



OUR PRICES INCLUDE TAXES

HOUSE COCKTAILS

Ofrenda maya | \$ 55

Mezcal, ancho reyes, pink grapefruit, agave honey, salt of smoked chiles, smoked with grapefruit and rosemary

Mascaron de proa | \$ 49

Rum, artisanal coconut milk, extract of parrillada pineapple, orange juice, and lime juice

Baltazar | \$ 49

Rum, lime juice, clove and cinnamon, liquor of artisanal orange and ginger beer

Tropical beauty | \$ 39

Tequila, tangerine juice and syrup of red fruit.

CLASSIC COCKTAILS

Moscow mule | \$ 39

Vodka, fresh lime and ginger beer

Dry martini | \$ 49

Ginebra, vermut dry and green olive

Picoso | \$ 55

Whisky in malta, triple sec, mint caramel, and fresh lime

Mojito | \$ 39

White rum, mint leaves, Tahiti lime pieces, sugar and soda.

Classic margarita | \$ 48

Tequila, triple sec and fresh lime

Espresso Martini | \$ 39

Espresso coffee, white vermouth and ginebra

Passion mojito | \$ 39

Passion fruit gulupa, white rum, mint, lemon and sugar

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GIN & TONIC

Hendricks | \$49.9

Rose petals and parisien of cucumber

Tanqueray | \$46.9

Dehydrated pink grapefruit and juniper

Beefeater | \$39.9

Cogollo of mint and dehydrated orange

SANGRIAS

Rose | \$115.9 **x Coup** | \$25.9

Pink wine, vodka, syrup of fresh fruit, lychee liquor, parisien of melon, strawberries, Isabella grapes, mint and orange

Tinto | \$115.9 **x Coup** | \$25.9

Red wine, brandy, parisien of watermelon, carambola, green apple, orange, cinnamon, red rose petals and dehydrated pineapple

Refajo | \$43.1

Natural tangerine juice, activated mint, aguardiente antioqueño, tangerine and orange pieces, beer and colombiana

Lambrusco white | \$122.9 **x Coup** | \$25.9

Lambrusco wine, white vermouth, plain syrup, strawberry, orange, rose petals, English cucumber, green apple, lime, and dehydrated pineapple

WINES

Ask for our selection of wines

BEER

National 11.9

Imported 13.9

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TEQUILA

Don Julio reposado Bottle | \$ 13.9

x Shot | \$ 22

Don Julio añejo Bottle | \$ 520

x Shot | \$ 25

Don Julio 70 Bottle | \$ 620

x Shot | \$ 31

Maestro Dovel Bottle | \$ 550

x Shott | \$27

RON

Zacapa 12 años | \$ 208

x Shot | \$ 14

Parce Rum | \$ 380

x Shot | \$ 19

Ron Medellín 3 Años | \$ 82

x Shot | \$ 4.5

Ron Medellín 8 Años | \$ 120

x Shot | \$ 9

Ron Viejo de Caldas Tradicional | \$ 88

x Shot | \$ 4

Ron Viejo de Caldas 5 Años | \$ 105

x Shot | \$ 7

Ron Viejo de Caldas 8 Años | \$ 140

x Shot | \$ 11

Ron Viejo de Caldas Gran Reserva | \$ 185

x Shot | \$ 13

WHISKY

Glenfiddich 12 Años | \$ 350

x Shot | \$ 17

Buchanan's | \$ 270

x Shot | \$ 14

Old Parr | \$ 240

x Shot | \$ 13

VODKA

Absolut | \$ 162

x Shot | \$ 9

AGUARDIENTE

Absolut | \$ 52.9

Shot 5,5



Tropical Wonders

JUCES NATURALS

Tangire	11.9
Mango (water or milk)	10.9
Strawberry (water or milk)	10.9
Pineapple and mint	10.9
Strawberry and tangerine	11.9
Mango and tangerine	11.9

The always inevitable

BEVERAGES

Guandolo	\$9.6
Postobon Soda	\$ 6.4
Bottle of water	\$ 6.4
Sparkling water	\$ 6.4
Hot Flor de Jamaica	\$ 7.4
Cold Flor de Jamaica	\$ 10.3
Hatsu	\$ 10.9

Citric Magic

LIMONADES

Coconut	14.9
Red berry	11.9
Strawberry	11.9
Mango	10.9
Cherry	10.9
Natural	9.9

The bubbly

SODAS

Guandolo	\$ 10.7
Ginger and parrilada pineapple	\$12.9
Red berry	\$12.9
Watermelon	12.9
Gulupa passion fruit	\$12.9



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To get surprised from the beginning

