

El Nogal
RESTAURANT

MENU

STARTER

COLOMBIAN EMPANADAS \$11.5
Three homemade Colombian empanadas, beef or cheese

GUACAMOLE EL NOGAL \$16
A fresh homemade guacamole with fresh tortillas chips

GREEN PLANTAINS EL NOGAL \$14
Fried green plantains with beef or chicken

FRIED SHRIMP \$18
Fried shrimp with garlic sauce

TACOS EL NOGAL \$14
Three soft white corn tortilla tacos with beef or chicken, with guacamole and onions

PULPO A LA GALLEGA \$22
Octopus on the grill

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

TROPICAL AVOCADO SALAD \$18
Mix green, sliced red onions, seeded mango, sliced avocado, sliced Persian cucumber, and mimosa dressing

HOUSE SALAD \$14
Mix green, cucumber, carrots, red onions, olive oil and black pepper

MIX SALAD \$16
Lettuce, red onions, sweet corn, white asparagus, hard-boiled egg and balsamic vinegar

MAIN COURSE

BANDEJA PAISA \$26
Typical Colombian dish with grilled meat, pork belly, fried egg, white rice, red beans, sweet plantains, avocado

CHURRASCO \$36
10 onz churrasco with chimichurri sauce, creamy mash potatoes and mix veggies

LOMO SALTADO \$25
Soft pieces of steak, tomatoes, Peruvian red peppers, cilantro, fries and white rice

SALMON \$28
8 ounces grilled salmon, in garlic and herb butter sauce, with asparagus and creamy mashed potatoes

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, with rice and green plantains

FETTUCCHINE ALFREDO \$18
Fettuccine pasta in alfredo sauce with garlic bread
ADD: Chicken \$8 - Shrimp \$10 - Salmon \$14 - Lobster \$28

FETTUCCHINE DI MARE \$35
Authentic fettuccine pasta with seafood such as shrimps, clams, mussels, crawfish in reduced garlic butter sauce

CEVICHEs

FISH CEVICHE \$16
Fresh fish ceviche with red onions, cilantro with acevichada milk

SHRIMP CEVICHE \$18
Shrimp with red onions and cilantro

MIX CEVICHE \$20
Fish and octopus with acevichada milk

PORK BELLY CEVICHE \$18
Pork belly with lime juice, red onions and cilantro

SIDES

White Rice	French Fries
Green Plantains	Pork Belly
Sweet Plantains	Eggs
Mash Potatoes	Sausage
Arepa	Red Beans
Avocado	Veggies
Chips	Cheese
Side Salad	

6\$ EACH

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COCKTAILS

\$16 EACH

NOGAL SUNSET

Tequila, lime juice, agave, orange juice and granadina

OASIS MARGARITA

Tequila, blue curaçao, pineapple juice, and lime juice

BEACH NOGALRITA

Tequila, triple sec, lime juice and agave syrup

LIBERTY WAVE SPLASH

Rum, passion fruit pure, lime juice and simple syrup

MIAMI SUNRISE

Rum, orange liquor, cranberry juice and soda water

BAY BREEZE

Rum, coconut cream, pineapple juice and orange juice

GIN COLLINS

Gin, lime juice, simple syrup and soda water

MIAMI BEACH MARTINI

Gin, dry vermouth, olive brine and olives

LIBERTY REFRESHER

Gin, elderflower liquor, lime juice and soda water

SEX ON THE BEACH

Vodka, peach schnapps, cranberry juice and soda water

TROPICAL LIBERTY

Vodka, orange liquor, orange juice and grenadine

MARTINI BEACH

Vodka, dry vermouth and lemon

JUICES & COFFEES

On Water
or Milk **\$5.50**

Blackberry
Mango
Pineapple
Passion Fruit
Guanabana
Guava
Fresh Lemonade

American Coffee **\$2.5**
Café con Leche **\$4**
Espresso **\$2.5**
Café Bombom **\$4.5**
Cappuccino **\$5**
Cortadito **\$3**

For your convenience, a 20% 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. All our coffee, tea, cocoa, and seafood are responsibly sourced and hotel-verified sustainable.