

MENU



STARTERS

• ABORRAJADO DE PLATANO MADURO (1 UNIT)

10.000 COP

RIPE PLANTAIN STUFFED WITH CHEESE AND DEEP-FRIED IN A LIGHT BATTER.

• TOSTADA DE PLATANO, CON AHOGADO O GUACAMOLE (1 UNIT)

10.000 COP

FRIED GREEN PLANTAIN SLICE SERVED WITH COLOMBIAN-STYLE TOMATO AND ONION SAUCE (HOGAO) OR GUACAMOLE.

• CHORIZOS SEVILLANOS (2 UNITS)

12.000 COP

TWO SPANISH-STYLE SAUSAGES

• EMPANADAS CALEÑAS (3 UNITS)

9.500 COP

THREE CRISPY CORN EMPANADAS FILLED WITH MEAT AND POTATOES, A TYPICAL SNACK FROM CALI.

• MARRANITAS DE CANDELARIA (2 UNITS)

11.000 COP

TWO GREEN PLANTAIN BALLS FILLED WITH PORK CRACKLINGS (CHICHARRÓN), A TRADITIONAL TREAT FROM VALLE DEL CAUCA.

• PATACONES DE PLATANO VERDE, CON HOGAO O GUACAMOLE (3 UNITS)

9.000 COP

THREE CRUNCHY GREEN PLANTAIN FRITTERS SERVED WITH COLOMBIAN-STYLE TOMATO AND ONION SAUCE (HOGAO) OR GUACAMOLE.

• RELLENA DE JAMUNDI (2 UNITS)

11.000 COP

TWO BLOOD SAUSAGE PORTIONS, A TRADITIONAL DELICACY FROM JAMUNDÍ.

• TAJADAS FRITAS DE PLATANO MADURO (3 UNITS)

7.000 COP

THREE SLICES OF RIPE PLANTAIN, FRIED UNTIL GOLDEN AND SWEET.

• YUCA FRITA DE CALCEDONIA, CON HOGAO O GUACAMOLE (4 UNITS)

9.000 COP

FRIED CASSAVA STICKS SERVED WITH COLOMBIAN-STYLE TOMATO AND ONION SAUCE (HOGAO) OR GUACAMOLE.



À LA CARTE MENU

<ul style="list-style-type: none">SANCOCHO DE GALLINA CAMPESINA	35.000 COP
TRADITIONAL COLOMBIAN SOUP WITH CASSAVA, PLANTAIN, AND SPICES, SERVED WITH CHICKEN, RICE, AVOCADO, AND SALAD.	
<ul style="list-style-type: none">BANDEJA VALLECAUCANA	32.000 COP
BEANS, RICE, SHREDDED BEEF, SPANISH-STYLE SAUSAGE, BLOOD SAUSAGE, ABORRAJADO (FRIED RIPE PLANTAIN WITH CHEESE), FRIED EGG, AND AVOCADO.	
<ul style="list-style-type: none">TAMAL CARTAGUEÑO	22.000 COP
RICE AND MEAT TAMALES WRAPPED IN A LEAF, SERVED WITH TOMATO-ONION SAUCE, RICE, AND TOAST.	
<ul style="list-style-type: none">CHULETA DE PECHUGA DE POLLO	30.000 COP
BREADED CHICKEN BREAST, SERVED WITH RICE, PLANTAIN SLICES, AND SALAD.	
<ul style="list-style-type: none">CHULETA DE LOMO DE RES O CERDO	32.000 COP
BREADED BEEF OR PORK LOIN, SERVED WITH RICE, PLANTAIN SLICES, AND SALAD.	
<ul style="list-style-type: none">CHULETA DE PESCADO	34.000 COP
BREADED FISH FILLET, SERVED WITH RICE, PLANTAIN SLICES, AND SALAD. OPTIONAL TARTAR SAUCE.	
<ul style="list-style-type: none">BISTEC DE RES O CERDO	32.000 COP
BEEF OR PORK STEAK IN "SALSA CRIOLLA" (TOMATO, ONION AND SPICES), SERVED WITH RICE, PLANTAIN SLICES, AND SALAD.	
<ul style="list-style-type: none">BISTEC A CABALLO	33.000 COP
BEEF STEAK IN "SALSA CRIOLLA" (TOMATO, ONION AND SPICES), TOPPED WITH TWO FRIED EGGS, SERVED WITH RICE, RIPE PLANTAIN SLICES AND SALAD.	
<ul style="list-style-type: none">CHICKEN IN MUSTARD SAUCE	30.000 COP
CHICKEN BREAST IN CREAMY MUSTARD SAUCE, SERVED WITH RICE, ABORRAJADO (FRIED RIPE PLANTAIN WITH CHEESE) AND SALAD.	
<ul style="list-style-type: none">CHICKEN IN PEANUT SAUCE	30.000 COP
CHICKEN BREAST IN PEANUT SAUCE, SERVED WITH RICE, ABORRAJADO (FRIED RIPE PLANTAIN WITH CHEESE) AND SALAD.	
<ul style="list-style-type: none">CHICKEN IN GOOSEBERRY SAUCE	30.000 COP
CHICKEN BREAST IN CAPE GOOSEBERRY SAUCE, SERVED WITH RICE, ABORRAJADO (FRIED RIPE PLANTAIN WITH CHEESE) AND SALAD.	
<ul style="list-style-type: none">VEGETARIAN DISH	29.000 COP
BEANS, AVOCADO, ABORRAJADO (FRIED RIPE PLANTAIN WITH CHEESE), PATACÓN (FRIED GREEN PLANTAIN), FRIED EGG AND SALAD.	
<ul style="list-style-type: none">EXTRA PORTION OF RICE, SALAD, PLANTAIN SLICES OR ANY SIDE DISH	7.000 COP

