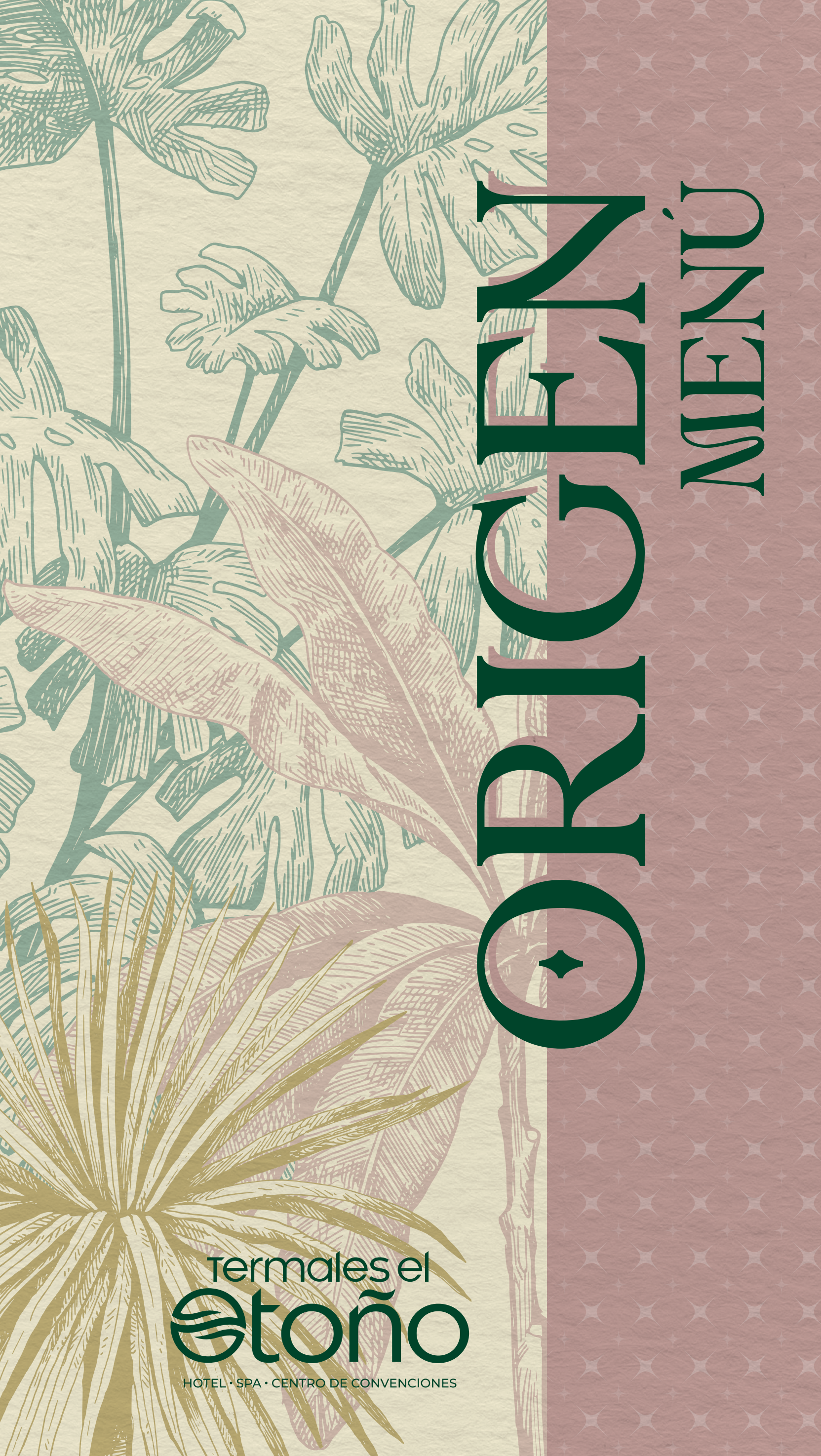


The background of the menu cover is a detailed botanical illustration. It features a variety of tropical plants, including large, heart-shaped leaves with prominent veins, some in shades of green and others in a muted pink. There are also palm fronds and a spiky, agave-like plant in the lower left corner. The illustration is done in a sketchy, hand-drawn style. The right side of the cover has a solid pink background with a repeating pattern of small, four-pointed starburst or floral motifs.

ORGANIC MENU

termales el
etoño
HOTEL • SPA • CENTRO DE CONVENCIONES

ENTRADAS

APPETIZER

CEVICHE DE CHICHARRÓN

CRISPY PORK BELLY CEVICHE

\$35.000

Base de guacamole, encebollado criollo con siracha y chip de plátano.
Guacamole base, Creole-style onion relish with siracha and plantain chip.

