DESAYUNOS LATINOS

1.PLÁTANO MADURO CON HUEVOS - $16
Chopped sweet plantains mixed with scrambled eggs.

2. CALENTADO PAISA (Arroz, Frijoles y Huevos) -$16
Rice & beans with eggs. Add beef or grilled steak.



3.TAJADAS DE PAPAS REVUELTAS CON HUEVO $16
Scrambled potato slices with egg and onion

4.MIGAS DE PAPA CON HUEVOS -$16
Scrambled eggs, potatoes, tomatoes & onions.

5.HUEVOS AL GUSTO CON AREPA Y ACOMPAÑANTES -$16
With arepa, cheese, bacon, sausage, ham, mushrooms.



6. DESAYUNO AMERICANO - $16
Eggs any style, bacon, potatoes, pancakes .

Cualquier desayuno con estas opciones: Carne, Pollo, Chicharrón o Chorizo. -$19
Meat, Chicken,Pork, or Chorizo

NUESTROS DESAYUNOS, VIENEN ACOMPAÑADOS CON AREPA, QUESITO, CHOCOLATE O CAFÉ.

ENTRADAS Y PARA COMPARTIR

AREPITAS CON HOGAO (4x $5 / 6x $7)
Combread with creole sauce
CHICHARRÓN CON AREPA — $6 (entero o picado)
Pork rind with cornbread
PICADA DE CHICHARRÓN — $13
Pork rind
CEVICHE DE CHICHARRÓN — $16 /
Pork rind with green plantains, coriander, tomatoes (spicy)
CHORIZO CASERO CON AREPA Y QUESO — $9
Homemade colombian sausage with cornbread and mozarella cheese
YUCA FRITA— $6



Fried cassava with pink sauce
PAPA CRIOLLA CON SALSA ROSADA — $7
Yellow potatoes (only found in Colombia) with sauce
TRIO TERTULIAS — $ 20
Six baskets of meat tostones, pork rinds and shrimp
CAMARONES APANADOS — $14
ALITAS DE POLLO — $12 (BBQ o Buffalo) $15
SALCHIPAPAS GRATINADA— $12 / Fried hot dogs, fries and mozarella



AREPA CON COSTILLAS — $13 BBQ o Buffalo $14
CALAMARES FRITOS — $16 Fried calamari
TOSTONES CON HOGAO — $6 / o Guacamole $7 /
Fried green plantains with creole sauce or guacamole
CHORIZO AL LIMÓN — $13 / Homemade Colombian sausage with lemon & fried green plantains
ENSALADA CAESAR — $8
ENSALADA CAESAR CON POLLO. — $14 / Caesar salad with chicken

EMPANADAS
PICADAS Y CHUZOS

EMPANADITAS PARROQUIALES— $7
Solo papa y hogao / Potatoes and creole sauce
EMPANADAS — $2.50 c/u
De carne, pollo, Envigadeña (solo carne)

PICADA CRIOLLA
Mixture of chicken, pork rind, Colombian sausage, French fries, fried cassava, cheese and pork.



- **Pequeña — $25**
- **Mediana — $35**
- **Grande — $50**
- **Extra grande — $100**

CHUZOS res, cerdo o pollo (kabobs, bef, pork and chicken 1 acompañante **$ 13** 2 acompañantes **$16**
QUESADILLA VEGETARIANA — $13 /Con arroz y frijoles — $15
Quesadilla with vegetables, guacamole and pico de gallo
QUESADILLA DE RES O POLLO — $15
/Con arroz y frijoles — $18
Quesadilla with beef or chicken, guacamole and pico de gallo
QUESADILLA DE CAMARONES — $18
Quesadilla with shrimps
TACOS DE CAMARONES— $16
3 shirmp tacos in soft tortillas
TACOS DE RES O POLLO — $14
Con arroz y frijoles — $17
Beef or chicken tacos with pico de gallo and guacamole



