



STARTER

Arepa con queso | 4.00

Corn cake with cheese

Arepa con chorizo | 4.00

Corn cake with chorizo

Arepa con chicharrón | 8.00

Corn cake with fried pork belly

Salchipapas | 6.00

French fries with frankfurt sausages

Empanadas | 2.00

Traditional corn patties filled with season beef

Maduro con queso | 4.00

Fried yellow plantain with cheese inside

Calentado | 12.00

Mixed rice and beans with either beef, chicken, pork, fried pork belly or chorizo, and eggs to your pleasure

SOUPS

Sancocho | 8.0

Un tradicional caldo, cocido a fuego lento con carne (pollo o res), yuca plátano y papas. A traditional stew made with slow-cooked meat (chicken or beef), yuca, plantains and potatoes.

Ajiaco | 8.0

Sopa tradicional hecha con pollo desmenuzado dos tipos de papa y mazorca, se sirve con crema de leche y aguacate. A traditional soup made with shredded chicken, two types of potatoes and corn on the cob, served with cream and avocado.

Mondongo | 8.0

Sopa tradicional preparada con callos cocidos a fuego lento, junto con papa, zanahoria y otros vegetales. A traditional soup made with slow-cooked tripe along with potatoes, carrots and other vegetables.

Pescado | 8.0

Sopa hecha con pescado fresco cocinado a fuego lento junto con papas, mariscos y especias. A soup made with slow-cooked fresh fish along with potatoes, seafood and spices.

(Pregunta por las sopas del dia / Ask for the soups of the day)





MAINS

Bandeja Paisa | 20.00

Plato típico colombiano con carne molida, chorizo, chicharrón, huevo frito, frijoles rojos y arroz, acompañado de maduro, aguacate y arepa. A hearty traditional Colombian dish with seasoned beef, chorizo, crispy pork belly, fried egg, red beans and rice. Served with sweet plantains, avocado and corn cake.

Chuleta de Cerdo Pollo o Res | 17.00

Una chuleta de cerdo, pollo o res apanada frita con arroz, ensalada y maduro frito. A breaded and fried fillet of pork, chicken or beef with rice, salad and sweet plantain.

Pollo, Cerdo o Res a la Plancha | 17.00

Carne de pollo, cerdo o res marinada y asada acompañado con arroz o papas fritas, ensalada y maduro frito. Marinated grilled chicken, pork or beef with rice or french fries, salad and sweet plantain.

Bistec a Caballo | 17.00

Bistec de res jugoso al estilo colombiano con un huevo frito, arroz, papas fritas y maduro frito. A juicy colombian style beef steak with a fried egg, rice, french fries, salad and sweet plantain.

Sobrebarriga | 17.00

Tierna falda de res cocinada lentamente en una deliciosa salsa de tomate y especias acompañado con arroz ensalada y maduro frito. A tender, slowed cooked flank steak in a flavorful tomato and spice sauce. Served with rice, salad and sweet plantain.

Churrasco | 20.00

Un jugoso y sazonado corte de carne de res a la parrilla acompañado con arroz papas fritas, chimichurri, ensalada y maduro frito. A juicy and seasoned grilled beef steak. Served with rice, french fries salad, chimichurri sauce and sweet plantain.

Picada

2 personas/people | 30.00

4 personas/people | 50.00

Una variedad de carnes fritas incluyendo cerdo, res, pollo, chorizo y chicharron, acompañado de papas fritas, platano frito, tomate y limon. A assortment of fried meats, including beef, pork, chicken, chorizo and chicharon. Served with french fries, fried plantains, tomato and lemon.

Parrillada Mixta | 40.00

Una variedad de carnes a la parrilla incluyendo cerdo, res, pollo, chorizo y chicharrón, acompañado de ensalada, arroz, papas fritas y chimichurri. A mixed grill platter featuring a selection of meats, including beef, pork, chicken, chorizo and chicharrón. Served with salad, rice, french fries and chimichurri sauce.





