



# MENU

## RESTAURANT

### STARTERS

#### COLD STARTERS

**BURRATA DI BUFFALA WITH SERRANO HAM**

Mango chutney and nuts.

\$42.000

**PEARS IN WINE**

Slow cooked compressed pear, with red wine, lettuce mix and crushed peanuts

\$30.000

**WATERMELON PASSION**

A contrast between hot roasted paipa cheese, and sweet compressed watermelon, with Arugula, balsamic vinegar and blue cheese aroma

\$25.000

#### HOT STARTERS

**ARANCINIS DE CHORIZO SANTARROSANO**

With neapolitan sauce and basil pesto

\$28.000

**CHICHARRÓN WITH AREPA PUREE**

With pineapple sauce

\$25.000

**CRISPY CHINCHULINES WITH MASHED POTATO**

With avocado sauce.

\$30.000

**MIXED CHORIZO AND BLACK PUDDING**

With neapolitan sauce, arepa puree and chimicurry sauce

\$30.000

**FALAFEL SHRIMP (TO SHARE)**

Four shrimp wrapped in a thin layer of falafel, with carrot and paprika hummus

\$32.000

# SALADS

## MIRADOR DEL CAFE SALAD

With beef loin, avocado, hard-boiled egg, roasted peppers, blue cheese, olives, dried tomatoes, lettuce and coffee vinaigrette

\$42.000

## BUFFALO MOZZARELLA CHEESE SALAD

Lettuce, almond vinaigrette, bocconcini di bufala, tomatoes and olives.

\$35.000

# MAIN COURSES

## BABY BEEF

Cut 350 grams of beef, baked potato with sour cream, banana temptation and salad

\$52.000

## PUNTA DE ANCA

Cut of 350 grams accompanied by baked potato with sour cream, banana temptation and salad

\$52.000

## CHURRASCO

Cut of 350 grams accompanied by baked potato with sour cream, banana temptation and salad

\$50.000

## FILET MIGNON

Two medallions of fine sirloin wrapped in grilled bacon, red wine and mushroom sauce, accompanied with mashed potatoes and Salad

\$55.000

## PEPPERED SIRLOIN

Solomo de res escarchado en pimienta negra (pimienta fuerte, de alto sabor al paladar) asado al carbón, bañado en salsa de brandy, acompañado con puré de papa y espinaca a la crema.

\$55.000

## POSTA CARTAGENERA

Typical of cartagena, slow cooking posta de res, tamarind sauce, accompanied with coconut rice and banana temptation

\$50.000

## PORK RIBS

500 grams, BBQ sauce, accompanied by baked potato with sour cream, banana temptation and salad

\$55.000

## PORK LOIN IN OLD SAUCE

3 medallios, with old mustard sauce, accompanied with mashed potatoes and fruity chocrutte

\$55.000

## PEPPER CRUSTED BEEF TENDERLOIN IN BRANDY SAUCE

Charcoal roasted Beef tenderloin covered in black pepper (strong pepper) and brandy sauce, accompanied with mashed potato and cream spinach

\$45.000

## PORK STEAK

Cut of 350 grams accompanied by baked potato with sour cream, banana temptation and salad

\$45.000

## CHICKEN GRILLED BREAST

350 grams of grilled breast fillet, baked potato, temptation banana and salad

\$38.000

## BURGER

250 grams of meat, lettuce, tomato, bacon, cheddar cheese and artisan bread

\$38.000

## CHICKEN SPIRAL

Charcoal roasted chicken breast, wrapped in smoked bacon and mozzarella cheese, with Neapolitan sauce, accompanied by mashed potato and salad

\$40.000

# PASTA AND RICE

## CHICKEN RAVIOLI

Carbonara sauce and parmesan cheese

\$42.000

## BEEF TENDERLOIN RAVIOLI

In cheese sauce and parmesan cheese

\$45.000

## RAVIOLI MOZZARELLA Y ALBAHACA

En salsa napolitana y queso parmesano

\$45.000

## PACIFIC RICE

Seafood rice, 6 king prawns 16/20, bouillabaisse base, accompanied by plantain chips

