

TAPAS

menu

Grilled Vegetables with Humita and Yogurt Sauce 22

Seasonal vegetables and corn cake, paired with fresh mint yogurt sauce for a balanced taste. Allergens: dairy, eggs, sesame.

Buñuelos 14

Round fritter made from cassava flour, cornflour, and cheese. 3 pieces. ~Recommended to have with Colombian hot chocolate or coffees.

Colombian Prawn Ceviche 24

Marinated Prawns in citrus juice, mixed with red onion, cilantro, tomato, and a touch of chili, served with toasted corn choco and avocado Accompanied by Colombian saltines. Allergens: seafood.

Empanadas Vegetarian 15

Crispy fried Latin corn dough filled with your choice of cheese or sweet guava/cheese. 3 pieces.

Empanadas 15

Crispy fried Latin corn dough filled with your choice of succulent beef or chicken, mixed with potato, onion, and seasoned with spices. 3 pieces.

Creamy Guacamole with salmon caviar and cassava chips 16

Guacamole salmon caviar, accompanied by crispy cassava chips. Vegan option available. Allergens: seafood.

Spanish Salmorejo 14

Spanish cold tomato soup made with tomatoes, olive oil, garlic. Accompanied by hard-boiled eggs, jamon serrano and fried bread

Chorizo with chimichurri and arepa 19

Grilled chorizo (2 pieces) with chimichurri, accompanied by arepa

Croquettes de Jamon Serrano 13

Croquettes made with serrano ham, its broth, cream cheese, and sundried tomatoes. Allergens: dairy, eggs, gluten.

Ceviche de chicharron/ Crispy Pork Belly 24

Crispy Pork belly paired with a refreshing mix lime, onion, coriander and sweet jalapeno. Accompanied by little arepas.

Ensalada Mixta 14

Refreshing Spanish salad mix of lettuce, tomatoes, onion and olives and hard-boiled eggs

MAINS & PAELLA

menu

Mexican Prawns with Black Bean Salad, Pineapple & Coconut Rice 29

Prawns in a spicy chili sauce with a refreshing touch of pineapple, beans, and Cartagena-style coconut rice. Allergens: seafood, spices.

Latino Chicken Thigh skewers 28

Marinated chicken thigh pieces grilled and served on skewers, accompanied by potatoes and grilled veggies.

Brazilian-style Churrasco 29

Grilled and smoky pork fillet served with vegetables and potatoes.

300 gr Grilled Rib-eye Steak 37

Rib-eye steak finished over an open flame, paired with chimichurri. Accompanied by potatoes and vegetables.

Barramundi with Corozo and Mandarin Sauce 29

Caribbean-inspired barramundi, grilled, and served with corozo and mandarin sauce, hearts of palm, green asparagus.

Carne criolla 30

Slow-cooked beef simmered in a tomato-based sauce with onion, peppers and vegetables. Served with potatoes and plantain banana.

Chicken and Chorizo Paella 55

Traditional Spanish short-grain rice with tender chicken, chorizo, peppers, tomatoes, green beans, and saffron. Allergens: spices.

Vegetarian Paella 55

Seasonal vegetables cooked with traditional Spanish short-grain rice, saffron, sweet paprika, and topped with Parmesan and sliced almonds for texture. Vegan option available. Allergens: spices, dairy, nuts.

Seafood Paella 65

Savoury Spanish black rice cooked with squid ink, featuring seafood, tender squid, prawns, mussels, and a sofrito base. Allergens: seafood, spices. Black rice paella available.

Mixed Paella 65

Classic Spanish rice infused with chicken broth and saffron, combining chicken, fresh seafood, squid, and chorizo. Allergens: seafood, spices.

Sides + 9

Yuca chips. 6 pieces

Patacones. 4 pieces.

Maduro. 4 pieces.

Garden salad with tomato, dried crushed olives, and balsamic dressing.

Sauce +2

Tartare, Pineapple, Aji, Chimichurri, Salmorejo