



**"STARTING FROM THE VIBRANT COASTAL
COLOMBIAN CITY, AND MOVING THROUGH THE
CARIBBEAN, WE WELCOME YOU TO CARTAGENA"
\$175 pp, Minimum 2 Guests, Entire Table Only**

CORN BUÑUELO
Sweet Corn Tempura

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

AREPA DE HUEVO WITH OSSETRA CAVIAR Quail
Egg, Sweet Pepper Suero Costeño

LULO YELLOTAIL CEVICHE
Lulo Leche de Tigre, Champagne Emulsion, Crispy
Quinoa

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

CEVICHE DE CHICHARRÓN
Crispy Pork, Cucumber, Red Onion, Sweet
Pepper, Lime

YUCA GNOCCHI
Plantain Honey, Manchego Foam, Mushroom

SEARED SNAPPER
Tamarind, Coconut, Finger Lime

MONSTER PRAWN
Smoked Butter, Ajillo, Lemon

COCONUT RICE
Sweet Coconut, Tamarind, Coconut Gels

POSTA NEGRA
72 Hour Short Rib, "Black" Glace

GRILLED BOK CHOY
Jalapeno Chimichurri

DESSERTS

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

COCO & PIÑA
Coconut Rum Sponge Cake, Toasted Coconut
Marshmallow, Panela Caramelized Pineapple, Charred
Pineapple Gel, Coconut Ice Cream

CARTAGENA
BY _____ JUAN MANUEL BARRIENTOS

CARTAGENA