\$65.000

## MESTIZO RICE

Rice with pork, chorizo, pork crackling, chicken and vegetables, sautéed in a farmer’s sauce

\$45.000

### VEGETARIAN OPTION

## GRILLED PORTOBELLO MUSHROOMS

Neapolitan Sauce, Mashed Potatoes and Sauerkraut

\$38.000

### VEGAN OPCIÓN

## FALAFEL BURGER

Falafel patties, 200 grams, accompanied by artisan bread, lettuce, tomato, pickled onion and carrot hummusrusticas

\$30.000

# FISH

## SALMON ROMESCO

Mashed potatoes, roasted vegetables and romesco dried fruit sauce

\$65.000

## CITRUS TILAPIA

Potato croquette and boconccini di bufala

\$50.000

## BOURBON CURRY PRAWNS

Six prawns, with yellow curry sauce accompanied by rice, vegetables and fried plantain

\$65.000

## WHITE FISH

220 grams of white fish fillet, cauliflower puree, bearnaise sauce

\$60.000

## SEAFOOD CHOWDER

Traditional preparation with a mix of fresh fish, 6 king prawns 16/20, on a bouillabaisse base, accompanied with coconut rice and fried plantain

\$65.000

## SOUPS

### TORTILLA SOUP WITH CHICKEN

Roasted tomato and corn tortilla soup, accompanied with shredded chicken, cheese, onion, avocado and tortilla chip

\$30.000

### FARMER’S SOUP

Chicken broth with vegetables, and shredded chicken

\$25.000

## CHILDREN'S MENU

### Burger

150 Gram Meat, tomato, lettuce, bacon and cheddar cheese

\$28.000

### Pasta

Pasta with butter and parmesan cheese

\$20.000

Chicken option

\$26.000

## DESSERT

### RUIZ VOLCANO DESSERT

\$15.000

## SOFT DRINKS

### NATURAL JUICES

	Water	Milk
BLACKBERRY	\$8.000	\$9.000
MANGO	\$8.000	\$9.000
SOURSOP	\$8.000	\$9.000
PASSION FRUIT	\$8.000	\$9.000
LULO	\$8.000	\$9.000

### LEMONADES

COCONUT	\$10.000
SOUR CHERRY	\$10.000
SPEARMINT	\$10.000
NATURAL	\$9.000



FLAVORED SODAS

BERRY-FLAVORED		\$10.000
YELLOW FRUITS		\$10.000

OTHER DRINKS

Soda michelada	\$9.000	Ginger	\$7.000
Tamarind	\$7.000	Quatro	\$7.000
Tamarind michelado	\$9.000	Tea Maracumbe	\$10.000
Coca Cola	\$7.000	Bottled water	\$6.000
Coca cola zero	\$7.000	Carbonated water	\$7.500
Sprite	\$7.000	Cola & pola	\$8.000
		Soda	\$7.000

WINES AND SPIRITS

RED WINES

MALBEC - BONARDA - DADA		\$100.000
MERLOT - DADA		\$100.000
CABERNET SAUVIGNON - SYRAH - DADA		\$100.000
BILBAO CRIANZA		\$150.000
EMILIO MORO FINCA RESALSO		\$180.000
MAYOR DE CASTILLA CRIANZA		\$180.000
PRADO REY CRIANZA		\$210.000
PRADO REY ORIGEN		\$180.000
ASTICA MALBEC		\$80.000
INTIS MALBEC		\$80.000

WHITE WINES

ASTICA CHARDONNAY		\$80.000
INTIS CHARDONNAY		\$80.000
FINCA LAS MORAS CHARDONAY		\$150.000

SPARKLING WINES

LAMBRUSCO ROSSO PICCINI		\$120.000
LAMBRUSCO ROSATO PICCINI		\$120.000
LAMBRUSCO BLANCO PICCINI		\$120.000
BARON ROTHBERG DEMI-SEC		\$100.000