AREPAS DEL MUNDO COLOMBIANAS/VENEZOLANAS

AREPA PAISA — $15

Cornbread with beans, meat, pork rinds, cheese, and ripe plantain

AREPA TERTULIANA — $15

Chicken avocado, sweet plantain, pork rinds and mayonnaise

AREPA PERICO — $10
Scrambled eggs with tomatoes and onions

AREPA CHULETA DE CERDO & CAMARONES- $18

Pork chop with creamed shrimp

AREPA CAMARONA — $16

Shrimp and sauce

AREPA CARNE DESMECHADA — $14

Shredded beef with avocado and cheese



AREPA CON QUESITO O QUESO MOZARELLA —$7

Combread with cheese mozzarella cheese

AREPA CON QUESO Y HOGAO — $9

Cornbread with cheese and creole sauce



AREPA CON QUESO Y GUACAMOLE — $10

Cornbread with cheese and guacamole

AREPA POLLO DESMECHADO — $14

chicken with avocado and cheese

AREPA DE CHOCOLO CON QUESITO — $8

Sweet cornbread with cheese

REINA PEPIADA — $13

avocado and mayonnaise

DOMINO — $9/ Black beans and white cheese

PABELLÓN — $14 / Shredded beef, black beans, sweet plantains and cheese

HAWAIIANA — $12 / Ham, cheese and pineapple

ESPECIALIDADES DE LA CASA

MALEVO TERTULIAS — $28

Flank steak with shrimp, yuca, rice and salad.

CARNITAS DE LA CASA— $25

On belly, Creole potato, rice and salad

ENTRAÑA — $27

Beans, avocado, arepa & mozzarella cheese.

CHURRASCO ARGENTINO

CON SALSA DE LA CASA — $25

CHURRASCO CON CAMARONES $28

Argentinean steak, sauce, rice,

roasted potatoes and salad.

PUNTA DE ANCA CON SALSA DE LA CASA— $25

PUNTA DE ANCA CON CAMARONES $28

Argentinean steak, sauce, rice, roasted potatoes and salad



PASTAS

PASTA ALFREDO (POLLO Y BRÓCOLI) $20

Pasta Alfredo with chicken and broccoli

PASTA SCAMPI (CAMARONES) — $24

Pasta scampi (pasta and shirmp)

TERTULIAS FETTUCCINI

(POLLO Y CAMARONES)— $27

Camarones, pollo y fetuccini en salsa Alfredo



PLATOS TRADICIONALES

PLATO MONTAÑERO $20

Traditional Colombian dish: rice, beans, pork rinds, sweetplantain, eggs, and cornbread.

BISTEC A CABALLO $18

Horse style steak two eggs, rice, sweet plantains and beans

CAZUELA DE FRIJOLES $17

Beans casserole, rice, sweet plantains, pork rind, avocado, eggs, chorizo and arepa

POLLO EN SALSA DE CHAMPIÑONES — $18

Grilled chicken in mushrooms breast with rice, french fries, salad

PABELLÓN CRIOLLO $17

Black beans, rice, ripe plantain, shredded beef and cheese

ARROZ CON POLLO — $18

Rice with vegetables, sweet plantain, chicken, sausage and salad

PECHUGA DE POLLO A LA PLANCHA (3 ACOMPAÑANTES) $18

CARNE ASADA (3 ACOMPAÑANTES) $20

SIDES

Rice /Beans / Green Plantains / Sweet Plantains / Fried Cassave / French fries / Salad / Mix Vegetables / Roasted Potatoes.

