

BAR MENU



Cartagenian snail and shrimp cocktail

With avocado. **\$65.000**



Artisan blood sausage on the fire

Soft garlic, arrabiata tomato water, tomato porex, truffled balsamic, de la vera paprika . \$51.000



Certified Angus Beef® and Prawn Rolls

Brioche, mild garlic mayonnaise, chimichurri, local chili peppers ketchup, seaweed masago (2 pieces). \$44.000



Octopus, shrimp, gremolata, crispy pork, onion pickle, panela teriyaki mayo, typical siete cueros cheese . \$64.000





