

Entradas

Dip de Alcachofa y Espinaca
con queso crema, yogurt y queso parmesano,
acompañado de crostinis

Q 70

Ensalada de Remolacha Asada
con queso gorgonzola, ejotes, vinagreta francesa y
nueces de nogal

Q 60

Sopa de Cebolla
al vino blanco, vinagre balsámico, queso suizo y pan
baguette artesanal

Q 65

Papas Fritas
con queso parmesano y perejil

Q 50

Tiradito
dorado laminado bañado en salsa ponzu, jalapeño,
rábano y cebolla morada, acompañado de crostinis

Q 80

Carpaccio de Lomito
alcaparras, cebolla morada, aceite de oliva, limón y
queso parmesano, acompañado de crostinis

Q 90

Queso Camembert al horno
acompañado de nuestra exquisita jalea agri dulce hecha
en casa, miel de abeja, orégano, ajo y pan baguette
artesanal

Q 165

Bruschettas
pan baguette artesanal, cremoso queso ricotta con pesto,
hongos y tomates cherry conservados en AOVE. Ideal con
una copa de vino tinto.

Q 75

Platos Fuertes

Lomito 8 oz
*Acompañado de vegetales asados o papas fritas con Parmesano y
perejil*

Con salsa a la Mostaza Dijon
Con salsa a la Pimienta Gorda
Con salsa a la Gorgonzola

Q 170

Q 175

Q 180

Pechuga de Pollo
al limón y jengibre; acompañada de puré de papa y
vegetales asados

Q 95

Filete de Dorado
bañado en crema de alcaparras, perejil y limón;
acompañado de arroz jazmín y vegetales asados

Q 155

Pasta Pesto 🍴
ajo, nueces de nogal, aceite de oliva, albahaca y queso
parmesano

Q 80

Pasta Bolognesa 🍴
puyazo molido, cocinado en salsa marinara y reducción
de vino tinto

Q 85

Ravioli Vegetariano
hechos en casa rellenos de hongos, zucchini y
espinaca, bañados en salsa a base de vino blanco,
tomate cherry y aceite de oliva

Q 85

Pasta a la Crema
salsa blanca, hongos salteados, brócoli y queso
parmesano

Q 95

agrega 4oz de pollo + Q 20
agrega 3 camarones jumbo + Q 35

Ravioli de Carne
hechos en casa rellenos de carne de res al vino tinto,
bañados en salsa bechamel de parmesano

Q 90

Chuleta Ahumada con Salsa de Tamarindo
chuleta de cerdo sobre una salsa de tamarindo agri dulce
acompañada de pure de camote y ejotes al ajillo

Q 95

Hamburguesas

CON PAN HECHO EN CASA Y ACOMPAÑADAS DE PAPAS
FRITAS CON PARMESANO Y PEREJIL

El Gato Perdido
1½ de libra de carne 100% de res, hongos salteados, cebolla
caramelizada, queso americano y aderezo de la casa

Q 95

Atitlán
1½ de libra de carne 100% de res, cebolla caramelizada,
arúgula, aderezo de manzana, queso americano

Q 90

BLT
1½ de libra de carne de 100% de res, tocino, lechuga, tomate,
aderezo mostaza-miel, cebolla morada y queso americano

Q 95

Pollo
pechuga de pollo a la plancha cubierta de queso mozzarella
derretido, hongos y tomates cherry conservados en AOVE
terminando con un aderezo a base de aceituna negra y
alcaparras

Q 95

Pizzas Artesanales

13" - 8 REBANADAS -
TODAS NUESTRAS PIZZAS ESTÁN HECHAS EN CASA DESDE
CERO E INCLUYEN UN TOQUE DE ACEITE DE OLIVA VIRGEN
EXTRA

La Principessa
salsa marinara, queso mozzarella, alcachofa, espinaca, chile
pimiento, hongos, cebolla morada, aceituna negra y queso
ricotta

Q 125

Rústica
salsa marinara, queso mozzarella y una combinación
perfecta de jamón ahumado, tocino y hongos

