA & BANANA CRÊPE Q46

CARAMEL CRÊPE Q41

BELLA HELENA CRÊPE Q55

Poached pear with dark chocolate ganache.

CRÊPE TATAN (TATIN) Q55

Butter caramelized apples.

PECAN PIE CRÊPE Q44

Caramelized pecans & creamy vanilla ice cream.

CHILEAN CAKE CRÊPE Q58

With strawberries & cajeta.

STRAWBERRIES & CHAMPAGNE CRÊPE Q57

White Lindt chocolate & strawberries.

CRÊPES DULCES

[SWEET CRÊPES]

3 LECHE CRÊPE Q58

Strawberries, blackberries, blueberries & vanilla ice cream, covered with “3 leches” sauce & roasted almonds.

SELVA NEGRA CRÊPE Q57

with Lindt dark chocolate, Saúl cream & blueberries.

MATCHA MILLE CRÊPE CAKE Q50

24 layers of crêpes with Saúl cream & matcha mousse.

CACAO MILLE CRÊPE CAKE Q50

24 layers of crêpes with Saúl cream & cacao mousse.

PASSION FRUIT MILE CRÊPE CAKE Q50

24 layers of crêpes with Saúl cream & passion fruit sauce.

What about this other gem?

ATITLÁN

In Saul we value the natural wealth of Guatemala, that's why we chose a non-polluting delivery packaging that doesn't harm the environment.