



SMALL BITES

CARIMAÑOLA	\$18
Crispy Yuca, Pork, Avocado Aji, Suero Costeño	
Classic OSSETRA CAVIAR ADD ON	+\$21
CRAB AREPAS	\$23
Crab Stew, Aji de Piña, Mozzarella Gratin	
AVOCADO TEMPURA	\$16
Cilantro Aioli, Spicy Mayo, Pickled Onion	
SMOKED WAGYU NIGIRI	\$25
Coconut Sushi Rice , Truffle	
CORN BUÑUELO	\$14
Sweet Corn Tempura	
PATACÓN	\$8
Garlic, Suero Costeño	
COMPRESSO	\$18
Spirit Compressed Pineapple, Watermelon, Apple, Key Lime Espuma, Mango Tajin Salt	
CHORIZO SLIDER	\$16
Pork Patty, Chistorra Sauce, Corn Arepas	
CHICHARRON & HAMACHI NIGIRI	\$18
Pork Rind, Achiote Oil, Aged Soy, Finger Lime	
MAR & MONTAÑA "FISH STICKS"	\$18
Chicharron Crusted Fish, Criolla Sauce, Lime Aioli	
CROQUETAS DE ROPA VIEJA	\$16
Braised Beef, Plantain, Peanut Aji, Jalapeño Sauce	
AREPA DE HUEVO	\$12
Quail Egg, Sweet Pepper Suero Costeño	
Classic OSSETRA CAVIAR ADD ON	+\$21
EMPANADAS DE PLÁTANO	\$15
Plantain, Queso Fresco, Aji Rojo	
COLORED AREPAS	\$10
Beet, Spinach, Carrot	

CEVICHE BAR

*LULO YELLOWTAIL CEVICHE	\$21
Lulo Leche de Tigre, Crispy Quinoa, Champagne Emulsion	
*SCALLOP & PASSION FRUIT CEVICHE	\$32
Coconut Gelee, Passion Fruit Air, Achiote Oil	
*TUNA TARTARE	\$24
Yuzu Ponzu, Peanut Aji, Chicharron	
SHRIMP ROLL	each \$12
Brioche, Aguardiente Mango Ceviche Relish, Miso Aioli, Crispy Plantain	
CEVICHE DE CHICHARRÓN	\$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

HEARTS OF PALM SALAD	\$19
Gem Lettuce, Rose Water Dressing, Pink Pineapple, Uchuva	
MANGO & ARTICHOKE SALAD	\$19
Mustard Seeds, Fennel, Honey Cider	
YUCA GNOCCHI	\$21
Plantain Honey, Manchego Foam, Mushrooms	
ENSALADITA	\$12
Papaya, Cucumber, Carrot, Uchuva, Rocoto	
COCONUT RICE	\$14
Sweet Coconut, Tamarind, Coconut Gels	
APASTELADO RICE	\$14
Green Peas, Carrots, Peppers	
PAPA CRIOLLA PUREE	\$16
Creole Potato, Butter, Cream, Chives	
YUCA STICKS	\$16
Activated Charcoal, Suero Costeño	
GRILLED HEARTS OF PALM	\$13
Achiote Hollandaise, Chives	
GRILLED BOK CHOY	\$12
Jalapeño Chimichurri	

CAVIAR SERVICE

Classic Ossetra, Corn and Rice Arepas, Suero Costeño, Scallions, Red Onion	\$135
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FISH & MEAT, & SEAFOOD

ROASTED CHICKEN	\$21
Guanciale Mushroom Duxelle, Pickled Onions	
PORK BELLY	\$26
Green Adobo, Pickled Jalapeño, Pork Jus	
SEAFOOD CAZUELA	\$48
Coconut Bisque, Cocada, Parsley Oil, Lime Air	
MONSTER PRAWNS	each \$24
Smoked Butter, Ajillo Sauce, Lemon	
POSTA NEGRA	\$36
72 Hour Short Rib, "Black" Glace	
LOBSTER TAIL	\$59
Achiote, Coconut Lobster Butter	
SEARED SNAPPER	\$36
Tamarind, Coconut, Finger Lime	
SALT-CRUSTED BRANZINO	\$42
Citrus, Banana Leaf	
TUNA STEAK	\$28
Achiote Oil, Sesame Soy	
WAGYU "AL TRAPO"	\$55
Adobo Rojo, Wine Reduction	
BBQ RIBS	\$32
Guava , Tamarind, Scallions	
LAMB CHOPS	\$45
Lavender Jus, Culantro	

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SMALL BITES & CEVICHE BAR

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