



HOTEL
LAS
AMÉRICAS
CARTAGENA DE INDIAS

Menú

SERVICIO A
LA HABITACIÓN

ROOM SERVICE MENU





Desayuno Breakfast

Servicio de 6:00 a.m. a 10:30 a.m. /
Available from 6:00 a.m. to 10:30 a.m.

KIDS \$30.000

Jugo de naranja, pancakes, salchicha, huevos al gusto, mantequilla y mermelada.

KIDS

Orange juice, pancakes, sausage, eggs made to order, butter, and jam.



CONTIENE
GLUTEN/
CONTAINS
GLUTEN



LÁCTEOS/
DAIRY



HUEVOS/
EGGS

CONTINENTAL \$40.000

Jugo de frutas de temporada, plato de frutas, canasta de pan, mantequilla, mermelada, café, té o leche.

CONTINENTAL

Seasonal fruit juice, fruit plate, breadbasket, butter, jam, coffee, tea, or milk.



CONTIENE
GLUTEN/
CONTAINS
GLUTEN



LÁCTEOS/
DAIRY

AMERICANO \$48.000

Jugo de frutas de temporada o plato de frutas, huevos al gusto, canasta de pan, mantequilla, mermelada, café, té o leche.

AMERICAN

Seasonal fruit juice or fruit plate, eggs made to order, breadbasket, butter, jam, coffee, tea, or milk.



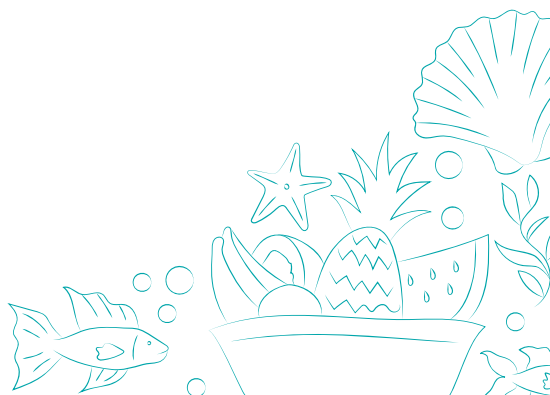
CONTIENE
GLUTEN/
CONTAINS
GLUTEN



LÁCTEOS/
DAIRY



HUEVOS/
EGGS



Entradas

Appetizers

Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

CÓCTEL DE CAMARONES AL ESTILO CARIBE \$50.000

Camarones en salsa rosada cítrica con limón y cebolla roja encurtida. Servidos con chips surtidos.

CARIBBEAN-STYLE SHRIMP COCKTAIL

Shrimp in a citrus pink sauce with lemon and pickled red onion. Served with assorted chips.



CRUSTÁCEOS/
SHELLFISH

CEVICHE CAMARÓN CLÁSICO \$50.000

Camarones en salsa roja ligeramente picante con notas de limón y cilantro. Acompañados de chips surtidos.

CLASSIC SHRIMP CEVICHE

Shrimp in a mildly spicy red sauce with notes of lime and cilantro. Served with assorted chips.



CRUSTÁCEOS/
SHELLFISH

CEVICHE MIXTO AL LIMÓN \$52.000

Camarones, calamar, pulpo y pescado blanco marinados con limón, cebolla morada y cilantro. Servido con chips surtidos.

MIXED CEVICHE WITH LIME

Shrimp, squid, octopus, and white fish marinated with lime, red onion, and cilantro. Served with assorted chips.



CRUSTÁCEOS/
SHELLFISH



PESCADO/
FISH

AGUACATE ASADO CON PICO DE GALLO \$37.000

Aguacate sellado a la plancha con notas ahumadas, acompañado de gremolata de cilantro y pico de gallo.

ROASTED AVOCADO WITH PICO DE GALLO

Grilled avocado with smoky notes, served with cilantro gremolata and pico de gallo.

ENSALADA DE QUINUA CON AGUACATE Y VEGETALES \$37.000

Quinoa tricolor con pepino, tomate cherry y aguacate, aderezada con vinagreta de limón, miel y aceite de oliva. Finalizada con semillas de calabaza tostadas.

QUINOA SALAD WITH AVOCADO AND VEGETABLES

Tricolor quinoa with cucumber, cherry tomatoes, and avocado, dressed with a lemon, honey, and olive oil vinaigrette. Finished with toasted pumpkin seeds.

ENSALADA CAPRESE ARTESANAL \$37.000

Bocconcini cremoso con tomates frescos, pesto tradicional de albahaca y aceite de oliva extra virgen.

ARTISANAL CAPRESE SALAD

Creamy bocconcini with fresh tomatoes, traditional basil pesto, and extra virgin olive oil.



