



S O F I T E L

BARÚ CALABLANCA BEACH RESORT

## ENTRÉES

### CORVINA CEVICHE

Pickled green papaya, leche de tigre with yellow chili, red onion, cilantro, corn nuts, avocado, lemongrass oil.

\$ 50,000

### SHRIMP COCKTAIL

Pickled mango, grilled hearts of palm, togarashi, garlic confit and smoked bell pepper mayonnaise, artisanal soda crackers.

\$ 40,000

### SALMON POKE

Hearts of palm, avocado, orange wedges, grilled peaches, tomato confit, quinoa and orange vinaigrette.

\$ 70,000

### OCTOPUS CEVICHE

Cilantro and olives mayonnaise, gooseberry chimichurri, cashews and purple creole potato.

\$ 80,000

### PORK SHOULDER TACOS

Avocado suero, pork shoulder in roasted tomato sauce, pickled red onion, mango, cucumber, and onion picadillo.

\$ 40,000

### GRILLED OCTOPUS TENTACLE

Cassava purée, chorizo gel, with chili and tamarind sauce.

\$ 85,000

### SHRIMP IN CREAMY CHORIZO SAUCE

Minced Chorizo and Gruyère cheese.

\$ 75,000

### SWEET PORK BELLY

Prepared in sugarcane infused with culantro and lemongrass, purple suero, roasted Little Gem lettuce, pickled papaya and cherry tomato salad.

\$ 40,000

### GRILLED CORN ON THE COB

Hogao (Colombian tomato, garlic and scallion sauce) mayonnaise, bacon, and cheese.

\$ 25,000

## BURGERS & CHORIPÁN

### FISH BURGER

Pickled cabbage, roasted Little Gem lettuce, dried tomatoes, roasted garlic aioli, black bread.

\$ 65,000

### BEEF BURGER

Cheddar cheese, tartar sauce, onion and rum compote, lettuce, tomato, smoked bacon, tomato bread.

\$ 55,000

### CHORIPÁN

Grilled chorizo, annatto chimichurri, potato bread.

\$ 40,000

## VEGETARIAN MENU

### MUSHROOM AND HEARTS OF PALM CEVICHE

Hearts of palm, white button mushrooms, pickled mango, yellow chili paste, red onion.

\$ 45,000

### MUSHROOM CASSEROLE

Crunchy mushroom and tofu casserole.

\$ 50,000

## BEEF, PORK AND CHICKEN

### NEW YORK STEAK, 300 gr

\$ 180,000

### BEEF TENDERLOIN, 300 gr

\$ 95,000

### PORK RIBS

Brined for 12 hours, cooked sous vide for 24 hours, finished on the grill with a pineapple and lulo barbeque sauce.

\$ 95,000

### MARINATED ORGANIC BABY CHICKEN

Accompanied by asparagus, mushrooms and creole potato.

\$ 130,000

### RIB EYE, 350 gr

\$ 190,000

### SKIRT STEAK, 250 gr

\$ 110,000

### CHICKEN BREAST, 300 gr

\$ 75,000

### TOMAHAWK, 1200 gr

\$ 550,000

### PORTER HOUSE, 300 gr

\$ 330,000

## SAUSAGES

### BOUDIN NOIR

Blood sausage, grilled greens, creole potatoes, cream cheese.

\$ 30,000

### CHORIZO

Chorizo, cassava and coconut purée, pickled starfruit and chimichurri.

\$ 25,000

## FISH AND SEAFOOD

### FISH TAMAL

Corvina filet wrapped and cooked in bijao (Calathea) leaves, with coconut hogao (Colombian tomato, garlic and scallion sauce).

\$ 85,000

## FISH AND SEAFOOD

## SALSAS

Chimichurri  
Truffled onion sauce  
Sweet chili sauce  
Sesame mayonnaise  
Green onion Hollandaise  
Tikka Masala  
Red Curry  
Blue cheese sauce

Chili and tamarind Sauce  
Cashew Sauce  
Aioli  
Raita  
**\$ 9,000 each**

## SIDES

Potato wedges and herb butter  
Cassava and coconut purée  
Coconut Rice  
Mac and Cheese  
Grilled Vegetables  
Fresh salad  
Boronía (mashed plantain and eggplant)

Fried Green Plantains  
Grilled Mushrooms  
**\$ 12,000 each**

## FRIED CATCH OF THE DAY

Marinated and fried in the traditional Caribbean-style.

