

EL CARMEL

FOR OUR GUESTS, THE RATE INCLUDES:
A PORTION OF FRUIT, A COLD OR HOT DRINK, HOMEMADE BUTTER AND JAM, (1) ONE
OPTION FROM THE BREAKFAST MENU, AND (1) ONE BASKET OF BREAD.

BREAKFASTS

GRANOLA BOWL | \$33,200

HOMEMADE GRANOLA, GREEK OR PLANT-BASED YOGURT, BERRY COULIS, BLUEBERRIES,
BANANA, MANGO, AND CHIA SEEDS

BANANA HEALTHY | \$28,200

PORTION OF BANANA SERVED WITH GREEK YOGURT, HOMEMADE GRANOLA, PEANUT
BUTTER, AND MIXED BERRIES.

YUCA WAFFLES WITH RICOTTA CHEESE | \$28,700

YUCA WAFFLES SERVED WITH RICOTTA CHEESE AND BERRY JAM.

FRENCH TOAST | \$28,700

TRADITIONAL FRENCH TOAST MADE WITH HOMEMADE BRIOCHE BREAD, TOPPED WITH
MAPLE HONEY AND FRESH FRUIT.

PUMPKIN AND OAT PANCAKES | \$21,200

PANCAKES MADE WITH PUMPKIN, OATS, AND HONEY, SERVED WITH GREEK YOGURT AND SEASONAL FRUIT.

HOUSE FRUIT | \$8,000

FRUIT COMPOSED OF 4 SEASONAL VARIETIES (4 OPTIONS).

BEEF RIB SOUP WITH AREPA | \$28,100

A TYPICAL DISH OF THE REGION.

SHAKSHUKA | \$30,600

TWO EGGS ON A BASE OF FRESH TOMATO SAUCE, BELL PEPPERS, ONIONS, AND SPICES, SERVED
WITH SLICES OF EGGPLANT AND CILANTRO.

AVOCADO TOAST | \$24,300

TWO POACHED EGGS, AVOCADO ON A BASE OF TOASTED SEED BREAD, CHERRY TOMATOES, BASIL,
AND SPROUTS.

FRIED EGGS | \$22,500

FRIED POTATO CUBES, TWO EGGS, OLIVE OIL, AND BACON.

EGGS TO YOUR LIKING | \$28,200

TWO EGGS PREPARED TO YOUR LIKING (SCRAMBLED, FRIED, SOFT-BOILED, POACHED, HARD-BOILED, OR
AS AN OMELETTE) WITH 3 ADDITIONS OF YOUR CHOICE.

ADDITIONS TO CHOOSE FROM:


BACON
ONION

MUSHROOMS
AVOCADO

KOLLER SAUSAGE
MOZZARELLA CHEESE

SWEET CORN
LONGANIZA SAUSAGE

DUTCH CHEESE
TOMATO
SPINACH



TYPICAL BOYACÁ CASSEROLE | \$20,700
MADE WITH MILK, TWO EGGS, SCALLIONS, TOAST, AND CILANTRO.

TYPICAL BREAKFAST | \$19,200

GRILLED WHITE CORN AREPA WITH FRIED OR SCRAMBLED EGGS, TOPPED WITH A TRADITIONAL CREOLE SAUCE.

TURKISH EGGS | \$25,500

TRADITIONAL TURKISH SAUCE MADE WITH GREEK YOGURT AND SPICES, SERVED WITH TWO POACHED EGGS AND TWO SLICES OF TOASTED BREAD.

CREOLE REHEATED DISH | \$28,200

(A TRADITIONAL DISH MADE WITH RICE, BEANS, AND MEAT, OFTEN SERVED WITH EGGS AND AVOCADO.)

BREAKFAST ADD-ONS:

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AREPA WITH BUTTER AND SALT | \$6,000

