

HOTEL Cartagena



FRITOS

CRISPY COCONUT CALAMARI	65
coconut crumbs, roasted pepper aioli	
CURLED CORN	60
manchego cheese, smoked paprika, lime cream	
CHICKEN CHICHARRONES	80
tamarillo & chili de árbol salsa	
MUSHROOM, TRUFFLE & CHEESE EMPANADA	75
mixed mushrooms, asadero cheese	
ROPA VIEJA EMPANADA	80
braised beef, sofrito, sweet plantain	
PLANTAIN FRITTERS	65
mashed green plantain, maduros, tamarind ketchup	

ENTRADAS

FRESH GUACAMOLE & CHIPS	65
mashed avocado, spiced tabbouleh, burrata	
LOBSTER BAO SLIDER	80
fresh mango salsa, papaya slaw, amarillo crema	
GRILLED STEAK TACOS 3pcs	85
beef chorizo, guacamole, black beans, asadero, chili morita salsa	
SMOKED LAMB RIBS	75
chili smoked lamb back ribs, salsa macha, curry salt	
CHICKEN ANTICUCHOS	75
sumac & togarashi, salsa anticuchera	

CRUDO y ROLLS

MIXED MUSHROOMS CEVICHE	75
charred mushrooms, asian mustard, sesame ponzu	
RED SNAPPER CEVICHE	85
aji limo, mangosteen, truffle, shiso, coconut leche de tigre	
PICANTERIA CEVICHE	95
tuna, ama ebi, scallop, octopus, rocoto, tamarillo	
HAMACHI TARTAR	95
soy cured, aji amarillo, passion fruit leche de tigre	
CEVICHE A LA BRASA	100
served in a hot stone bowl, seabass, scallops, mussels, prawn, crispy calamary, plantain	
PRAWN TEMPURA MAKI ROLL	80
tossed in creamy amarillo, king crab, pickled jicama and avocado	
SPICY TUNA MAKI ROLL	85
chayote and avocado, topped seared tuna loin with chipotle mayo	
SWEET PLANTAIN MAKI ROLL	70
maduros, vegetable escabeche, bok choy, truffle aioli	



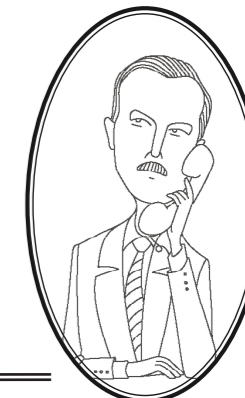
ENSALADAS

BABY GEM & AVOAVO SALAD	85
grilled avocado, guacamole, crispy edamame	
CARIBBEAN SHRIMP SALAD	95
mango, papaya, quinoa, chayote, rocoto chili, lime	
CRISPY DUCK CONFIT SALAD	95
watermelon, pomelo, green herbs, chipotle hoisin	

A LA LEÑA

Wood burning grill using oak & acacia woods

LAMB CHULETÓN	185
john stone grass-fed, glazed rocoto puree, tamarillo, sesame oil	
WAGYU PICANHA 400g	350
grilled pineapple, chimichurri, pao de queijo, feijoada	
LOMO FILLET STEAK 300g	395
grilled wagyu tenderloin, soy & chimichurri, patatas bravas	
JAMAICAN JERK SPATCHCOCK CHICKEN	150
corn-fed chicken, black bean fried rice, habanero mango salsa	
OCTOPUS AL PASTOR	195
smoked avocado mash, pickled jicama, chorizo oil	
GRILLED JUMBO PRAWN	180
aji panca, red miso, kaffir lime oil	
PESCADO A LA PARILLA	265
grilled whole fish of the day, lemon & parsley rub, salsa verde	
WHOLE LAMB SHOULDER ASADO for 3	500
maduros, tostones, black beans & rice, shiso mojo, salsa roja picante	



Oh, how wonderfully delightful!

PRINCIPALES

ARROZ CON MARISCOS for 2	275
spanish style rice, mussels, squid, prawn, chorizo with amarillo pesto	
PUERTO RICAN BRAISED SHORT RIB	195
creamy coconut polenta, sofrito, cassava	
PESCADO A LA PLANCHA	180
pan seared fish of the day, mussels, clams, coconut & yellow chili velouté	
CARIBBEAN LOBSTER A LA CHAPA	200
cachucha mojo, parsley & lemon butter	

ACOMPANAMIENTOS

YUCA FRIES	45
smoky salsa brava	
KIMCHI CHAUFA	45
fried jasmine rice, eggs, edamame, spicy pickled cabbage	
ROASTED EGGPLANT	45
sweet rocoto miso-glazed, sesame mustard	
SWEETCORN ASADO	45
cotija, hot smoked chilli mayo & lime	
CAULIFLOWER SALTEADO	45
chinese BBQ sauce	

WITH LOVE

Mrs Buendia



- Nuts

- Vegan

- Vegetarian

- Alcohol

Prices are inclusive of VAT, service charge and municipality fee