**\$ 80,000**

## SEAFOOD STEW

Shrimp, squid, prawns, white fish, mussels, clams, and lobster bisque.

**\$ 95,000**

## DEBONED FISH

Deboned and stuffed, seafood stock, and grilled fennel with gulupa and hearts of palm.

**\$ 80,000**

## SALMON

Grilled with hazelnut butter, accompanied with fresh greens, roasted lemon and orange sauce.

**\$ 120,000**

## DESSERT

### PIÑA COLADA

Pineapple, banana and coconut mousse, rum gelatin, coconut crumble, dried pineapple, garnish.

**\$ 25,000**

### CHAMPÚS DEL PACÍFICO

A mousse of hominy corn, lulo and rosemary, and lulo caramel.

**\$ 25,000**

### PASSIONFRUIT TIRAMISU

Mascarpone cream, passion fruit jam, coffee-and-amaretto soaked cake.

**\$ 25,000**

### COCONUT AND HONEY PANNA COTTA (VEGAN)

Vegan oatmeal crumble, chia seeds, corozo and hibiscus flower gel.

**\$ 25,000**

## CLASSIC COCKTAILS

### MOJITO

Rum, mint, lime, sugar.

**\$35.000**

### MARGARITA

Tequila, triple sec, lime juice.

**\$35.000**

### PIÑA COLADA

Rum, pineapple, coconut cream.

**\$35.000**

### COSMOPOLITAN

Vodka, triple sec, cranberry & lime juice.

**\$35.000**

### BLACK RUSSIAN

Vodka, coffee liquor, coke.

**\$35.000**

### OLD FASHIONED

Bourbon, sugar, angostura bitters.

**\$35.000**

### TEQUILA SUNRISE

Tequila, Orange juice.

**\$35.000**

### TOM COLLINS

Gin, lime juice, soda water.

**\$35.000**

### PISCO SOUR

Pisco, lime juice, simple syrup, aquafaba.

**\$35.000**

### NEGRONI

Gin, vermouth rosso, Campari.

**\$35.000**

### LONG ISLAND ICED TEA

Rum, tequila, vodka, gin, triple sec, lime juice, coke.

**\$35.000**

### MAI TAI

White rum, dark rum, pineapple juice, orgeat, Orange & lime juice.

**\$35.000**

## HOUSE COCKTAILS

### SUMMER ISLAND

Rum, Tamarindo, orange juice, ginger, soda water.

**\$38.000**

### MOJITO MANGO BICHE

White rum, mint, lime, mango, soda water.

**\$38.000**

### MAREA

Aged rum, reduction de hibiscus flower, rosemary and cinnamon reduction, lemon, soda water.

**\$38.000**

### ATARDECER CARIBEÑO

Vodka, uchuvas, lemon, soda water.

**\$38.000**

### DULCE BAHÍA

Tequila, mango, lemon, soda, mango slides whit spicy siracha.

**\$35.000**

### BOTANIC

Gin, cucumber, mint, lemon, Sprite.

**\$38.000**

### BESO DE SIRENA

White Rum, strawberry syrup, orange liquor, lemon.

**\$38.000**

### BAHÍA FRESH

White rum, pineapple, orange juice, lemon, mint.

**\$35.000**

## MOCKTAILS

### VIRGIN MOJITO

Mint, lemon, sugar, soda.

**\$20.000**

### VIRGIN PIÑA COLADA

Pineapple, coconut cream, dry pineapple..

**\$20.000**



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### GRATUITY ADVISE

Please be advised that this business establishment suggests its patrons a tip corresponding to 10% of the total of the check which may be accepted, refused or modified by you, based on your own assessment of the service provided. When requesting your check, please tell your server whether you want said amount to be included in your invoice or tell them how much you would give as a tip.

The total amount collected as tips are destined to workers.

In case you have any problem with the collection of the tip, please contact the Superintendencia de Industria y Comercio to describe or file your complaint at 6513240 in Bogotá, or from the rest of the country at toll-free line 018000-91-0165.