



menu

Food & Soul Corner

CEVICHEs WITH PATACONES

Classic

Fish, lemon, onion, coriander, garlic COP \$34.000

Cartagena

Shrimp, pink sauce, lemon, onion, garlic and coriander COP \$36.000

Coast

Shrimp, coastal serum, lemon, onion ocañera, cilantro, garlic and rocoto COP \$36.000

Islander

Fish and shrimp in "Cartagenera" sauce, mango, avocado, lemon, onion, coriander, garlic and rocoto COP \$38.000

POKE STYLE

Hawaiian

Mirokumai rice, fresh fish marinated in ponzu sauce, purple onion, mango, cucumber, pickled radiums and corianderCOP \$36.000

Vegan

Quinoa, lettuce, tomato, cucumber, avocado, cabbage and carrots marinades, chives and toasted seaweed COP \$32.000

Asian

Rice with coconut, tuna marinated in soy sauce and sesame oil, avocado, cucumber, radiums, wakame seam and wasabi.....COP \$38.000

SALADS

"Caserita"

Mix of greens, tomato, cucumber, palmetto, pickled onion, avocado and olive-lemon dressing ... COP \$25.000

From the farm

Cous Cous, lettuce, zucchini, eggplant, grilled mushroom and paprika, dried nuts, balsamic reduction and panela COP \$30.000

Cesar Chicken

Romaine lettuce, grilled chicken, Parmesan, special dressing COP \$32.000

Sea

Tuna and mango, mix of green leaves, avocado, tomato and teriyaki dressing COP \$38.000

Snacks

Typical fried foods

Egg arepita, meat and cheese "carimañola", meat and cheese corn "empanaditas". Accompanied by cartagenera sauce and costeño serum COP \$28.000

Fish & Chips

Fish battered in panko, with crispy cassava and sauce yellow paprika COP \$28.000

Fingers

Cheese sticks in crispy dough, served with avocado mousse and mango chutney COP \$22.000

Nachitos & Cheddar

Fried corn "tortilla", cheddar cheese sauce, pico de gallo and fresh coriander COP \$20.000

Spicy potatoes

Creole potato with spicy sauce, cheddar cheese and crispy bacon COP \$22.000

Maicitos

Shelled cob, batavia lettuce, bacon, crispy onion, sriracha mayonnaise and mozzarella cheese COP \$22.000



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Quick Lunch

All our options served with helmet potatoes or salad

Creole "Choripan"

Homemade creole sausage, bread, mayonnaise, lettuce, tomato and chimichurri sauce COP \$35.000

Veggie burger

Lentil burger with melted cheese, pickled mayonnaise, lettuce and tomato COP \$32.000

Amacagua burger

200g of premium meat, lettuce, tomato, onion, sweet and sour cucumber, cheese, bacon, fried egg and Amacagua sauce COP \$38.000

Coastal burger

200g of premium meat, lettuce, slices of yellow banana, onions caramelized in Kola Román, "Costeño" cheese grilled and mostaneza COP \$36.000

Doble BBQ burger

400gr of premium meat, onion rings, crispy bacon, "Sabana" cheese and BBQ sauce COP \$46.000

PIZZA

Pizza caprese

Tomatoe sauce, mozzarella, fresh tomato, pesto and basil COP \$32.000

Pizza Pepperoni

Tomatoe sauce, mozzarella and pepperoni COP \$35.000

Pizza Prosciutto

Tomatoe sauce, mozzarella, prosciutto, arugula, parmesan and olive oil COP \$43.000

Colombian pizza

Tomatoe sauce, mozzarella, ground meat, corn, onion and paprika COP \$35.000

Marinara pizza with vegetables

Tomatoe sauce, cherry tomato, onions, mushrooms, olives black, garlic, basil, oregano and olive oil COP \$30.000

ADDITIONAL

Pork ham COP \$8.000

Pepperoni COP \$10.000

Prosciutto COP \$12.000

Cherrys, olives, peppers or arugula COP \$6.000

Main Courses

Soup of the day

Our soup of the day served with white rice COP \$30.000

Picanha

Angus beef, green salad, rustic potatoes and creole sauce COP \$50.000

Sautéed beef & French fries

Strips of beef sautéed wok with onion, tomato, soy, chives and coriander COP \$42.000

Loin medallion

250g of grilled loin in wine sauce and mushrooms, with roasted vegetables and mashed potatoes COP \$55.000

Chicken grill

Breast chicken grilled, mix of greens, deluxe potatoes and coriander lactonesa dressing COP \$38.000

Chicken Asian style

Chicken pieces to the wok, sautéed with vegetables, soy sauce and oysters served with rice noodles COP \$38.000

BBQ ribs

Pork ribs in BBQ sauce, coleslaw salad and spicy potatoes COP \$50.000



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Crispy fish “chicharrón”

Typical preparation, crispy fish by out soft to center, Titoté rice, patacones and mango chili COP \$52.000

Fried fish

Whole and fried fish, served with full salad and patacones COP \$48.000

Grilled fish

Fresh fish, quinoa, cob, cherry tomatoes and cucumber salad with white butter sauce COP \$52.000

Spaghetti & orchard

Italian semola paste, sautéed of seasonal vegetables, grilled palm hearts, chives and olive extra virgin oil COP \$38.000

Chaufa rice

Fried rice with egg, onion, paprika, mushroom, soy and oyster sauce, leaves of coriander COP \$28.000

Additional

Costeño serum COP \$4.000
Guacamole COP \$6.000
White rice COP \$6.000
Rice with coconut or fried ... COP \$12.000
French fries COP \$10.000
Sautéed vegetables COP \$10.000
Crispy chicken COP \$13.000
Shrimp COP \$16.000
Seafood sauce COP \$18.000

Kids Menu

Hamburger

120gr of premium meat, lettuce, tomato, cheese, bacon and French fries COP \$30.000

Salchipapa

Sausages, cheddar cheese, mostaneza and french fries COP \$30.000

Chicken Pizza

Tomatoe sauce, mozzarella, chicken and corn COP \$30.000

Pizza with ham & cheese

Tomatoe sauce, mozzarella and ham COP \$30.000

Spaghetti

Italian pasta in tomatoe sauce, white sauce or donkey COP \$30.000

Desserts

Chocolate mousse

Semi-bitter chocolate mousse, roasted marshmallows and cookie ice cream COP \$18.000

Merengones

Crispy meringue, tropical fruits and chiboust cream with colombian rum COP \$19.000

Volcano

Arequipe lavacake, vanilla ice cream and garrapiñada of almonds COP \$22.000

Braised pineapples

Caramelized pineapple slices, custard, crumble of oatmeal and toasted coconut ice cream COP \$21.000

Fresh fruit dish

Tropical selection of fresh fruits of station COP \$19.000

Ice cream cup

Select a ball of our ice cream flavors: vanilla, chocolate, red fruits and biscuit COP \$8.000

Please, ask our water-based fruity flavors ice creams.