

HOTEL Cartagena



BITES

- CRISPY COCONUT CALAMARI 65
crispy coconut, cilantro, aioli creole
- CLASSIC GUACAMOLE & SWEET CORN DIP 58
cotija cheese, roasted corn salsa, crispy tortilla chips
- GRILLED SHISHITO & PADRON PEPPERS 48
miso mole verde, sesame seeds, sea salt
- CHILLI PRAWN NACHOS 68
guacamole, black beans, sour cream
- SHORT LAMB RIBS 57
rocoto & lemongrass, curry salt

EMPANADAS

- MUSHROOM, TRUFFLE & CHEESE 66
oaxaca & pepper jack cheeses
- ROPA VIEJA 72
braised beef cheek, sofrito, chipotle pepper
- BLACK BEAN CHORIZO 54
chicken chorizo, cumin
- BLACK BEAN 46
cumin salted lemon
- LOBSTER CREOLE 78
pinto beans

TACOS

- GRILLED FLANK STEAK 72
avocado salsa, cilantro sour cream
- GRILLED PRAWN 70
chilli de árbol salsa, guacamole, tobiko, mango aioli
- CHICKEN ANTICUCHOS 67
cinka panca chilli sauce

CHICHARRONES

- SHRIMP 85
quinoa, spiced pineapple & coconut
- CORN 56
manchego cheese, smoked paprika, lime cream
- CAULIFLOWER 50
tamarillo & chilli de árbol salsa
- CHICKEN 80
tamarillo & chilli de árbol salsa

MAKI

- SPICY TUNA 72
avocado, shiso, cucumber, sriracha, sesame seeds, masago
- MIXED MUSHROOMS 65
mushroom ceviche, asparagus, avocado, truffle
- PRAWN TEMPURA 74
avocado, snow crab, aji amarillo
- TRIO DE MAKI 76
tuna, salmon, snapper, avocado, chipotle aioli

CRUDO

- HEART OF PALM CEVICHE 71
aji limo, avocado, edamame, sweet potato, corn
- RED SNAPPER CEVICHE 76
mangosteen, truffle, shiso leaves, coconut
- PICANTERIA CEVICHE 96
shrimp, seabass, scallop, rocoto, tamarillo
- AJI TUNA POKE 85
spicy ponzu, avocado, lettuce wraps
- AJI BEAN CURD POKE 68
spicy ponzu, avocado, lettuce wraps
- SALMON TIRADITO 73
yuzu, avocado sorbet, tropical leche de tigre
- YELLOW TAIL TIRADITO 83
quinoa, aji amarillo, pitahaya, passion fruit

SALADS

- CRISPY DUCK CONFIT SALAD 85
watermelon, pomelo, sweet basil, chipotle hoisin
- BABY GEMS & AVOCADO & AVOCADO 82
grilled avocado, guacamole, poblano
- CARIBBEAN PRAWN 85
mango, papaya, coconut, cashew, peanut sauce

FISH & SEAFOOD

- OCTOPUS A LA PARRILLA 175
aji panca, garlic chips
- SANCOCHO DE PESCADO 165
steamed Chilean seabass, cassava, corn, plantain, aji panca
- GRILLED SCALLOPS 155
mango & miso, green mango slaw
- GRILLED GIANT PRAWN 165
chilli sea salt, kaffir lime oil
- PESCADO A LA PLANCHA 145
fish of the day, tomato rasam, roasted calabaza
- WHOLE LOBSTER A LA PARRILLA 265
chimichurri butter, tostones, pinto beans
- ARROZ CON MARISCOS for 2 235
paella, scallop, prawn, squid, amarillo pesto

POULTRY & MEAT

- LOMO FILLET STEAK 250g 265
chimichurri, patatas bravas, black beans
- BIFE DE ANCHO 400g 320
Black Angus rib eye steak 200 day grain fed, cilantro mojo, patatas bravas
- PUERTO RICAN BRAISED SHORT RIB 165
sofrito, cassava, ginger, coriander, coconut polenta
- WAGYU PICANHA STEAK 400g 280
chimichurri tostones & maduros, black beans
- CHULETA ASADO 220g 165
triple lamb chop, rocoto puree, tamarillo, sesame oil
- JAMAICAN JERK SPATCHCOCK CHICKEN 145
classic char-grilled spiced chicken, black bean rice
- TRINIDADIAN GUAVA CHICKEN 145
guava rum BBQ sauce

MRS. B'S PLATTERS

- PESCADO A LA PARRILLA 265
grilled whole fish of the day, cilantro salsa verde, tapioca pancake
- COFFEE AGED TOMAHAWK STEAK 620
fresh smoky mole ground at the table
- WHOLE LAMB SHOULDER ASADO 480
maduros, black beans, aji panca, mint chimichurri, chipotle salsa
- PARRILLADA DE CARNES 690
wagyu picanha, lomo fillet & black angus ribeye steak



SIDES

- YUCA FRIES 40
smoky salsa de bravas
- SWEET POTATO FRIES 48
chipotle honey sauce
- BLACK BEAN AND CHORIZO 43
chorizo, lemon & chimichurri oil
- BLACK BEAN 36
lemon & chimichurri oil
- CHAUFA DE KIMCHI 37
fried jasmine rice, egg, edamame, spicy cabbage
- ROASTED EGGPLANT 40
sweet rocoto miso-glazed, sesame
- SWEETCORN ASADO 40
queso fresco, hot smoked chilli mayo & lime
- STIR FRIED BROCCOLINI 42
X.O. sauce, salsa de árbol, sesame oil

WITH LOVE

Mrs Buendia

🍷 - Signature

🥜 - Nuts

🌱 - Vegan

🌿 - Vegetarian

Prices are inclusive of VAT, service charge and municipality fee