

NATURAL FRUIT JUICE \$7

Cartagena

Pineapple, orange, mango

Bogotá

Passion fruit, banana, kiwi

Medellin

Mixed berries, kiwi

San Andrés

Banana, apricot, orange

SMOTHIES

Mixed berries, yoghurt, cow's milk \$8

Mango, banana, yoghurt, coconut milk \$8.50

COFFEE MENU

Short Black \$4

Long Black \$4

Short macchiato \$4.5

Long macchiato \$4.5

Americano \$4

Piccolo \$4.5

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Flat white	\$4.5	\$5
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Latte	\$4.5	\$5
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Capuccino	\$4.5	\$5
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Mocha	\$5	\$5.5
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Hot chocolate	\$4.5	\$5
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Chai Latte	\$4.5	\$5
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Extras: Shot, decaf, soy, almond, coconut \$80

Cream \$1

ICED DRINKS

Iced coffee \$7

Iced Americano \$6.50

Iced Mocha \$7.50

Iced Chocolate \$7

Iced Chai \$7.50

HOT DRINKS \$4

Blackcurrant

Lemon, ginger and honey

Lose leaf tea :

Jasmine pearl

Peppermint breeze

Classic earl grey

Strawberry plum

Lime blossom and chamomile

English breakfast

KIDS

Kids hot chocolate \$4.50

Fluffy \$1.50

FOOD MENU

Huevos con arepa \$12 (GF)(V)

Eggs your way on homemade Colombian white corn bread (Add a side)

Huevos benedictos \$20 (GF)(V)

Free range bacon , Akaroa salmon or portobello mushrooms served with wilted spinach, free range poached eggs, topped with house lemon hollandaise sauce on homemade white corn arepa bread

Montañero \$21.50

*Chorizo, free range eggs and bacon, baked tomato, portobello mushrooms, salsa criolla , cassava sticks and Colombian white corn bread **Vegetarian option** with haloumi cheese & spinach*

Bruschetta Colombiana \$20(GF)

Smashed avocado, cherry tomato, danish feta, house pesto, mild chorizo, green leaves ,free range poached egg on Colombian white corn arepa bread

Pollo Colombiano \$18.50 (GF)

Colombian fried chicken thighs served with salsa verde, maple syrup and cassava chips or fries

Arepa rellena \$19 (GF)

*Homemade Colombian white corn bread stuffed with shredded chicken cooked on salsa criolla, cheese, ham, seasonal salad and finished with golf sauce **Vegetarian option** with portobello mushrooms & smashed avocado*

Empanadas Colombianas \$20 (GF)

Three deep-fried slow cooked shredded beef empanadas served with salsa verde, golf sauce, green leaves and a wedge of lemon

La picada \$39.50 (for 2 people) (GF)

Colombian platter with arepas, fried egg , chorizo, green plantain, cassava chips, empanadas, salsa verde, salsa criolla, guacamole & sour cream

SIDES

Yuca frita o papitas fritas \$8.50 (GF)(V)

Bowl of cassava chips or fries served with tomato sauce & aioli (extra sauce \$1)

Patacón con hogao \$10 (GF)(V)

Deep-fried green plantain with salsa criolla & smashed avocado

KIDS MENU *(For kids only)*

Arianna \$10

Platter with ham, cheese, seasonal fruit, greek yoghurt, rice crackers and raisins

Pollo con papas \$10

Colombian fried chicken thighs served with fries

Huevos con tocino \$10

Free range bacon and scramble eggs