

(for each chair we have one menu)



Our prices include consumption tax of 8%. Consumers are advised that this commercial establishment suggest a tip equal to 10% of the subtotal of the bill, wich may be accepted, rejected or modified by your according to your assessment of the service. When requesting the check, tell the server if you want to include the value for mentioned in the invoice or instruct the value you want to tip in this commercial establishment. The money collected for gratuity is 100% devoted to all the staff members involved in the service area and the restaurant food preparation. In case you have any problem with the charging tip. Contact the superintendency of industry and commerce to file your complain, by phone 5920400 in Bogotá. PBX 5870000 ext. 1190, 1191. Rest of the country, national toll free 018000-910165

(one) ————— **CEVICHEs**

\$19.900 ————— **MARINATED FISH**

\$22.900 ————— **COOKED SHRIMPS**

\$23.900 ————— **MIXED**

OUR PREPARATIONS

one. **GINGER**

Ginger, garlic, mango, sesame oil, lime juice y basil.

two. **CARAMELIZED ONIONS**

Caramelized onions, avocado, orange and grapefruit segments, tomato, lime juice and coriander.

three. **CITRUS**

Lime juice, coriander, cherry tomatoes, fresh chili and citrus infused olive oil.

four. **CRIOILLO**

Crunchy bacon, red onion, creole potatoes, sour cream, lemon juice and coriander.

five. **CLÁSICO** ♦

Prepared with fresh fish in a rocotto dressing, topped with fried squid and crispy corn nuts.

six. **PICOSO** ♦

With onions, fresh tomato, lime juice, coriander and “leche de tigre”.

seven. **AL AGUACATE**

With chopped avocado, fresh tomato, onion, coriander, lime juice and corn chips.

eight. **DEL PUERTO** \$29.900

With fish and scallops marinated in lime juice and coriander, with crispy octopus, sweetcorn and camote.

(two)

STARTERS

\$23.900

one. **FRESH FISH "TIRADITO"**

Sliced fresh fish seasoned in a tamarind "leche de tigre" with ginger, red onion and sesame oil.

\$27.900

two. **SEAFOOD "AGUACHILE"** ♦

Seared scallops, shrimp and fresh fish served with grilled avocado and masago. Dressed in a chipotle and amarillo chili lime dressing.

\$25.900

three. **SALMON "CARPACCIO"**

Sliced salmon with marinated green olives, anchovy and lime oil with toasted ciabatta bread.

\$25.900

four. **SALMON "TIRADITO"**

Sliced raw salmon served with a green mango salad. Soy and ginger reduction.

\$22.900

five. **HOUSE MADE FISH SAUSAGE ON TOAST**

Grilled fish sausage with Dijon mustard, "pico de gallo" and coleslaw. Over toasted ciabatta.

\$24.900

six. **SALMON TARTAR**

Mixed with red onion, Dijon mustard, tabasco and lime juice with a "picadillo" of capers and tomatoes, served with a leaf salad.

\$32.900

seven. **PULPO A LA PARRILLA**

Grilled marinated octopus served with a corn tortilla, sour cream, olives and roasted pepper.

\$26.900

eight. **CAUSAS**

Fish brochets marinated en panca chili, avocado, huancaina y salsa criolla.

\$29.900

Octopus in a creamy olive dressing, avocado, tomato and quail eggs.



Spicy

- \$29.900 ————— *nine.* **CALDILLO DE MAR**
Mixed sautéed seafood in olive oil and garlic.
Finished in a roasted tomato broth.
- \$27.900 ————— *ten.* **BUFALO MILK MOZZARELLA**
Served with green leaves, oven roasted fruits, cherry
tomatoes, basil pesto, balsamic vinegar and honey
roasted nuts.
- \$26.900 ————— *eleven.* **CRISPY CORN TORTILLAS**
Scallops in a masago cream, over seasoned rice
and avocado. (2 units)
- \$26.900 ————— Prawns in escabeche sauce, bean puree and
“pico de gallo”. (2 units)

(three) ————— **MAINS**

\$43.900 ————— **FILLETS**

OUR PREPARATIONS

one. **WITH MUSTARD, TARRAGON AND TOMATOES**
Grilled and served with tomatoes and spinach in a
mustard and tarragon cream sauce.