LÁCTEOS/
DAIRY

Entradas

Appetizers

Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

ENSALADA CÉSAR CON POLLO \$37.000

Cogollos crujientes con pollo a la plancha, crotones dorados y queso parmesano, acompañados de nuestra clásica salsa César.

CHICKEN CAESAR SALAD

Crisp lettuce hearts with grilled chicken, golden croutons, and Parmesan cheese, served with our classic Caesar dressing.



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LÁCTEOS/
DAIRY

ENSALADA GRIEGA MEDITERRÁNEA \$34.000

Lechuga fresca, tomate, pepino, aceitunas negras y queso de cabra, aliñados con aceite de oliva y orégano.

MEDITERRANEAN GREEK SALAD

Fresh lettuce, tomato, cucumber, black olives, and goat cheese, dressed with olive oil and oregano.

SOPA CAMPESINA DE VEGETALES CON POLLO \$29.000

Caldo tradicional con vegetales frescos y pollo desmenuzado.

FARMHOUSE VEGETABLE SOUP WITH CHICKEN

Traditional broth with fresh vegetables and shredded chicken.

CALDERETA DE CAMARÓN Y COCO \$37.000

Sopa cremosa tipo bisque, con camarones salteados, leche de coco y especias aromáticas.

SHRIMP AND COCONUT STEW

Creamy bisque-style soup with sautéed shrimp, coconut milk, and aromatic spices.



CRUSTÁCEOS/
SHELLFISH

CREMA DE TOMATES AHUMADOS \$29.000

Crema sedosa de tomates asados al fuego, con delicadas notas ahumadas.

SMOKED TOMATO CREAM SOUP

Silky cream of fire-roasted tomatoes with delicate smoky notes.



LÁCTEOS/
DAIRY

CREMA DE ESPINACA FRESCA \$29.000

Preparación suave de espinacas tiernas con aromáticos de la casa.

FRESH SPINACH CREAM SOUP

Smooth preparation of tender spinach with house aromatics.



LÁCTEOS/
DAIRY



Snacks

Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

HAMBURGUESA DE POLLO \$45.000

Con pechuga de pollo asada, vegetales, acompañada de papa a la francesa.

CHICKEN BURGER

Grilled chicken breast with vegetables. Served with French fries.



CONTIENE
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LÁCTEOS/
DAIRY

SANDWICH DE ROAST BEEF \$38.000

Finas tajadas de roas beef con queso havarti, champiñones y cebolla crocante, acompañado de papas a la francesa.

ROAST BEEF SANDWICH

Thin slices of roast beef with Havarti cheese, mushrooms, and crispy onions, served with French fries.



CONTIENE
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LÁCTEOS/
DAIRY

SANDWICH CUBANO \$38.000

Láminas de jamón artesanal, queso havarti y pepinillos agridulces, acompañada de papa a la francesa.

CUBAN SANDWICH

Slices of artisanal ham with Havarti cheese and sweet-and-sour pickles, served with French fries.



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DAIRY



HUEVOS/
EGGS

WRAP VEGETARIANO \$32.000

Tortilla rellena con vegetales asados, queso de almendra y tahine de garbanzo, acompañada de papa a la francesa.

VEGETARIAN WRAP

Tortilla filled with roasted vegetables, almond cheese, and chickpea tahini. Served with French fries.



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WRAP DE POLLO CROCANTE \$38.000

Tortilla rellena con pechuga de pollo apanada, sobre una cama de lechuga, acompañada de papa a la francesa.

CRISPY CHICKEN WRAP

Tortilla filled with breaded chicken breast on a bed of lettuce. Served with French fries.



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WRAP DE PAVO \$38.000

Tortilla rellena de jamón de pavo, acompañada de papa a la francesa.

TURKEY WRAP

Tortilla filled with turkey ham. Served with French fries.



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Snacks

Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

PERRO CALIENTE \$32.000

Salchicha tipo americana, con tres tipos de salsa: de tomate, mostaza y mayonesa, acompañado de papa a la francesa.

HOT DOG

American-style sausage with ketchup, mustard, and mayonnaise. Served with French fries.



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LÁCTEOS/
DAIRY

DEDITOS DE QUESO \$27.000

Seis unidades rellenas de queso criollo.

CHEESE FINGERS

Six pieces filled with local cheese.



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DAIRY

CARIMAÑOLAS DE CARNE \$27.000

Seis unidades rellenas con carne, acompañadas de ají criollo, limón y suero.

BEEF CARIMAÑOLAS

Six pieces filled with beef. Served with traditional ají sauce, lime, and cream.

EMPANADA DE MAIZ CARNE \$30.000

Seis unidades rellenas con carne, acompañadas de ají criollo, limón y suero.

