

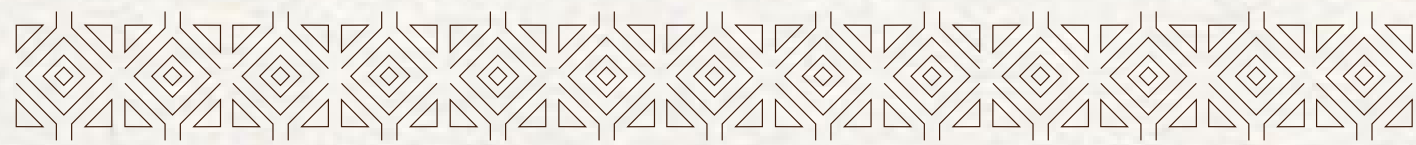
MENU



BEVERAGES



WINES



KOKAÚ



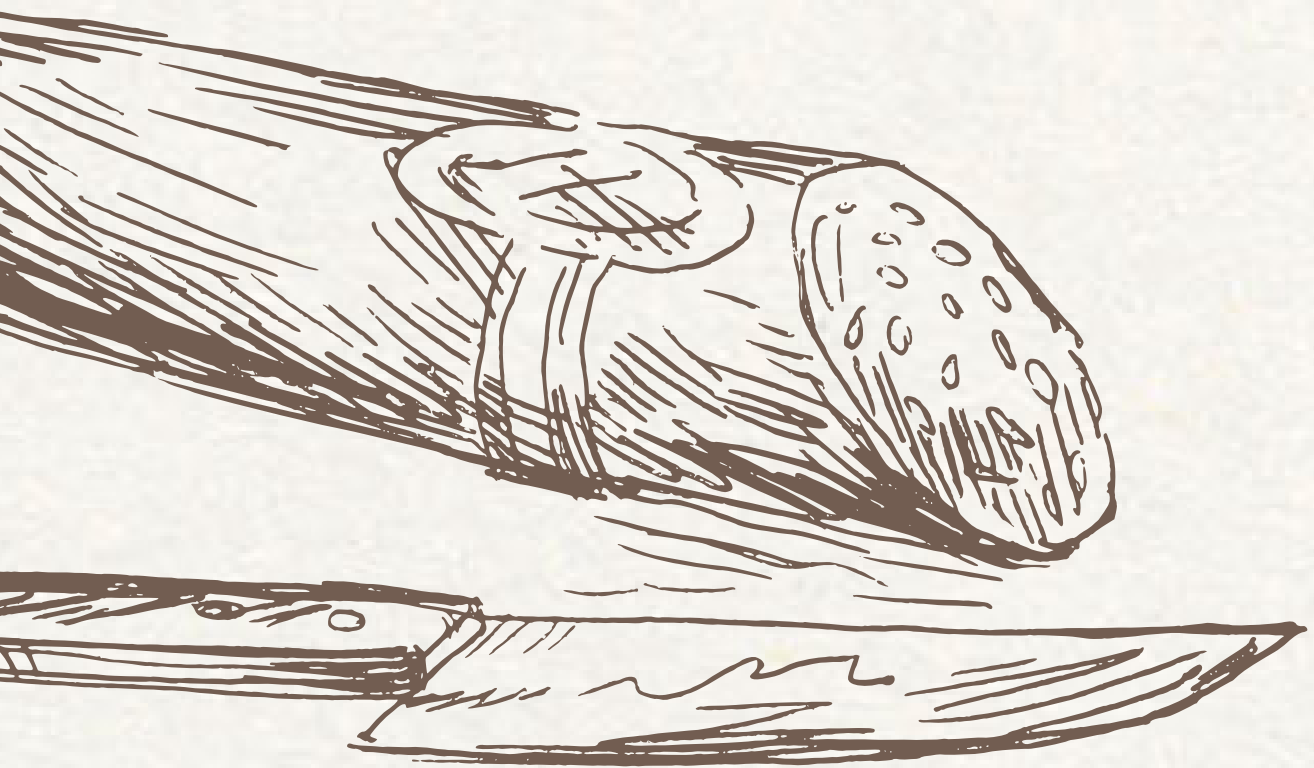
Cartagena de Indias, located on the Caribbean coast of the country, is a latent example of the gastronomic heritage received by the displacement of people and cultures that ended in our territory since pre-columbian times. The “*black africans*” as they were called, are the basis of the love and flavor of our food. Without them, the rice dishes, the fish, the carimañola, the arepa, the alegrías, the enyucado and the cocadas, would not be as delicious as we know them today. Blessed are the hands and palate of these people who enjoyed eating and varying their food every day, as **Anthelme Brillat-Savarín** justifies: “*You learn to be a cook, but you are born a taster*” and these people really were.

