



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

\$45.000

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

RAVIOLI DE SOLOMITO DE RES

En salsa de queso y queso parmesano

\$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 | _____ | \$10.0000 |
| YELLOW FRUITS | _____ | \$10.0000 |

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 | _____ | \$120.0000 |
| LAMBRUSCO ROSATO PICCINI | _____ | \$120.0000 |
| LAMBRUSCO BLANCO PICCINI | _____ | \$120.0000 |
| BARON ROTHBERG DEMI-SEC | _____ | \$100.0000 |

| | | |
|------------------------|-------|----------|
| 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 |
|-----------------------|---------|----------|----------|
| BBC CAJICA | \$8.500 | \$13.000 | \$38.000 |
| BBC CHAPINERO | \$8.500 | \$13.000 | \$38.000 |
| BBC MONSERRATE | \$8.500 | \$13.000 | \$38.000 |
| BBC LAGER | \$8.500 | \$13.000 | \$38.000 |

DOMESTIC BEERS

CLUB COLOMBIA ————— \$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 White rum, lemon juice, strawberry, and ice | \$25.000 |
| CUBA LIBRE Ron Viejo de Caldas, Coca-Cola, lime, and ice | \$22.000 |
| 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 | \$40.000 |
| GIN TONIC TANQUERAY Tanqueray Gin, tonic water, lemon slices, and black cucumber | \$30.000 |
| GIN TONIC BOMBAY Bombay Gin, premium tonic water, grapefruit, black pepper, and cucumber | \$35.000 |
| GIN TONIC BOSQUE DE INDIAS Bosque de Indias Gin, premium tonic water, lemon, pepper, and rosemary | \$35.000 |
| GIN TONIC MOM Mom Gin, premium tonic water, cucumber, and cardamom | \$45.000 |
| 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 3 YEARS | \$110.000 | \$70.000 | \$18.000 |
| RON VIEJO DE CALDAS 5 YEARS | \$130.000 | \$75.000 | \$20.000 |
| RON VIEJO DE CALDAS 8 YEARS | \$180.000 | \$100.000 | \$22.000 |
| RON VIEJO DE CALDAS 15 YEARS | \$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 |