étnico

world cuisines

Truffle Florentin Salmon

"Cooking is multi-sensory. The moment you taste a dish, the information that reaches the brain is impressive"

Ferran Adrià

Starters

FRIES WITH AIOLI AND CREAMY PARMESAN

Crispy fries tossed in aioli, oregano and paprika. Served with a creamy parmesan cheese sauce.

$20.000

MOTE DE QUESO

Traditional cheese soup, served with fried costeño cheese.

$18.000

CAESAR SALAD

Romaine lettuce, croutons and shaved parmesan with Caesar dressing.

$23.800

Chicken option

$32.000

HUMMUS WITH PORK CRACKLING

Almond hummus with 12-hour slow-cooked pork crackling.

$33.000

BURRATA WITH EGGPLANT CHIPS

Buffalo burrata over a bed of cherry tomatoes, pesto and eggplant chips with balsamic reduction.

$45.000

NEAPOLITAN TOMATO CREAM SOUP

Smooth, fresh Neapolitan-style tomato cream with parmesan cheese and focaccia bread.

$23.800

SHRIMP COCKTAIL

Fresh shrimp in cocktail sauce with a hint of spice, served with plantain chips.

$35.000

SEA BASS CEVICHE

Fresh sea bass in leche de tigre with a touch of sour sauce and avocado, served with plantain chips.

$37.000





Mains

TRUFFLE FLORENTINE SALMON

Fresh salmon fillet crusted in pepper, infused with truffle oil, over a bed of creamed spinach.

$66.000

SEA BASS IN GARLIC BUTTER

Fresh sea bass fillet over crispy yuca croquettes, served with Montería-style salad.

$70.000

CREAMY SEAFOOD RICE

With squid, shrimp, mussels and prawns, finished with fresh cheese.

$60.000

PEPPER TENDERLOIN

Juicy 250g tenderloin seared in black pepper and paprika butter, served with French fries.

$65.000

GORGONZOLA TENDERLOIN

Juicy 250g tenderloin in gorgonzola sauce, served with garlic-sautéed vegetables.

$65.000

PEPPER NEW YORK STEAK

Steak bathed in paprika butter, crusted in pepper and sea salt, served with French fries.

$65.000

MONTERÍA-STYLE MORRILLO

Braised morrillo steak in demi-glace sauce, served with creamy coconut rice and yuca chips.

$55.000

ROASTED CHICKEN WITH TZATZIKI AND GREEK SALAD

Golden butter-roasted chicken breast, served with a fresh Greek salad with Kalamata olives.