Our Kokaú Menu; is based on the respect we have for the cultural heritage, and the search for a legacy that lasts overtime. Tradition will be respected and honored to recreate it with a modern, challenging and open-minded stamp to local and foreign tasters. Through it, we intend to promote the pride of our gastronomy through signature dishes, based on interpretations of local, regional and seasonal products and traditions; where in many cases they remain in generation over generation thanks to the effort and dedication of small communities that are not willing to lose and forget their roots.





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MENU

APPETIZERS

REGIONAL HAMS AND CHEESE

Selection of hams and cheeses, focaccia bread, tomato crudaiola and guava chutney

45.000

CRISPY EGGPLANT 🌱

Crispy eggplant slices, panela mead and lavender, citric salt

18.000

TRUFFLED SERRANO HAM SANDWICH

Fine bread, pesto butter, serrano ham, brie with truffle essence and yucca chips

35.000

CHICKEN & WAFFLES

Crispy breaded chicken, rosemary potato waffles and BBQ sauce

28.000

CARIMAÑOLAS 🌱🌱

Stuffed with coastal cheese and eggplant chili, served with buttermilk chive

28.000

PIPIÁN EMPANADAS 🌱🌱

Classic Colombian empanada; stuffed with potato and hogao (*Colombian creole sauce*) of peanuts and chili peppers

28.000

— *At Kokaú we support local producers with fresh and distinctive ingredients of the region.* —

OUR DISHES MAY CONTAIN RAW INGREDIENTS, PLEASE LET US KNOW IF YOU HAVE ANY RESTRICTION, INTOLERANCE OR ALLERGY.

🌱 GLUTEN FREE 🌱 VEGETARIAN 🌱 VEGAN

PRICES IN COLOMBIAN PESOS,
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MUSHROOM AND SPINACH ROLL 🌱

Spinach roll, mushroom duxelle, manchego mornay, mozzarella and gratin parmesan

32.000

PORK RIND AND FRIED CASSAVA

Pork rind in provencal powder, crispy cassava, chili pepper avocado sauce and typical Colombian sour cream

32.000

BOCADILLO PORK BELLY

Bacon Sándwich covered in en tamarindo tonkatsu, carrot cru and coriander

29.000

FRIED FISH

Fish fingers marinated in miso, crispy fried wonton, salsa brava and lemon mayonnaise

30.000

SQUID AND SHRIMP

Covered in panko y crispy coconut, tomato romesco and herb tartar sauce

35.000



STARTERS



MOTE DE QUESO & COCONUT MILK 🌱🌱

Yam cream, Colombian sour cream with peppers and dehydrated onion powder

28.000

VEGETABLE TEXTURES 🌱🌱

Mix of greens; semi dehydrated vegetables in ginger and Jamaica flower molasses with a touch of olive lemon dressing

28.000

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SPECIAL CAPRESE

Fresh tomato salad, local burrata di búfala, special roasted cashew pesto and blackberry soffrito foam

38.000

LECHE DE TIGRE CEVICHE AND COCONUT

Fish and purslane ceviche, onion, peppers, roasted corn, coriander, shortened cubios and plantain chips

