

## MENÚ BAR

### ENTRADAS FRÍAS

#### ❖ Ceviche Coco Woods

Pescado fresco marinado con limón, leche de coco, cebolla, ají chivato, cilantro fresco, espuma de coco, servido con chips de plátano verde. **\$83.000**

#### ❖ Ceviche Eljach

Con suero *atollabuey*, pescado, pulpo, camarón, cebolla, mezcla de ajíes locales y chicharrones, acompañado de casabe con aceite de ajo. **\$87.000**

#### ❖ Coctel de camarón y caracol Cartagenero

Con aguacate y casabe con miel. **\$85.000**

#### ❖ Tiradito de atún rojo

Goji garrapiñado, palmitos del Putumayo al carbón, *hummus* de semilla de calabaza, queso parmesano y melao de caña. **\$74.000**

#### ❖ Tartar de res

Cebolla, jengibre, alcaparras fritas, cebollín, mayo de hongos, Dijon, chips de yuca y yema de huevo curada. **\$66.000**

### ENTRADAS CALIENTES

#### ❖ Empanadas de carne Courtois

Lomo fino de res con vegetales, aceitunas, huevo cocido, salsa tumaca y suero de cilantro. **\$62.000**

#### ❖ Choripán con Longaniza Chocoana

Con pan brioche de plátano. **\$40.000**

#### ❖ Mini hamburguesas de chicharrón

Pan brioche, queso holandés, mayonesa de *teriyaki* y plátano maduro. **\$56.000**

#### ❖ Pizzeta Margarita

Salsa napolitana, queso mozzarella de búfala, chutney de tomate y salsa pesto. **\$48.000**



## BAR MENÚ

### COLD APPETIZERS

#### ❖ Ceviche Coco Woods

White fish marinated in lime, avocado, onion, tomato, fresh coriander, coconut foam, served with plantain chips. **\$83.000**

#### ❖ Ceviche Eljach

With atollabuey sour cream, fish, octopus, shrimp, onion, mixture of local chili peppers and pork grinds, accompanied by cassava with garlic oil. **\$87.000**

#### ❖ Shrimp and snail cocktail Cartagena Style

With *avocado and cassava*. **\$85.000**

#### ❖ Red tuna *tiradito*

Candied goji, grilled hearts of palm from Putumayo, pumpkin seed hummus, Parmesan cheese and sugar cane *melao*. **\$74.000**

#### ❖ Beef tartare

Onion, ginger, fried capers, chives, mushroom mayo, Dijon, cassava chips and cured egg yolk. **\$66.000**

### HOT APPETIZERS

#### ❖ Courtois Beef Empanadas

Beef tenderloin with vegetables, olives, hard-boiled egg, tumaca sauce, and cilantro cream.. **\$ 62.000**

#### ❖ Choripan with sausage from Chocó

Brioche bread, local cheese, garlic mojo, coriander, parmesan and pickled mustard seeds. **\$40.000**

#### ❖ *Chicharrón* (pork belly) mini Burger

Brioche bread, gouda cheese, red onion teriyaki mayonnaise and sweet plantain. **\$56.000**

#### ❖ Small Margarita Pizza

With Neapolitan sauce, buffalo mozzarella cheese, tomato chutney and pesto sauce. **\$48.000**



RELAIS & CHATEAUX

| @Restauranteanimare . | @ Casapestagua

. Prices are expressed in Colombian pesos (COP). The 8% consumption tax is included. Suggested tip: 10%.Of the money collected as tips, 90% is allocated to members of the service staff, and the remaining 10% is allocated to an operational contingency fund in case repairs or replacements are necessary. If you have any comments regarding the tip, please contact the Citizen Service Line of the Superintendence of Industry and Commerce at +57 (60) 1 592 0400 in Bogotá, or through the national toll-free line 018000 910165.