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Rise and Dine

# A splash of Spanish with side of Latin at West Allis' Antiqua



Michael Sears

Tortilla Española (\$8.29) is a skillet-sized potato-and-onion omelet. Antigua embellishes with red and green bell peppers.

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4:42 p.m.	hospital	
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Sept. 21, 2012

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At Antigua Latin Restaurant in West Allis, the lunch and dinner menus are like a tour of Latin America and Spain. Naturally, the Sunday brunch menu is, too.

Every meal at Antigua starts with a complimentary plate of tiny empanada, croquette and quesadilla, delicious bites that should take the edge off that hunger before brunch entrées arrive.

Antigua serves an especially flavorful version of chilaquiles (\$10.29), the Mexican version of bread pudding: Tortilla chips bathed in red salsa (instead of the more common green salsa) to absorb and incorporate the sauce are baked, garnished with queso fresco and sour cream and served with excellent grilled beef, garlicky and tender. It's become my favorite of the chilaquiles offered around town. (That red salsa made with chiles de arbol, by the way, is the house's signature salsa that it also bottles and sells.)

Spain is represented with tortilla Española (\$8.29), the skillet-sized potatoand-onion omelet. Antigua embellishes the minimalist version with red and green bell peppers. MKE DINER BLOG



News and notes on the restaurant scene from Journal Sentinel dining critic Carol Deptolla

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Michael Sears

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#### AT THE TABLE

Dining review audio slideshows with Carol Deptolla

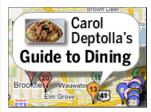


Carol Deptolla: Salotto Zarletti

Carol Deptolla: Brunch at Pizza Man

Page 1 of 5

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Deptolla's reviews plotted on an
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I loved the pork-filled arepa, or corn cake, served with perico de Venezuela (\$8.29), eggs scrambled with onions, tomato and bell peppers, but undercooked vegetables made this dish too watery.

Besides traditional dishes, Antigua has plates such as breakfast sliders (\$8.79), a trio of house-baked rolls filled with scrambled eggs, avocado and cheese, and seasoned with chipotle mayonnaise.

A plate of platanos Salvadoreños (\$5.79), fried plaintain abundantly drizzled with sour cream, is enough for a table of three or four to share as a side dish or an appetizer.

Molletes (\$6.99) could be another plate to share, but I'd be inclined to keep this one to myself: savory refried beans spread on a cut bolillo roll and baked with Chihuahua cheese until warm and melting. It's topped with pico de gallo.

I like (need?) a stronger cup of coffee than the one served at one brunch. It was better the next time, although it could be stronger still. The featured brunch drink at Antigua long has been sangria; this summer the restaurant added that Milwaukee essential, the Bloody Mary. It's made with tequila instead of vodka, light on the spice.

Citlali Mendieta-Ramos, who owns Antigua with her husband, chef Nicolas Ramos, moved the restaurant from downtown Milwaukee to West Allis in 2006, into an open, modern space. With walls in vibrant shades of terra cotta and with contemporary Latin music in the background, it's a good place to start the day.

Listen to dining critic Carol Deptolla's At the Table reports on WTMJ-AM (620) at 8:22 a.m. and 4:40 p.m. Fridays, and at 7:20 a.m. Sunday.

#### **ANTIGUA LATIN RESTAURANT**

5823 W. Burnham St., West Allis

(414) 321-5775

antiquamilwaukee.com

Brunch is served: 11 a.m.-2 p.m. Sundays

Prices: \$6.99-\$10.79

Parking: Adjacent lot

Wheelchair access: Entry and restroom

Payment: MasterCard, Visa, American Express, Discover

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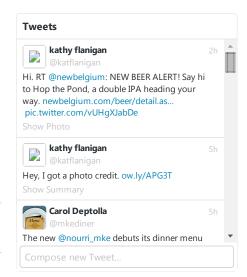
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