

\$\$\$\$ Welten (Italian) FOD&FRM** TRIP

You'll feel like a guest in a private home when you arrive at this restaurant. Take your pick of tables, which are on a patio with cascading orchid plants, by a small pool, festooned with candles and flower petals, in the rear garden, or in one of the elegantly appointed dining rooms. The menu includes homemade pasta dishes, such as *anolini* served with a creamy pepper-and-cognac sauce, as well as fish and meat dishes served with a variety of sauces. All the vegetables are organic, and the bread is baked right on the premises.

- Address: 4 Calle Oriente 21, Antigua, 03001 | [Map It](#)
- Phone: 7832-0630
- Website: www.weltenrestaurant.com
- Closed Tues.

\$\$\$\$ El Sereno (Latin American) FOD&FRM* TRIP

One of Antigua's original elegant restaurants is in a 16th-century house near La Merced church a few blocks north of the Parque Central. The place is huge and does a brisk event business, but offers plenty of secluded tables for intimate, candlelight dinners. Lunch is served in the downstairs courtyard; dinner expands to the upstairs terrace with stupendous mountain and city views and gorgeous end-of-day sunsets. The menu changes every few months, but always consists of a mix of Guatemalan and international fare—perhaps a three-meat *pepián*, or a tarragon leg of lamb with a mango shrimp salad on the side.

- Address: 4 Av. Norte 16, Antigua, 03001 | [Map It](#)
- Phone: 7832-0501
- Website: www.elsereno.com.gt

\$\$\$ Bistrot Cinq (French) FOD TRIP

Guatemalan colonial meets French country bistro at one of the city's newest eateries. Trout amandine, *pied de cochon*, and *steak frites* with béarnaise sauce are some of the French-themed highlights on the menu, along with an ample wine list that features mostly Chilean and Argentine vintages. You'll find a whimsical hog theme throughout, with pewter, ceramic, and wood pigs used to decorate the room with its dark wood and worn, exposed stucco walls. Lighting is low and romantic, with small spotlights and chandeliers made from frosted-white glass bottles. Jazz and blues provide the background music.

- Address: 4 Calle Oriente 7, Antigua, 03001
- Phone: 7832-5510
- Website: www.bistrotcinq.com
- No lunch Mon.--Thurs.

\$\$\$ La Casserole (French) FOD

Classic French dishes incorporate subtle Guatemalan influences at La Casserole. Although the menu changes every week or so, there are a few constants—seafood bouillabaisse cooked in a slightly spicy tomato sauce and steak tenderloin with a salsa made from spicy *chiltepin* peppers are two standouts. The peach-and-gold walls of this restored colonial mansion are lined with rotating painting and photography exhibits.

- Address: Callejón de la Concepción 7, Antigua, 03001 | [Map It](#)
- Phone: 7832-0219
- Closed Mon. No dinner Sun.

\$\$\$ Mesón Panza Verde (International) FRM 🌟🌟🌟 TRIP

- Address: 5a Av. Sur, #19, Antigua
- Reservations Reservations recommended
- Phone 502/7832-1745
- Web site www.panzaverde.com
- Prices Main courses Q75-Q130 (\$10-\$17/£5-£8.65)

This hotel houses my favorite restaurant in Antigua. The ambience is fabulous, the service professional and attentive, and the food superb. Chef Christophe Pache blends traditional French techniques and training with a wide range of world influences. Try the sea bass with fresh grapes in a white-wine cream sauce, or the Geschnetzeltes Zurich -- pork tenderloin in a cognac and demi-glace sauce -- from the chef's native Switzerland. Tables are spread around several open-air terraces, assorted rooms, and nooks; my favorite seats are poolside under a vaulted stone roof. Enjoy live jazz Wednesday through Friday nights, and Sunday during brunch. This place has an extensive and reasonably priced wine list, as well as some good top-shelf cognacs, tequilas, rums, and single-malt whiskeys.

\$\$ Hector's (International) FRM 🌟🌟🌟 TRIP

Address: 1a Calle Poniente, #9A, Antigua

- Hours Thurs-Sun 12:30-10pm; Mon-Wed 6-10pm
- Location Around Town
- Phone 502/7832-9867
- Prices Main courses Q45-Q120 (\$6-\$16/£3-£8)

Almost always bustling, this new and tiny little restaurant serves up excellent bistro-style fare in a cozy and amiable space. There are only six or so tables and a few chairs at a small bar, which fronts the open kitchen. There are always daily specials, a pasta option, and some regular favorites such as beef bourguignon. I recommend the seared duck breast served over a potato-and-carrot gratin, with some balsamic roasted grapes along for the ride. There's no sign here, and owner/chef Hector Castro says the place really doesn't have an official name, but you'll be able to find it, right across from La Merced Church.

\$\$ Café Barista (Café) FOD TRIP

This one-time bank underwent a 2009 makeover, and now hustles and bustles with all the commotion of a big-city café. Coffees, teas, chai, and hot chocolate are on tap, along with a good variety of panini and salads. **It can be difficult to find a table during the day**, especially on weekends. If you're here with someone else, have one person in your party grab a table the minute one opens up, while another orders at the counter. Things thin out a bit after 8 pm.

- Address: 4 Calle Poniente 12, Antigua, 03001
- Phone: 7832-2211
- Website: www.cafedeguatemala.com

\$ Café Condesa (Café) FOD&FRM TRIP

Breakfast starts at 6:45 am, and specials such as toast topped with strawberries, papaya, or mango, and omelets made with fresh vegetables will give you plenty of sightseeing fuel. (Breakfast is served all day if you like.) After such a big breakfast, don't count on eating much for the rest of the day. For lunch, try the quiche or the Brie plate; the homemade pies and pastries are also notable. You can eat in the café's airy dining room or grab a cappuccino and a sweet roll at Café Condesa Express next door. Either way, the location right on the Parque Central can't be beat.

- Address: 5 Av. Norte, west side of Parque Central, Antigua, 03001 | [Map It](#)
- Phone: 7832-0038

\$ Café de la Fuente (Café) FOD TRIP

This popular eatery takes over the courtyard of La Fuente, a classy collection of shops in a renovated colonial estate. Classical music creates a peaceful atmosphere. The international breakfasts, served until 11 am, are excellent, and the Mexican-style eggs *ranchero* are not to be missed. There are several vegetarian options. La Fuente also makes one of the best desserts in town—a decadently rich chocolate brownie topped with coffee ice cream and chocolate syrup. The Q20 daily lunch special is a good bet.

- Address: 4 Calle Oriente 14, at 2 Av. Norte, Antigua, 03001 | [Map It](#)
- Phone: 7832-4520