

MENU



Ahíto

BISTRÓ POPULAR COLOMBIANO

This menu takes you through the everyday cooking of homes, market stalls, city streets and the countryside of our beautiful country, offering a small selection from the vast repertoire of traditional Colombian cuisine that stirs emotions, brings back memories, makes us nostalgic and leaves us blissfully full of so much flavor and joy.

Here you can come to have breakfast, a mid-morning bite, lunch or an afternoon snack.

Jaime Rodriguez



APPETIZERS

- Baked goods Canasta** \$28.000
Almojabana, garulla and rice tungos with sour cream's butter.
- Shrimp Cocktail** \$50.000
With homemade cocktail sauce and soda crackers.
- Mussels in "escabeche costeño"** \$50.000
Prepared with plantain vinegar and annato oil, served with santanderean arepa.
- Pala Snail Ceviche** \$50.000
Old Providence style with coconut milk, basket pepper, and cassava bread.
- Creole salad** \$30.000
With avocado, tomato, onion, lettuce and house dressing.
- Papas en Chupe** \$35.000
Potatoes with "hogao" and milk cream, ratinated with "paipa" cheese and double cream cheese
- Gratinated ripe plantain** \$28.000
Stuffed with sweet guava, coastal cheese and double cream cheese.
- Sutamarchán "longaniza"** \$42.000
With boyacense arepa and creole sweet pepper.
- Paisa Blood Sausage** \$42.000
With Samarian arepa and avocado's sweet pepper.
- Crab Patties** (3 units) \$50.000
Wheat flour empanadas stuffed with crab stew, served with pineapple sweet pepper.
- Lamb Kibbes** (3 units) \$50.000
From our Arabian Caribbean, served with coastal sour cream and babaganoush.

MAIN COURSES

- Seafood and fish "encocado"** \$75.000
Typical coconut sauce from the Colombian Pacific region, made with coconut milk, herbs, "pala" snail, crab, shrimp and fish, served with green plantain fritters.
- Cartagena-style black beef** \$70.000
Braised beef in cane-sugar sauce, served with coconut rice and temptation plantain.
- Pork belly** \$65.000
With pipián tamale made with red potatoes, corn and peanut.

- Colombian style chicken and rice** \$65.00
With confit chicken leg, vegetables, hard-boiled egg, fried potatoes and ketchup.
- Ripe plantain and eggplant lasagna** \$50.00
With Colombian cheeses and "hogao" sauce. (vegetarian)



SIDES

- Coconut rice** \$18.00
- Green plantain fritters "patacones"** \$18.00
- Boyacense Arepa** \$18.00
- Samaritan Arepa** \$18.00
- Santanderean Arepa** \$18.00

DESSERTS

- Merengon** \$28.00
Baked meringue stuffed with soursop, strawberry, peaches, and whipped cream.
- Almojábana cake** \$28.00
With guava jelly.
- Curuba sponge cake** \$28.00
- Brazo de Reina** \$28.00
Vanilla sponge cake stuffed with buffalo milk caramel.
- Mamey pie** \$28.00
- Colombian style fruit salad** \$28.00
Seasonal fruit pieces with milk cream, grated coastal cheese, herpo cookies and strawberries and vanilla ice cream.
- Corn mantecada** \$18.00

DRINKS

- "Manantial" sparkling water** \$13.00
- "Manantial" Still water** \$13.00
- "Purezza" Filtered sparkling water** \$10.00
- "Purezza" filtered still water** \$10.00
- Kola Román** \$10.00
- Coconut lemonade** \$20.00
- Cane-sugar lemonade** \$12.00
- Juice of the day** \$14.00
- Champus** \$18.00

- Lulada** \$20.00
- San Alberto coffee (french press)** \$10.00
- San Alberto coffee (chemex)** \$15.00
- San Alberto "Pot" coffee (tinto)** \$6.00
- Infusion** \$12.00



DRINKS

- Club Colombia Beer** \$13.00
- Costeñita Beer** \$8.00
- Cola&Pola** \$12.00
- La Hechicera rum (shot)** \$45.00
- Antioqueño Aguardiente (shot)** \$15.00
- Monte Manglar Viche (shot)** \$20.00
- Doña Sofi Viche (shot)** \$20.00

COCKTAILS

- Lulada "spiked"** \$38.00
with Monte Manglar viche
- Feijoa sabajón** \$38.00
with Antioqueño aguardiente.
- Refajo "spiked"** \$30.00
with Antioqueño aguardiente
- Salpicon frozen ice "raspao"** \$40.00
with La Hechicera rum
- Cold canelazo (cinnamon)** \$40.00
with La Hechicera rum

**COUNT THE
MEMORIES
NOT THE
CALORIES**

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TIPPING NOTICE

Customers are advised that this establishment suggests a 10% tip on the bill, which you may accept, decline, or modify according to your assessment of the service provided. When requesting the bill, please inform the server whether you would like this amount included or not, or indicate the amount you wish to leave as a tip. At this establishment, all tips collected are distributed among all staff members in the service area. If you have any issues regarding the collection of a tip, please contact the Superintendency of Industry and Commerce's customer service line to file your complaint. The phone numbers are: In Bogotá: 5920400 PBX: 5870000 Ext. 190/1191 In the rest of the country: National toll-free line 018000-910165