42.000

RED TUNA MONTADITO

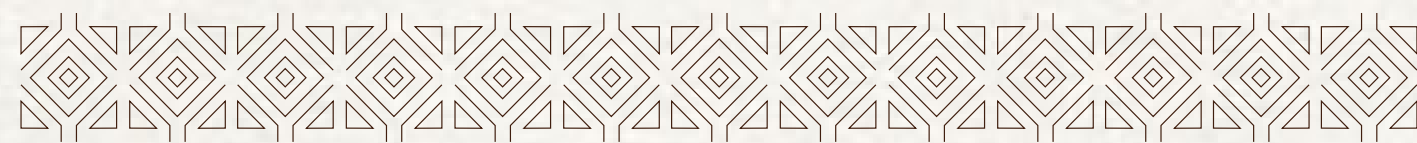
Tuna, tapioca in sugar cane ponzu and rum, pico de gallo with mango, chlorophyll coral and coconut aioli

42.000

OCTOPUS CARPACCIO

Served in mild Kalamata olive sauce with hearts of palm, red paprika mousse and corn

40.000



MAINS

POSTA NEGRA CARTAGENERA SOUS-VIDE

Beef and typical Cartagena sauce cooked for 24h; eggplant and roasted banana puree with coconut titoté rice

60.000

BEEF TAIL

Braised beef tail cooked for 36h in a wine and Jamaica flower sauce; corn chips with sabana cheese and mushroom cracker

65.000

ST. LOUIS RIBS

Pork ribs covered in panela and cinnamon BBQ, potato and manchego cheese aligot, pineapple coleslaw and fresh coriander

65.000

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NEW YORK STEAK

Black Angus Select (300g), Creole potatoes, tomato glazed in light vanilla syrup and chili flakes, chimichurri salt
98.000

CATCH OF THE DAY

Fish fillet cooked with charcoal oil, sided with enyucado de palenque, onions, mini carrots and candied tomatoes, nori seaweed tempura and chives sauce
65.000

SALMON FILET

Semi citrus cured salmon from the Pacific, cilantro creamy rice, granny apple salad and pickled radishes
65.000

FRIED FISH

Trunk and tail of the catch of the day, smoked in oak, mashed green plantains in onion and garlic sauce, pickled onion, coriander sponge and roasted lemon
65.000

CAZUELA DE MARISCOS

Squid, shrimp, mussels and prawns cooked in lobster bisque, bean rice with coconut and green banana foam
70.000

MAR & TIERRA RICE

Squid, shrimp, mussels and prawns, stewed in tomatoes, peppers and coconut; crispy pork rinds, rice with mango beans and patacones
65.000

PUMPKIN RISOTTO

Arborio rice, pumpkin, asparagus, tree tomato, tatemado cheese and crispy quinoa
48.000

ARTISANAL FETUCCINI

Artisanal brown pasta with sautéed mushrooms and thyme-smoked tomato ragout, vegetable demi-glace, poached egg and parmesan crumble
48.000

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SIDES

Fresh salad
12.000

Coconut rice
12.000

Mashed potatoes
10.000

Chips
12.000

White rice
6.000

Fried potatoes
6.000

Plantain pureé **12.000**



DESSERTS

COSTEÑO

Coconut pie with tamarindo cream, crispy corozo and preserved ice cream
22.000

MILHOJAS PAISA

Crispy coffee puff pastry sheets filled with arequipe and pastry cream, and macerated cape gooseberries in Medellín rum
21.000

CUNDIBOYACENSE

Fig pie with manjar blanco, slices of nougat and peanuts, and wild berry spherifications
18.500

VALLUNA

Almojábana cake, maracuyá cremeux, macadamia crumble and dehydrated banana ice cream
21.000

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LLANERA VEGANA

Cold orange soup, con pudding, panela caviar and vegan vanilla ice cream

21.000

TASTING TEMPTATIONS

We invite you to enjoy our selection of sweet temptations

39.000

ICE CREAM*

Selection of 3 flavors, nuts, red fruits, arequipe and chocolate sauce toppings. Our flavors: vanilla, chocolate, berries and cookie dough