Please inform your server if you or any in party has a food allergy



DEL MAR SEA FOOD

PAELLA VALENCIANA — $28

Chicken, sausage, fish, calamari, clams, shirmp and rice

CEVICHE MIXTO $20

Mixed ceviche, served with green plantains

CEVICHE CON CAMARONES — $18

Mixed ceviche, served with green plantains

COCTEL DE CAMARONES (TOSTONES O GALLETAS) — $18

Shirmp cockatin with fried green plantains or crackers



FILETE A LA DIABLA (4 CAMARONES) $25

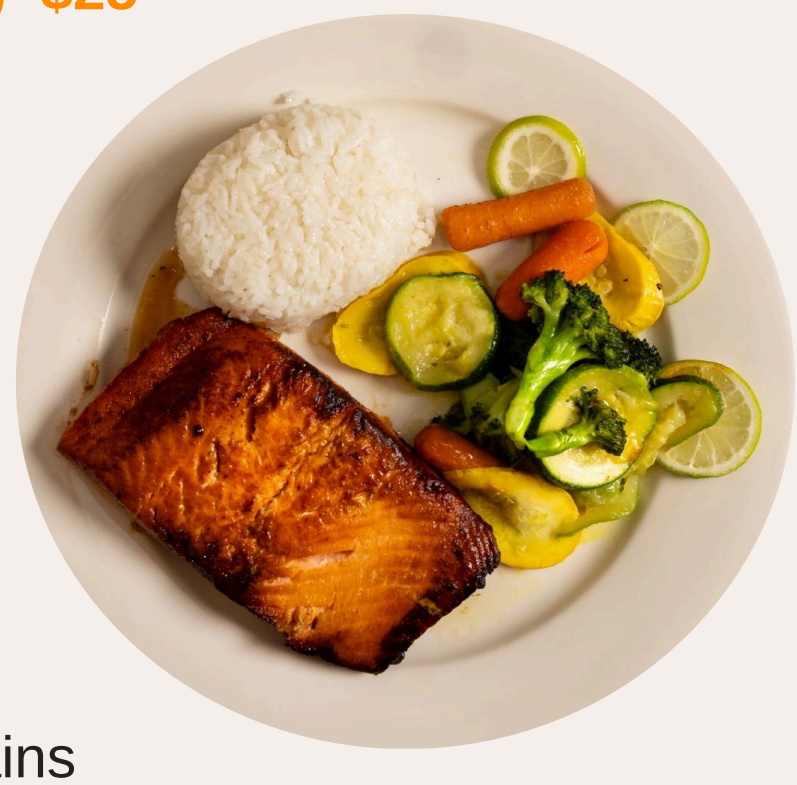
Spicy tilapia (tilapia filete with 4 shrimps)

SALMÓN — $24

Rice, green plantain, vegetables

CAMARONES AL GUSTO & 20

Your choice of shrimp (Ajillo, cilantro, a laplancha, empanizado)



CAZUELA DE MARISCOS $22

Seafood casserole with rice, green plantains and salad

MAR Y TIERRA $24

(carne de res o pollo con camarones en salsa)

Rice, green plantain and salad

PARGO ROJO (Medium $26 Large $30

Fried fish, rice, green plantain and salad.

FILETE DE TILAPIA-$17 o FILETE BLANCO $19 Empanizado, o la plancha)

Rice, green plantain and salad.

MOJARRA FRITA $26

Rice, green plantain and salad.



SOPAS Y ESPECIALES



ESPECIAL DEL DIA — $17

SOPAS

(Small $6 Large $9) No complemento

SOPA COMPLETA — $15

Soup with sides (rice, Colombian cornbread, salad)

ESPECIALES DE SABADO Y DOMINGO

SATURDAY AND SUNDAY SPECIALS



Ajiaco — $15

Sancocho de Bagre — $18

Sancocho de res — $16

Sancocho de gallina — $16

Todos servidos con arroz, aguacate y ensalada

BEBIDAS FRIAS/CALIENTES

JUGOS NATURALES

Mango, lulo, maracuyá, guanábana,

Fresa, tomate, papaya, fresa, mora **— $4.00**

En leche **— $4.50**

SODAS SABORIZADAS $ 7

Maracuya, mango, fresa, sandia, lychee

LIMONADA TRADICIONAL — $5

LIMONADA DE (Coco,fresa,cereza) **$7**

VASO DE LECHE / Milk $3

JUGO HIT (Mora, mango, lulo, tropical, naranja piña) **— $3**

AGUA — $2

TINTO $1.00

CAFÉ GRANDE $4.00

AGUA PANELA $3.00

CHOCOLATE CALIENTE $4.00

TE REGULAR $2.00

TE DE FRUTAS $5.00

MILO GRANDE $5.00

POSTRES $6

Maracuya , frutos rojos , tres leches tiramisú