

Menu

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ORDENAR DE... APPETIZERS.

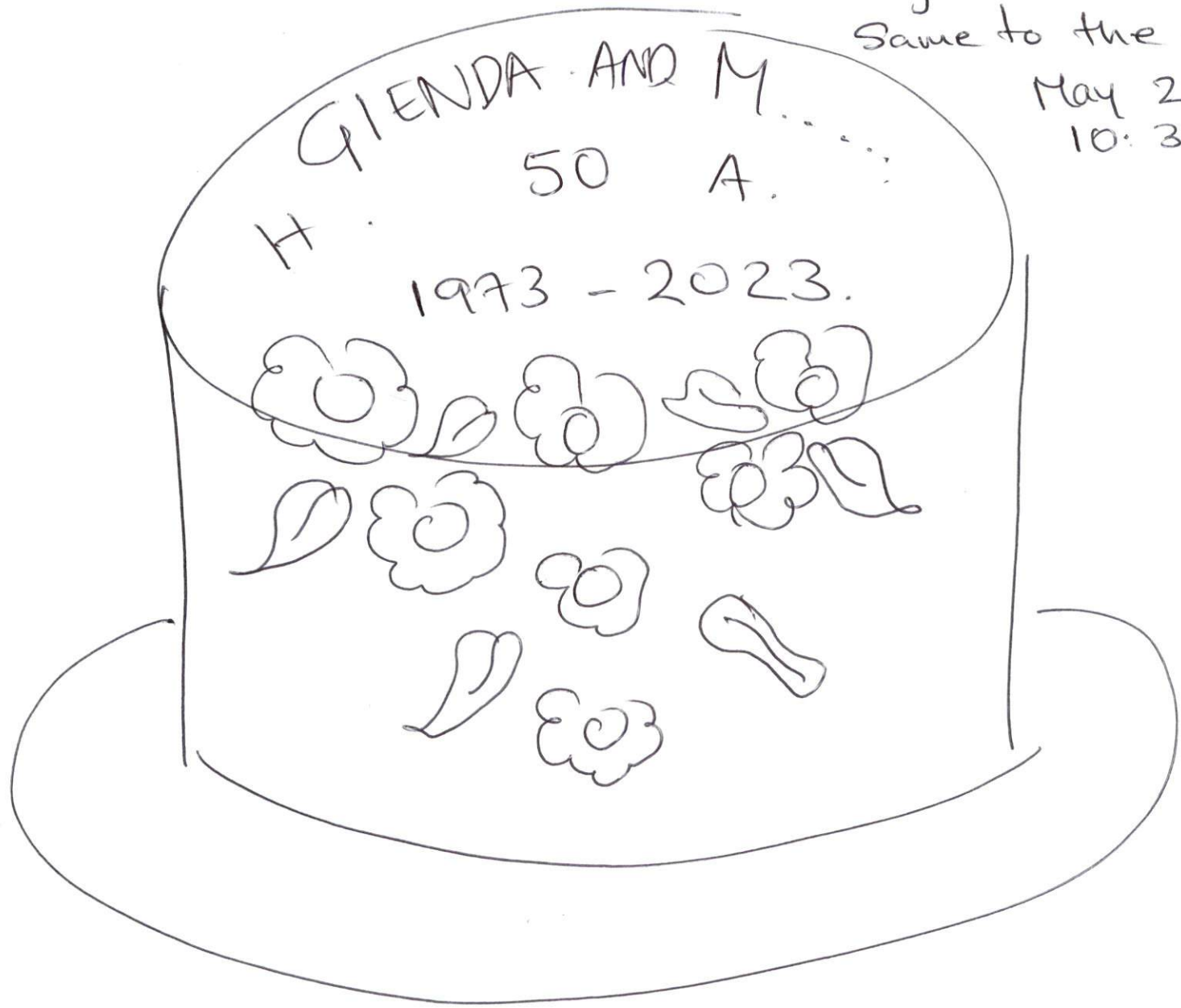
- Patucos con Tlacamole.
Green plantain with Guacamole.
- Platacos fritos con crema.
Sweet plantains with cream.
- Arepas Reellenes. queso → Cheese.
Arepas with. Pollo → Chicken.
Carne → Beef.
- Platacos madros con boadillo y queso.
Sweet plantain. with Guaba and Cheese.
- Yuca con chicharron. Frita o Fry.
Yuca with belly pork and Guacamole and Samochuela boiled.
- Empanadas → Pollo y carne.
- 1 Empanadas Chicken and beef.

Colombian. Fast food.

- Hamburguesa a la Colombiana.
Hamburgers style Colombia.
- Hot dog a la Colombiana.

12 people
cakes → Almond. Cake
Filling → Butter cream.
Same to the protein

May 26,
10:30.



Soups.

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Tuesdays. Pozole.
Corn soup with chicken.
(Guacamole, belly pork, cilantro,
onions).

Wednesday. Lenties soups. with. sausage.
and potatoes.

Thursday Green plantains soup.

Friday. Mondougo soup.

Saturday Ajiaco. Colombia traditional.
soup of chicken.

Sunday. Sancocho of chicken.

All this soups come with rice,
avocado, sweet plantain and
beans.

Picadas.

- Picadas. las Torralba.
Fried crackling pork, sausage, green plantain, empanadas and potatoes.
- Doña Juana Picada.
Chicken, Fried crackling pork, sausage, morcilla, green plantain, sweet plantain empanadas.
- Bornschein family. Picada.
Churrasco steak, chicken, crackling pork, sausage, morcilla, arepa (corn tortilla), Guacamole, potatoes, sweet plantain empanadas.

Seafood.

- Mar y tierra, Churrasco Steak with seafood sauce.
- Shrimps in coctel.

Steaks.

4.

- Grilled skirt steak.
- Ribs of pork.
- steak and eggs. (Bisteca al caballo)

all serve with rice, beans, and plantains

Chicken.

- Grilled chicken.
- Crispy fried chicken.
- Hawaii style chicken.

all serve with rice beans and green plantains.

Strong and typical plates.

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- Bandeda Paise.
- Chicken Rice.
- Picades colombranes.

All served with rice, plantains,
beans, Guacamole.