PORTION OF MUSHROOMS | \$5,000

PORTION OF AVOCADO | \$5,000

PORTION OF KOLLER SAUSAGE | \$8,200

PORTION OF LONGANIZA SAUSAGE | \$8,000

AREPA DE CHOCLO WITH CHEESE | \$7,000

CORN WRAP WITH CHEESE | \$5,900

PORTION OF 7-LAYER CHEESE | \$7,200

ADDITIONAL EGG | \$5,000

PORTION OF BACON | \$8,000

PORTION OF DOUBLE CREAM CHEESE | \$6,200

PORTION OF HOUSE FRUIT | \$8,000

ALMOJÁBANAS | \$5,500

TYPICAL BOYACÁ TAMALES | \$13,000





COLD DRINKS

NATURAL ORANGE JUICE | \$10,500

NATURAL TANGERINE JUICE | \$13,000

JUICE WITH WATER (SEASONAL FRUIT) | \$9,500

JUICE WITH MILK (SEASONAL FRUIT) | \$12,500

PAPAYA JUICE WITH CHIA | \$13,000

GREEN JUICE | \$13,000

MILO | \$10,000

CHAI TEA | \$13,000



HOT DRINKS

CHOCOLATE WITH WATER | \$7,000

WHOLE MILK OR LACTOSE-FREE MILK | \$7,500

ALMOND MILK OR SOY MILK | \$12,700

MILO | \$11,500

CHAI TEA | \$13,000

GREEN TEA | \$13,000


AMERICANO | \$4,500

CAPPUCCINO

WHOLE MILK OR LACTOSE-FREE MILK | \$9,800

ALMOND MILK OR SOY MILK | \$11,000





SOUPS

PUMPKIN SOUP | \$25,000
MADE WITH COCONUT AND BRITTLE PUMPKIN SEEDS
AND CHIVES, SERVED WITH TOASTED BAGUETTE AND
CRISPY BACON.

TOMATO SOUP | \$25,000
MADE WITH FRESH TOMATOES, SERVED WITH PARMESAN
CHEESE, HOMEMADE BREAD FILLED WITH MOZZARELLA,
BASIL, AND AVOCADO.

VEGETABLE AND CHICKEN SOUP | \$21,600
TRADITIONAL VEGETABLE SOUP WITH CHICKEN BITES,
SERVED WITH CILANTRO.

SHRIMP CREAM SOUP | \$25,000
MADE WITH SHRIMP, COCONUT MILK, SPICES, AND
CREAM, ACCOMPANIED BY HOMEMADE TOAST AND
AVOCADO.



HEALTHY DISHES

CARAMELIZED PEAR SALAD | \$35,400
A MIX OF ORGANIC GREENS, ROASTED PEARS IN WINE
SYRUP, HOMEMADE BOURSIN CHEESE, BEETROOT SLICES,
CHERRY TOMATOES, AND BRAZIL NUTS.

VEGETARIAN MOUSSAKA | \$35,300
EGGPLANT, TOMATO, CHEESE, ZUCCHINI, OLIVES, AND
MUSHROOMS, SERVED WITH HOMEMADE ARTISANAL
BREAD.

CHICKEN SALAD | \$37,000
A MIX OF ORGANIC GREENS, STRIPS OF CHICKEN,
CHERRY TOMATOES, AVOCADO, 7-LAYER CHEESE,
CUCUMBER, PUMPKIN SEEDS, AND HOUSE DRESSING.





APPETIZERS EL CARMEL

EMPANADITAS | \$17,500
HOMEMADE BEEF, CHICKEN, AND CHEESE EMPANADAS
SERVED WITH AJÍ OR SEASONAL JAM.



CHICHARRONES WITH CRIOLLA | \$33,900
PORK CHICHARRONES SERVED WITH GUACAMOLE,
CRIOLLA POTATOES, AND SOUR CREAM.

SHRIMP TACOS | \$35,200
BREADED SHRIMP, NIXTAMALIZED TORTILLA, SLAW
(CARROT AND PURPLE CABBAGE SALAD), WITH GREEN
SALSA AND MAYO CREAM.

EGGPLANT PARMESAN | \$35,200
MARINATED EGGPLANTS IN POMODORO SAUCE, BAKED
WITH MOZZARELLA CHEESE, PARMESAN CHEESE, AND
BASIL, SERVED WITH TOASTED BAGUETTE.

MEATBALLS | \$29,900
BAKED MEATBALLS IN POMODORO SAUCE WITH
PARMESAN CHEESE, SERVED WITH BAGUETTE.





EL CARMEL SPECIAL | \$67,200
THREE GRILLED BEEF TENDERLOIN MEDALLIONS WITH PEPPER SAUCE, OLD-FASHIONED MUSTARD, AND HERB BUTTER, SERVED WITH FETTUCCHINE PASTA (PESTO, POMODORO, ALFREDO, OR BUTTER) AND HOUSE SALAD.

OVEN-BAKED SOBREBARRIGA | \$55,100
THINLY CUT BRISKET BRAISED WITH BEER AND FINISHED IN THE OVEN, ACCOMPANIED BY CRIOLLA POTATOES, CORN ON THE COB, AND GUACAMOLE.

CHICKEN WITH RATATOUILLE | \$40,900
BONELESS ROASTED PORK LEG WITH SPICED BUTTER, SERVED WITH RATATOUILLE AND CONFIT POTATOES (CRIOLLA).



SALMON EL CARMEL | \$66,000
SALMON WITH BLUE CHEESE AND BLUEBERRY SAUCE, SERVED WITH FETTUCCHINE PASTA (PESTO, POMODORO, ALFREDO, OR BUTTER) AND HOUSE SALAD.

MAIN DISHES

FILET MIGNON | \$65,200
TWO BACON-WRAPPED TENDERLOINS IN RED WINE AND MUSHROOM SAUCE, ACCOMPANIED BY GRATIN MASHED POTATOES AND HOUSE SALAD.

SALMON IN PASSIONFRUIT AND PANELA SAUCE | \$60,000
SALMON FILLET IN PASSIONFRUIT AND PANELA SAUCE, SERVED WITH SAUTÉED VEGETABLES AND CRIOLLA POTATOES.