Q 120

BBQ
salsa marinara, queso mozzarella, pepperoni, jamón
ahumado, tocino ahumado, piña en almíbar, salsa barbacoa

Q 120

4 Quesos
queso suizo, pepperjack, gorgonzola y mozzarella, con miel
de abeja al lado para darle un toque extra especial

Q 130

Bruschetta
base de salsa pesto cubierta de hongos y tomates cherry
conservados en AOVE, queso ricotta y queso parmesano

Q 115

Margherita
salsa marinara, queso mozzarella, con una clásica y
deliciosa combinación de tomate y albahaca

Q 100

Vegetariana
salsa marinara, queso mozzarella, hongos, zanahoria,
zucchini, cebolla morada, chile pimiento, espinaca

Q 120

Pepperoni Lovers
salsa marinara, queso mozzarella y mucho pepperoni es
suficiente para esta delicia

Q 110

Delizia Bianca
salsa blanca, queso mozzarella, queso ricotta, cebolla
caramelizada, hongos salteados

Q 110

Cerveza en Botella

Monte Carlo Q 35

Cabro Reserva Q 35

•Michelada + Q 15
*Cerveza a tu elección, salsa de la casa, jugo
de tomate*

Cerveza de Barril

TARRO 12 OZ / PINTA 16 OZ / PICHEL 1 LT

Gallo (Clara) Q 25 / Q 35/ Q 65

Moza (Oscura) Q 25 / Q 35 / Q 65

Artesanal Q 35 / Q 45 / Q 85

Vino

Copa de 8 oz Tinto o Blanco Q 35

Medio litro de Tinto o Blanco Q 80

Litro de Tinto o Blanco Q 155

Cócteles

Sangría Q 55
combinación de frutas, vino tinto, ron y especias
crean una bebida refrescante para disfrutar
durante cualquier parte del día

Spicy Margarita Q 55
tequila, triple sec, jalapeño ahumado, jugo de limón
natural y jarabe
cambia el tequila por mezcal + Q 20

El Mojito Q 55
ron, jugo de limón natural, menta y jarabe

Gin & Tonic Q 55
gin, toques frutales, jugo de limón natural, agua
tónica y jarabe

Old Fashioned Q 55
bourbon, jarabe y amargo de angostura
cambia el bourbon por mezcal + Q 20

El Cafetal Q 45
licor digestivo de hierbas exóticas y aromáticas
con café local, leche y jarabe

Postres Artesanales

Pregunta por nuestros postres disponibles, no
te vas a arrepentir



Bebidas Frías

Smoothie con Agua Q 18
con leche + Q 6

Naranjada con Agua Q 20
con soda + Q 4

Limonada con Agua Q 17
con soda + Q 4

Cimarrona Q 25

Té Frío hecho en casa Q 15

Agua Mineral Q 15

Coca Cola Zero Q 15

Coca Cola Original Q 15

Ginger Ale Q 15

A base de Espresso

Cappuccino Q 21

Latte Q 24

Café Negro Q 16
con leche + Q 3

Espresso Q 14

Espresso Doble Q 17

Cortado Q 18

Café Negro Frío Q 18

Latte Frío Q 26

En El Gato Perdido Bistro nos enfocamos en
que la experiencia de nuestros invitados sea lo más
placentera posible, ofreciendo productos de calidad,
un ambiente acogedor y un servicio excepcional.
¡DISFRUTA!

