

HOTEL Cartagena



Wine

WHITE WINE

ROSÉ WINE

RED WINE



House Beer Spritz

BEER, VODKA, GIN, RUM,
TEQUILA, WHISKY

ADD RED BULL mixer
+20 AED per can



Cocktails



GIN BASIL

Gin, basil, fresh lime juice

MARGARITA

Tequila gold, triple sec, fresh lime

APEROL SPRITZ

Aperol, orange, prosecco

CARTAGENA SANGRIA

Red Wine, Rum, peach, apple juice



Mocktails

GINGER BURST

Ginger juice, pineapple juice, pineapple syrup

JAMAICAN VIBES

Orange juice, passion juice, Jamaican syrup

CARTAGENA COLADA

Pineapple juice, orange juice,
coconut puree, passion fruit



COURSE 1

FRESH GUACAMOLE & CHIPS

Mashed avocado, spiced tomato,
crunchy quinoa tabbouleh, burrata

CEVICHE OF THE DAY

Fish of the day, lime, chili, leche de tigre

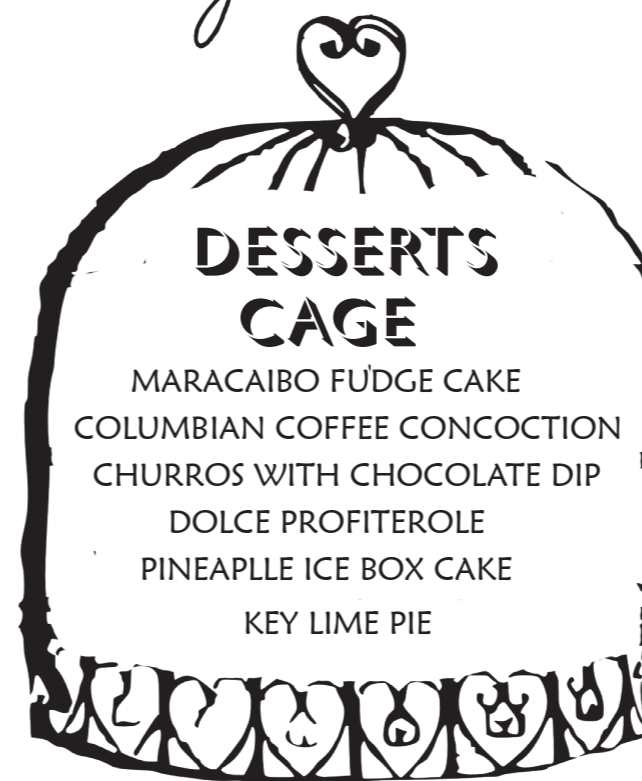
HOTEL CARTAGENA MAKI ROLL SELECTION

Prawn tempura, spicy tuna, salmon avocado,
sweet plantain

BABY GEM & AVOCADO SALAD

Grilled avocado, guacamole,
crispy edamame

Go on darling



DESSERTS CAGE

MARACAIBO FUDGE CAKE
COLUMBIAN COFFEE CONCOCTION
CHURROS WITH CHOCOLATE DIP
DOLCE PROFITEROLE
PINEAPPLE ICE BOX CAKE
KEY LIME PIE

COURSE 2

CHICKEN CHICHARRONES

Tamarillo, chili de árbol salsa

MUSHROOM TRUFFLE EMPANADA

Mixed mushrooms, truffle mayo

TACOS DE CARNE ASADA

Braised beef, guacamole, black beans,
asadero, chili Morita salsa

ANTICUCHOS PLATTER

Beef, Black cod, mushroom

COURSE 3

JAMAICAN JERK CHICKEN

Corn-fed chicken, black bean fried
rice, habanero mango salsa

LAMB CHULETÓN

Rack of lamb, glazed rocoto puree,
roasted tamarillo salsa

GRILLED JUMBO PRAWN

Aji panca, red miso, kaffir lime oil

KIMCHI QUINOA CHAUFA

Fried rice, quinoa, egg, spicy pickled
cabbage, edamame, sesame soy sauce

WITH LOVE

Mrs Buendia

