



**"STARTING FROM THE VIBRANT COASTAL  
COLOMBIAN CITY, AND MOVING THROUGH THE  
CARIBBEAN, WE WELCOME YOU TO CARTAGENA"**

***\$150 pp***

**CORN BUÑUELO**  
Sweet Corn Tempura

**MAR Y MONTAÑA "FISH STICKS"**  
Chicharron Crust, Criolla Sauce, Lime Aioli

**CARIMAÑOLA WITH CAVIAR**  
Crispy Yuca, Pork, Avocado Aji, Suero Costeño

**LULO YELLOWTAIL CEVICHE**  
Leche de Tigre, Quinoa, Champagne Emulsion

**MANGO & ARTICHOKE SALAD**  
Mustard Seeds, Fennel, Honey Cider Vinaigrette

**YUCA GNOCCHI**  
Plantain Honey, Manchego Foam, Mushrooms

**SEARED SNAPPER**  
Tamarind, Coconut, Finger Lime

**POSTA NEGRA**  
72 Hour Short Rib, "Black" Glace

**PAPA CRIOLLA PUREE**  
Creole Potato, Smoked Butter, Cream, Chives

**COCONUT RICE**  
Sweet Coconut, Tamarind, Coconut Gels

### **DESSERTS**

#### **MUCHOLATE**

White Chocolate Namelaka, Chocolate Almond  
Financier, Milk Chocolate Mousse, Dark  
Chocolate Glace, Ruby Chocolate Cremeux,  
Caramelia Ribbons, Mocha Ice Cream

#### **OBLEA**

Vanilla Chantilly Cream, Strawberries,  
Preserved Peaches, Dulce de Leche Ice Cream,  
Coconut Nitro Pops

**CARTAGENA**

BY ————— JUAN MANUEL BARRIENTOS

**CARTAGENA**