INDICA CUALQUIER TIPO DE ALERGIAS
se agregará el 10% de servicio

RESTAURANTE EL GATO PERDIDO BISTRO, ATITLÁN

Appetizers

Artichoke and Spinach Dip with cream cheese, yogurt, and Parmesan cheese, served with crostinis	Q 70
Roasted Beet Salad with Gorgonzola cheese, green beans, French vinaigrette, and walnuts	Q 60
Onion Soup with a base of white wine, balsamic vinegar, Swiss cheese, and accompanied by artisanal baguette bread	Q 65
French Fries with Parmesan cheese and parsley	Q 50
Tiradito thinly sliced dorado fish soaked in ponzu sauce, accompanied by jalapeño, radish, and red onion, served with crostinis	Q 80
Beef Tenderloin Carpaccio accompanied with capers, red onion, olive oil, lemon, and Parmesan cheese, served with crostinis	Q 90
Baked Camembert Cheese served with our exquisite homemade sweet-and-sour jelly, honey, oregano, garlic, and artisanal baguette bread	Q 165
Bruschettas artisan baguette bread, creamy ricotta cheese with pesto, mushrooms, and cherry tomatoes preserved in extra virgin olive oil. Perfect with a glass of red wine.	Q 75
Steak 8 oz <i>Served with grilled vegetables or Parmesan and parsley fries</i>	
With Dijon mustard sauce	Q 170
With allspice pepper sauce	Q 175
With Gorgonzola sauce	Q 180
Lemon and Ginger Chicken Breast served with mashed potatoes and grilled vegetables	Q 95
Dorado Fillet in a Caper, Parsley, and Lemon Cream Sauce served with jazmin rice and grilled vegetables	Q 155
Pesto Pasta 🍷 made with garlic, walnuts, olive oil, basil, and Parmesan cheese	Q 80
Bolognese Pasta 🍷 ground sirloin cooked in marinara sauce with a red wine reduction	Q 85
Vegetarian Ravioli homemade dough filled with mushrooms, zucchini, and spinach, served in a white wine and cherry tomato sauce	Q 85
Pasta with Cream Sauce white sauce, sautéed mushrooms, broccoli, and Parmesan cheese <i>add 4oz of chicken +Q20</i> <i>add 3 jumbo shrimp + Q 35</i>	Q 95

Main Dishes

Beef Ravioli homemade dough filled with beef cooked in red wine sauce, topped with a Parmesan bechamel sauce	Q 90
Smoked Pork Chop with Tamarind Sauce pork chop served over a sweet and sour tamarind sauce, accompanied by mashed sweet potatoes and garlic sautéed green beans	Q 95
Burgers ON HOMEMADE BUNS, SERVED WITH PARMESAN AND PARSLEY FRIES	
El Gato Perdido 1/3 lb of 100% beef, sautéed mushrooms, caramelized onions, and American cheese, and house dressing	Q 95
Atitlán 1/3 lb of 100% beef, with caramelized onions, arugula, apple mayonnaise, and American cheese	Q 90
BLT 1/3 lb of 100% beef, bacon, lettuce, tomato, honey mustard dressing, red onion, and American cheese	Q 95
Pollo grilled chicken breast topped with melted mozzarella, mushrooms, and cherry tomatoes preserved in extra virgin olive oil, finished with a black olive and caper dressing	Q 95
Artisanal Pizzas 13" -8 SLICES- ALL OUR PIZZAS ARE MADE IN HOUSE FROM SCRATCH AND INCLUDE A TOUCH OF EXTRA VIRGIN OLIVE OIL	
La Principessa marinara sauce, mozzarella cheese, artichoke, spinach, bell pepper, mushrooms, red onion, black olives, and ricotta cheese	Q 125
Rústica marinara sauce, mozzarella cheese, smoked ham, smoked bacon, and mushrooms	Q 120
BBQ marinara sauce, mozzarella cheese, pepperoni, smoked ham, smoked bacon, pineapple, and barbecue sauce	Q 120
Four Cheese Swiss, pepper jack, gorgonzola, mozzarella, accompanied by honey on the side for an extra special touch	Q 130
Bruschetta homemade pesto sauce, mushrooms, cherry tomatoes preserved in extra virgin olive oil, ricotta cheese, and Parmesan cheese	Q 115
Margherita marinara sauce, mozzarella cheese, and the classic and delicious combination of tomato and basil	Q 100
Vegetariana marinara sauce, mozzarella cheese, mushrooms, carrots, zucchini, red onion, bell pepper, and spinach	Q 120
Pepperoni Lovers marinara sauce, mozzarella cheese, and pepperoni	Q 110
Delizia Bianca white sauce, mozzarella cheese, ricotta cheese, caramelized onion, sautéed mushrooms	Q 110

