



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 \$34.000

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

KIDS

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



CONTINENTAL \$45.000

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.



AMERICANO \$55.000

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.



SNACKS

Servicio 24 horas/ 24-hour service

HAMBURGUESA LAS AMÉRICAS \$49.000

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.





Snacks

Servicio 24 horas/ 24-hour service

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
GLUTEN/
CONTAINS
GLUTEN

HAMBURGUESA VEGETARIANA \$42.000

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

VEGETARIAN BURGER

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



CONTIENE
GLUTEN/
CONTAINS
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CLUB SANDWICH \$44.000

Pan blanco con pechuga de pollo, tocineta, pastrami, huevo y queso Mozzarella, acompañado de papas a la francesa.

CLUB SANDWICH

White bread with chicken breast, bacon, pastrami, egg, and Mozzarella cheese (Colombian soft cheese). Served with French fries.



CONTIENE
GLUTEN/
CONTAINS
GLUTEN



LÁCTEOS/
DAIRY



HUEVOS/
EGGS

SANDWICH DE ROAST BEEF \$38.000

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

ROAST BEEF SANDWICH

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



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LÁCTEOS/
DAIRY

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.



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CONTAINS
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LÁCTEOS/
DAIRY



Snacks

Servicio 24 horas/ 24-hour service

SANDWICH CUBANO \$38.000

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

CUBAN SANDWICH

Slices of artisan ham, cheese, and sweet-and-sour pickles. Served with French fries.



CONTIENE
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LÁCTEOS/
DAIRY

SANDWICH DE JAMÓN Y QUESO \$32.000

Finas tajadas de jamón y queso servidas en pan blanco, acompañada de papa a la francesa.

HAM AND CHEESE SANDWICH

Thin slices of ham and cheese on white bread. Served with French fries.



CONTIENE
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LÁCTEOS/
DAIRY

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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DAIRY



HUEVOS/
EGGS

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 24 horas/ 24-hour service

PERRO CALIENTE \$30.000

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/
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DEDITOS DE QUESO \$27.000

Cinco unidades rellenas de queso criollo.

CHEESE FINGERS

Five pieces filled with fresh cheese.



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LÁCTEOS/
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

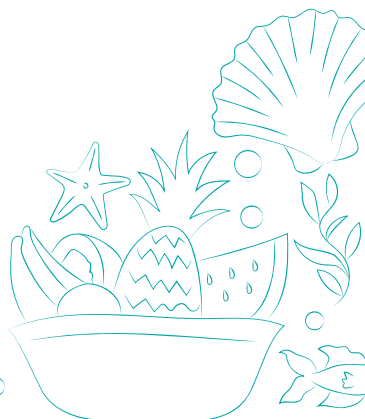
Six pieces filled with beef. Served with traditional ají sauce, lime, and cream.

PLATO DE FRUTA \$20.000

Fruta de temporada.

FRUIT PLATE

Seasonal fruits.



Entradas

Appetizers

CÓCTEL DE CAMARONES \$47.000

Camarones en salsa rosada con limón y cebolla roja.

SHRIMP COCKTAIL

Shrimp in pink sauce with lemon and red onion.



CRUSTÁCEOS/
SHELLFISH

CEVICHE CARIBEÑO \$47.000

Camarones en salsa roja levemente picante.

CARIBBEAN CEVICHE

Shrimp in a mildly spicy red sauce.



CRUSTÁCEOS/
SHELLFISH

CEVICHE MIXTO AL LIMÓN \$47.000

Camarones, calamares, pulpo, trozos de pescado blanco marinados con limón y cilantro servido con chip de plátano.

MIXED CEVICHE WITH LIME

Shrimp, squid, octopus, and chunks of white fish marinated in lime and cilantro. Served with plantain chips.



CRUSTÁCEOS/
SHELLFISH



PESCADO/
FISH

AGUACATE ASADO CON PICO DE GALLO \$37.000

Ensalada de aguacates asado con gremolata de cilantro y vinagreta de almendras.

ROASTED AVOCADO WITH PICO DE GALLO

Roasted avocado salad with cilantro gremolata and almond vinaigrette.



FRUTOS DE
CÁSCARAS/
NUTS



LÁCTEOS/
DAIRY

ENSALADA DE QUINUA CON VEGETALES \$35.000

Ensalada de quinua, con vegetales, aceite de oliva, limón y miel, servida con semilla de calabaza.

QUINOA SALAD WITH VEGETABLES

Quinoa salad with vegetables, olive oil, lemon, and honey. Topped with pumpkin seeds.

TAHINE DE BERENJENAS ASADAS \$34.000

Crema de garbanzos con salsa de tahini y berenjena ahumada.

ROASTED EGGPLANT TAHINI

Chickpea cream with tahini sauce and smoked eggplant.

Entradas

Appetizers

ENSALADA CAPRESE \$35.000

Queso Mozzarella de búfala, tomates frescos, pesto y aceite de oliva.

CAPRESE SALAD

Mozzarella de búfala cheese, fresh tomatoes, pesto and olive oil.



