



menu

Food & Soul Corner

CEVICHEs WITH PATACONES




Classic — Fish, lemon, onion, coriander, garlic

Cartagena — Shrimp, pink sauce, lemon, onion, garlic and coriander

Peruvian style Ceviche — White fish, shrimp, onion, bell peppers, sweet potato, toasted Peruvian corn and coriander in “leche de tigre”

POKE STYLE

Hawaiian — Mirokumai rice, fresh fish marinated in ponzu sauce, red onion, mango, cucumber, pickled radish and coriander

   **Colombian** — Colombian white rice, Asian mix, carrot, candied pumpkin, avocado, radish and fresh cucumber, cashew sour cream

SALADS

  **Aubergine & Bocconcini** — Grilled, roasted and crispy aubergine, baba ghanoush, fresh bocconcino cheese, cherry tomato infused with beetroot

Cesar chicken — Romaine lettuce, grilled chicken, Parmesan, special dressing


Burrata caprese — Buffalo burrata, cherry tomatoes, baked chonto tomato and marinated tomato in balsamic vinegard, fresh basil pesto and emulsified vinaigrette

Snacks

Typical fried foods — Egg arepita, meat and cheese “carimañola”, meat and cheese corn “empanaditas”. Accompanied by Cartagenera sauce and “suero costeño” (local sour cream)

Fish & Chips — Fish battered in panko, with crispy cassava and yellow pepperbell sauce

Cheese Fingers — Cheese sticks in crispy dough, served with avocado mousse and mango chutney

 **Nachitos & Cheddar** — Fried corn “tortilla”, cheddar cheese sauce, pico de gallo, guacamole and fresh coriander

Spicy potatoes — Creole potato with spicy sauce, cheddar cheese and crispy bacon

Hummus, falafel & pita — Chickpea hummus and falafel, toasted pita bread and marinated olives

Quick Lunch

All our options served with helmet potatoes or salad

Crispy Chicken sandwich — Breaded chicken breast, toasted bread, mayonnaise and mustard dressing, cheese, lettuce, tomato, mushrooms and caramelized onion

 **Vegetarian wrap** — Flour tortilla, zucchini, paprika and roasted onion, fresh avocado, cream cheese and coriander lactonnaise

Amacagua burger — 200g of premium meat, lettuce, tomato, onion, sweet and sour cucumber, cheese, bacon, fried egg and Amacagua sauce

BBQ Style Burger — 200g premium meat, double crispy bacon, melted cheese, overflowing onion rings and BBQ sauce





PIZZA

 **Caprese** — Tomatoe sauce, mozzarella, fresh tomato, pesto and basil

Pepperoni — Tomatoe sauce, mozzarella and pepperoni

Hawaiian — Neapolitan sauce, mozzarella, pork ham and pineapple

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

 GLUTEN FREE  VEGETARIAN  VEGAN  DRY FRUITS



menu

Main Courses

Soup of the day — Our soup of the day served with white rice

Loin medallion — 250g of grilled loin in wine sauce and mushrooms, with roasted vegetables and mashed potatoes

Sautéed beef & French fries — Strips of beef sautéed wok with onion, tomato, soy, chives and coriander

Chicken grill — Grilled chicken breast, mix of greens, wedge potatoes and coriander lactonesa dressing

Seafood rice — Prawns, squid, shrimp, crispy breaded white fish, bell peppers and onions sautéed in annatto oil and sea broth

Fried fish — Whole fried fish, served with full salad and patacones


Grilled fish — Fresh fish, quinoa, baby corn, cherry tomatoes and cucumber salad with white butter sauce



Pasta Penne or Spaghetti — Italian semola paste, sautéed seasonal vegetables, grilled palm of hearts, chives and soy

Desserts

Colombian coffee millefeuille — Classic puff pastry millefeuille, with creamy coffee and fresh red fruits

Volcano — Arequipe lavacake, vanilla ice cream and garrapiñada of almonds

 **Peach crumble and tropical fruit sorbet** — Peach and blueberry tart on vanilla sable and oatmeal crumble with almonds, and sorbet of your choice (passion fruit, red fruits, lulo)

  **Fresh fruit dish** — Tropical selection of fresh fruits of station

Sundae — Two flavors gelato of your choice, chantilly, caramelized nuts, syrup sauce and cherries

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

All-inclusive beverages

Non alcoholic beverages

Sparkling or still water
Soft drinks
Lemonade
Orange juice

DISTILLATES

Whiskey

Johnnie Walker Red Label

Gin

Beefeater

Vodka

Finlandia

Tequila

Olmeca Blanco
Olmeca Reposado
José Cuervo Blanco
José Cuervo Especial

Rum and brandy

Havana 3 años
Havana Especial
Bacardi Carta Blanca
Medellin Añejo 3 años
Aguardiente Antioqueño

CLASSIC COCKTAILS

Bloody Mary
Caipiroska
Cuba libre
Daiquiri
Margarita
Piña colada
Mojito cubano
Gin and tonic
Vodka and tonic





Beers

Club Colombia Dorada
Aguila tradicional y light
Aguila light

Wines

Concha y Toro Reservado / White
Concha y Toro Reservado / Rosé
Concha y Toro Reservado / Red

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