Bottled Beer

Monte Carlo	Q 35
Cabro Reserva	Q 35
•Michelada + Q 15 <i>your choice of beer with homemade, spicy bloody mary sauce</i>	

Draft Beer

MUQ 12 OZ / PINT 16 OZ / PITCHER 1 LT

Gallo (Light)	Q 25 / Q 35/ Q 65
Moza (Dark)	Q 25 / Q 35 / Q 65
Artisanal	Q 35 / Q 45 / Q 85

Wine

8 oz Glass of Red or White	Q 35
Half a Liter of Red or White	Q 80
Liter of Red or White	Q 155

Cocktails

Sangría a combination of fruits, red wine, rum, and spices creating a refreshing drink to enjoy at any time of day	Q 55
Spicy Margarita tequila, triple sec, smoked jalapeño, fresh lime juice, and syrup <i>substitute tequila with mezcal +Q20</i>	Q 55
El Mojito rum, fresh lime juice, mint, and syrup	Q 55
Gin & Tonic gin, fruity notes, fresh lime juice, tonic water, and syrup	Q 55
Old Fashioned bourbon, syrup, and Angostura bitters <i>substitute bourbon with mezcal +Q20</i>	Q 55
El Cafetal digestive liquor made from exotic and aromatic herbs with local coffee, milk, and syrup	Q 45

Homemade desserts

You won't regret asking for our available desserts



Refreshers

Smoothie with Water <i>with milk + Q 6</i>	Q 18
Orangeade with Water <i>with soda+ Q 4</i>	Q 20
Lemonade with Water <i>with soda+ Q 4</i>	Q 17
Cimarrona	Q 25
Homemade Iced Tea	Q 15
Sparkling Water	Q 15
Coca-Cola Zero	Q 15
Coca-Cola Original	Q 15
Ginger Ale	Q 15

Espresso Based

Cappuccino	Q 21
Latte	Q 24
Black Coffee <i>with milk + Q 3</i>	Q 16
Espresso	Q 14
Double Espresso	Q 17
Cortado	Q 18
Iced Black Coffee	Q 18
Iced Latte	Q 26

At El Gato Perdido Bistro we focus on making our guests' experience as enjoyable as possible by offering quality products, a cozy atmosphere, and exceptional service.

ENJOY!

INDICATE ANY ALLERGIES
10% service charge will be added

RESTAURANTE EL GATO PERDIDO BISTRO, ATITLÁN



Appetizers

Artichoke and Spinach Dip
with cream cheese, yogurt, and Parmesan cheese

Q 70

Roasted Beet Salad
with Gorgonzola cheese, green beans, French vinaigrette, and walnuts

Q 60

Onion Soup
with a base of white wine, balsamic vinegar, Swiss cheese, and accompanied by artisanal baguette bread

Q 65

French Fries
with Parmesan cheese and parsley

Q 50

Tiradito
thinly sliced dorado fish soaked in ponzu sauce, accompanied by jalapeño, radish, and red onion

Q 80

Beef Tenderloin Carpaccio
accompanied with capers, red onion, olive oil, lemon, and Parmesan cheese

Q 90

Baked Camembert Cheese
served with our exquisite homemade sweet-and-sour jelly, honey, oregano, garlic, and artisanal baguette bread

Q 165

Bruschetta
served with artisanal baguette bread, mushrooms and cherry tomatoes preserved in extra virgin olive oil. Ideal with a glass of red wine

Q 60

Main Dishes

Steak 8 oz
Served with grilled vegetables or Parmesan and parsley fries

With Dijon mustard sauce
With allspice pepper sauce
With Gorgonzola sauce

Q 170
Q 175
Q 180

Lemon and Ginger Chicken Breast
served with mashed potatoes and grilled vegetables

