



ANIMARE

COLD APPETIZERS

❖ Caro Salad

Lettuce mix, figs, cherry tomato, ashy goat cheese, tuna ham, tonka bean, garlic oil, bee pollen, pistachios. **\$52.000**

❖ Alma Caesar Salad Rolls

Romaine lettuce, anchovy mayo, bacon, Parmesan cheese, brioche croutons with salmon gravlax in rice paper. **\$48.000**

❖ Lobster ceviche

Tiger milk, Parmesan mojo sauce, tamarind sorbet and pearls, beet crisp. **\$78.000**

❖ Ceviche Coco Woods

Fish marinated in lime, avocado, onion, tomato, fresh coriander, coconut foam, served with plantain chips. **\$52.000**

❖ Ceviche Eljach

With *Atoyabuey* sour cream, fish, octopus, shrimp onion, blend of local peppers and pork grinds, served with roasted arepa. **\$54.000**

❖ Red tuna *tiradito*

Confited goji, grilled hearts of palm from Putumayo, pumpkin seed hummus, Parmesan cheese and sugar cane *melao*. **\$54.000**

❖ Beef tartare

Onion, ginger, fried capers, chives, mushroom mayo, Dijon, cassava chips and cured egg yolk. **\$48.000**

HOT APPETIZERS

❖ Seafood warm ceviche

Shrimp, octopus, squid, fish, mussels, sweet corn cake, crustacean broth and seaweed salad. **\$62.000**

❖ Grilled leek and scallop fondue

Organic vegetables, creamy potatoes, smoked bacon, corn emulsion, mushroom soil and ashes. **\$58.000**

❖ *Chicharrón* (pork belly) mini burgers

Brioche bread, Dutch cheese, teriyaki mayonnaise and sweet plantain. **\$48.000**



RICES

❖ Creamy seafood rice

Prawns, shrimp, squid, clams and mussels. **\$72.000**

❖ Cuban rice

Chicken stewed in coconut milk, pork rinds, little devil beans, vegetables, raisin gel and fried capers. **\$62.000**

VEGAN

❖ Crispy aubergine steak with truffled honey

Fermented pineapple *chimichurri*, roasted vegetable *demi-glace* and dark chocolate. **\$48.000**

FISH AND SEAFOOD

❖ Prawns in sour tomato butter

Chives, mushrooms, cherry tomato, dates, *cayeye*, corn in corals, cilantro dust and Jamaica. **\$95.000**

❖ Seafood casserole *a la cartagenera*

Prawns, shrimp, squid, clams, mussels, fish in coconut milk, lobster cream, coconut rice and plantain chips. **\$85.000**

❖ Pacific red tuna

Machucado of cassava and sabanero sesame, peanut chili, criolla salad, citrus spheres, ground shiitake mushrooms, basil oil. **\$75.000**

❖ Sea bass fillet in crustacean broth

Artisanal red curry, coconut milk, clams, mussels, sweet chili, shelled and bun corn, *achiotado* oil and coriander. **\$78.000**



CASA PESTAGUA
HOTEL

 RELAIS & CHATEAUX

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MEAT AND POULTRY

❖ Truffled bull tail cannelloni

Parmesan, candied tomatoes, black pudding tapenade, verdolaga pesto, *cbistorra porex*. **\$78.000**

❖ Sirloin steak, Mi Tierra

Broken potatoes with *chorrio*, paipa cheese, fried egg, truffled salt. **\$98.000**

❖ New York Certified Angus Beef®

Honey Dijon and whiskey mustard, charcoal vegetables, rosti potato and mushrooms. **\$139.000**

❖ Wood-roasted chicken

Corn tamale with broad beans and *bogao*, typical sour cream, baba ganoush, golden milk, Creole basil, Jamaican flower. **\$52.000**

DESSERTS

❖ Lulo Cheesecake

With isabelita grapes gel. **\$25.000**

❖ Three milks of *almojábanas*

Whey frosting, pistachio and guava ice cream. **\$25.000**

❖ Volcano with chocolate ball

La Hechicera rum, Maldon salt and vanilla ice cream. **\$36.000**

❖ El Dorado

Corn flan, earth and cheese ganache, corozo gel and viche. **\$25.000**

❖ Tangerine soup

Sour guava sorbet, compressed fruits, watermelon ravioli and kiwi gel, coconut and spirulina. **\$32.000**

Prices in Colombian pesos (COP). 8% consumption tax is included. Tip of 10% suggested. The 90% funds collected through tips is for the service chain personnel and the remaining 10% goes to a contingency fund in case of necessary repairs or replacements.

If you have any comments regarding tip deliverance, please contact the Citizen Service Line at +57 (60) 1 5920400 in Bogotá or through the national toll-free line 018000910165.