ENTREES

Tamalito Antioqueno a la medida | \$ 19.9

Little rib, tocino, pork, peas and potato

Papitas rellenas imperdibles \$ 16.5

7 units, with encurtido, aji, and lime

Empanadas de la cathedral \$ 16.5

9 units, beef empanadas with encurtido, aji and lime

Patacones pisados Caribbean style \$ 19.5

4 units of patacon pisado with guacamole and hogao

Chicharron contenido y carnudo \$ 36.9

with patacon pisado

Ceviche de chicharron \$ 43.9

with mandolinas of plantain

Morcilla a la Española | \$ 19.5

Morcilla with tomato and basil in olive oil



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Our legacy and tradition

CAZUELAS WITH BEANS

With rice, arepa and pico de gallo

Paisa Maxi | \$ 11,64
Media porción | \$ 38.9

Beans, desmechada beef, chicharron,
 Tender corn, avocado, sweet plantain and
 crunchy potato

Green bean | \$49.9

beans, ground beef, chicharron, chorizo, egg,
 tender corn, avocado and small maduro plantain

Montañera | \$ 53.9

beans, ground beef, chicharron, chorizo, egg,
 tender corn, avocado and small maduro plantain

Mediterranean 55.9

beans, prawn, tender corn, avocado,
 sweet plantain and crunchy potato

CAZUELAS

Lentils of fogon criollo Maxi | \$ 44.9

Half portion | \$ 38.9

with chicharron, choricitos,
 sweet platanito, avocado and arepa

Ajiaco de la sabana | \$ 45

Media porción | \$ 38.9

soup with three kinds of potato and chicken with rice,
 avocado, corn on the cob, capers,
 sour cream and cilantro

Mondong our land | \$ 45

Half portion | \$ 38.9

with rice, avocado, banana and arepa

Rice of Tolima grande 38.9

rice soup with ground beef, sweet
 plantain, egg tortilla and avocado

Tijuana Y viva Mexico! | \$ 45

Half portion | \$ 38.9

Fresh soup san Marzano with chicken,
 cilantro, tender corn, white cheese, avocado, sour
 cream, jalapenos and nachos

Shellfish 79.5

Pacific Coast flavors, perfect mix of shellfish in coconut milk,
 with prawn, palitroques, shrimp,
 squid, fish, octopus and clams, with coconut rice and mandolina
 of plantain.



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Treasures of the vegetable garden

PLANCHITAS

with fresh salad and one of the following side orders: mandolinas of plantain, French fries, rustic potatoes, crlolla potato or boiled potatoes

Solomito	\$69.9	Fish a la parmesana	\$ 59.9
Pechuga a la naranja	\$44.5	Breast a la parmesana	\$ 52.9
Sobrebarriga a la criolla	\$ 51	Blue ocean salmon	\$ 69

BASKETS OF GREEN PLANTAIN

Blue ocean salmon | \$ 47

Plantain basket with desmechada beef, beans, chicharron en patitas, viruta de potato, hogao y guacamole.

Shrimp basket | \$ 62

Plantain basket with shrimp in gold sauce, avocado, and pico de gallo..

Chicken basket | \$ 39.9

Plantain basket with chicken in bechamel sauce, cheese and mushrooms

**DON'T HESITATE TO ASK
FOR OUR SEASONAL MENU**



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When the sun sets

IN THE AFTERNOON

Cacerola musa paradisiaca \$ 35.5

Solomito a la mostaza antigua \$ 54.9

With antigua mustard sauce and rustic potato cascos

Cacerola milanesa de cerdo valluna \$ 35.5

Cacerola texmex \$ 48.9

With napolitan sauce and cascos rustic potatoes

Refried bean, chili beef, sour cream, guacamole, pico de gallo, mozzarella cheese, nachos and jalapeños.

Picada mixta (para 4 personas) | \$ 120

tenderloins, sausages, blood sausages, chicken parmesan, pork barrel, stuffed potatoes, empanadas, creole potato, small arepa, tomato and 3 sauces.

Treasure of our vegetable garden

SALADS

Salad with shrimp 48

Variety of lettuce, cherry tomato, avocado, cilantro, Parmesan cheese and vinaigrette of the house

Fresh salad 25.9

Variety of lettuce, cherry tomato, avocado, almonds in lajas, Parmesan cheese and vinaigrette of the house

Only salad with with chicken a la Parmesana 48.9

Batavia lettuce, white cheese, pineapple calada, ham, green apple, avocado, mayonnaise and Parmesan cheese

Fresh salad with chicken 38.9



Cazuelitas
Cocina Mestiza



what they're looking for

CHILDREN'S MENU

Chicken fingers | \$ 27.5

Served with honey mustard sauce, French fries, cherry lemonade, and ice cream

The aroma and flavor of our mountain

HOT COFFES

Americano | \$ 5.9

Capuchino | \$ 7.9

Espresso | \$ 6.9

Cappuccino with liquor | \$ 16.9

With milk | \$ 7.9

(coffee cream, amaretto, ron, brandy, or baileys)

Deserved indulgences

DESSERTS

Rice with milk | \$ 9.6

Lemon pie cazuelitas | \$ 12.9

Carrot tart | \$ 14.9

(Accompanied by vanilla ice cream bathed in olive oil, almonds, and salt)