

ROOM SERVICE MENU

BREAKFAST 6:30 am - 11:00 am



CONTINENTAL BREAKFAST COP \$45.000

Coffee, chocolate, tea or milk
Fruit juice or fresh fruit
Basket of artisan breads and pastry
Butter, honey or jam

AMERICAN BREAKFAST COP \$55.000

Coffee, chocolate, tea or milk
Fruit juice or fresh fruit
Natural or fruit yogurt
Basket of artisan breads and pastry
Butter, honey and jam
Eggs to taste

SPECIALTIES

Soup of the day COP \$16.000
Eggs to taste served with cheese arepas 🌾 COP \$18.000
Eggs benedict with pork ham, hollandaise sauce in toasted
brioche corn bread COP \$27.000
Bacon eggs benedict, chipotle hollandaise on toasted
brioche corn bread COP \$27.000
Eggs benedict with smoked salmon, hollandaise sauce,
capers on brioche corn bread COP \$32.000
Burrito with rice, beans, cheese and egg 🥚 COP \$24.000
Colombian “calentao” of the day, bananas, avocado,
coastal serum, arepa and eggs to taste COP \$28.000
Egg arepas (3 units) 🌾 COP \$28.000
Fresh fruit filleted 🍓🌾 COP \$17.000

🌾 GLUTEN FREE 🥬 VEGETARIAN 🌱 VEGAN 🥚 DRY FRUITS

PRICES IN COLOMBIAN PESOS, INCLUDES 10% INC, 10% TAX SERVICE NOT INCLUDED.

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Hot oatmeal with milk and cinnamon 🍷	COP \$16.000
Waffles or pancakes, chocolate sauce or honey (2 units) 🍷 ..	COP \$18.000
Granola with strawberries, bananas and natural yogurt 🍷 🌱	COP \$20.000
White or whole grain toast, butter, jam and honey (4 units) 🍷	COP \$15.000
Selection of gluten-free breads 🍷 🌱	COP \$18.000
Selection of artisan breads and pastry	COP \$18.000

LUNCH & DINNER 11:00 am - 10:00 pm



QUICK LUNCH

- **Beef Burger** COP \$42.000
Meat, bacon, cheese, lettuce, tomato, onion and pickled cucumber, mustard and mayonnaise dressing, accompanied by french fries or salad (*contains sesame seeds*)
- **Club Sandwich** COP \$38.000
Chicken, bacon, cheese, egg, lettuce, tomato, mustard and mayonnaise dressing , accompanied by french fries or mixed salad
- **Truffled Serrano Ham Sandwich** COP \$38.000
Fine bread, serrano ham, pesto butter, Brie cheese with truffle essence, french fries or mixed salad
- **Roast Beef Sandwich** COP \$40.000
Beef, bacon, cheese, lettuce, mushroom, pickled onion, pickled cucumber, mustard and mayonnaise dressing, accompanied by french fries or mixed salad
- **Carimañolas** 🍷 🌱 COP \$32.000
Trio of “Carimañolas” tuffed with coastal cheese and eggplant chili, served with buttermilk chive (3 units)

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- **Shrimp Quesadilla** COP \$40.000
Shrimp sautéed with garlic, cheese, avocado, tomato, onion, coriander, citrus mayonnaise, accompanied by french fries or mixed salad
- **Pizza Caprese**   COP \$32.000
Neapolitan sauce, mozzarella, fresh tomato, pesto and basil
- **Pizza Pepperoni** COP \$35.000
Neapolitan sauce, mozzarella and pepperoni
- **Pizza Prosciutto** COP \$43.000
Neapolitan sauce, mozzarella, prosciutto, arugula, parmesan and olive oil
- **Colombian pizza** COP \$35.000
Neapolitan sauce, mozzarella, ground beef, corn, onion and paprika


VEGAN SPIRIT

- **Orchard & Seeds**   COP \$36.000
Mix of leaves, baked tomatoes, sunflower seeds, almonds, blueberries and mushrooms, with citrus dressing and organic honey
- **Vegetable Textures**  COP \$28000
Mix of greens, semi-dehydrated vegetables in ginger molasses and Jamaican flower, olive lemon dressing
- **Vegan Sándwich** COP \$33.000
Ciabatta bread, hummus, courgettes, paprika, mushrooms, pickled onion, french fries or mixed salad
- **Pipián Empanada**   COP \$30.000
Typical “*empanadas vallecaucana*”, stuffed with potato and “*hogao sofrito*” with peanut chili pepper (3 units)
- **Vegan Burrito** COP \$33.000
Wheat flour “*tortilla*”, refried beans, tomato, onion, avocado, corn, coriander, toasted sunflower seeds accompanied by french fries or mixed salad
- **Pizza Marinara with vegetables** COP \$30.000
Neapolitan sauce, cherry tomato, onion, mushrooms, black olives, garlic, basil, marjoram and olive oil
- **Pumpkin, avocado and coconut milk risotto** COP \$48.000
Arborio rice with pumpkin and avocado emulsified in coconut milk and olive oil, cherry tomatoes and crispy quinoa

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- **Penne rigate with roasted vegetables**  COP \$40.000
Hard grain semola penne rigate, garlic, zucchini, paprika, cherry tomato, mushroom, asparagus, coriander, vegetable demiglace and olive oil served with focaccia bread

