



APPETIZERS

BLACK TRUFFLE ASPARAGUS. Roasted asparagus in butter, herbs with black truffle olive and Parmesan cheese	\$14
CARIBBEAN CALAMARI Buttermilk battered calamari with tortillas strips, served with garlic aioli sauce	\$17
AREPA (CORN CAKE) White corn cakes with beef or chicken	\$14
COLOMBIAN EMPANADAS Three homemade Colombian empanadas, beef or cheese	\$10
GARDEN HOUSE GUACAMOLE A fresh homemade guacamole with fresh tortillas chips	\$16
GREEN PLANTAINS Fried green plantains with beef or chicken	\$14
FRIED SHRIMP Fried shrimp with garlic sauce	\$18
TACOS Three soft white corn tortilla tacos with beef or chicken	\$14
GRILL OCTOPUS Octopus on the grill	\$20

CEVICHEs

☆ FISH CEVICHE Fresh fish ceviche with red onions, cilantro, lime juice and acevichada milk	\$16
SHRIMP CEVICHE Shrimp with red onions, cilantro, lime juice and acevichada milk	\$ 18
☆ MIX CEVICHE Fish and octopus with acevichada milk and lime juice	\$ 20

SIDES

WHITE RICE	EGGS	
GREEN PLANTAINS	COLOMBIAN SAUSAGE	
SWEET PLANTAINS	RED BEANS	
MASH POTATOES	VEGGIES	\$6
FRENCH FRIES	CHEESE	
PORK BELLY	CHIPS	EACH
AREPA	SIDE SALAD	
AVOCADO		

MAIN COURSE

BANDEJA PAISA Typical Colombian dish with grilled meat, pork belly, fried egg, white rice, red beans, sweet plantains, avocado.	\$28
CHURRASCO 10 onz churrasco with chimichurri sauce, creamy mash potatoes and mix veggies	\$32
LOMO SALTADO Soft pieces of steak, tomatoes, Peruvian red peppers, cilantro, fries and white rice	\$25
GRILLED CHICKEN Grill chicken breast with hogao sauce, white rice and green plantains	\$20
FETTUCCHINE ALFREDO Fettuccine pasta in alfredo sauce and garlic bread. ADD: Chicken \$8 - Shrimp \$10 - Salmon \$14 - Lobster \$28	\$17
FETTUCCHINE DI MARE Authentic fettuccine pasta with seafood such as shrimps, clams, mussels, crawfish in reduced garlic butter sauce	\$35
GRILL SALMON 8 ounces grilled salmon, in garlic and herb butter sauce, with asparagus and creamy mashed potatoes	\$28

PESCADO DE COCO A LA SAMANA \$28
Traditional dish of grilled tilapia in creamy coconut sauce, with white rice and green plantains

SEAFOOD STEW \$30
Traditional Caribbean-style seafood stew with clams, mussels, shrimp and fish in creole sauce

KIDS MENU

CHEESEBURGER
Meat marinated at home with a sliced of melted cheese on top and french fries

FETTUCCHINE ALFREDO 12.50
Fettuccine pasta in alfredo sauce and garlic bread **EACH**

GRILLED CHICKEN
Grilled chicken with french fries

FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK

☆ CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



BURGERS

- COLOMBIAN BURGER** \$18
200 g of homemade marinated meat with lettuce, tomato, cheese, bacon, ham, with pineapple and garlic sauce.
- GUACAMOLE BURGER** \$18
200 g of homemade marinated meat with lettuce, tomato, cheese, guacamole, and house sauces
- VEGGIE BURGER** \$16
200 g of beyond burger with lettuce, tomato, cheese and house sauces
- VEGGIE GUACAMOLE BURGER** \$18
200 g of beyond burger with fresh guacamole lettuce, tomato, cheese and house sauces

SALADS

- CAESAR SALAD** \$15
A classic caesar salad with romaine lettuce, italian parmesan cheese, caesar dressing and croutons
ADD: Chicken \$8 - Shrimp \$10 - Salmon \$14
- TROPICAL AVOCADO SALAD** \$18
Mix green, sliced red onions, seeded mango, sliced avocado, sliced Persian cucumber, strawberry and mimosa dressing
ADD: Chicken \$8 - Shrimp \$10 - Salmon \$14
- LOBSTER SALAD** \$35
Delicious mixed green salad with cherry tomatoes, red onion, avocado and lobster, with passion fruit dressing.

DESSERTS



- \$14
EACH
- TRES LECHES
TIRAMISU
ICE CREAM BALL
CHOCOLATE CAKE
COCONUT CAKE

COFFEE

- AMERICAN COFFEE \$2.5
CAFE CON LECHE \$4
ESPRESSO \$2.5
CAFE BOMBON \$4.5
CAPPUCCINO \$5
CORTADITO \$3

COCKTAILS \$13

MOJITO

Rum, mint, lime juice and soda water
Flavors: Passion Fruit, mango, strawberry or pineapple

CLASSIC MARGARITA

Tequila, lime juice and agave
Flavors: Passion Fruit, mango, strawberry or pineapple

BLOODY MARY

Vodka, salt, black pepper and bloody mary mix

PINA COLADA

Vodka, pineapple flakes, sugar, coconut milk and condensed milk

RED SANGRIA

Red wine, triple sec, sprite, syrup, lime juice and vodka

WINE

GLASS \$12
BOTTLE \$45

BEERS

\$8.5

ALBARINO
RIOJA TEMPRANILLO

CLUB COLOMBIA
STELLA ARTOIS
CORONA
MODELO
AGUILA

SOFT DRINKS \$3 EACH

SPRITE
COKE
DIET COKE
COLOMBIANA
GINGER ALE

JUICES

BLACKBERRY
MANGO
PINEAPPLE
PASSION FRUIT
GUANABANA
GUAVA
FRESH LEMONADE

ON WATER \$5.5 OR MILK \$6

FOR YOUR CONVENIENCE, AN 18% GRATUITY WILL BE ADDED TO YOUR CHECK

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE



ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS