étnica

World Cuisines



Mains

TRUFFLE FLORENTINE SALMON
Pepper-crusted salmon fillet, infused with truffle oil, over creamy spinach.

$ 70.000

GARLIC BUTTER SEABASS
Fresh seabass fillet over crispy yuca croquettes, with Monteria-style salad.

$ 70.000

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

$ 65.000

PEPPER TENDERLOIN
Juicy 250g tenderloin seared in black pepper and paprika butter, with french fries.

$ 72.000

GORGONZOLA TENDERLOIN
Juicy 250g tenderloin in gorgonzola sauce, with garlic vegetables.

$ 74.000

COASTAL BEEF CHEEK
Braised beef cheek in demi-glace sauce, with creamy coconut rice and yuca chips.

$ 55.000

PEPPER NEW YORK STEAK
Striploin coated in paprika butter, crusted with pepper and sea salt, with french fries.

$ 70.000

ROASTED CHICKEN, TZATZIKI & GREEK SALAD
Butter-golden chicken supreme, with a fresh Greek salad and Kalamata olives.

$ 50.000

CHEESE MOTE
Traditional savanna soup with eggplant and fried costeno cheese, with sesame rice and patacones.

$ 40.000



Mains

HOLLYWOOD BURGER

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

$ 50.000

HAWAIIAN PIZZA

Artisan pizza, cookie-style sourdough crust with pomodoro sauce, mozzarella, ham and caramelized pineapple.

$ 38.000

COYOTE BURGER

Juicy premium beef patty, sweet pickles, Dutch cheese, guacamole and buffalo sauce. Served with french fries.

$ 45.000

HAM PIZZA, BACON & PARMESAN

Artisan pizza, cookie-style sourdough crust with pomodoro sauce, mozzarella, parmesan, ham and bacon.

$ 45.000

MANHATTAN BURGER

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

$ 45.000



Mains

THREE CHEESE PESTO PIZZA
Artisan pizza, cookie-style sourdough crust with Genovese pesto, mozzarella, parmesan and blue cheese.

$ 40.000

MARGHERITA PIZZA
Neapolitan-style pizza with mozzarella, tomato, oregano and fresh basil.

$ 38.000

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

$ 38.000

HAM AND CHEESE PANINI
House-made artisan bread filled with ham, mozzarella and fresh vegetables. With french fries.

$ 29.000



Pomodoro Pasta with Burrata

SHRIMP FRA DIAVOLO PASTA
Pasta with shrimp sauteed in a spicy garlic, tomato, oregano, basil, peperoncini and parmesan sauce.

$ 55.000

CACIO E PEPE PASTA
Pasta in a creamy parmesan and black pepper sauce. (Penne or Fettuccine)

$ 38.000

POMODORO PASTA, BURRATA & EGGPLANT
Pasta with roasted tomatoes, fried eggplant and burrata. (Penne or Fettuccine)

$ 55.000

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

$ 40.000

Mains



TURKISH BOWL
Grilled Lebanese-style chicken over lentil rice, with caramelized onions, costeno sour cream and fresh vegetables (tomato, cucumber, cilantro, onion).

$ 35.000

COASTAL BOWL
Coastal-style beef over coconut rice, with black-eyed peas and fresh vegetables (avocado, cilantro, onion).

$ 35.000

SEA BOWL
Tempura fish fillet over coconut rice, fried yuca and mixed vegetables (avocado, cilantro, onion, carrot).

$ 38.000

PAISA BOWL
Pork belly over white rice, with hogao sauce, pico de gallo vegetables (avocado, cilantro, onion, lime).

$ 35.000

SITES FIT BOWL
Grilled Lebanese-style chicken over pesto quinoa, with fresh vegetables (avocado, tomato, onion, carrot, cucumber).

$ 36.000



Paisa Bowl

Dessert must be spectacular,
because it arrives when the gourmet
is no longer hungry.

Alexandre Grimod

Desserts

BROWNIE WITH ICE CREAM

Served with vanilla ice cream.

$ 18.000

ICE CREAM CUP

Cup of vanilla ice cream.

$ 15.000

CHEESECAKE IN COROZO SAUCE

Cheesecake in corozo fruit sauce.

$ 20.000

FROM MY ANCESTORS (YUCA CAKE & ICE CREAM)

Traditional Colombian Caribbean cake made with yuca, coconut and costeno cheese, with vanilla ice cream.

$ 20.000

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

Mark Twain

Manhattan Burger