



CALABLANCA

S O F I T E L

BARÚ CALABLANCA BEACH RESORT

LUNCH · DINNER

COLD ENTRÉES

Caesar Salad: Mixed greens, Parmesan croutons, anchovies, chicken and fried capers.

\$60,000

Green Aguachile: Fish marinated in lime and serrano chili, cucumber, pickled radish and cream of avocado.

\$38,000

Shrimp Cocktail: Coconut milk, lemongrass, suero costeño, Andean toasted corn, chili-spiced mango.

\$85,000

Capresse Salad: Tomatoes, creamy arugula and basil pesto, burrata and olive powder.

\$50,000

HOT ENTRÉES

Grilled tomatillo and chili soup:

Roasted avocado, cheese, corn crisps and sour cream.

\$40,000

French onion soup: Crispy Boule and melted Gruyère cheese.

\$35,000

Provoleta Cheese: Blackberry and tamarillo chutney with candied walnuts.

\$40,000

Octopus with Chili Paste: Truffle creole potatoes and cheese confit, crunchy fennel and cilantro sprouts.

\$90,000

PASTAS & RICE

Shrimp and Squid Arroz Caldoso

Creamy vegetable risotto, shrimp bisque and squid with Mojo Verde.

\$95,000

Sweet Potato Cannelloni

Orange, walnuts, grapefruit, tausavita cheese, cream of onion and asparagus crudité.

\$45,000

Bull Tail Risotto

Shallots, oyster mushrooms, blueberries and homemade basil ricotta.

\$75,000

MAIN COURSE

Chamomile Salmon

Pumpkin and coconut milk purée, microgreens, rice crisp chamomile foam.

\$75,000

Andean Chicken

Bean and ullucus stew, creole potato, cilantro butter, anise and cured yolk.

\$50,000

Leg of Lamb

Baba ghanoush without tahini, brussels sprouts, mustard seeds, rosemary and honey reduction.

\$120,000

New York Steak

Sweet corn purée, baby carrots, wine and fermented plum reduction.

\$130,000

Beef Tenderloin

Creole potato purée, pickled mushrooms, red onion and creole chimichurri.

\$70,000

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— Prices in thousand Colombian pesos —

LUNCH · DINNER

PIZZAS · 12:00 to 23:00 HOURS

Napolitan Pizza

Tomato, garlic, mozzarella cheese, basil, oregano, olive oil.

\$45,000

Mediterranean Pizza

Tomato, garlic, burrata, Parmesan cheese, arugula, Serrano ham, olive oil.

\$65,000

Build your own

tomato, ham, olives, corn, pepperoni, salami, bell pepper, caramelized onion, grilled pineapple, basil, arugula, grilled mushrooms.

— (3 toppings) —

\$45,000

VEGAN MENU

COLD

Portobello Carpaccio

Finely cut portobello mushrooms confit, pickled lemons, apple chips, pearl tomatoes, baby arugula.

\$35,000

Fresh Hearts of Palm Ceviche

Fresh hearts of palm, baby corn, avocado, mango, pepper and red onion, grapefruit.

\$30,000

HOT

Roasted Beets

Oven roasted beets, fresh fennel, tangerine reduction, wild rice and gremolata.

\$25,000

Roasted Cauliflower

Oven roasted cauliflower, pea purée and mint, fried quinoa, garlic chutney.

\$25,000

DESSERT

Coconut Pavlova

Coconut merengue, passionfruit, pineapple and mango jam, basil whipped cream, soursop merengue, seasonal fruit, passionfruit ice cream.

\$25,000

New York Cheese Cake

Spiced red berries with Tonka bean ganache, fresh berries and cracker crust.

\$25,000

Panna Cotta

Vanilla panna cotta with watermelon, orange, seasonal fruit and amaretto granita.

\$25,000

Ice Cream

\$18,000

Crème Brûlée

\$25,000

Popsicles

\$15,000

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KIDS MENU

Chicken cream

Chicken broth, chicken breast, white sauce, Parmesan cheese

\$12,000

Mini beef burger

Brioche bread, beef, cheddar cheese, tomato, lettuce, tartar sauce, french fries.

\$30,000

Mac and cheese

Macaroni, cheddar cheese, heavy cream, Parmesan cheese.

\$20,000

Fish finger and fries

Fish breaded with panko, French fries, tartar sauce.

\$30,000

Penne rigate bolognese

Penne pasta, with bolognese sauce, tomato and basil.

\$25,000

Nachos with meat and cheese

Fried corn tortillas, meat, cheddar cheese, parsley, tomato and onion.

\$20,000

Neapolitan spaghetti

Fried corn tortillas, meat, cheddar cheese, parsley, tomato and onion.

\$25,000

HOUSE COCKTAILS

SPICY TEQUILA

Tequila, torombolo syrup, jalapeño, lime juice.

\$ 35.000

LULADA

Gin, lulo juice, lime juice, soda.

\$38.000

BLACKBERRY GIN

Gin, blackberry marmelade, rosemary, lime juice and soda.

\$ 38.000

RED NIGHT

Gin Beefeater 24, red wine reduction with pepper and cinnamon, tangerine juice.

\$ 38.000

CALABLANCA

Whisky, White wine reduction, lime juice, rosemary scented ice cube.

\$ 38.000

ALEGRÍA

Aged rum, coconut rum, pineapple, ginger, lime juice traditional colombian candy.

\$38.000

MOCKTAILS

VIRGIN LULADA

Lulo, lime, soda.

\$ 20.000

VIRGIN MOJITO

Mint, lime, sugar, soda.

\$ 20.000

VIRGIN PIÑA COLADA

Pineapple juice, coconut cream, lime juice.

\$ 20.000

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CLASSIC COCKTAILS

MOJITO

Rum, mint, lime, sugar.

\$35.000

APEROL SPRITZ

Aperol, prosecco, soda, slice de naranja.

\$35.000

PIÑA COLADA

Rum, pineapple, coconut cream.

\$35.000

COSMOPOLITAN

Vodka, triple sec, cranberry & lime juice.

\$35.000

BLACK RUSSIAN

Vodka, licor de café, coca cola.

\$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

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

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.

RNT 105813

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