CORN BEEF EMPANADAS

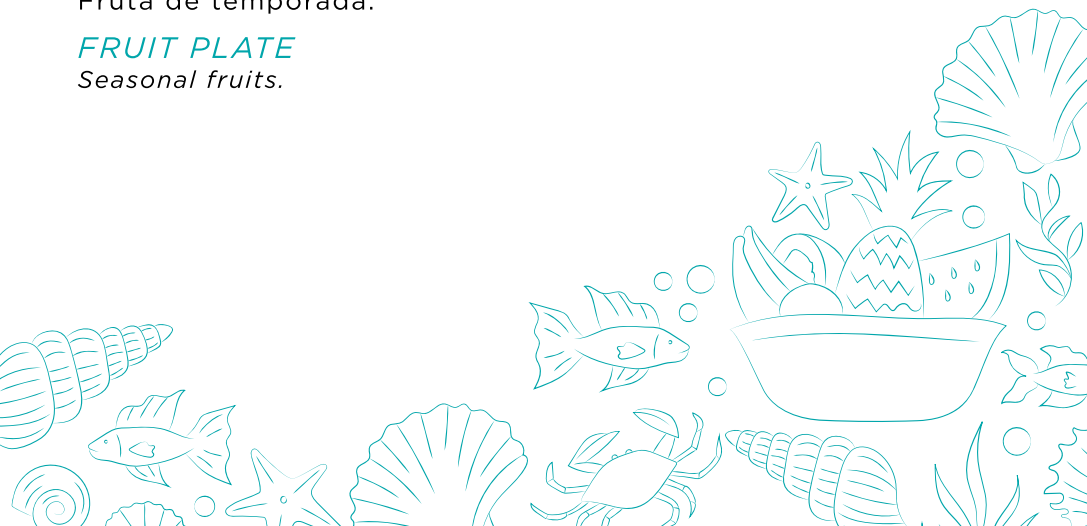
Six pieces filled with beef. Served with traditional ají sauce, lime, and cream.

PLATO DE FRUTA \$20.000

Fruta de temporada.

FRUIT PLATE

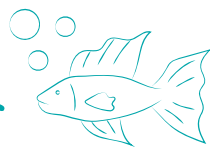
Seasonal fruits.





Fuentes

Main Courses



Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

BABY BEEF A LA PARRILLA \$72.000

Corte fino de res a la parrilla, servido con chimichurri artesanal y salsa especial. Con papas fritas y ensalada verde.

GRILLED BABY BEEF

Thin cut of grilled beef, served with house-made chimichurri and special sauce. With French fries and a green salad.

CHURRASCO CON CHIMICHURRI \$77.000

Corte de chatas asado lentamente y finalizado con chimichurri fresco. Servido con papas fritas y ensalada verde.

CHURRASCO WITH CHIMICHURRI

Slow-roasted strip steak finished with fresh chimichurri. Served with French fries and a green salad.

POLLO AL CURRY CON COCO \$56.000

Pechuga cocida lentamente en leche de coco y curry suave, de sabor aromático y balanceado. Acompañada de papas en cascós y arroz blanco.

COCONUT CURRY CHICKEN

Chicken breast slow-cooked in coconut milk and mild curry, with an aromatic and balanced flavor. Served with potato wedges and white rice.

SALTEADO ORIENTAL DE POLLO \$56.000

Tiras de pollo salteadas al wok con cebolla, tomate y pimentón, finalizadas con salsa de soya y cilantro fresco. Servido con arroz blanco y papas en cascós.

ORIENTAL CHICKEN STIR-FRY

Chicken strips stir-fried in a wok with onion, tomato, and bell pepper, finished with soy sauce and fresh cilantro. Served with white rice and potato wedges.

MILANESA DE POLLO A LA ROMANA \$56.000

Pechuga de pollo apanada y gratinada con queso, servida con pasta al burro y vegetales calientes.

CHICKEN MILANESA

Breaded chicken breast, gratinated with cheese, served with buttered pasta and warm vegetables.



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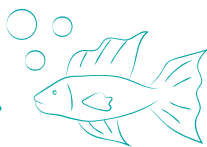


HUEVOS/
EGGS



Fuentes

Main Courses



Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

PECHUGA DE POLLO A LA PARRILLA \$56.000

Pechuga jugosa asada a la parrilla, acompañada de papas fritas y ensalada verde fresca.

GRILLED CHICKEN BREAST

Juicy grilled chicken breast, served with French fries and a fresh green salad.

SALMÓN CON CHUTNEY DE MANGO \$76.000

Salmón a la plancha glaseado con salsa teriyaki, acompañado de chutney de mango. Servido sobre vegetales asados y puré de papa.