Q 95

Dorado Fillet in a Caper, Parsley, and Lemon Cream Sauce
served with mashed potatoes and grilled vegetables

Q 155

Pesto Pasta 🍴
made with garlic, walnuts, olive oil, basil, and Parmesan cheese

Q 80

Bolognese Pasta 🍴
ground sirloin cooked in marinara sauce with a red wine reduction

Q 85

Vegetarian Ravioli
homemade dough filled with mushrooms, zucchini, and spinach, served in a white wine and cherry tomato sauce

Q 85

Beef Ravioli
homemade dough filled with beef cooked in red wine sauce, topped with a Parmesan bechamel sauce

Q 90

Smoked Pork Chop with Tamarind Sauce
pork chop served over a sweet and sour tamarind sauce, accompanied by mashed sweet potatoes and garlic sautéed green beans

Q 95

Burgers

ON HOMEMADE BUNS, SERVED WITH PARMESAN AND PARSLEY FRIES

El Gato Perdido
1/3 lb of 100% beef, red wine soaked mushrooms, caramelized onions, and American cheese

Q 50

Atitlán
1/3 lb of 100% beef, with caramelized onions, arugula, apple mayonnaise, and American cheese

Q 80

BLT
1/3 lb of 100% beef, bacon, lettuce, tomato, honey mustard dressing, red onion, and American cheese

Q 95

Chicken
grilled chicken breast topped with melted mozzarella, mushrooms, and cherry tomatoes preserved in extra virgin olive oil, finished with a black olive and caper dressing

Q 95

Artisanal Pizzas

13" - 8 SLICES -
ALL OUR PIZZAS ARE MADE IN HOUSE FROM SCRATCH AND INCLUDE A TOUCH OF EXTRA VIRGIN OLIVE OIL

La Principessa
marinara sauce, mozzarella cheese, artichoke, spinach, bell pepper, mushrooms, red onion, black olives, and ricotta cheese

Q 125

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marinara sauce, mozzarella cheese, smoked ham, smoked bacon, and mushrooms

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BBQ
marinara sauce, mozzarella cheese, pepperoni, smoked ham, smoked bacon, pineapple, and barbecue sauce

Q 120

Four Cheese
marinara sauce, Swiss, pepper jack, gorgonzola, mozzarella, accompanied by honey on the side for an extra special touch

Q 130

Bruschetta
homemade pesto sauce, mushrooms, cherry tomatoes preserved in extra virgin olive oil, basil, ricotta cheese, and Parmesan cheese

Q 115

Margherita
marinara sauce, mozzarella cheese, and the classic and delicious combination of tomato and basil

Q 100

Vegetarian
marinara sauce, mozzarella cheese, mushrooms, carrots, zucchini, red onion, bell pepper, and arugula

Q 115

Pepperoni Lovers
marinara sauce, pepperoni, and mozzarella cheese

Q 110

Bottled Beer

Monte Carlo

Q 35

Cabro Reserva

Q 35

•Michelada + Q 15
your choice of beer with homemade, spicy bloody mary sauce

Draft Beer

MUG 12 OZ / PINT 16 OZ / PITCHER 1 LT

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Sangría
a combination of fruits, red wine, rum, and spices creating a refreshing drink to enjoy at any time of day

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tequila, triple sec, smoked jalapeño, fresh lime juice, and sugar

El Mojito
rum, fresh lime juice, mint, and sugar

Gin & Tonic
gin, fruity notes, fresh lime juice, and tonic water

Old Fashioned
bourbon, sugar, and Angostura bitters

El Cafetal
digestive liquor made from exotic and aromatic herbs with local coffee

Homemade desserts

You won't regret asking for our available desserts

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with milk + Q 6

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with soda+ Q 4

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Q 17

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Q 15

Ginger Ale

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Espresso Based

Cappuccino

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Latte

Q 24

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with milk + Q 3

Q 16

Espresso

Q 14

Double Espresso

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Cortado

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Iced Black Coffee

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Iced Latte

Q 26

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