

COLD APPETIZERS

❖ Caro Salad

Lettuce mix, dried figs, cherry tomato, *goat* cheese with *ashy*, tuna ham, garlic oil, bee pollen, pistachios. **\$80.000**

❖ Anima Caesar Salad Roll

Romaine lettuce, anchovy mayo, bacon, Parmesan cheese, brioche croutons with Salmon *gravlax*, and rice paper. **\$60.000**

❖ Red aguachile with tuna tartare

cucumber, onion, cilantro, jalapeño, and avocado. **\$69.000**

❖ Coco Woods Ceviche

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

❖ Eljach Ceviche

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

❖ 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

❖ Sweet corn kernels

Shrimp, gremolata, crispy pork belly, onion pickle *teriyaki* mayo, typical *siete cueros* cheese. **\$85.000**

❖ Mini Pork Belly Sliders

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

❖ Courtois Beef Empanadas

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

❖ Beef Arayes

Cheese, beet hummus, *tzatziki*, hibiscus flower and lettuce mix. **\$64.000**

RICES

❖ Creamy Seafood Rice

Prawns, shrimp, squid, clams and mussels. **\$112.000**

❖ Cuban Rice

Chicken stewed in coconut milk, pork rinds, local beans, vegetables, raisin gel and fried capers. **\$79.000**

VEGAN

❖ Grilled Cauliflower

Cauliflower *hummus*, corn *tamal* with coconut milk, tomato and onion sauce, fava beans and garlic. *\$66.000*

MEAT AND POULTRY

❖ New York Certified Angus Beef®

Honey Dijon and whiskey mustard, charcoal vegetables, rosti potato and mushrooms. *\$225.000*

❖ Tenderloin, Mi Tierra

Broken potatoes with chorrio sauce, paipa cheese, fried egg, salt. *\$155.000*

❖ Truffled Oxtail Cannelloni

Parmesan, candied tomatoes, black pudding tapenade, verdolaga pesto, *chistorra porex*. *\$97.000*

❖ Pork Ribs 1883

Kola Román sweet and sour sauce, peach-palm mousseline and mix salad. *\$94.000*

❖ Wood-Roasted chicken

Corn tamale with broad beans and hogao, local sour cream, baba ganoush, golden milk. *\$85.000*

❖ AniMare Burger

Angus beef on brioche bread with buffalo mozzarella cheese, caramelized onion with figs, labneh and zaatar, arugula and french fries. *\$77.000*

FISH AND SEAFOOD

❖ Salmon in sour Tomato Butter

Chives, mushrooms, cherry tomato, dates, *cayeye*, corn coral, coriander dust and Hibiscus. *\$116.000*

❖ Cartagena style Seafood Chowder

Prawns, shrimp, squid, clams, mussels, fish in coconut milk, lobster cream, coconut rice and fried plantain. *\$123.000*

❖ Seared Tuna with Citrus emulsion

mixed greens, orange Supremes, potato chips, and feta cheese. *\$104.000*

❖ Sea Bass Fillet in Crustacean Broth

Artisanal red curry, coconut milk, clams, and mussels, with sweet corn, cheese, potato paille, and "corn bollo". *\$104.000*

❖ Local fish soup "Sancocho"

Fried fish croquette, coconut milk, boiled tubers, coriander, sweet pepper and coconut rice. *\$98.000*

DESSERTS

❖ "Níspero" Flan

Zapote foam, "chepacorina", chocolate malt and viche liquor. *\$32.000*

❖ Three Milks of "Pan de Bono"

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

❖ 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*