MENU



MONDAY

SOPA DE TORREJAS 9.000 COP

ARROZ ATOLLADO BUGUEÑO 28.000 COP

CREAMY RICE WITH BEEF, CHICKEN, PORK, LONGANIZA (SAUSAGE), AND LOCAL HERBS. SERVED WITH A FRIED EGG AND TOASTED PLANTAIN.

LENTEJAS CON ALBONDIGUITAS PICANTES 24.000 COP

LENTIL STEW WITH SPICY MEATBALLS. SERVED WITH RICE, PLANTAIN, AND SALAD.

SUDADO PALMIREÑO 27.000 COP

STEWED BEEF MEDALLIONS. SERVED WITH POTATOES, RICE, AND SALAD.

WEDNESDAY

SOPA DE ARROZ 9.000 COP

RICE SOUP WITH BEEF TRIPE AND SAUSAGE.

SOBREBARRIGA 30.000 COP

FLANK STEAK COOKED IN BEER AND TOMATO SAUCE. SERVED WITH RICE, POTATO AND CASSAVA.

SECO CALEÑO 30.000 COP

MARRANITA (GREEN PLANTAIN BALLS FILLED WITH PORK CRACKLINGS), SWEET PLATAIN, RICE, FRIED EGG AND AVOCADO. SERVED ON PLATAIN LEAF

TUESDAY

SOPA DE PATACONES 9.000 COP

PLANTAIN SOUP MADE WITH FRIED GREEN PLANTAINS.

HUESO DE MARRANO 28.000 COP

PORK BONE STEW IN A GOOSEBERRY-BASED SAUCE. SERVED WITH RICE, CASSAVA, AND POTATO.

FRIJOL PALMIREÑO 24.000 COP

RED BEAN STEW SERVED WITH PORK, RICE, PLANTAIN, AVOCADO, AND SALAD.

THURSDAY

SOPA DE PATACONES 9.000 COP

PLANTAIN SOUP MADE WITH FRIED GREEN PLANTAINS.

FRIJOLES DE BOLA 26.000 COP

BEANS COOKED WITH PUMPKIN AND MEATBALLS. SERVED WITH CHORIZO(SAUSAGE) OR SHREDDED BEEF AND SALAD.

MUSLITOS DE POLLO AGUARDIENTERO 25.000 COP

CHICKEN LEGS COOKED IN ANISEED LIQUEUR SAUCE. SERVED WITH RICE, PLANTAIN, POTATO, AND SALAD.

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FRIDAY

SOPA DE TORTILLA 9.000 COP

TRADITIONAL SOUP MADE WITH TORTILLA STRIPS AND A RICH BROTH.

ENCOCADO DE PESCADO DEL PACÍFICO 35.000 COP

FISH STEW WITH COCONUT MILK, SHRIMP AND LOCAL SPICES.

PUSANDAO 35.000 COP

FISH STEW FROM THE PACIFIC. MADE IN COCONUT MILK. SERVED WITH EGG, A FISH FILLET, RICE, AND SALAD.

COLA ENDIABLADA CALEÑA 30.000 COP

OXTAIL COOKED IN A TRADITIONAL SAN FERNANDO SAUCE. SERVED WITH RICE, CASSAVA, POTATO, AND SALAD.

KIDS' MENU

3 BREADED CHICKEN 21.000
FINGERS · FRENCH FRIES · COP
SODA OR JUICE

DESSERTS

ALL DESSERTS ARE PERSONAL PORTION

- CORTADO 11.000
- MANJAR COP
- DESAMARGADO
- ESPEJUELO

SATURDAY, SUNDAY, AND HOLIDAYS

SOPA DE PATACONES 9.000 COP

PLANTAIN SOUP MADE WITH FRIED GREEN PLANTAINS.

ARROZ ATOLLAO BUGUEÑO 28.000 COP

CREAMY RICE WITH BEEF, CHICKEN, PORK, LONGANIZA (SAUSAGE), AND LOCAL HERBS. SERVED WITH A FRIED EGG AND TOASTED PLANTAIN.