LÁCTEOS/
DAIRY

ENSALADA CÉSAR CON POLLO \$35.000

Cogollos de lechuga y pollo aderezados con crotones de pan y queso parmesano.

CHICKEN CAESAR SALAD

Romaine lettuce and grilled chicken with croutons and Parmesan cheese.



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ENSALADA DON CRISTÓBAL \$32.000

Lechuga troceada con vegetales frescos, aceitunas y queso de cabra.

DON CRISTOBAL SALAD

Chopped lettuce with fresh vegetables, olives, and goat cheese.



LÁCTEOS/
DAIRY

SOPA DE VEGETALES CON POLLO \$27.000

Sopa de vegetales con o sin pollo.

VEGETABLE SOUP WITH CHICKEN

Vegetable soup with or without chicken.

CALDERETA DE CAMARÓN \$35.000

Sopa cremosa de bisque con camarones.

SHRIMP BISQUE

Creamy shrimp bisque soup.



CRUSTÁCEOS/
SHELLFISH

CREMA DE TOMATES AHUMADOS \$27.000

Sopa cremosa y espesa de tomates ahumados.

SMOKED TOMATO CREAM SOUP

Thick, creamy soup made with smoked tomatoes.



LÁCTEOS/
DAIRY

CREMA DE ESPINACA BABY \$27.000

Sopa cremosa y espesa de espinacas tiernas.

CREAMY BABY SPINACH SOUP

Rich and creamy baby spinach soup.

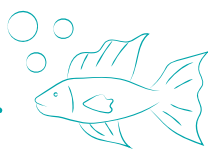


LÁCTEOS/
DAIRY



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 \$70.000

Lomo fino asado a la parrilla con chimichurri y salsa baby, acompañado de papas fritas y ensalada verde.

BABY BEEF

Grilled sirloin steak with chimichurri and house sauce. Served with French fries and green salad.

CHURRASCO \$75.000

Corte de chatas asadas y terminada en chimichurri, acompañado de papas fritas y ensalada verde.

CHURRASCO STEAK

Grilled ribeye steak with chimichurri. Served with French fries and green salad.

POLLO AL CURRY ROJO \$54.000

Pechuga de pollo sudada con curry y vegetales, acompañado de papa en cascots y arroz blanco.

RED CURRY CHICKEN

Chicken breast simmered with red curry and vegetables. Served with potato wedges and white rice.

SALTEADO DE POLLO \$54.000

Finos cortes de pollo salteados con cebolla, tomate y pimentón, terminados con soya y cilantro, acompañado de papa en cascots y arroz blanco.

SAUTÉED CHICKEN

Sautéed chicken strips with onion, tomato, and bell pepper, finished with soy sauce and cilantro. Served with potato wedges and white rice.

MILANESA DE POLLO \$54.000

Filete de pollo apanado, acompañados de vegetales calientes y pasta al burro.

CHICKEN MILANESA

Breaded chicken fillet served with hot vegetables and buttered pasta.



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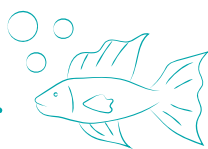


HUEVOS/
EGGS



Fuentes

Main Courses



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

PECHUGA A LA PARRILLA \$60.000

Pechuga asada a la parrilla, acompañados de papas fritas y ensalada verde.

GRILLED CHICKEN BREAST

Grilled chicken breast served with French fries and green salad.

SALMÓN TERIYAKI \$74.000

Salmón a la plancha con salsa teriyaki, servido sobre vegetales asados, Acompañado de puré de papa y vegetales calientes.

TERIYAKI SALMON

Grilled salmon with teriyaki sauce over roasted vegetables. Served with mashed potatoes and hot vegetables.



PESCADO/
FISH

LASAGNA DE POLLO \$48.000

Salsa bechamel y pollo, servido con pan brioche y queso parmesano.

CHICKEN LASAGNA

Lasagna with béchamel sauce and chicken. Served with brioche bread and Parmesan cheese.



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SPAGUETTIS EN SALSA BOLOÑESA \$48.000

Pasta con o sin gluten con carne molida de res, tomate, servido con pan brioche y queso parmesano.

SPAGHETTI BOLOGNESE

Pasta (gluten-free option available) with ground beef and tomato sauce. Served with brioche bread and Parmesan cheese.



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PENNE EN SALSA CARBONARA \$48.000

Salsa blanca, tocineta, servido con pan brioche y queso parmesano.

PENNE CARBONARA

Penne pasta in creamy white sauce with bacon. Served with brioche bread and Parmesan cheese.



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PENNE AL PESTO \$44.000

Pasta con o sin gluten, servida con pesto de albahaca, pan brioche y queso parmesano.

PENNE AL PESTO

Penne pasta (gluten-free option available) with basil pesto. Served with brioche bread and Parmesan cheese.



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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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HUEVOS/
EGGS

PIE DE COCO \$20.000
COCONUT PIE



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HUEVOS/
EGGS

PIE DE GUAYABA \$20.000
GUAYABA PIE



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EGGS