CHICKEN MILANESE | \$47,000
BREADED CHICKEN WITH PANKO, TOPPED WITH BAKED NEAPOLITAN SAUCE, SERVED WITH ALFREDO PASTA AND HOUSE SALAD.





PASTAS

PASTA ALLO SCOGLIO | \$55,400
SQUID RINGS, SHRIMP, CLAMS, MUSSELS, WHITE FISH,
CHERRY TOMATOES, GARLIC, WHITE WINE,
POMODORO SAUCE, AND PARMESAN, SERVED WITH
TOASTED BAGUETTE.

PASTA CARBONARA | \$39,500
PASTA WITH TRADITIONAL WHITE SAUCE MADE FROM
EGGS, BACON, AND PARMESAN CHEESE, SERVED WITH
TOASTED BREAD.

PASTA BOLOGNESE | \$39,500
PASTA WITH NATURAL BOLOGNESE SAUCE,
ACCOMPANIED BY PARMESAN CHEESE AND TOASTED
BREAD.

PASTA AI FUNGHI | \$39,500
ORELLANAS, MUSHROOMS, CHERRY TOMATOES,
WHITE SAUCE, AND WHITE WINE, SERVED WITH
PARMESAN CHEESE AND BAGUETTE BREAD.



PIZZAS

**BAKED IN A STONE OVEN
CURADOS | \$36,700**
TWO CURED MEATS OF YOUR CHOICE, MOZZARELLA, NAPOLITANA
SAUCE, AND BASIL.

BLUE CHEESE AND DATES | \$34,500
BLUE CHEESE AND DATES.


EL CARMEL | \$39,500
BBQ CHICKEN, BELL PEPPERS, MUSHROOMS, PICKLED ONIONS, RANCH
SAUCE, MOZZARELLA, NAPOLITANA SAUCE, AND CHIVES.

MARGHERITA | \$34,500
CHERRY TOMATOES, BUFFALO MOZZARELLA, MOZZARELLA,
NAPOLITANA SAUCE, AND BASIL.

4 CHEESES | \$39,500
A BLEND OF FOUR CHEESES.

BACON & PLUM | \$34,500
SAUTÉED BACON, DRIED PLUMS, MOZZARELLA, AND NAPOLITANA
SAUCE.

TEMPTATION EL CARMEL | \$37,500
PEARS, BLUE CHEESE, SERRANO HAM, MOZZARELLA, AND NAPOLITANA
SAUCE.





BURGERS

EL CARMEL BURGER | \$38,900
HOMEMADE HAMBURGER PATTY ON ARTISANAL BREAD, WITH FRESH VEGETABLES, BACON, PICKLED ONIONS, CHEDDAR CHEESE, SERVED WITH FRENCH FRIES OR CRIOLLA POTATOES.

KIDS MENU


JUNIOR BOLOGNESE PASTA | \$30,700

PASTA WITH NATURAL BOLOGNESE SAUCE, ACCOMPANIED BY PARMESAN CHEESE AND TOASTED BREAD.

BREADED CHICKEN FINGERS | \$38,000
THREE BREADED CHICKEN BREAST FINGERS SERVED WITH FRENCH FRIES AND HONEY MUSTARD SAUCE.
INCLUDES HATSU TEA IN A BOX.



FOR SHARING




CHEESE FONDUE | \$80,500
A VARIETY OF CHEESES MELTED IN WHITE WINE, WITH 5 AVAILABLE TOPPINGS: MORCILLA, LONGANIZA, CHICKEN, BEEF, CRIOLLA POTATOES, PLANTAIN, CORN ON THE COB, WHITE AREPA, GUACAMOLE, AND AJÍ.

EL CARMEL PLATTER | \$60,200
A SELECTION OF CHEESE FONDUES WITH WINE, SERVED WITH 5 TOPPINGS.

CHOCOLATE FONDUE | \$80,500
DARK CHOCOLATE FONDUE SERVED WITH 5 TOPPINGS.

EL CARMEL CHEESE PLATTER | \$80,000
DESIGNED FOR TWO PEOPLE, FEATURING SALAMI, SPANISH CHORIZO, PEPPERONI, SERRANO HAM, OLIVES, CHERRY TOMATOES, MIXED DRIED FRUITS, ARTISANAL BREADS, AND FRESH FRUITS.





DESSERTS

GREEK YOGURT TART | \$18,600
A SOFT TART MADE WITH GREEK YOGURT AND
BLUEBERRIES.

CHOCOLATE LAVA CAKE WITH MANGO ICE CREAM |
\$22,500
A CHOCOLATE CAKE WITH A LIQUID CENTER,
SERVED WITH HOMEMADE MANGO ICE CREAM.

HOT HOMEMADE BROWNIE | \$28,000
SERVED WARM WITH VANILLA ICE CREAM, TOPPED
WITH BLUEBERRY SAUCE.