$38.000

MOTE DE QUESO

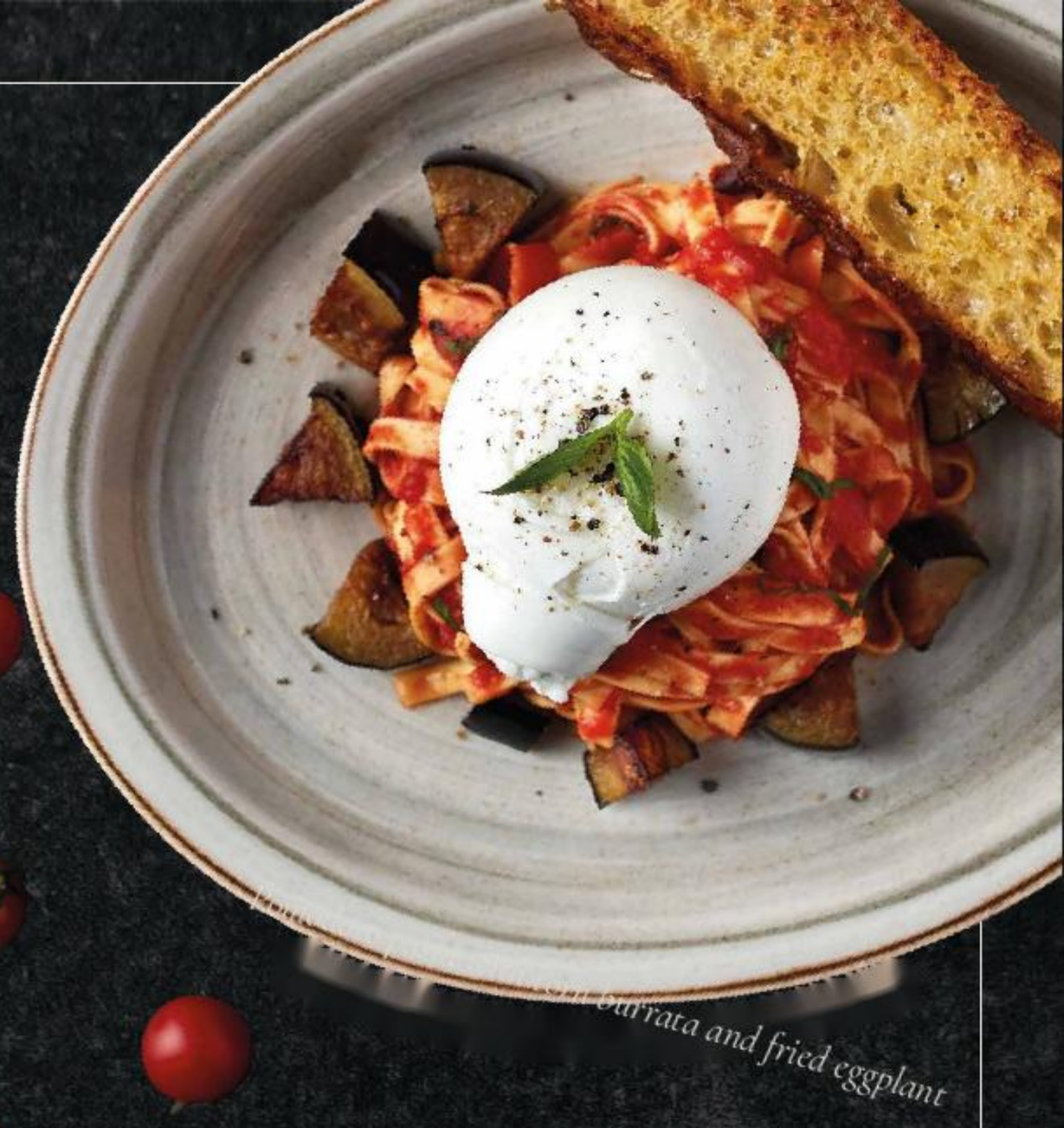
Traditional sabana-style dish with eggplant and fried farmer's cheese, served with sesame rice and patacones.

$30.000





Mains



HOLLYWOOD BURGER
Juicy premium beef patty, Dutch cheese, bacon, fresh vegetables, caramelized onion and a touch of truffle mayo. Served with French fries.

$39.000

COYOTE BURGER
Juicy premium beef patty, sweet-and-sour pickles, Dutch cheese, guacamole and buffalo sauce, served with fries.

$39.000

MANHATTAN BURGER
Classic American burger with bacon, cheese, fresh vegetables and a signature touch of truffle mayo.

$39.000

POMODORO PASTA WITH TORN BURRATA AND FRIED EGGPLANT
Pasta with roasted-tomato sauce, fried eggplant and burrata. (Penne or fettuccine)

$50.000

PASTA CARBONARA
Pasta with bacon, parmesan and cream. (Penne or fettuccine)

$34.000

PASTA CACCIO E PEPE
Pasta with creamy parmesan cheese and black pepper. (Penne or fettuccine)

$28.100

CHICKEN CAESAR PANINI
House-made artisan bread filled with chicken in Caesar sauce, mozzarella cheese and fresh vegetables. Served with French fries.

$29.000

HAM AND CHEESE PANINI
House-made artisan bread filled with ham, mozzarella cheese and fresh vegetables. Served with French fries.