two. **FISH IN THE BAG**
Fillet wrapped in paper and cooked in the oven with
potatoes, bacon, leeks, white wine and saffron.

three. **OVER CREOLE POTATO MASH**
Grilled and served with a creole potato mash,
green peppercorn and lemon sauce.

four. **CAJUN**
Blackened fillet with cajun spices and served with a
quinoa and mango taboule salad.

five. **SOCARRAT**
Line caught fish, roasted over charcoal and served with
crispy squid ink rice and garlic aioli.

six. **AL SARTÉN**

Pan fried in a scallop and caper butter, served over a root veg puree.

seven. **“PANQUITA” FISH**

Fresh fish filet wrapped in a corn leaf and grilled with a yellow chili and lemon dressing, potatoes and corn.

MORE MAINS

\$34.900 ————— *one.* **SAUTÉED TIGER SHRIMPS**

In garlic, olive oil, tomatoes, lobster bisque and basil over a creamy curry risotto.

\$46.900 ————— *two.* **CURRIED COCONUT PRAWNS**

Local prawns sautéed with basil, tomatoes and mushrooms. Served in a Thai style coconut curry and mango chutney.

\$36.900 ————— *three.* **CHARCOAL GRILLED PRAWNS**

Over a vegetable and parmesan risotto.

\$38.900 ————— *four.* **SEAFOOD RISOTTO**

Riced cooked risotto style with mixed seafood, grilled tomatoes and coriander.

\$33.900 ————— *five.* **VEGETABLE AND MUSHROOM RISOTTO**

Carnaroli rice with saffron, mushrooms and sautéed garden vegetables.

\$39.900 ————— *six.* **PASTA FRUTTI DI MARE**

Tagliatelle with tomato and seafood. Parmesan crisps.

\$46.900 ————— *seven.* **DUCK “MAGRET” AND GREEN RICE**

Sealed and braised duck breast. Served with coriander rice, cooked in local corn beer.

\$35.900 ————— *eight.* **CHICKEN MOROCCAN CURRY**

Chicken breast cooked in a spice coconut curry and vegetables. Served with sautéed rice.

\$39.900 ————— *nine.* **BEEF MEDALLON**

Grilled and served with a local puree of a yellow potatoes. Beef jus and green leaf salad.

(fo u r) ————— **SIDE DISHES**

\$9.900 ————— *one.* **GRILLED CHEESY POTATO BAKE**

\$9.900 ————— *two.* **CREOLE MASH POTATOES**

\$6.900 ————— *three.* **SAUTÉED RICE WITH SWEETCORN**

\$8.900 ————— *four.* **HOUSE SALAD**
lettuce, tomatoes and avocado

\$12.900 ————— *five.* **SAUTÉED VEGETABLES AND PESTO**

FRESH FISH.

*OFFERED ON A
DAILY BASIS.*

Our awareness of the impact that we have on our oceans has led us to avoid some vulnerable species. And in order to reduce the bycatch effect, we only serve fish that comes from hook-and-line fishing or farmed fish. Please ask your waiter for today's availability.

(five)

DESSERTS

\$13.900

one. **RED FRUIT CRUMBLE**

With vanilla ice cream, chocolate soil – red pepper merengue.

two. **MANGO AND CHEESE MOUSSE**

Mascarpone mousse with mango biscotti, passion fruit gel, melted cheese ice cream.

three. **PISTACHIO AND MIXED FRUIT TARTLET**

Banana frosting, fruit in port wine. Microwave sponge.

four. **COFFEE AND CHOCOLATE TEXTURAS**

Coffee sponge, bananas with “cacao”, Frangelico foam and dark chocolate ice cream.

five. **PAN FRIED “CHURROS”**

Served with sweet caramel dipping sauce.

six. **ALFAJOR**

Butter shortbread biscuit filled with a caramel and white chocolate cream. Coconut ice cream.

DESSERT WINES

- t. 16.900 — Morande Late Harvest
500ml
- t. 11.000 — Amontillado Elegante 750ml
- t. 25.900 — Santa Faustina Tardio Noble
(Botrytis) 500ml
- t. 22.000 — Oporto Tawny Dee Niepoort
375ml
- t. 29.000 — Oporto Grahams 10 Years
Old 750ml