

hungry

- SMASHED AVO** (GFO/V) **21**
Creamy hass avo, cherry tomatoes, hummus, feta, dukkah on sourdough toast.
Add Egg +3 / Bacon +6
- CHILLI SCRAMBLE** (GFO/VO) **25**
Scrambled eggs, spicy salsa verde, chilli oil, grated parmesan and crispy sujuk on sourdough toast.
- BENNY** **26**
Slow cooked bbq pulled pork, buttery croissant, 2 poached eggs, chipotle hollandaise and fresh herbs.
- BURRITO BOWL** (GF/VO) **23**
Grilled chicken, rice, black beans, cheese, pico de gallo, guac, sour cream and corn chips.
- FRITTERS STACK** (V) **25**
Chargrilled corn, zucchini and halloumi fritters, guacamole, sour cream, poached egg and fresh herbs.
- SUPERFOOD BOWL** (GF/V) **23**
Housemade falafels, wild rice, roasted pepitas, spinach, chickpeas, poached egg and harissa hummus. Add Grilled Ckn +6
- WAFFLES & EGGS** **26**
Fluffy waffles, 2 eggs your way, bacon, maple syrup and butter.
- CUBANO SANDWICH & FRIES** **24**
Mixed deli meats, mozzarella, lettuce and aioli toastie served with fries.
- EGGS YOUR WAY** (GFO/V) **14**
Fried, Scrambled or poached on sourdough toast. Add Avo +3 / Bacon +6

must try

- HUEVOS RANCHEROS** (GF/VO) **28**
Scrambled eggs mixed with hogao served w cheese filled arepa and chorizo.
- FIAMBRE** (GF) **34**
Beans, rice, pork belly, minced beef, ripe plantain, housemade chorizo, potato with hogao and boiled egg all wrapped in a banana leaf.
- CALENTADO MONTAÑERO** (GF/VO) **32**
Rice and beans mix, pork belly, ripe plantain and fried egg served with arepa.
- AJIACO** (GF) **31**
Chicken, potato and corn soup served with rice, cream, capers and banana.
- CORRIENTAZO BOWL** (GF) **26**
Beans, rice, minced beef, grilled chicken or mushies, ripe plantain, fresh salsa.
Add Pork Belly +6 or Fried Egg +3
- BANDEJA PAISA** (GF) **37**
The most traditional dish from Colombia. Beans, rice, pork belly, minced beef, ripe plantain, housemade chorizo, fried egg, avo,
- DESGRANADO** **25**
Loaded fries with sausage, corn kernels, bacon, grilled chicken, cheese, lettuce and housemade special sauce topped with a quail egg.
- PICADA LA COLOMBIANITA** (GF) **52**
Perfect to share and try many colombian flavours in one dish. Pork belly, chorizo, black pudding, yellow potato, flat green plantain, arepa, hogao and guac. (serves 2)
- CALDO "LEVANTA MUERTOS"** **22**
Pork broth, chopped soft pork ribs, potato and coriander served with arepa and rice.

snacks

- AREPA WITH CHEESE** (GF) **10**
Plain, sweet corn or filled with cheese.
- CHORIZO & MORCILLA MIX** (GF) **21**
House made sausages served with arepa and guacamole.
- CHICHARRONCITOS** (GF) **18**
Crunchy pork belly served with arepa and guacamole.
- PATACONCITOS** (GF/VGN) **12**
Crunchy flat green plantain served with hogao.
- MIGAO** **22**
Traditional Colombian hot chocolate served with almojabana, buñuelo, cheese ducales y pandebono.
- EMPANADAS x 2** (GF) **15**
Beef or Chicken served with aji.
- SALCHIPAPITAS** **18**
Fries, sausage bites, cheese and bacon.
- MOZZARELLA STICKS** **15**
Handmade mozzarella cheese wrapped in pastry and served with pineapple sauce.
- ALFAJORES** **15**
6 shortbread cookies filled with dulce dusted with shredded coconut.
- PALETAS** (GF) **6**
Traditional iced popsicles
- LECHE ASADA** (GF) **12**
AKA Flan or creme caramel
- TRES LECHES CAKE** **12**
Sponge cake soaked in a sweet milky mix.

sides

- Egg - Feta - Guac - Falafel - Rice - Fresh cheese **3**
- Grilled Chicken - Bacon - Mushrooms - Halloumi Smoked salmon - Arepa - Calentado - Madurito **6**
- Chorizo - Pork Belly - Blackpudding **8**

Please notify our friendly staff of any allergies/food requirements. We are glad to offer GFO, however we are not 100% GF kitchen.

coffee

EL CAPITAN (Blend) Milk

By The Bean Cartel

PNG, Brazil, Peru, Honduras.

Red wine and berry sweetness upfront, moving onto a creamy hazelnut body and dark chocolate finish.

LA JACOBA (Single Origen) (Black)

Colombia. Cupping Score: 84.0

Medium Body and acidity, malt, caramel, cocoa, with a smooth creamy lingering cup.

BATCH AND COLD BREW

Ask our friendly staff about our daily flavours.

House Favs:

Colombia (Pink Bourbon) (Natural Anaerobic)

Rwanda (Kilimbi) (Honey processed)

HOT OR ICED

From 6 From 7

MILK OPTIONS (*0.5)

Almond | Soy | Oat | Coconut | Full Cream | Skinny |

hot drinks

PRANA CHAI

6.5/7

Original Masala Blend handcrafted in Melbourne.

COLOMBIAN HOT CHOCOLATE

8

Traditional rich and spiced hot cacao based beverage usually served with cheese... yes cheese.

SERENITEA INFUSIONS

5

English Breakfast | Earl Grey | Green | Lemongrass | Peppermint | Chamomile |

VEDIC

6

Matcha Latte | Golden Latte |

smoothies

12

GYM TO GO

Oat milk, banana, strawberry, protein powder, oats.

SOUTHSIDER

Coconut milk, banana, mango, passionfruit.

SOULBERRY

Coconut milk, banana, mix berries.

MILO ME

Milk, banana, milo.

SNICKERS

Almond milk, banana, peanut butter, cacao nibs.

GREEN FIT

Coconut milk, cucumber, spinach, banana, coconut flakes.

fresh juices

DETOX

9.5

Green apple, cucumber, spinach, celery, ginger.

IMMUNITY

Orange, ginger, honey, turmeric.

GLOW

Carrot, beetroot, ginger, orange.

LEMONADE

Coconut or Cherry

TROPICAL (Choose one)

Passionfruit | Mango | Lulo | Orange

SUGAR CANE LEMONADE

6

cold drinks

COLD PRESSED JUICES

6.5

Apple | Orange | Lulo | Blackberry | Pineapple-Orange | Tropical | Mango

FIZZY

4.5/6

Coke | Coke Zero | Pony Malta | Postobon | Water | Red Bull



We are La Colombianita by Origen Cafe. Proudly bringing traditional Colombian food to Melbourne since 2018. Aiming to become that table where amigos from different cultures sit around to share an empanada and a chocolate caliente. Gracias for being part of this dream.

Don't forget to follow us, snap a pic and share it with us!



LA_COLOMBIANITA.AU



ORIGENCAFE_

TRADING HOURS

Monday — Friday

6:30am - 3:30pm

Kitchen closes at 3 pm

Weekends & Pub. Holidays

10:00am - 5:00pm

Kitchen closes at 4.30pm

La Colombianita by Origen Cafe acknowledges and respects the Traditional Custodians of this land, the Wurundjeri people, and extends our respect to Elders past, present and emerging. This land in which we do business, meet and celebrate is, was and always will be their land.