ENCOCADO DE PESCADO DEL PACÍFICO 35.000 COP

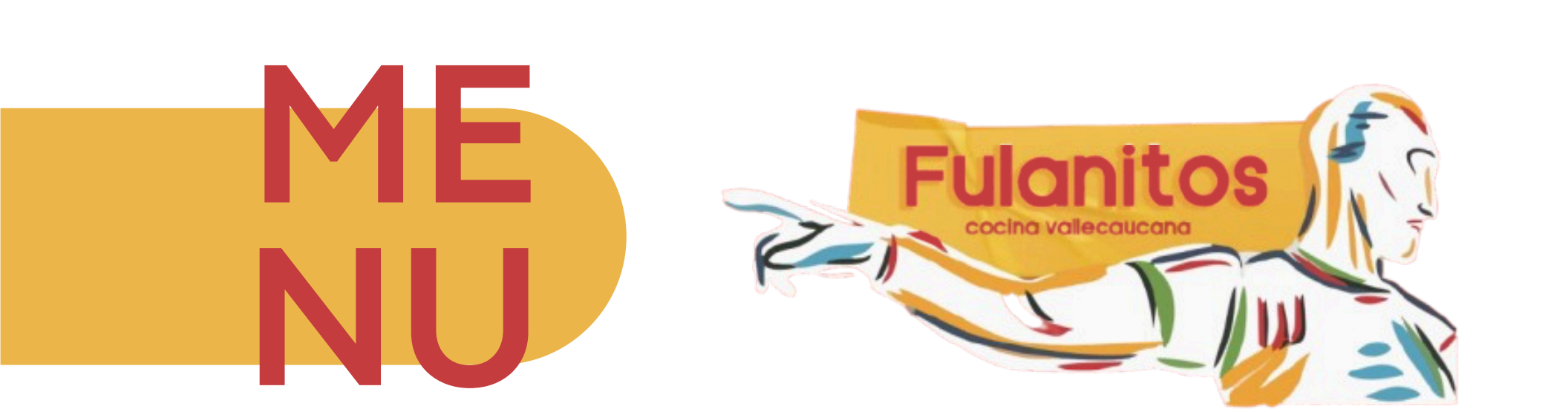
FISH STEW WITH COCONUT MILK, SHRIMP AND LOCAL SPICES.

PUSANDAO 35.000 COP

FISH STEW FROM THE PACIFIC. MADE IN COCONUT MILK. SERVED WITH EGG, A FISH FILLET, RICE, AND SALAD.

COLA ENDIABLADA CALEÑA 30.000 COP

OXTAIL COOKED IN A TRADITIONAL SAN FERNANDO SAUCE. SERVED WITH RICE, YUCA, POTATO, AND SALAD.



DRINKS

• BOTTLED WATER.	6.000 COP
• AVENA PALMIREÑA CREAMY OAT DRINK FROM PALMIRA, SERVED COLD AND SWEET	7.000 COP
• COLOMBIAN BEER.	10.000 COP
• CHAMPÚS CALEÑO TRADITIONAL CALI DRINK MADE WITH PINEAPPLE, LULO, CORN, AND SPICES	12.000 COP
• HOUSE SPECIAL COCKTAIL	15.000 COP
• SOFT DRINK (SODA).	6.500 COP
• JUGO DE: BADEA, LULO, MANDARINA, UVA, GUANÁBANA, MANGO BICHE JUICE MADE WITH YOUR CHOICE OF EXOTIC COLOMBIAN FRUITS	7.500 COP
• CLASSIC FRESH LEMONADE.	7.000 COP
• LEMONADE SWEETENED WITH UNREFINED CANE SUGAR.	7.000 COP
• CREAMY COCONUT LEMONADE	12.000 COP
• LEMONADE WITH A CHERRY TWIST.	12.000 COP
• SORBETE DE: BADEA, LULO, MANDARINA, UVA, GUANÁBANA, MANGO BICHE THICK FRUIT SMOOTHIE WITH YOUR CHOICE OF TROPICAL FRUIT	8.500 COP
• LULADA REFRESHING DRINK MADE WITH MASHED LULO FRUIT, ICE, AND SUGAR.	12.000 COP
• PITCHER OF NATURAL OR PANELA LEMONADE.	30.000 COP
• PITCHER OF LULADA OR CHAMPÚS	50.000 COP

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LIQUORS

	PER SHOT	HALF BOTTLE	BOTTLE
VODKA	13.000 COP	65.000 COP	100.000 COP
WHISKY SELLO ROJO	15.000 COP	65.000 COP	120.000 COP
WHISKY BUCHANANS	20.000 COP		250.000 COP
AGUARDIENTE BLANCO	8.000 COP	40.000 COP	65.000 COP
AGUARDIENTE ANTIOQUEÑO	8.000 COP	40.000 COP	65.000 COP

HOUSE CHILEAN WINE	GLASS	BOTTLE
	17.000 COP	100.000 COP

THANK YOU FOR YOUR VISIT

COCINA
VALLECAUCANA LOS
FULANITOS



CALLE 71 N° 10-85
(601) 8059145
+57 3178003022