EMPANADAS DE LA CASA (7 Unds)

HOUSE-MADE EMPANADAS (7 pcs.)

\$35.000

Acompañadas de ají y casco de limón.
Served with chili sauce and lime wedge.

PATACÓN CON HOGAO Y QUESO

FRIED GREEN PLANTAIN WITH HOGAO SAUCE AND CHEESE

\$25.000

PLATO DE CHORIZOS (2 Unds)

CHORIZO PLATTER (2 pcs.)

\$35.000

Con papa criolla, chimichurri y encurtidos de la casa.
Served with yellow potatoes, chimichurri sauce and house-made pickles.

CREMA DE MAZORCA

CREAM OF CORN SOUP

\$25.000

Con chorizo Villamaría y maíz crocante.
With Villamaría chorizo and crispy corn.

CREMA DE TOMATE

CREAM OF TOMATO SOUP

\$25.000

Con aguacate, pollo y maíz.
With avocado, chicken and corn.

PARA COMPARTIR Y PICAR

SHAREABLES

PICADA TERMALES (2 PERSONAS)

TERMAIES MIXED GRILLED MEATS (SERVES TWO)

\$140.000

Chicharrón, chorizo, res, pollo, cerdo, costilla de cerdo, papa criolla, papa en casco y arepa blanca.
Crispy pork belly , chorizo, beef, chicken, pork, pork ribs, yellow potatoes, rustic potatoes in wedges and white arepa.

PLATOS FUERTES

MAINS

BERENJENA MEDITERRÁNEA

MEDITERRANEAN EGGPLANT



VEGETARIANO



NUECES / NUTS

\$40.000

Berenjena tatemada, lentejas mediterráneas, tomate confitado y aceitunas sobre salsa romesco, almendras tostadas y hierbas frescas.
Charred eggplant stuffed with Mediterranean lentils, confit tomato and olives, on romesco sauce, toasted almonds and fresh herbs.

ARROZ MELOSO DE CAMPO

RUSTIC-STYIE CREAMY RICE

\$45.000

Pollo campesino confitado, hongos, queso paipa y cebollín.
Confit free-range chicken, mushrooms, paipa cheese and chives.

<div>COSTILLA DE CERDO SOUS VIDE</div> <div>SOUS-VIDE PORK RIB</div>	\$65.000
<div>Café de origen, plátano maduro, panela y cacao.</div> <div>Single-origin coffee, ripe plantain, panela and cacao sauce.</div>	
<div>SALMÓN EN SALSA DE TAMARINDO</div> <div>SALMON IN TAMARIND SAUCE</div>	\$70.000
<div>Con puré de yuca y espárragos verdes.</div> <div>With mashed cassava and green asparagus.</div>	
<div>TRUCHA TERMALES</div> <div>TERMALES TROUT</div>	\$60.000
<div>Limón mandarino, papa criolla, espárragos y mantequilla de hierbas.</div> <div>Tangerine lemon, yellow potato, asparagus and herb butter.</div>	
<div>LOMO FINO OTOÑO</div> <div>OTOÑO BEEF TENDERLOIN</div>	\$70.000
<div>Mole colombiano de cacao y café, arracacha, hongos del bosque y demi-glace de panela.</div> <div>Colombian cacao and coffee mole, arracacha (cassava variety), forest mushrooms and panela demi-glace.</div>	
<div>CAZUELA TRADICIONAL DE FRÍJOLES</div> <div>TRADITIONAL BEAN STEW</div>	\$50.000
<div>Con chorizo, chicharrón, aguacate, plátano y hogao.</div> <div>With chorizo, crispy pork belly, avocado, plantain and hogao sauce.</div>	
<div>CHURRASCO A LA PARRILLA (350g)</div> <div>GRILLED CHURRASCO</div>	\$70.000
<div>Papas a la francesa, chimichurri y ensalada de la casa.</div> <div>French fries, chimichurri sauce and house-made salad.</div>	
<div>CHURRASCO DE POLLO A LA PARRILLA</div> <div>GRILLED CHICKEN CHURRASCO</div>	\$45.000
<div>Papas en cascós, chimichurri y ensalada de la casa.</div> <div>Rustic potato wedges, chimichurri sauce and house-made salad.</div>	
<div>CHULETA DE CERDO</div> <div>PORK CHOP</div>	\$45.000
<div>Papas a la francesa y ensalada de la casa.</div> <div>French fries and house-made salad.</div>	
<div>WRAPS DE POLLO</div> <div>CHICKEN WRAPS</div>	\$35.000
<div>Papas a la francesa y ensalada de la casa.</div> <div>French fries and house-made salad.</div>	
<div>HAMBURGUESA CLÁSICA</div> <div>CLASSIC BURGER</div>	\$50.000
<div>Con papas a la francesa.</div> <div>With French fries.</div>	

