



COLD APPETIZERS

❖ Caro Salad

Lettuce mix, dried figs, cherry tomato, *goat* cheese with *ashy*, tuna ham, tonka bean, garlic oil, bee pollen, pistachios. *\$62.000*

❖ Anima Caesar Salad Roll

Romaine lettuce, anchovy mayo, bacon, Parmesan cheese, brioche croutons with salmon *gravlax*, and rice paper. *\$56.000*

❖ Lobster ceviche

Tiger's milk, onion, parmesan mojo sauce, tamarind sorbet and pearls, beet crisp. *\$94.000*

❖ Ceviche Coco Woods

White fish marinated in lime, avocado, onion, tomato, fresh coriander, coconut foam, served with plantain chips. *\$72.000*

❖ Ceviche Eljach

With atollabuey sour cream, fish, octopus, shrimp, onion, mixture of local chili peppers and pork grinds, accompanied by cassava with garlic oil. *\$79.000*

❖ Shrimp and snail cocktail Cartagena Style With *avocado*. *\$79.000*

❖ Red tuna *tiradito*

Candied goji, grilled hearts of palm from Putumayo, pumpkin seed hummus, Parmesan cheese and sugar cane *melao*. *\$69.000*

❖ Beef tartare

Onion, ginger, fried capers, chives, mushroom mayo, Dijon, cassava chips and cured egg yolk. *\$56.000*

HOT APPETIZERS

❖ Seafood warm ceviche

Shrimp, octopus, squid, fish, mussels, sweet corn cake, shellfish broth and seaweed salad. *\$79.000*

❖ Desgranado

Octopus, shrimp, gremolata, crispy pork, onion pickle *teriyaki* mayo, typical *siete cueros* cheese. *\$79.000*

❖ *Chicharrón* (pork belly) mini burgers

Brioche bread, gouda cheese, red onion *teriyaki* mayonnaise and sweet plantain. *\$52.000*

RICES

❖ Creamy seafood rice

Prawns, shrimp, squid, clams and mussels. *\$105.000*

❖ Cuban rice

Chicken stewed in coconut milk, pork rinds, local beans, vegetables, raisin gel and fried capers. *\$74.000*

VEGAN

❖ Crispy aubergine steak with truffled honey

Fermented pineapple *chimichurri*, roasted vegetable *demi-glace* and dark chocolate. **\$62.000**

FISH AND SEAFOOD

❖ Prawns in sour tomato butter

Chives, mushrooms, cherry tomato, dates, *cayeye*, corn coral, coriander dust and Hibiscus. **\$108.000**

❖ Seafood casserole *a la cartagenera*

Prawns, shrimp, squid, clams, mussels, fish in coconut milk, lobster cream, coconut rice and fried plantain. **\$115.000**

❖ Pacific red tuna

Mashed *cassava* with sesame, peanut sauce, salad, pearls, ground shiitake mushrooms, basil oil. **\$97.000**

❖ Sea bass fillet in crustacean broth

Artisanal red curry, coconut milk, clams, and mussels, with sweet corn, cheese, potato paille, and "corn bollo". **\$97.000**



Instagram: @restaurantanimare | @casapestagua

MEAT AND POULTRY

❖ Truffled oxtail cannelloni

Parmesan, candied tomatoes, black pudding tapenade, verdolaga pesto, *chistorra porex*. **\$91.000**

❖ Tenderloin, Mi Tierra

Broken potatoes with chorrio sauce, paipa cheese, fried egg, truffled salt. **\$145.000**

❖ New York Certified Angus Beef®

Honey Dijon and whiskey mustard, charcoal vegetables, rosti potato and mushrooms. **\$196.000**

❖ Wood-roasted chicken

Corn tamale with broad beans and hogao, local sour cream, baba ganoush, golden milk. **\$62.000**

DESSERTS

❖ Dorado

Corn flan, earth and cheese ganache, corozo gel and viche. **\$32.000**

❖ Three milks of *pan de bono*

Whey frosting, pistachio and guava ice cream. **\$32.000**

❖ Salty caramel, cream Anima chocolate fondant ☹ 25 Min.

La Hechicera rum, Maldon salt and vanilla ice cream. **\$42.000**

❖ Soursop meringue

Pastry cream, soursop Pulp and ice cream, "chepacorina" cookies crumble. **\$38.000**

❖ Tangerine soup

Sour guava sorbet, compressed fruits, watermelon ravioli and kiwi gel, coconut and spirulina. **\$38.000**

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.