21.000

** Ask your waiter for our water-based flavors*

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BEVERAGES

GIN

	<i>bottle</i>	<i>2 oz</i>
London N1	490.000	41.000
Beefeater	290.000	30.000
Beefeater 24	470.000	40.000
Bulldog	380.000	32.000
Tanqueray Ten	500.000	42.000
Hendricks	480.000	40.000
Bombay	330.000	26.000

VODKA

Absolut	320.000	26.000
Ketel One	299.000	28.000
Grey Goose	450.000	38.000
Finlandia	190.000	15.000

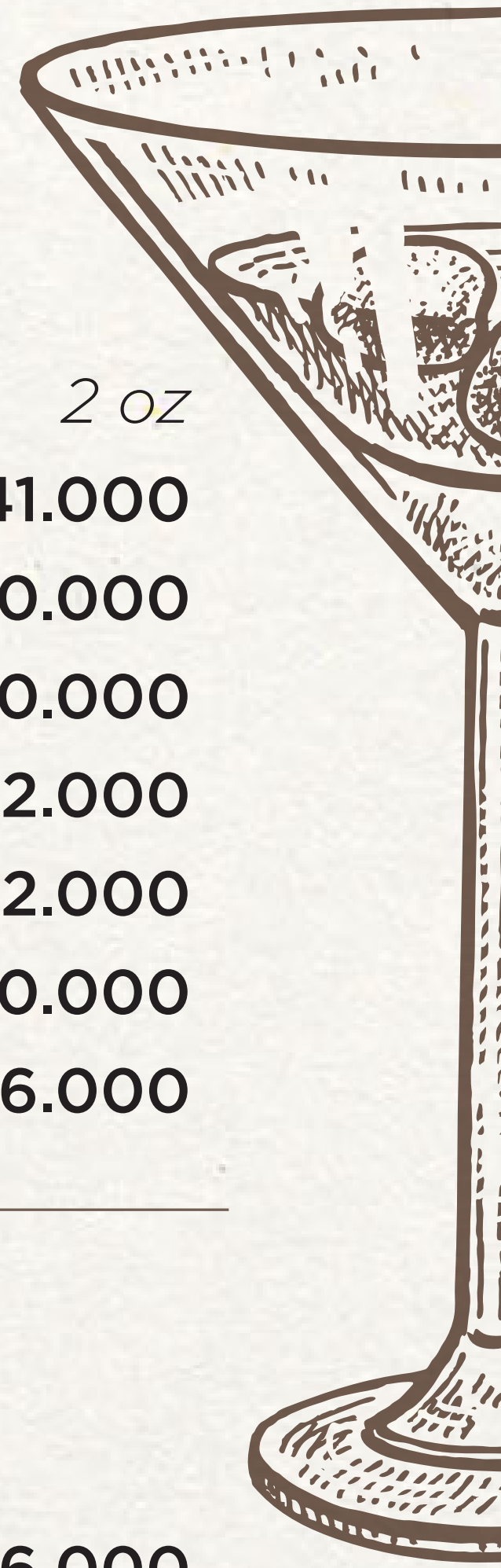
TEQUILA & MEZCAL

Don Julio Reposado	430.000	40.000
Don Julio Blanco	430.000	40.000
Don Julio Añejo	480.000	45.000
Monte Lobos	430.000	40.000
Olmecca Blanco	280.000	24.000
Olmecca Reposado	280.000	24.000

RUM

Hechicera	416.000	35.000
Parce	500.000	46.000
Havana Especial	190.000	17.000
Havana 3 años	190.000	17.000
Bacardi Carta Blanca	190.000	17.000
Appleton State X/V	250.000	23.000
Zacapa 23 años	470.000	40.000

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Dictador 12 años	420.000	35.000
Dictador 20 años	500.000	46.000

