

## Cold Starters

<b>“Catch of the Day Ceviche”</b> ☒	34MIL
<i>Lemon mojito, mango biche, herbs from the garden</i>	
<b>Tumaqueño Mixed Ceviche</b> ☒	32MIL
<i>Shrimp, squid, octopus, fish, tomato, verdeo onion, arracacha, chili, coriander</i>	
<b>Tuna Tataki with Creamy Carmero Avocado</b>	34MIL
<i>Lettuce salad, creamy avocado, togarashi, kimchee</i>	
<b>Salmon Tartare with Cocha Trout Eggs</b> ☒	34MIL
<i>Fresh with dill, avocado, sesame, ginger, lemon</i>	
<b>Creole Causa with Quínoa</b> ☒ 	26MIL
<i>Yellow potato, panca chili, avocado, vegetables and quínoa salad</i>	
<b>Smoked Pijao Cantaloupe</b> 	26MIL
<i>Creamy avocado, wakame, fried nori, lemon</i>	
<b>Garden Salad</b> ☒ 	29MIL
<i>With chickpea cream, rice chicharrón</i>	

## Hot Starters

<b>Mango Tempura</b>	24MIL
<i>Caribbean mango biche, vegetables from the garden, ginger emulsion</i>	
<b>Crab Bravo Chupe</b>	36MIL
<i>Creamy with yellow chili aroma, crispy puff pastry, kanikama salad</i>	
<b>Shrimp stuffed with Crab</b>	62MIL
<i>Crunchy on pea and rocoto puré, with hot pineapple sauce</i>	
<b>Pacific Roasted Octopus</b>	80MIL
<i>Purple cabbage, arrugadas potatoes, mojo picón, passion fruit alioli</i>	
<b>Foie Gras Pate with Sabanera Waffle</b>	120MIL
<i>With potato waffle, cabbage, kimchee alioli</i>	
<b>Creamy Mushroom Croquette</b>	29MIL
<i>Creamy, crispy, mushroom aroma</i>	

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## From The Caribbean Ocean

<b>Lobster Tail (500grs)</b> ☒	125MIL
<i>Coral butter with togarashi, garlic, titote rice, roasted endives</i>	
<b>Corsario Fish Fillet</b>	78MIL
<i>With crab tortellini, pisto gaudi in seafood reduction</i>	
<b>Cartagenera Catch of the Day</b>	60MIL
<i>The Caribbean sea gives us fresh fish, with shrimp arepa and cayeye in Caribbean sauce</i>	
<b>Swamp Seafood Caldereta</b> ☒	60MIL
<i>Shrimp, catch of the day, octopus, mussels, crab, summer vegetables</i>	
<b>Meloso Rice</b>	58MIL
<i>Colombian shrimp, santarrosano chorizo, chives</i>	

## From The Earth

<b>Savannah Beef Vacuum</b>	60MIL
<i>From the Boyacá, Andean vegetables stew, emulsified garlic and soy sauce</i>	
<b>Wild Quail</b>	92MIL
<i>Stuffed with chicken cooked in its juice, apple cream, potato hulls, togarashi</i>	
<b>Palenque Black Post</b>	58MIL
<i>Coconut rice croquette, temptation puré</i>	
<b>Brave Bull Cannelloni</b>	56MIL
<i>Green pepper sauce, asparagus, chives</i>	
<b>Lamb Shank in Low Temperature</b>	68MIL
<i>Cous cous flavored with paprika from the vera, roasted vegetables and pickles</i>	
<b>Duck Magret</b>	72MIL
<i>Brevas in red wine, feta cheese, gratin dauphinoise, mushroom sauce</i>	
<b>Apastelado Rice from the Arenosa</b>	46MIL
<i>Barranquilla and its pork ribs, chicken, meat juice, chives and garlic</i>	
<b>Vegetable Paella</b> 	44MIL
<i>With saffron, vegetable broth, white wine reduction</i>	

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## Sweet Temptations

<b>The H. Chocolate</b>	24MIL
<i>Chocolate textures and cranberry and red fruit gel</i>	
<b>Piña Colada</b>	22MIL
<i>Vanilla crumble, coconut ice cream, coconut cake cake, creamy pineapple</i>	
<b>Yucca and Anise Cake</b>	20MIL
<i>Fluffy with sugar, cinnamon, sour cream, orange consommé</i>	
<b>Exotic Fruit packed</b> 	22MIL
<i>Compressed and flavored fruits, corozo consommé, edible flowers</i>	
<b>Apple Cake</b>	20MIL
<i>Creamy with homemade cinnamon ice cream</i>	

 Sin gluten / Gluten free

 Vegano/ vegan

Prices in thousand Colombian Pesos. Taxes included.

About Tip

It is communicated to the consumers that this establishment recommends to their clients a tip corresponding to 10% of the total of the check, which can be accepted, denied or modified by yourself according to your valuation of the service provided. At the moment of asking for the check, inform the amount that you would like to assign as a tip. In case of any inconvenience with the tip, contact the hot line of the Superintendence of Industry and Commerce (SIC) to register your complaint at the following telephone numbers: in Bogota 6513240 or 5920400 for the rest of the country local free of charge: 018000-91-0165 to officially file the complaint.