

MENÚ

ACASÍ

- TO SNACK ON -

Crispy Green Patacones

Served with traditional hogao, fresh guacamole and local cheese. (5 pieces).

\$38.000

Garlic Shrimps Patacón Baskets

Golden green plantain baskets topped with garlic sautéed shrimp. (3 pieces).

\$72.000

Artisan Cheese Fingers

Golden fried cheese sticks drizzled with local honey. (5 pieces).

\$24.000

Mini Cheese Carimañolas

Traditional yuca fritters stuffed with cheese, served with Caribbean sour cream and homemade chili sauce., (3 pieces).

\$30.000

Colombian Corn & Beef Empanadas

filled with beef, accompanied by Caribbean sour cream and chili sauce. (3 pieces).

\$30.000

Mini corn Arepas with Egg & Beef

Traditional Colombian corn cakes topped with egg and beef, served with Caribbean sour cream and chili sauce. (3 pieces).

\$46.000

- COLD APPETIZERS -

ACASÍ Ceviche

White fish and shrimps marinated lime juice, with passion fruit, avocado, onion, sweet pepper, fresh coriander and crispy plantain chips.

\$87.000

Cartagena Style Shrimp Cocktail

Salsa golf, onion, fresh coriander, lime and plantain chips.

\$83.000

Caribbean Shrimps Salad

With shrimp and a tropical mango vinaigrette.

\$69.000

Barú Ceviche

White fish marinates in lime juice, avocado, onion, tomato, fresh coriander, sweet corn, served with plantain chips.

\$76.000

Our organization suggests a 10% tip to our guests. Such percentage may be accepted, rejected or modified by our guests according to their assessment of the service received. When requesting the check, communicate your server your desired tip percentage. At ALMA, 90% of the money collected through tips is allocated for all service employees, the remaining 10% is assigned to an operational contingency fund for repairs or replacement. In case you have any inquiry regarding the tip collection at our property, contact (+571) 6513240 in Bogotá or the Citizen Service Line of Superintendency of Industry and Commerce: (+571) 5920400 in Bogotá or for the rest of the country, use the free national line: 018000910165. *These prices include consumption tax.

MENÚ

ACAST

-HOT APPETIZERS -

Island Fish Soup

Caribbean fish soup simmered with coconut milk, coriander and yam and coconut rice.

\$52.000

Grilled Octopus

Sautéed in garlic butter, served with smashed potatoes, Caribbean sour cream and a fresh salad.

\$92.000

Pork Belly

Served with Patacones, Caribbean sour cream and home-made chili sauce.

\$64.000

-MAIN COURSES -

Catch Of The Day

(grilled, in coconut milk or "chicharron" style), coconut rice, fresh salad and fried plantain.

\$104.000

Traditional Fish Sancocho

With coconut milk, boiled tubers, coriander and sweet pepper and coconut rice.

\$96.000

Acasi Seafood Chowder

Coconut seafood stew with shrimp, squid, prawns and clams, served with coconut rice and Patacones.

\$123.000

Creamy Seafood Rice

With shrimp, squid, prawns, clams, mussels, vegetables and aioli.

\$112.000

Beef Tenderloin Skewer

With chimichurri sauce, potato wedges, fresh salad, (300 gr).

\$119.000

Baby Beef

Premium grilled beef tenderloin served with French fries and fresh salad, (300gr).

\$119.000

Roasted Chicken

Grilled Breast & Leg served with French fries and fresh salad.

\$65.000

Acasi Burger Certified Angus Beef ®

Brioche bun, fresh vegetables, bacon, mozzarella cheese and potato wedges.

\$61.000

-POSTRES -

"Enyucado"

Cassava cake served with coconut crumble, Sabanero sesame ganache and sesame horchata.

\$35.000

"Colombia"

A tribute to Colombia's flavors: moist 59% Santander chocolate cake, San Alberto coffee, golden berries, Tumaco cacao nibs.

\$26.000