WHISKY

Glenlivet	380.000	32.000
Glenlivet 18 años	850.000	74.000
Chivas 12	310.000	27.000
JW Red Label	150.000	15.000
JW Black Label	320.000	29.000
JW Blue Label	2.260.000	195.000
Buchanan's Master	370.000	31.000
Buchanan's Deluxe	320.000	28.000
Buchanan's 18 años	750.000	65.000
Old Parr 12	310.000	27.000
Macallan 12	500.000	44.000
Dalwhinnie	520.000	43.000
Jack Daniel's	300.000	25.000
Jameson	230.000	20.000

WHITE WINE & SPARKLING WINE

	<i>copa</i>	<i>botella</i>
Argento Chardonnay	37.000	155.000
Argento Sauvignon Blanc	37.000	155.000
Concha y Toro Brut	40.000	200.000

ROSE WINE

Argento Malbec Rosé	37.000	155.000
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RED WINE

Argento Cabernet	37.000	150.000
Argento Malbec	37.000	150.000



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CLASSIC COCKTAILS

Aperol Spritz	30.000
Bloody Mary	30.000
Caipiriña	30.000
Caipiroska	30.000
Cuba Libre	28.000
Daiquiri	30.000
Long Island ice tea	45.000
Margarita	30.000
Piña Colada	30.000
Mojito Cubano	30.000
Virgin Cocktail	18.000

GIN & TONIC

BEEFEATER *Dry and classic, flavored with lemon peel. Tonic water.* 37.000

BOMBAY *English classic, flavored with lemon and lime peel. Tonic water.* 39.000

BULLDOG *Powerful and spicy finish. Flavored with lemon peel and black pepper. Tonic water.* 45.000

HENDRICKS *Modern, flavored with cucumber and tonic water.* 46.000

TANQUERAY *Citric, flavored with lemon and orange peel. Tonic water.* 46.000

SIGNATURE COCKTAILS

BUCANERO *Homogenized Brazilian rum with allspice and passion fruit puree* 33.000

TUCAN *Mix of white rum and gin, with sweet and citrus notes of red fruits finished with prosecco* 33.000

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KALAMARÍ *Mix of vodka and aperol with tropical infusions of corozo and flower of Jamaica finished with cava foam* **33.000**

MACONDO *Fresh stirred gin mix with pineapple and cardamom jam* **33.000**

MULATA *Cartagena rum, mixed with smoky notes of mezcal, coffee angostura and chocolate, finished with handmade coconut candy* **33.000**

REY DE GALLINAZOS *Homogenized tequila with mandarin cordial, citrus notes of lemon and red wine reduction* **33.000**

LOCAL BEER

Club Colombia Dorada, Roja, Negra
Aguila, Aguila Light, Aguila Cero **15.000**

INTERNATIONAL BEER

Corona, Stella Artois, Budweiser **18.000**

NON ALCOHOLIC BEVERAGES

Gaseosas **10.000**
Agua Manantial still/sparkling water 600ml **10.000**
Agua San Pellegrino 505 ml **19.500**
Agua San Pellegrino 750 ml **29.000**
Red Bull **16.000**
Monster **16.000**
Hyatt Ice Tea **14.000**
Fresh juices **15.000**
Lemonade **14.000**
Mint, cherry or cucumber lemonade **15.000**
Coconut lemonade **18.000**