BEBIDAS CALIENTES

HOT DRINKS

<div>AGUAPANELA CON QUESO</div> <div>AGUAPANELA WITH CHEESE</div>	\$20.000
<div>CHOCOLATE CON QUESO Y AREPA</div> <div>HOT CHOCOLATE WITH CHEESE AND AREPA</div>	\$22.000
<div>MILO CON MASMELOS</div> <div>MILO WITH MARSHMALLOWS</div>	\$25.000

POSTRES

DESSERTS

QUESO CALIENTE CON AREQUIPE
HOT CHEESE WITH AREQUIPE \$23.000

Queso campesino fundido con arequipe artesanal.
Fresh artisanal cheese melted with traditional arequipe.

BREVAS CON QUESO
BLACK MISSION FIGS WITH CHEESE \$23.000

TORTA CAPUCHINO
CAPPUCCINO CAKE \$28.000

VOLCÁN EL RUIZ
EL RUIZ VOLCANO \$28.000

TRATORIA

DISPONIBLE ÚNICAMENTE A PARTIR DE LAS 4:00 P. M.
AVAILABLE ONLY FROM 4:00 PM

PIZZAS

MASA ARTESANAL 72H, CON MAYO PESTO DE LA CASA
ARTISAN DOUGH WITH 72H MATURATION WITH HOUSE-MADE PESTO MAYO

LA SERRANA \$55.000

Salsa pomodoro tradicional, mozzarella fior di latte, prosciutto italiano, stracciatella, rúgula baby, parmigiano reggiano DOP, reducción de balsámico y aceite de oliva.
Traditional pomodoro sauce, fior di latte mozzarella, Italian prosciutto, stracciatella, baby arugula, parmigiano reggiano DOP, balsamic reduction and olive oil.

LA ESPAÑOLA \$55.000

Salsa pomodoro tradicional, mozzarella fior di latte, chorizo español, cebolla caramelizada al vino tinto, pimentón rostizado, miel picante de paprika ahumada, parmigiano y perejil.
Traditional pomodoro sauce, fior di latte mozzarella, Spanish chorizo, caramelized onion in red wine, roasted paprika, spicy smoked paprika honey, parmigiano and parsley.

LA VERDE  VEGETARIANO  NUECES / NUTS \$55.000

Crema verde de pistacho, mozzarella fior di latte, tomates cherry confitados, stracciatella, pistachos tostados, parmigiano reggiano DOP, albahaca y aceite de oliva.
Green pistachio cream, fior di latte mozzarella, confit cherry tomatoes, stracciatella, toasted pistachios, parmigiano reggiano DOP, basil and olive oil.

LA ROSÉ  NUECES / NUTS \$55.000

Crema rosa al parmigiano, mozzarella fior di latte, mortadella italiana con pistacho, portobellos salteados, stracciatella, parmigiano reggiano DOP y pistachos tostados.
Parmigiano pink cream, fior di latte mozzarella, Italian mortadella with pistachio, sautéed portobellos, stracciatella, parmigiano reggiano DOP and toasted pistachios.

LA MEDITERRÁNEA  NUECES / NUTS \$55.000

Crema blanca de la casa, mozzarella fior di latte, jamón serrano reserva, peras caramelizadas al vino blanco, stracciatella, nuez pecana, miel de romero y limón.
House-made white cream, fior di latte mozzarella, Reserva Serrano ham, white wine-caramelized pears, stracciatella, pecans, rosemary and lemon honey.

OTOÑO RESERVA  INSIGNIA DE LA CASA \$60.000

Crema blanca de la casa, mozzarella fior di latte, bondiola curada, portobellos rostizados, cebolla caramelizada, stracciatella, miel de café de Caldas y aceite de romero
House-made white cream, fior di latte mozzarella, cured bondiola, roasted portobellos, caramelized onion, stracciatella, Caldas coffee honey and rosemary oil.

PASTAS

PAPPARDELLE DE LA MONTAÑA

\$55.000

A la boloñesa, gratinado con queso mozzarella.
Bolognese style, gratinated with mozzarella cheese.

