

## COLOMBIAN CUISINE SPECIALS

### Sobrebarriga \$32.00

#### Criolla

Made with flank steak and a tasty criolla sauce (tomato and onion based) with a touch of coriander. Our preparation includes white rice and Cassava croquettes.



### Calentao \$22.00

#### de Frijoles

Pork sausage, rice, beans, ripe plantain, corn flatbread, crispy pork belly and avocado.



### Caldo de \$24.00

#### Costilla

A traditional Colombian beef rib soup slowly cooked with potatoes, onion, garlic, and fresh coriander. Served hot with arepa and homemade ají sauce.



### Arroz \$28.00

#### Paiza

Stir-fried rice with chicken, crispy pork belly, chorizo, and sweet plantain, blended with vegetables and house spices. Served with chips plantain on top.



## OUR BAKERY

### Pandebono

Baked cheese bread.

\$5.00

### Pandebono Sweet Guava

Baked cheese bread filled with quince paste.

\$6.00

### Buñuelo

Fried cheese bread.

\$5.00

### Arepa with Cheese

Corn flatbread filled with melted cheese.

\$8.00

## CHEF'S FAVS

### Arepa & Huevos Pericos \$ 18.00

Scramble eggs, spring onion, tomato with corn flatbread filled with melted cheese.

### Chorizo Con Arepa \$ 18.00

Grilled chorizo, chimichurri and corn flatbread filled with melted cheese.

### Chicharron con Arepa \$18.00

Crispy pork belly, chimichurri and corn flatbread filled with melted cheese.



Gluten free



vegetarian

• Please inform our staff of any allergies or dietary requirements before placing your order.

Please note: A 10% surcharge applies on Sundays and public holidays, Card payments incur a surcharge of up to 1.7%.