SALADS


- **Cesar with chicken** COP \$37.000
Lettuce, bacon, Parmesan, crutons and classic dressing
- **Caprese** COP \$38.000
Variety of fresh tomatoes, local buffalo cheese and special roasted marañon pesto


- Add chicken breast or shrimps* COP \$18.000

SOUPS COP \$22.000

- **Chicken soup** 
Chicken, potato, carrot, onion, coriander
- **Tomato cream**  
Delicious tomato cream, basil pesto and cream of milk

RICE AND PASTA

- **Atollado rice with chicken and chorizo** COP \$50.000
Creamy rice with chicken and chorizo, onion and paprika sofrito, annated oil, coriander and banana chips
- **Sea and land rice with mango bean** COP \$60.000
Squid, shrimp, mussels and prawns, stewed in tomatoes, chili peppers and coconut; crispy pork greaves, rice with mango beans and banana chips
- **Spaghetti or pasta Penne in carbonara sauce** COP \$34.000
Crispy bacon, cream, egg, Parmesan and black pepper served with focaccia bread
- **Spaghetti or Penne pasta in pomodoro sauce or cheese sauce**  COP \$30.000
Italian pasta in pomodoro or creamy cheese sauce served with focaccia bread

- Added chicken breast or shrimp*  COP \$18.000

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ASSEMBLE YOUR DISH SERVED WITH CHIMICHURRI AND GUACAMOLE

Beef tenderloin 	COP \$53.000
Chicken breast 	COP \$42.000
Fish of the day 	COP \$53.000

Choose an accompaniment

- Mixed salad
- White rice
- Rice with coconut
- French fries
- Mashed potatoes

KID'S MENU COP \$30.000

- Mini cheeseburger and fries
- Chicken fingers with french fries
- Ham and cheese sandwich with french fries
- Pizza with ham and mozzarella cheese
- Spaghetti or Penne pasta in pomodoro or white sauce, served with focaccia bread

DESSERTS

- **"La Valluna"**   COP \$22.000
Almojábana cake, creamy passion fruit, macadamia crumble, "bananito paso" ice cream
- **"La Paisa"**  COP \$22.000
Crispy coffee sheets filled puff pastry with arequipe and custard cream with macerated uchuvas
- **"El Costeño"**  COP \$23.000
Coconut pie, tamarind cream, corozo tuile and "conservita de leche" ice cream
- **Rice almond milk pudding**   COP \$18.000
Rice pudding of almonds milk and a touch of cinnamon
- **Fresh fruits filleted**  COP \$19.000
Selection of fresh seasonal fruits

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MIDNIGHT 10:00 pm - 6:00 am



- **Tomato cream soup**   COP \$22.000
Delicious tomato cream, basil pesto and cream of milk
- **Beef burger** COP \$42.000
Meat, bacon, cheese, lettuce, tomato, onion and pickled cucumber, mustard and mayonnaise dressing, accompanied by french fries or salad (*contains sesame seeds*)
- **Club Sandwich** COP \$38.000
Chicken, bacon, cheese, egg, lettuce, tomato, mustard and mayonnaise dressing , accompanied by french fries or mixed salad
- **Vegan sandwich** COP \$33.000
Ciabatta bread, hummus, courgettes, paprika, mushrooms, pickled onion, french fries or mixed salad
- **Orchard & seeds**   COP \$36.000
Mix of leaves, baked tomatoes, sunflower seeds, almonds, blueberries and mushrooms, with citrus dressing and organic honey
- **Cesar with chicken** COP \$37.000
Lettuce, bacon, Parmesan, crutons and classic dressing
- **Fresh fruits filleted**   COP \$19.000
Selection of fresh seasonal fruits

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BEVERAGES



NON ALCOHOLIC BEVERAGES

- Soft drinks COP \$10.000
- Manantial mineral water 300ml still / sparkling COP \$8.000
- Manantial mineral water 600ml still / sparkling COP \$10.000
- Aqua Panna 500ml COP \$17.000
- San Pellegrino 500ml COP \$17.000
- Hatsu Tea COP \$14.000
- Fruit juice COP \$15.000

HOT BEVERAGES

- American coffee COP \$6.000
- Capuccino COP \$8.500
- Latte COP \$9.000
- Hot chocolate COP \$9.000
- English breakfast, earl grey or green tea COP \$9.000

ALCOHOLIC BEVERAGES

- **Local beer** COP \$14.000
Eagle / Light / Cero / Club Colombia Dorada / Roja / Negra
- **International beer** COP \$17.000
Corona / Stella Artois
- **White wine (bottle)** COP \$155.000
Argento Sauvignon Blanc, Mendoza, Argentina
- **Red wine (bottle)** COP \$155.000
Argento Malbec, Mendoza, Argentina
- **Sparkling wine (bottle)** COP \$200.000
Concha y Toro Brut, Chile

PRICES IN COLOMBIAN PESOS, INCLUDES 10% INC. A SERVICE CHARGE OF 10% SUGGESTED AND A DELIVERY CHARGE OF COP 15.000. EATING MEATS, SHELLFISH, RAW EGGS OR UNDERCOOKED COULD INCREASE THE RISK OF FOODBORNE ILLNES. RNT N°. 46735.