

Breakfast Selections

Available from 07:00 – 09:30

** All breakfast options include a hot drink (coffee or tea), fresh juice, and a refreshing fruit salad.*

Pancakes

Fluffy pancakes served with local sweet toppings like panela syrup and tropical fruit jams.

Colombian Breakfast

Two perfectly fried arepas de huevo, topped with fresh local cheese and creamy avocado. Served with spicy sauce and Suero for a true Colombian flavor.

Local Cheese & Avocado Toast

Artisan bread topped with creamy local cheese, ripe avocado, and fresh tomatoes. Finished with sea salt, pepper, and 2 perfectly poached eggs.

Eggs Your Way

Choose your style: scrambled, fried, or poached. Served with a side of local arepa or artisan bread.

Breakfast burrito

Soft tortillas filled with scrambled eggs, cheese, and your choice of corn, ham, or tomatoes. Served with a side of guacamole.

Granola with Greek yoghurt

Granola with Greek yogurt: crisp, creamy, and delicious.

Bites to share

Lunch: 12:30 – 14:00 | Dinner: 18:30 – 20:30

Empanadas

4 Golden fried corn pastries filled with a savory, spiced meat filling. Served with homemade aji. (15.000 COP)

Fried Yuca

Crispy fried cassava with a soft, creamy center. Served with spicy ají and Suero for dipping. (15.000 COP)

Patacones Con Hogao

Fried green plantains served with traditional hogao, a warm tomato and onion sauce. (15.000 COP)

Starters

Ceviche

Shrimp ceviche with mango and corn, marinated in citrus juices with onion, cilantro and a gentle touch of spice. (35.000 COP)

Tomato soup

A rich and flavorful starter soup, made from vine-ripened tomatoes with garlic, basil, and a touch of cream, accompanied by bread. (15.000 COP)

Pumpkin soup

Creamy and comforting pumpkin starter soup, subtly spiced with garden-grown herbs. Topped with roasted seeds for a delightful crunch. (15.000 COP)

Bolita de plantain con chicharon

Savory plantain balls filled with golden pork cracklings, perfect as a flavorful starter. (20.000 COP)

Main dishes

Tomato soup

A rich and flavorful soup made from vine-ripened tomatoes, infused with garlic, basil, and a touch of cream. Served as a hearty main portion with bread. (25.000 COP)

Pumpkin soup

Creamy and comforting pumpkin soup, subtly spiced with garden-grown herbs. Topped with roasted seeds for a delightful crunch and served as a hearty main portion with bread. (25.000 COP)

Savory Bowl

Hearty rice topped with a fried egg, sautéed seasonal vegetables, garbanzos, and avocado. Drizzled with ají and served with the iconic Santa Rosa sausages. (35.000 COP)

Mandarin Chicken Toast

Crunchy toast topped with shredded chicken marinated in mandarin, sautéed corn, spring onion, and avocado. Accompanied by fried plantains and a side of ají. (35.000 COP)

Grilled Vegetable & Pesto Toast

Toasted bread layered with a spread of fresh pesto, grilled seasonal vegetables, and aromatic basil. (30.000 COP)

Pork medallions in Coffee sauce

Juicy pork medallions with a fragrant Colombian coffee sauce, accompanied by grilled green beans, sweet cherry tomatoes, and crisp plantain croquettes. (45.000 COP)

Grilled salmon

Delicate salmon fillet, perfectly grilled, served with a smooth, creamy purée with seasonal vegetables. (60.000 COP)

Chicken Salad

Tender grilled chicken over crisp greens, tomato and cucumber, with egg, soft cheese and fresh herbs, lightly dressed with lemon and olive oil. (28.000 COP)

Dish of the Day

Ask about our chef's special creation, made fresh daily. (50.000 COP)

Pizzas

Margherita

A timeless favorite with fresh mozzarella, ripe tomatoes, and fragrant basil. (30.000 COP)

Pepperoni

Classic and bold, with savory pepperoni slices and melted mozzarella. (30.000 COP)

Veggie Delight

A colorful mix of seasonal vegetables topped with gourmet cheese. (30.000 COP)

Desserts

Chocolate lava

Warm chocolate cake with a molten center, served with a scoop of ice cream. (20.000 COP)

Fruit Tartlet

Golden tartlet with smooth, creamy custard, topped with glistening seasonal fruit: a bright and indulgent finish. (20.000 COP)

Grilled Pineapple

Golden grilled pineapple, kissed with caramelized panela syrup, paired with a scoop of velvety ice cream for a fragrant, indulgent finish. (15.000 COP)

Rice Pudding

Slow-cooked rice in creamy milk, gently sweetened and finished with a touch of cinnamon simple, comforting, and nostalgic. (18.000 COP)

Classic ice cream

Two scoops of ice cream with luscious chocolate sauce for a simple, irresistible treat. (15.000 COP)

Drinks

- **Pineapple, Peach, Kiwi or Maracuyá Soda:** A bubbly and tropical treat. – *8,000 COP*
 - **Coca-Cola (Classic or Zero):** A classic thirst quencher. – *8,000 COP*
 - **Fresh Juice:** Seasonal fruit juices made fresh to order. – *8,000 COP*
 - **Coffee:** Locally sourced and freshly brewed. – *5,000 COP*
 - **Tea:** A selection of herbal and classic teas. – *5,000 COP*
 - **Local Beer:** A taste of the region's finest brews. – *12,000 COP*
 - **Colombian Beer:** A classic beer experience. – *8,000 COP*
 - **Glass of wine (red/white/rosé):** – *22,000 COP*
 - **Small bottle of wine 375 ml (red/white):** – *50,000 COP*
 - **Bottle of wine (red/white/rosé):** – *90,000 COP*
- **House Cocktail:** A vibrant mix of vodka and lulo — tropical, bold, and uniquely ours. – *25,000 COP*
 - **Gin Tonic:** Crisp, zesty, and timelessly refreshing. – *30,000 COP*
- **Cuba Libre:** Colombian rum, cola and lime — simple, strong, and full of fiesta. – *30,000 COP*