



## SMALL BITES

<b>CARIMAÑOLA</b>	\$16
Crispy Yuca, Pork, Avocado Aji, Suero Costeño	
Classic OSSETRA CAVIAR ADD ON	+\$21
<b>CRAB AREPAS</b>	\$20
Crab Stew, Aji de Piña, Mozzarella Gratin	
<b>AVOCADO TEMPURA</b>	\$16
Cilantro Alioli, Spicy Mayo, Pickled Onion	
<b>CARIBBEAN SANDO</b>	\$18
Pork Belly, Pandebono, Tamarind, Coleslaw, Cilantro Alioli	
<b>SMOKED WAGYU NIGIRI</b>	\$25
Coconut Rice , Truffle	
<b>CORN BUÑUELO</b>	\$12
Sweet Corn Tempura	
<b>PATACÓN</b>	\$8
Garlic, Suero Costeño	
<b>COMPRESSO</b>	\$18
Spirit Compressed Pineapple, Watermelon, Apple, Key Lime Espuma, Mango Tajin Salt	
<b>CHORIZO SLIDER</b>	\$16
Pork Patty, Chistora Sauce, Corn Arepas	
<b>CHICHARRON &amp; HAMACHI NIGIRI</b>	\$18
Pork Rind, Achiote Oil, Aged Soy, Finger Lime	
<b>MAR &amp; MONTAÑA</b>	\$18
Chicharron Crusted Halibut, Criolla Sauce, Lime Alioli	
<b>CROQUETAS DE ROPA VIEJA</b>	\$15
Braised Beef, Plantain, Peanut Aji, Jalapeño Sauce	
<b>AREPA DE HUEVO</b>	\$12
Quail Egg, Sweet Pepper Suero Costeño	
Classic OSSETRA CAVIAR ADD ON	+\$21
<b>EMPANADAS DE PLÁTANO</b>	\$15
Plantain, Queso Fresco, Aji Rojo	
<b>COLORED AREPAS</b>	\$10
Beets, Spinach, Carrot	

## CEVICHE BAR

<b>LULO YELLOWTAIL CEVICHE</b>	\$26
Lulo Leche de Tigre, Crispy Quinoa, Champagne Emulsion	
<b>SCALLOP &amp; PASSION FRUIT CEVICHE</b>	\$34
Coconut Gelee, Passion Fruit Air, Achiote Oil	
<b>TUNA TARTARE</b>	\$22
Yuzu Ponzu, Peanut Aji, Chicharron	
<b>SHRIMP ROLL</b>	each \$12
Brioche, Aguardiente Mango Ceviche Relish, Miso Alioli, Crispy Plantain	
<b>CEVICHE DE CHICHARRÓN</b>	\$21
Crispy Pork, Cucumber, Red Onion, Sweet Pepper, Lime	

**CARTAGENA**  
BY JUAN MANUEL BARRIENTOS

A 20% service charge will be added to all checks  
\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



## SALADS, VEGETABLES, & RICE

<b>HEARTS OF PALM SALAD</b>	\$18
Gem Lettuce, Rose Water Dressing, Pink Pineapple, Uchuva	
<b>MANGO &amp; ARTICHOKE SALAD</b>	\$19
Mustard Seeds, Fennel, Honey Cider	
<b>YUCA GNOCCHI</b>	\$21
Plantain Honey, Manchego Foam, Mushrooms	
<b>ENSALADITA</b>	\$10
Papaya, Cucumber, Carrot, Uchuva, Rocoto	
<b>COCONUT RICE</b>	\$14
Sweet Coconut, Tamarind, Coconut Gels	
<b>APASTELADO RICE</b>	\$12
Green Peas, Carrots, Peppers	
<b>PAPA CRIOLLA PUREE</b>	\$12
Creole Potato, Butter, Cream, Chives	
<b>YUCA STICKS</b>	\$10
Activated Charcoal, Suero Costeño	
<b>GRILLED HEARTS OF PALM</b>	\$13
Achiote Hollandaise, Chives	
<b>GRILLED BOK CHOY</b>	\$10
Jalapeño Chimichurri	

## CAVIAR SERVICE \$135

Classic Ossetra, Corn and Rice Arepas, Suero Costeño, Scallions, Red Onion

## FISH & MEAT, & SEAFOOD

<b>ROASTED CHICKEN</b>	\$18
Guanciale Mushroom Duxelle, Pickled Onions	
<b>PORK BELLY</b>	\$26
Green Adobo, Pickled Jalapeño, Pork Jus	
<b>SEAFOOD CAZUELA</b>	\$43
Coconut Bisque, Cocada, Parsley Oil, Lime Air	
<b>MONSTER PRAWNS</b>	each \$24
Smoked Butter, Ajillo Sauce, Lemon	
<b>POSTA NEGRA</b>	\$36
Slow Braised Short Rib, Demi Glace	
<b>LOBSTER TAIL</b>	\$55
Achiote, Coconut Lobster Butter	
<b>SEARED SNAPPER</b>	\$36
Tamarind, Coconut, Finger Lime	
<b>SALT-CRUSTED BRANZINO</b>	\$36
Citrus, Banana Leaf	
<b>TUNA STEAK</b>	\$28
Achiote Oil, Sesame Soy	
<b>WAGYU "AL TRAPO"</b>	\$55
Adobo Rojo, Wine Reduction	
<b>BBQ RIBS</b>	\$32
Guava , Tamarind, Scallions	
<b>LAMB CHOPS</b>	\$45
Lavender Jus, Culantro	

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SMALL BITES & CEVICHE BAR

SALADS, VEGETABLES, RICE, CAVIAR SERVICE, FISH, MEAT, & SEAFOOD