

APPETIZERS - PASABOCAS

MI TIERRA / 18

COLOMBIAN CULINARY EXPERIENCE

A delicious plate including little bite of the flavor ingredients of Colombia, marinated meat, white rice, chorizo colombiano, red beans, avocado, pork belly and fried eggs. All topped on top of the other. **Recommended!**

PATACONES COSTEÑOS / 17

Fried mashed green plantain, topped with guacamole, pickled onions and micro cilantro.

You may choose: Chicken or Shredded beef.

EMPANADAS CASERAS / 15

3 Colombian patties stuffed with beef, chicken or cheese.

SHRIMPS CEVICHE / 23

Marinated raw shrimps cooked in fresh lime juice, mixed with red onions, cilantro and patacones. Recommended!

PULPO BARRANQUILLERO / 21

Grilled octopus served with papas criollas and salsa rosa.

FRIED CALAMARI / 19

Home fresh cut fried calamari served with hogao-mayo sauce.

TRUFFLE COLOMBIAN PAPAS RELLENAS / 17

Colombian balls stuffed with prime beef, Parmesan cheese and mushrooms truffle oil sauce.

ABUELA'S GUACAMOLE / 17

Haas Avocado, Pico de Gallo. Served with arepitas.

PICADA COLOMBIANA / 42

Churrasco, Chorizo, morcilla, chicharrón, chicken breast, patacones, yuca frita, papas criollas, arepita.

SALADS - ENSALADAS

AVOCADO SALAD / 18

Avocado, tomatoes, red onions, fresh lime juice, olive oil, topped with fresh cilantro.

ENSALADA COLOMBIANA / 19

Queso colombiano, lechuga, red onion, honey mustard dressing and cherry tomato.

Add \$6: Chicken, Steak, Shrimps.

SOPA DEL DIA

20 sk vo

Ask your server

MAIN COURSES - ENTREES

PAELLA CARTAGENA / 38 SEAFOOD RICE

Creamy rice (coconut milk base) with shrimp, calamari, octopus and mussels, topped with pico de gallo and fresh micro salad.

"LANGOSTINO" CAMARONES AL AJILLO / 30 COLOMBIAN STYLE SHRIMP SCAMPI

Local shrimps cooked on criolla sauce topped with Florida langostino. All served with coconut rice and yuca frita.

MOJARRA BARRANQUILLA / 36 WHOLE FRIED FISH

Whole fried fish topped with pico de gallo and cilantro, served with coconut rice and fried patacones.

CAZUELA DE MARISCOS / 30 SEAFOOD STEW

Mixed fresh seafood casserole served with white rice and fresh yuca croquette.

FILETE DE PESCADO GRILLADO / 26

Grilled fish filet served with papas chorreadas.

NEW YORK STEAK PICO DE GALLO / 42

12oz Angus Strip Loin served with papas criollas topped with pico de gallo, cilantro.

BANDEJA PAISA ANTIOQUEÑA / 30

Authentic Colombian plate with ground beef, white rice, red beans, sweet plantains, egg, fried pork belly, chorizo or morcilla avocado and arepita. Recommended!

POLLO EN SALSA CRIOLLA / 24

Chicken breast slowly cooked in homemade creole sauce served with white rice and patacones. All topped with a micro cilantro.

CHIMICHURRI CHURRASCO / 36

10oz angus skirt steak served with white rice and red beans.

CHULETA CERDO ASADA / 24

Grilled pork chop served with papas chorreadas.

CHULETA CALEÑA / 25

Breaded pork chop, served with rice and beans.

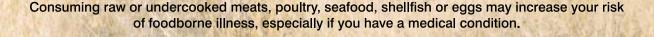
CHEF RECOMMENDATIONS

MIX GRILL FOR TWO / 80

ASSORTMENT OF MEATS Churrasco, chicken breast, New York steak and sausages. You may choose two sides.

MIX SEAFOOD FOR TWO / 90

Grilled tender Maine lobster, langoustine, octopus, fish filet and shrimp.
You may choose two sides.





LA VENTANA



-FOOD & DRINKS-

BURGERS

GUACAMOLE BURGER / 17

8oz premium beef or chicken topped with cheese, tomato, salad, homemade guacamole, colombian potato chips and french fries.

TOSTÓN BURGER / 19

8oz premium beef or chicken on 2 deep fried green plantain with cheese, lettuce, tomato, bacon, onions and french fries.

VEGGIES

VEGGIE TACOS / 17

Onion, red pepper, green pepper, cherry tomatoes and corn.

VEGGIE AREPA / 16

Mixed vegatables and fresh cheese.

EMPANADAS DE QUESO / 15

3 Colombian patties stuffed with cheese.

SIDES - ACOMPAÑANTES / 8

WHITE RICE

PAPAS CHORRADAS

BEANS

PAPA CRIOLLA

FRENCH FRIES

PATACONES

COCONUT RICE

YUCA CROQUETTE

MADURO

DESSERTS - POSTRES

GUAVA CHEESECAKE / 12

TRES LECHES / 12

FLAN / 11

CHOCOLATE CAKE / 12

DRINKS - BEBIDAS

SODAS / 3.50

Coke / Diet Coke / Sprite

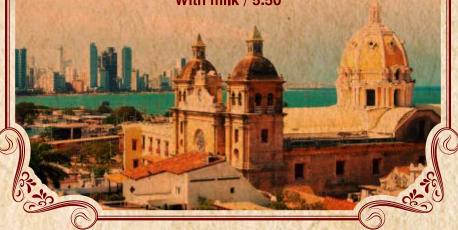
COLOMBIAN SODA / 3.50

Manzana / Colombiana

SAN PELLEGRINO / 7.50

AGUA PANNA / 7.50

NATURAL JUICE / 5
Blackberry / Passion Fruit / Mango / Pineapple
With milk / 5.50



COLOMBIAN COFFEE

ESPRESSO / 3

ICE COFFEE / 3

CAFÉ TINTO / 2.99

CORTADITO / 2.99

ICE COFFEE CON LECHE / 4.25
CAPPUCCINO / 4.50

CAFÉ TINTO WITH A SHOT OF RUM / 7.50





KIDS MENU 13

CHICKEN FINGERS AND FRIES
CHICKEN BREAST
BABY CHURRASCO



For your convience we add a 20% service charge on your bill