

**BAKED GOODS**

Homemade sweet mini bread cakes \$ 6.500

Assorted bread basket with savory butter and jam \$ 9.500

Homemade corn and cassava *arepas* with spicy Colombian sour cream  
(PREPARATION TIME: 15 MINUTES) \$ 6.500

Basket of homemade *pandeyucas* (cassava and cheese bread)  
(PREPARATION TIME: 15 MINUTES) \$ 6.500

**EGG SPECIALTIES**

Poached eggs with fried corn tortillas, shredded chicken breast, roasted tomato sauce, black bean puree, melted cheese and tomato and onion ceviche \$14.900

Scrambled eggs on toasted brioche bread, with asparagus and black truffle oil \$14.900

**SOUPS**

Bone marrow broth with beef and bacon meatballs, mashed potatoes and mini golden potatoes. Served with baked Hass avocado filled with egg yolk \$17.900

Corn broth with aniseed cheese balls, hearts of palm and baby potatoes. Served with *envuelto de mazorca* (traditional sweet corn dough wrapped in corn husk) \$15.300

**MAINS**

Grilled beef tenderloin on brioche bread topped with criollo sauce and sunny side up egg. Served with fried banana and avocado and celery salad

1 MEDALLION \$21.900 - 2 MEDALLIONS \$34.900

Chicken & waffle. Fried chicken tenders on homemade waffle, served with maple syrup, sorrel salad and cheese sauce \$20.900

Grilled four-cheese sandwich (mozzarella, Muenster, raclette and pepperjack) with caramelized onions. Served with homestyle fried potatoes \$19.500

**FRUIT AND CEREAL**

Seasonal fresh fruit bowl \$6.900

Greek yogurt with fresh fruit and oatmeal crumble \$11.400

**JUICES AND SMOOTHIES**

Green Juice (celery, cucumber and apple) \$ 6.000

Orange Juice (pineapple, orange and carrot) \$ 6.000

Lulo, strawberry, mango, grape, *feijoa* or blackberry juice \$ 6.000

Orange or tangerine juice \$ 7.000

Banana, lemon and ginger ale smoothie \$ 7.000

Strawberry, carrot and pineapple smoothie \$ 7.000

Yogurt, mango and cardamom smoothie \$ 7.000

**COCKTAILS**

Bloody Mary \$ 16.700

Pisco Chilcano \$ 14.700

Mimosa \$ 14.700

Bellini \$ 14.700

Ginger Fizz \$ 15.700

**HOT BEVERAGES**

Macchiato \$3.100

Caffé Latte, Cappuccino, Double Espresso \$3.900

Americano, Espresso \$2.900

Tea \$5.800

Hot chocolate \$4.800

**BRUNCH** SUNDAYS AND HOLIDAYS 10:00 a.m. - 4:00 p.m.

**SIDES**

French toast with maple syrup \$ 6.300

Two eggs (scrambled, sunny side up or boiled) \$ 4.900

Extra ingredients for eggs (2) -ham, cheese, onion, tomatoes, corn, spinach or mushrooms \$ 3.500

Waffles with maple syrup and butter \$ 6.300

Homestyle fried potatoes \$6.700

Maple caramelized bacon \$ 5.900

*Guacamole*, Truffle mayonaise or Spicy Colombian sour cream \$ 1.900

All prices are inclusive of VAT tax

Please inform your waiter if you would like to include a 10% service charge in your bill, which will be shared equally among all El Comedor staff