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WINES

BY THE GLASS

ARGENTO

Sauvignon Blanc, MENDOZA, ARGENTINA 37.000

ARGENTO

Cabernet, MENDOZA, ARGENTINA 37.000

ARGENTO

Malbec Rosé, MENDOZA, ARGENTINA 37.000

CONCHA Y TORO

Extra Brut, VALLE CENTRAL, CHILE 40.000

SPARKLING WINES & CHAMPAGNES

CONCHA Y TORO

Extra Brut, VALLE CENTRAL, CHILE 200.000

JUVE CAMPS BRUT ROSE

Pinot Noir, PENEDES, ESPAÑA 250.000

MASCHIO PROSECO EXTRA DRY

Glera, TREVISO, ITALIA 250.000

ANNE MARIE CASTELL

D'AGE BRUT NATURE

Xarel·lo · Macabeo · Parellada, ESPAÑA 210.000

DOM PERIGNON

Pinot Noir · Chardonnay
CHAMPAGNE, FRANCIA 1.900.000

MOËT CHANDON

CHAMPAGNE, FRANCIA 1.160.000

VEUVE CLICQUOT

CHAMPAGNE, FRANCIA 1.190.000



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WHITE WINES

ALTAS CUMBRES

Torrontés, CAFAYATE, ARGENTINA 130.000

ARGENTO

Chardonnay, MENDOZA, ARGENTINA 155.000

CATENA

Chardonnay, MENDOZA, ARGENTINA 210.000

ZACCAGNINI

Bombino Bianco · Chardonnay
ABRUZZO, ITALIA 210.000

ROUQUETS

Chardonnay, LANGUEDOC, FRANCIA 150.000

MONTES

Sauvignon Blanc, CASA BLANCA, CHILE 150.000

CASA LAPOSTOLLE

Chardonnay, RAPEL, CHILE 170.000

AMARAL

Sauvignon Blanc, LEYDA, CHILE 210.000

ARGENTO

Sauvignon Blanc, MENDOZA, ARGENTINA 155.000

RED WINES

ALTO LAS HORMIGAS

Malbec, MENDOZA, ARGENTINA 200.000

ARGENTO

Cabernet Sauvignon, ARGENTINA 150.000

FAMILIA ZUCCARDI

Cabernet Sauvignon, ARGENTINA 190.000

CATENA

Cabernet Franc, MENDOZA, ARGENTINA 200.000

ALMA NEGRA

Bonarda, MENDOZA, ARGENTINA 215.000



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FAMILIA ZUCCARDI

Malbec, MENDOZA, ARGENTINA

190.000**EL ENEMIGO**

Malbec, MENDOZA, ARGENTINA

350.000**ANGÉLICA ZAPATA**

Malbec, MENDOZA, ARGENTINA

570.000**CLINE ANCIENT**

Zinfandel, CALIFORNIA, EEUU

350.000**PAGOS DE CIRSUS OAK EGED**

Tempranillo, NAVARRA, ESPAÑA

150.000**VIÑA VILANO**

Tempranillo, RIVERA DEL DUERO, ESPAÑA

145.000**CONDESA DE LEGANZA**

Tempranillo, TIERRA DE CASTILLA, ESPAÑA

145.000**ZACCAGNINI**

Montepulciano, ABRUZZO, ITALIA

210.000**VOLCANES**

Carmenere, RAPEL, CHILE

145.000**COSTA VERA**

Pinot Noir, CASA BLANCA, CHILE

145.000**PEREZ CRUZ LIMITED EDITION**

Carmenere, MAIPO, CHILE

280.000**CASA LAPOSTOLLE**

Merlot, RAPEL, CHILE

190.000**MONTES**

Merlot, RAPEL, CHILE

150.000**MONTES ALPHA**

Shiraz, RAPEL, CHILE

280.000

ROSE WINES**CASTAEL D AGE FRAGMENTS ROSAT**

Merlot, PENEDES, ESPAÑA

170.000**ARGENTO**

Malbec Rosé, MENDOZA, ARGENTINA

155.000

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MONTES CHERUB

Shiraz, COLCHAGUA, CHILE

210.000

CONDESA DE LEGANZA

Tempranillo, TIERRA DE CASTILLA, ESPAÑA

130.000

SWEET WINES

TAYLORS SELECT RESERVE

Touriga · Uvas tradicionales
DOURO, PORTUGAL

25.000

TAYLORS FINE WHITE

Arinto · Boal (semillón) · Codega Esgana Cão ·
Folgasão · Gouveio · Viosinho and
Rabigato varieties, DOURO, PORTUGAL

25.000