



SOUPS & SALADS

CHICKEN SOUP with vegetables and pasta

- 🌿 🍴 *TOMATO CREAM with mixed antipasto, pesto, balsamic reduction and cream*
- 🌿 🍴 *CLASSIC CESAR SALAD with chicken or salmon, anchovies sauce, garlic toast and parmesan cheese*
- 🌿 🍴 *SPINACH SALAD with balsamic vinaigrette, portobello's, pickled onions, cherry tomatoes mozzarella di bufala and bacon bits*
- 🌿 🍴 *BURRATA DI BUFALA in a tomato nest, mixed lettuce, tomato chutney, pesto and balsamic*

COLD APPETIZERS

- 🍴 *FISH AND SHRIMP AGUACHILES in a green jalapeno salsa*
BARÚ STYLE FISH CEVICHE avocado, tomato, corn, onion and plantain chips
- 🍴 *YELLOW FIN TUNA CEVICHE with jalapeños, red onion, tomato, cilantro, roasted garlic and white wine*
PRAWN MARINATED in red Kola Román sauce with double fried plantains
- 🍴 *OCTOPUS AND SHRIMP CEVICHE with lime, ají amarillo, jalapeño, green olives, sun dried tomatoes and yucca chips*
- 🍴 *CEVICHE TRIO octopus and shrimp with lemon and yellow pepper, fish in tiger milk and fish in tiger milk wit rocoto peppers*
- 🍴 *OCTOPUS CARPACCIO with olive oil, tapenade, lemon and grisinis*
- 🍴 *TUNA TIRADITO with fresh jalapeno, tobiko, sea weed and teriyaki sauce*
- 🍴 *SALMON TARTAR with avocado, onion, green onion, cilantro, Dijón mustard, served with lavash bread and homemade rocoto sauce*
PURE IBERIAN HAM OF ACORNS served with a tomato emulsion and toasts

HOT APPETIZERS

- LOBSTER EMPANADAS with cream cheese, sweet corn and chipotle aioli (3 units)*
- CERTIFIED ANGUS BEEF® SLIDERS with bacon, cheese, and chipotle aioli (3 units)*
- LAMB RIBS with hoisin BBQ sauce, cabbage and pickle papaya slaw*



SNACKS

CHICKEN SANDWICH *bacon, dutch cheese, lettuce, tomato, pickles, remoulade and french fries*

CRISPY CHICKEN WRAP *with mozzarella cheese, avocado, onion marmalade and arugula*

CRISPY SHRIMP WRAP *with mozzarella cheese, avocado, onion marmalade and arugula*


ALMA HAMBURGUER CERTIFIED ANGUS BEEF® *with grilled portobello mushrooms, arugula, bacon, futch cheese, onion rings, and truffle mayo with french fries*


MAIN COURSE

PENNE AL POMODORO *with mozzarella di bufala and fresh basil*

GRILLED PORK CHOP APRICOT AND YELLOW PEPPERS MARINATED *served with pear sauce and crispy polenta fries*

SEA BASS CHICHARRON *with a sweet chili and rocoto coulis, double fried plantains and coconut rice*

 **ROASTED SEA BASS** *with grilled potatoes, mediterranean sauce made of olives, roasted peppers, onions and capers*

 **TUNA STEAK** *with sesame seeds crust over a creamy quinoa bed with parmesan cheese, red peppers, lima beans and hoisin sauce*

ROASTED SALMON FILET *with an orange hoisin glaze, over a bed of spätzle, sweet corn, mushrooms, scallions, cherry tomatoes and butter*

CARIBBEAN SHRIMP SKEWER *with sweet chili sauce, green plantain baskets stuffed with guacamole, sofrito and sour cream*

CARTAGENA STYLE SEAFOOD CHOWDER *with lobster, shrimp, squid, octopus, prawns, and mussels with coconut milk and lobster bisque served with coconut rice*

 **GRILLED CHICKEN** *with warm quinoa tabbouleh and chickpea hummus*

 **AGED CERTIFIED PREMIUM ANGUS BEEF® NEW YORK STRIP (400gr)** *served with blue cheese butter, fried Swiss chard and french fries*

 Gluten Free

 Vegetarian

WARNING TIP: *This property suggest a tip of 10% of value of the account, which can be accepted, rejected or modified by you, according to your assessment of the service. When requesting the bill, tell the person who treats if you want the value is or is not included in the invoice or inform them the desired value as a tip. COMSUPTION TAX INCLUDED.*