JARRA DE SANGRÍA		\$80.000
MEDIA JARRA DE SANGRÍA		\$45.000
COPA DE VINO		\$15.000
VINO CALIENTE		\$20.000

## CRAFT BEERS

	Glass	Pint	Pitcher
<b>BBC</b> CAJICA	\$8.500	\$13.000	\$38.000
<b>BBC</b> CHAPINERO	\$8.500	\$13.000	\$38.000
<b>BBC</b> MONSERRATE	\$8.500	\$13.000	\$38.000
<b>BBC</b> LAGER	\$8.500	\$13.000	\$38.000

## DOMESTIC BEERS

CLUB COLOMBIA 

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 \$8.000

## IMPORTED BEERS

STELLA ARTOIS ————— \$13.000 CORONA ————— \$13.000

## OTHER COCKTAILS

**MOJITO**  
Muddled mint leaves with lime and white sugar, Bacardi white rum,  
and soda \$25.000

MARGARITA  
Jose Cuervo Tequila, lime juice, and triple sec \$25.000

**DAIQUIRI** \$25.000  
White rum, lemon juice, strawberry, and ice

CUBA LIBRE  
Ron Viejo de Caldas, Coca-Cola, lime, and ice

LYCHEE MARTINI  
Gordon's Gin, martini, and lychees \$30.000

# GIN TONIC

**GIN TONIC BEEFEATER** Beefeater gin, tonic water, lemon slices, and rosemary **\$30.000**

GIN TONIC GORDONS  
Gordon's gin, tonic water, and lemon slices \$25.000

GIN TONIC HENDRICKS  
Hendrick's Gin, premium tonic water, cucumber, and black pepper

GIN TONIC TANQUERAY	\$30.000
Tanqueray Gin, tonic water, lemon slices, and black cucumber	

GIN TONIC BOMBAY  
Bombay Gin, premium tonic water, grapefruit, black pepper, and cucumber \$35.000

**GIN TONIC BOSQUE DE INDIAS** \$35.000

Bosque de Indias Gin, premium tonic water, lemon, pepper, and rosemary

GIN TONIC MOM	\$45.000
Mom Gin, premium tonic water, cucumber, and cardamom	

GIN TONIC RANGPUR Rangpur Gin, premium tonic water, lemon, and rosemary \$45.000

LIQUORS			
	Full Bottle	Half Bottle	Single
ANTIOQUEÑO AGUARDIENTE WITHOUT SUGAR	\$100.000	\$60.000	\$15.000
AGUARDIENTE AMARILLO	\$100.000	\$60.000	\$15.000
RON VIEJO DE CALDAS <b>3 YEARS</b>	\$110.000	\$70.000	\$18.000
RON VIEJO DE CALDAS <b>5 YEARS</b>	\$130.000	\$75.000	\$20.000
RON VIEJO DE CALDAS <b>8 YEARS</b>	\$180.000	\$100.000	\$22.000
RON VIEJO DE CALDAS <b>15 YEARS</b>	\$250.000		\$25.000
WHISKY BUCHANANS	\$270.000	\$160.000	\$32.000
WHISKY OLD PARR	\$260.000	\$150.000	\$28.000
WHISKY JACK DANIELS	\$250.000		\$25.000
WHISKY JACK DANIELS HONEY	\$270.000		\$30.000
WHISKY BLACK LABEL JOHNNIE WALKER	\$315.000		\$28.000
TEQUILA JOSE CUERVO	\$180.000	\$100.000	\$20.000
TEQUILA JIMADOR REPOSADO	\$200.000	\$120.000	\$25.000
TEQUILA 1800 REPOSADO	\$350.000		\$35.000
DON JULIO REPOSADO	\$360.000		\$38.000
BAILEYS	\$180.000	\$100.000	\$25.000
VODKA ABSOLUT	\$250.000		\$20.000
JAGERMEISTER	\$250.000		\$25.000