



MENU



BREAKFAST

ALL OPTIONS BRING BREAD, FRUIT AND ORANGE JUICE

- **EGGS AS YOU LIKE** HAPPY CHICKEN EGGS

Accompanied with golden bread, jam, arepa and butter. season's fruit

- **MUNDUK**

Traditional waffle with bacon, seasonal fruit and eggs in sunshine

- **PARFAIT** ALTERNATIVA VEGGI

Granola and natural yogurt parfait, sweetened with honey and fresh seasonal fruit.



- **COCORA** HAPPY CHICKEN EGGS

Caldense migas, typical peasant arepa crumble with scrambled egg in cream, accompanied by blackberry jam.

- **BALINES**

Brioche bread dipped in cinnamon and sweet, accompanied by egg, bacon, blackberry chutney and avocado.

VEGGI ALTERNATIVE

- **SAYUR-MAYUR**

Waffle sandwich, with lentil and ripe banana tortilla with fresh tomato, cilantro, and bread with oatmeal cheese.



• EGGS AS YOU LIKE
NAPOLITANOS



• PARFAIT



• MUNDUK



ENTRIES AND CREAMS

• **MEKSIKO** **\$36.000**

Tomato cream with shredded chicken, corn cheese, avocado and nachos.

• **KRIM** **\$39.000**

Portobello cream with chicken cubes and focaccia bread.



• **TIGA -IKAN** **\$55.000**

Trilogy of ceviches, corvina, shrimp and mango, in tiger's milk and coconut.

• **KENTANG** **\$30.000**

French fries with pico de gallo bacon and cheddar cheese.

• **PISANG** **\$25.000**

Patacones with hogao or guacamole

• **PATTY** **\$25.000**

empanadas with dip of choice

• **MIX** **\$31.000**

Mix of empanadas and patacon with dips of preference.



MENU INFANTIL **\$30.000**

• **ANAK**

Nuggets with French fries.





MAIN DISHES



- **SAMBAL** **\$68.000**

Salmon in cape gooseberry sauce and coastal whey, accompanied by causa limeña, cherry tomatoes, avocado and sprouts.

- **BABI** **\$57.000**

Pork roast beef in smoked blackberry sauce, accompanied by bravas potatoes, cherry tomato and avocado.

- **AYAM** **\$47.000**

Aji de gallina, shredded chicken in huancaina sauce, potato cooked in Peruvian sauce, lettuce and cherry tomato



- **ROTI ISI** **\$45.000**

Beef burger per 200g, artisan bread, bacon, fresh cheese dip, mustard sauce, lettuce, tomato and caramelized onion, with French fries.

- **LAUT** **\$51.000**

Shrimp fettuccine, in wine and basil sauce, sautéed shrimp with parmesan cheese and fresh salad.

- **LOBSTER** **\$180.000**

Two lobster tails with garlic and coconut sauce, lemon wedges and cilantro risotto.

SUBJECT TO SEASONAL AVAILABILITY



- **SAMBAL**







FUERTE

• GADO - GADO

\$36.000

ASSEMBLE YOUR BOWL Choose a protein and 4 toppings

- WHITE RICE - RUSTIC POTATO
- FETUCCINI PASTA - ORANGE CHICKEN
- SAUTADO BEEF - SALMON CUBES
- BAKED PORK - SHREDDED MEAT
- AVOCADO - TOMATO
- TENDER CORN - CARAMELIZED ONIONS - GREEN LEAVES
- MOZARELLA CHEESE - PORTOBELLOS - OAT CHEESE
- CHERRY TOMATO - CRUSHED PEANUT



• UDANG

\$69.000

Panko prawns, with sweet chili sauce and sweet coconut, accompanied by puree.

ALTERNATIVA VEGGI

• BERAS

\$42.000

Vegetable and portobello risotto, accompanied by pickled grains and cherry tomatoes.

• JAMUR

\$39.000

Portobellos stuffed with avocado, corn and tomato with oatmeal cheese and sesame seeds.



• TIGA -IKAN



• KRIM



• UDANG





DESSERTS

COLOMBIA

\$16.000

In honor of the Colombian coffee axis, you will symbolically grow a coffee plant, with ice cream, crushed cookies and cape gooseberry chutney.

JAVA

\$18.000

Brownie accompanied by ice cream and chutney.

ISLA MOLUCAS

\$25.000

French toast in sugar and cinnamon accompanied by ice cream.



COLOMBIA



DRINKS



COCA COLA	\$8.000
MARACUMBE	\$8.000
CORONA	\$15.000
TE HATSU	\$10.000
SODA HATSU	\$8.000
REDBULL	\$13.000

BLEEDING

BLEEDING	\$50.000
BLEEDING PREMIUM	\$125.000

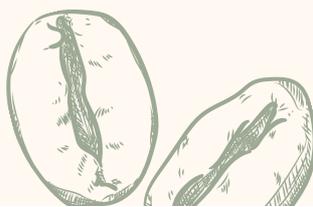


COCKTAILS

MOJITO	\$25.000
MOSCOW MULE	\$29.000
WANITA	\$29.000
<i>Gin mix flavored with blackberry and lemon</i>	
PAK	\$32.000
<i>Scotch whiskey with notes of Malbec grapes</i>	
MOCKTAIL	\$21.000
<i>Red or yellow fruits.</i>	



COLOMBIA



MOCKTAIL



LIQUORS

WINE

LAMBRUSCO \$95.000
Piccini, pink Tinto

ALMA MORA \$130.000
Finca las Moras special edition

JP CHANET \$125.000
Blanco o Rosado

ROSALEDA \$50.000
white, tinto, pink



NETTARE DELL'ARTE \$290.000
Italian house wine

LIQUORS

SMIRNOFF BOTELLA \$20.000

SMIRNOFF LATA \$20.000

RON 5 AÑOS MEDIA \$70.000

TEQUILA MEDIA \$90.000

JACK DANIELS MEDIA \$130.000

BUCHANANS MEDIA \$150.000

OLD PARR MEDIA \$100.000

AGUARDIENTE \$110.000
AMARILLO BOTELLA