FETTUCCINE DEL BOSCO

VEGETARIANO

INSIGNIA DE LA CASA

\$55.000

Salteado en Crema blanca de la casa con hongos, parmigiano reggiano, straciatella y aceite de romero.
Stir-fry in the house white cream sauce with mushrooms, parmigiano reggiano, straciatella and rosemary oil.

PAPPARDELLE AL PROSCIUTTO E PISTACCHIO

NUECES / NUTS

\$65.000

Crema verde de pistacho, prosciutto italiano, tomates cherry confitados, straciatella y pistachos tostados.
Green pistachio cream, Italian prosciutto, candied cherry tomatoes, straciatella and toasted pistachios.

TAGLIATELLE MEDITERRÁNEO

NUECES / NUTS

\$65.000

Crema blanca de la casa, jamón serrano reserva, peras caramelizadas, nuez pecana, miel de romero y limón.
House-made white cream, Reserva Serrano ham, caramelized pears, pecans, rosemary and lemon honey.

FARFALLE OTOÑO RESERVA

INSIGNIA DE LA CASA

\$75.000

Crema blanca de la casa, bondiola curada, portobellos rostizados, cebolla caramelizada, reducción de café de Caldas y marsala.
House-made white cream sauce, cured pork neck (bondiola), roasted portobello mushrooms, caramelized onion, Caldas coffee-marsala wine reduction sauce

LASAÑAS

LASAGNAS

LASAÑA DELLA NONNA

\$50.000

Ragú bolognese (4h), bechamel artesanal, mozzarella fior di latte y parmigiano reggiano.
Bolognese ragù (4-hour simmer), artisanal béchamel, fior di latte mozzarella and parmigiano reggiano.

LASAÑA DEL BOSCO

VEGETARIANO

\$50.000

Crema blanca de la casa, hongos salteados, espinaca fresca, mozzarella Fior di Latte y straciatella.
House-made white cream, sautéed mushrooms, fresh spinach, fior di latte mozzarella and straciatella.

LASAÑA OTOÑO RESERVA

INSIGNIA DE LA CASA

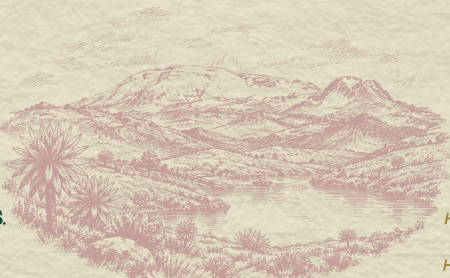
\$55.000

Crema rosa al parmigiano, roast beef laminado, portobellos salteados, cebolla caramelizada, reducción de café de Caldas y marsala.
Pink parmesan cream, thinly sliced roast beef, sautéed portobello mushrooms, caramelized onion, Caldas coffee-marsala wine reduction sauce.

AQUÍ, DONDE LA MONTAÑA RESPIRA
Y EL AGUA NACE CALIENTE
DEL CORAZÓN DE LA TIERRA.

SOMOS TERMALES EL OTOÑO.
REFUGIO ENTRE LA NIEBLA.
HIJOS DEL NEVADO DEL RUIZ.
GUARDIANES DE AGUAS QUE
LLEVAN SIGLOS CONTANDO HISTORIAS.

AQUÍ TODO VUELVE AL ORIGEN.



HERE, WHERE THE MOUNTAIN BREATHES
AND WATER SPRINGS HOT
FROM THE HEART OF THE EARTH.

WERE TERMALES EL OTOÑO.
A REFUGE AMIDST THE MIST.
CHILDREN OF THE NEVADO DEL RUIZ.
GUARDIANS OF WATERS THAT
HAVE SPENT CENTURIES TELLING STORIES.

HERE EVERYTHING RETURNS TO ITS ORIGIN.

* Precios expresados en pesos colombianos • Incluyen impuestos • La propina es voluntaria.
Prices in Colombian pesos • Taxes included • Gratuity is voluntary.

* Si tiene alguna alergia alimentaria, por favor infórmalo a nuestro personal antes de ordenar.
If you have a food allergy, please inform your server before ordering.

The background is a detailed botanical illustration in a sketch-like style. It features a variety of tropical plants. On the left, there is a large, fan-shaped palm frond in shades of pink and purple. In the center and foreground, there are several banana leaves, some colored in a teal or light blue and others in a golden-yellow. To the right, there are more tropical plants, including what appears to be a pandanus tree with its characteristic prop roots, also in golden-yellow. The entire illustration is set against a light beige or cream-colored background.

Termales el etoño

HOTEL • SPA • CENTRO DE CONVENCIONES