FISH

Tilapia Frita | 18.00

Una tilapia entera frita y crujiente, acompañada con arroz, patacón y ensalada. A whole crispy fried tilapia. Served with rice, fried plantain and salad.

Tilapia en Salsa de Coco y Mariscos | 20.00

Una tilapia entera cocida en una salsa cremosa de coco y mariscos, acompañada con arroz, patacón y ensalada. A whole tilapia simmered in a rich, creamy coconut and seafood sauce. Served with rice, fried plantain and salad.

Cazuela de Mariscos | 20.00

Una cremosa cazuela con camarones, mejillones, calamares y pescado, cocida en una base de leche de coco y especias, acompañada con arroz, patacón y ensalada. A rich and creamy seafood stew, featuring shrimp, mussels, squid and fish, cooked in a coconut milk base with flavorful spices. Served with rice, fried plantain and salad.

Arroz Marinero | 20.00

Un delicioso plato de arroz cocido con una mezcla de mariscos frescos y especias, incluyendo camarones, mejillones y calamares, acompañado con patacón. A flavorful rice dish cooked with a mix of fresh seafood and spices, including shrimp, mussels and squid. Served with fried plantains.

NATURAL JUICES/JUGOS NATURALES

Agua / Water | 5.00

Leche / Milk | 6.00

Guayaba
Guava

Lulo
Lulo

Mora
Blackberry

Tomate de Arbol
Tree Tomato

Guanabana
Soursop

Mango
Mango

Maracuya
Passion Fruit

DRINKS

Soft Drink

Pony Malta | 3.5

Postobon | 3.5

Jugos Hit | 3.0

Coke, Fanta, Sprite | 2.5

Agua / Water | 2.0

Agua Gas / Sparkling Water | 2.0

Hot Drinks

Latte | 3.5

Americano | 3.0

Espresso | 2.0

Hot Chocolate | 3.5



ALCOHOL

BEERS

Draft  568ml

Peroni Nastro Azzurro | 6.5
 San Miguel | 5.5
 Estrella Damm | 5.5
 Guinness | 6.5
 Stonewall Brooklyn IPA | 5.5
 Carlsbergs | 4.5

Bottle  330ml

Corona | 5.0
 Budweiser | 4.0
 Peroni | 5.0
 San Miguel | 5.0
 Birra Moretti | 5.0
 Corona 0.0% | 4.0
 Peroni 0.0% | 4.0

SPIRITS

Aguardientes

	 700ml	 25ml	 50ml
Aguardiente	6 5 . 0 0	5 . 0 0	
Aguardiente Amarillo	6 5 . 0 0		

Rums

R. Viejo De Caldas 8 Años	8 5 . 0 0	6 . 0 0	8 . 0 0
Ron Medellin 3 Años	7 5 . 0 0	5 . 0 0	8 . 0 0

Whiskey

Chivas	7 0 . 0 0	6 . 0 0	8 . 0 0
J. W. Black Label	7 5 . 0 0	6 . 0 0	9 . 0 0
Old Parr	1 6 0 . 0 0		
Cardhu Gold Reserve	1 6 0 . 0 0		

Tequilas

Jose Cuervo Gold	7 0 . 0 0	5 . 0 0	
Jose Cuervo	7 0 . 0 0	5 . 0 0	
Tequila Sierra Gold	5 5 . 0 0	4 . 0 0	
Tequila Sierra	5 5 . 0 0	4 . 0 0	
Patron	1 2 0 . 0 0		

Others

Gin & Tonic		6 . 0 0	8 . 0 0
Vodka Mix		6 . 0 0	8 . 0 0
Brandi		5 . 0 0	8 . 0 0

WINE

Red

	 750ml	 125ml	 175ml
Melbec Argentina	2 5 . 0 0	7 . 0 0	9 . 0 0
Merlot	3 0 . 0 0	7 . 0 0	9 . 0 0

White

Prosecco	3 5 . 0 0		
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Rose

Rosa delle Dame	2 8 . 0 0		
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