PESCADO/
FISH

SALMON WITH MANGO CHUTNEY

Grilled salmon glazed with teriyaki sauce, accompanied by mango chutney. Served over roasted vegetables and mashed potatoes.

LASAGNA DE POLLO \$50.000

Láminas de pasta rellenas de pollo, salsa bechamel y queso parmesano. Servida con pan focaccia.

CHICKEN LASAGNA

Layers of pasta filled with chicken, béchamel sauce, and Parmesan cheese. Served with focaccia bread.



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DAIRY

SPAGUETTIS EN SALSA BOLOÑESA \$48.000

Ragù clásico de carne, servido con queso parmesano y pan focaccia.

SPAGHETTI BOLOGNESE

Classic meat ragù, served with Parmesan cheese and focaccia bread.



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PENNE EN SALSA CARBONARA \$48.000

Salsa cremosa tradicional con tocineta, servido con queso parmesano y pan focaccia.

PENNE CARBONARA

Traditional creamy sauce with bacon, served with Parmesan cheese and focaccia bread.



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FUSILLI AL PESTO CREMOSO \$44.000

Pasta en salsa cremosa de albahaca y parmesano, servido con queso parmesano y pan focaccia.

CREAMY PESTO FUSILLI

Pasta in a creamy basil and Parmesan sauce, served with Parmesan cheese and focaccia bread.



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DAIRY



Postres

Desserts

Servicio de 12:00 m. a 11:00 p.m. /
Available from 12:00 m. to 11:00 p.m.

TRES LECHE \$20.000

THREE MILKS



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PIE DE COCO \$20.000

COCONUT PIE



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LÁCTEOS/
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PIE DE GUAYABA \$20.000

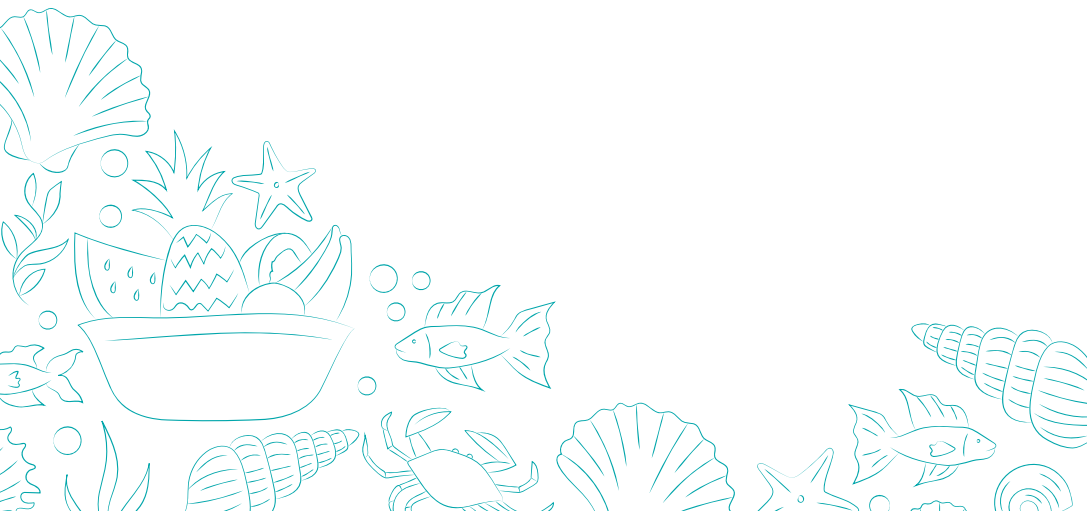
GUAYABA PIE



CONTIENE
GLUTEN/
CONTAINS
GLUTEN



LÁCTEOS/
DAIRY





Snacks

Servicio 24 horas/ 24-hour service

HAMBURGUESA LAS AMÉRICAS \$45.000

Receta americana con tres tipos de salsa: de tomate, mostaza y mayonesa, acompañada de papas a la francesa.

LAS AMÉRICAS BURGER

American-style burger with three sauces: ketchup, mustard, and mayonnaise. Served with French fries.



HAMBURGUESA VEGETARIANA \$40.000

Carne de proteína vegetal, vegetales grillados, acompañados de papas a la francesa.

VEGETARIAN BURGER

Plant-based patty with grilled vegetables. Served with French fries.



CLUB SANDWICH \$42.000

Pan blanco con pechuga de pollo, tocineta, pastrami, huevo, queso sabana, acompañado de papa a la francesa.

CLUB SANDWICH

White bread with chicken breast, bacon, pastrami, egg, and Sabana cheese, served with French fries.



SANDWICH DE POLLO \$38.000

Pechuga de pollo asada a la parrilla. Acompañada de papa a la francesa.

CHICKEN SANDWICH

Grilled chicken breast. Served with French fries.