$26.000

"Dessert has to be spectacular,
because it arrives when the gourmet
is no longer hungry"

Alexandre
Grimod

Desserts

BROWNIE WITH ICE CREAM

Served with vanilla ice cream.

$14.000

ICE CREAM CUP

Cup of vanilla ice cream.

$12.000

CHEESECAKE IN SOUR GUAVA SAUCE

Cheesecake in sour guava sauce.

$14.000


"Part of the secret of success in life is
to eat what you like and let the food
fight it out inside"
Mark
Twain

Drinks & Spirits

SODAS

COCA-COLA / COCA-COLA ZERO
KOLA ROMÁN
$8.000

WATER

STILL
$8.000

CANADA DRY
$8.000

HATSU TEA
$12.000

CLUB SODA
$9.000

FRESH JUICES

MANGO
STRAWBERRY
PASSION FRUIT
COROZO
SOUR GUAVA
IN WATER $8.200 · IN MILK $11.000

LEMONADES

CLASSIC
$9.000
CHERRY
$16.000
COCONUT
$16.000
MINT
$12.000

BEERS

ÁGUILA LIGHT
$9.000

ÁGUILA
$10.000

CLUB COLOMBIA DORADA
$11.000

HEINEKEN
$14.000

CORONA
$14.000

CORONITA
$11.000

FLAVORED SODAS

BESOS PROHIBIDOS
Red berry soda
$16.200

LA LIBERTINA
Passion fruit soda
$16.200

AFRODITA
Lychee soda
$16.200



Drinks & Spirits



COCKTAILS

CLASSIC MOJITO

White rum, lime and mint.

$30.000

CLASSIC MARGARITA

Tequila, lime and triple sec.

$37.800

PIÑA COLADA

White rum, cream of coconut, pineapple juice and lime.

$37.800

GIN & TONIC

Gin, cucumber, lime and pepper.

GORDON

$37.800

HENDRICK'S

$48.600

BULLDOG

$45.000



MEDELLÍN EXTRA AÑEJO RUM 8 YEARS

BOTTLE SHOT

$150.000 $18.000

HAVANA RUM 3 YEARS

SHOT

$20.000

ANTIOQUEÑO TAPA AZUL AGUARDIENTE

BOTTLE SHOT

$115.000 $12.000

ABSOLUT BLUE VODKA

BOTTLE SHOT

$240.000 $22.000

BULLDOG GIN

BOTTLE

$400.000

HENDRICK'S GIN

BOTTLE

$450.000

BUCHANAN'S DELUXE 12 YEARS

BOTTLE SHOT

$300.000 $30.000

OLD PARR 12 YEARS

BOTTLE SHOT

$280.000 $30.000

Drinks & Spirits



RED WINE

ENATE (CRIANZA TEMPRANILLO)
BOTTLE
$200.000

MARQUÉS DE RISCAL (TEMPRANILLO)
BOTTLE
$180.000

TERRA VEGA (CARMENÈRE)
BOTTLE
$100.000

WHITE WINE

MARQUÉS DE RISCAL (VERDEJO)
BOTTLE
$180.000

TERRA VEGA (SAUVIGNON BLANC)
BOTTLE
$100.000

ROSÉ WINE

MARQUÉS DE RISCAL (TEMPRANILLO Y GARNACHA)
BOTTLE
$170.000

TERRA VEGA
BOTTLE
$100.000

LAMBRUSCO ROSATTO (SPARKLING)
BOTTLE
$159.100

SANGRIAS DELIRIO

ROSÉ SANGRIA
$140.000

ENIGMA

WHITE WINE SANGRIA
$140.000

MAR DE VERANO

RED WINE SUMMER SPRITZ
$120.000

These prices include the (8%) Ipoconsumo tax.
Sale of alcoholic beverages to minors is prohibited. Excessive alcohol consumption is harmful to your health.

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