

## SOUPS & SALADS

- Y 🍴 CREAM OF SWEET POTATO *and sweet corn, small crab claws and ash cured goat cheese*
- Y 🍴 TOMATO CREAM *with mixed antipasto, zucchini, fungi portobellos, eggplant with tears of balsamic, basil oil and pesto*  
CHICKEN SOUP *with vegetables and pasta*
- Y 🍴 CESAR SALAD FROM THE HOUSE *with chicken or cured salmon, anchovy's sauce, garlic crutons and parmesan cheese*
- Y 🍴 SPINACH SALAD *with balsamic vinaigrette, portobello, pickled onions, cherry tomatoes, mozzarella di bufala and bacon bits*
- Y 🍴 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*
- 🇨🇴 🍴 ALMA LOBSTER CEVICHE *with tamarindo sauce, rocoto pepper, red onion, fresh coriander and yuca 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*
- 🍴 CERTIFIED ANGUS BEEF® STEAK TARTAR *with quail egg yolk, served with garlic toast, dijón mustard and 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)*
- 🍴 GRILLED OCTOPUS *with a truffled yellow potato cream, radish and bacon*
- 🇨🇴 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*  
JAIBA MEAT COOKED *in coconut juice milk onion, tomato, garlic, coriander, masago eggs, seaweed and green plantain double fried*

# MAIN COURSES

**SPAGHETTI VONGOLE** with clams, garlic, white wine and parsley

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

-  **CREAMY SEAFOOD RICE** with shrimp, squid, clams and mussels
-  **CREAMY RICE** with mix of forest mushrooms and artisanal cheese
-  **TYPICAL RICE DOÑA JULIA** with Creole chicken cooked in coconut milk, served with vegetables, potato and local sausage, wrapped in chard leaf
-  **FISHERMAN TYPICAL SOUP** with steam tubers, sweet chili pepper, coriander, reduced with coconut milk and black sweet peppers
-  **CARTAGENA STYLE SEAFOOD CHOWDER** with lobster, shrimp, squid, octopus, clams and mussels and fish with coconut rice titoté
-  **GRILLED LOBSTER TAILS** with garlic butter, serve with lobster puré
-   **ROASTED SEA BASS** with mousseline of yam, smoked coastal cheese, tomatoes confit, atoyabuey sour cream and onions sofrit
-  **FISHING OF THE DAY "Al Cabrito"** cooked in plantain leaf to steam with, creole sauce, double fried plantain and coconut rice
-  **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
- ROASTED SALMON FILET** with an orange glaze, over a bed of spätzle, sweet corn, mushrooms, scallion, cherry tomatoes and tomato sour butter sauce
- TROUT FLAMBE WITH AGUARDIENTE** finished with garlic and served with green banana cayeye
-  **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
-  **AGED CERTIFIED PREMIUM ANGUS BEEF® NEW YORK STRIP** (400gr) served With blue cheese butter, fried swiss chard and french fries
-  **CERTIFIED ANGUS BEEF® CHURRASCO** (300gr) with wild mushrooms forest sauce, potato mousseline truffled and potato ring
-  **AGED CERTIFIED PREMIUM ANGUS BEEF® RIB EYE** (400gr) served with chimichurri, roasted peppers, roasted garlic, potato wedges and a mixed green salad
- PORK RIBS** with golden berry sauce and potatoes native sautéed in garlic
- TAJINE OF LAMB** lamb stew with fine vegetables, cinnamon, dates and prunes with pilaf rice and almonds
- ALMA HAMBURGUER CERTIFIED ANGUS BEEF®**, ½ pound in brioche bread with grilled Portobello Mushrooms, arugula, bacon, dutch 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

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

 Gluten Free

 Vegetarian

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