











SOUPS & SALADS

CHICKEN SOUP with vegetables and pasta

-   **TOMATO CREAM** with mixed antipasto, zucchini, fungi portobellos, eggplant with tears of balsamic, basil oil and pesto
-   **CESAR SALAD FROM THE HOUSE** with chicken or cured salmon, anchovy's sauce, garlic crutons and parmesan cheese
-   **SPINACH SALAD** with balsamic vinaigrette, portobello, pickled onions, cherry tomatoes, mozzarella di bufala and bacon bits
-   **SALAD WITH MOZZARELLA OF BUFALA** in tomato mixes (tomato chutney, poached tomato, tomato confit, tomato powder), rugula, pesto and balsamic sauce

COLD APPETIZERS


-   **SNAIL AND SHRIMP COCKTAIL** with red onion, coriander, tomato sauce, Mayonnaise, brandy, avocado and mandioca casabe
-  **BARÚ STYLE FISH CEVICHE** avocado, tomato, corn, onion and plantain chips
-  **CEVICHE ELJACH** with "atoyabuey" sour cream, fish, octopus, shrimp, onion, blend of local peppers and pork grinds, served with a roasted arepa
-  **CEVICHE TRIO** octopus and shrimp with lemon, capers, dry tomatoes, jalapenos, onion, olives, coriander and yellow pepper / fish in tiger milk, onion and coriander / fish in rocoto sauce, onion, coriander and mango
-  **COCO WOODS CEVICHE** with fish marinated in lemon, coconut milk, onion, chili pepper, fresh coriander, coconut foam, served with banana chips
-  **TARTAR OF RED TUNA AND SALMON** with avocado, onion, coriander, mixture of local peppers and homemade teriyaki, mustard and chia crispy
-  **OCTOPUS CARPACCIO** with texture of olives, olive oil Lemon and grisinis
- CERTIFIED ANGUS BEEF® CARPACCIO** fresh salad with balsamic, olive oil, crutons, parmesan cheese and fried capers

HOT APPETIZERS

SPRING ROLL OF CREOLE CHICKEN with coconut milk, atoyabuey sour cream, peppers and coriander (3 units)

LOBSTER EMPANADA with cream cheese, sweet corn and and chipotle sauce (3 units)

CERTIFIED ANGUS BEEF® SLIDERS with bacon, dutch cheese and chipotle sauce (3 units)

-  **LOBSTER AND CRAB PIES** with remoulade sauce, arugula salad, hearts of palm, pickled onion salad and mango vinaigrette (3 units)

PORK BELLY with a hoisin of panela sauce, cabbage salad and pickled papaya slaw


SNACKS

CHICKEN SANDWICH with bacon, dutch cheese, lettuce, tomato, pickles, hard egg, avocado, remoulade sauce and french fries

CRISPY CHICKEN WRAP with mozzarella cheese, avocado, onion marmalade, remoulade sauce, arugula and french fries

CRISPY SHRIMP WRAP with mozzarella cheese, avocado, onion marmalade remoulade sauce, arugula and french fries

ALMA HAMBURGUER CERTIFIED ANGUS BEEF®, ½ pound in brioche bread with grilled Portobello Mushrooms, arugula, bacon, futch cheese, onion rings, truffled mayo and potato

 **CRAB BURGER** in brioche bread with coastal cheese, rugula, homemade Sriracha, coastal sour cream remoulade, potato wedges and onion rings

MAIN COURSES

PENNE POMODORO with mozzarella di bufala and fresh basil


RAVIOLIS STUFFET WITH ROBALO with creamy yam sauce with smoked coastal cheese, tomatoes confit, atoyabuey sour cream and basil oil

FISHERMANS SPAGHETTI with shrimp, squid, octopus, clams, mussels, lobster cream, and dried tomatoes

 **CREAMY SEAFOOD RICE** with shrimp, squid, clams and mussels

CHICHARRON FROM FISH OF THE DAY with a sweet chili and rocoto coulis, double fried plantain and coconut rice

ROASTED SALMON FILET with an orange glaze, over a bed of spätzle, sweet corn, mushrooms, scallion, cherry tomatoes and tomato sour butter sauce

 **TUNA STEAK** topped with sesame seeds over a creamy quinoa bed with parmesan cheese, red peppers, lima beans, panela hoisin sauce and achiote´s coral

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, clams and mussels and fish with coconut rice titoté


 **FISHERMAN TYPICAL SOUP** with steam tubers, sweet chili pepper, coriander, reduced with coconut milk and black sweet peppers

 **PRAWN AND CHICKEN CRISPY** with waffles of bono bread, fantasy of Caribbean sauces, bittersweet, local sour cream, green chili and aioli

 **CHICKEN LEBANESE** with warm quinoa tabbouleh, tomato, onion, parsley and chickpea hummus

BRAISED OX TAIL MARMALADE served with lobster creamy rice and cherry tomatoes confit

 **CERTIFIED ANGUS BEEF® CHURRASCO** (300gr) with wild mushrooms forest sauce, potato mousseline truffled and potato ring

 **TYPICAL BEEF SIRLOIN** with creole potatoes drizzled with hogao sauce, creole cheese, cream, fried egg and truffle oil

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

ADDITIONAL GARNISHES Yellow potato mush / Coconut rice / Potato wedges / Steamed vegetables / French fries / Pilaf Rice / Fresh salad

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