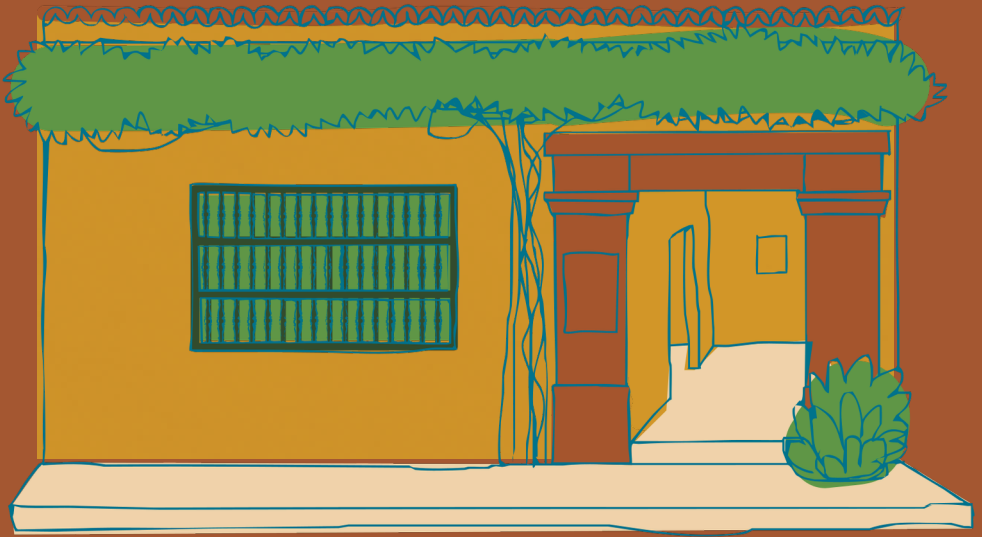


# MENU

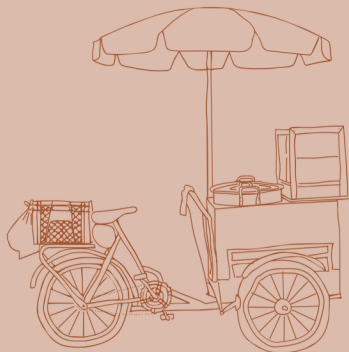


# Ahító

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.

*Jaime Rodriguez*



## APPETIZERS

**BAKED GOODS CANASTA.....\$35.000**  
Selection of seasonal traditional Colombian breads served with whipped butter and coastal sour cream.

**FISH CEVICHE.....\$55,000**  
With smoked coastal sour cream tiger's milk, ripe plantain and served with cassava.

**MUSSELS IN "ESCABECHE COSTEÑO"..\$55.000**  
Prepared with plantain vinegar and annatto oil, served with santanderean arepa and smashed avocado.

**PALA SNAIL CEVICHE .....\$55.000**  
Providencia Island style with coconut milk, basket pepper, served with breadfruit patacones or cassava, depending on the season.

**SHRIMP PAYASITO SALAD .....\$60.000**  
With confit potatoes, fire-roasted carrot and beetroot, boiled egg and mayosuro.

**CREOLE SALAD.....\$42.000**  
With avocado, assorted tomatoes, little gem lettuce, pickled vegetables and honey-mustard vinaigrette.

**PAPAS EN CHUPE.....\$42.000**  
Potatoes with hogao and milk cream, gratinated with Paipa cheese and double cream cheese, served with bread of the day.

**GRATINATED RIPE PLANTAIN.....\$35.000**  
Filled with sweet Veleño guava, manjar blanco and three Colombian cheeses.

**CRAB PATTIES (3 UNITS).....\$55.000**  
Wheat flour empanadas stuffed with crab stew, served with pineapple sweet pepper.



**PAISA BLOOD SAUSAGE.....\$45.000**

With Samaritan arepa and avocado's sweet pepper.

**LAMB KIBBES (3 UNITS).....\$55.000**

From our Arabian Caribbean, served with coastal sour cream and baba ganoush.

## MAIN COURSES

**SEAFOOD CAZUELA.....\$150.000**

With lobster tail, octopus, crab, shrimp and snail, served with coconut rice, patacones and avocado.

**PORK BELLY.....\$75.000**

With pipián tamale made with red potatoes, corn and peanut.

**SEAFOOD AND FISH "ENCOCADO".....\$80.000**

A traditional dish from Colombia's Pacific, prepared with coconut milk and garden herbs with shrimp, crab and snail, served with green plantain patacones.

**CARTAGENA-STYLE BLACK BEEF.....\$75.000**

Braised beef in panela and spice sauce, served with coconut rice and sweet plantains.

**"APASTELADO" RICE WITH CHICKEN AND PORK.....\$70.000**

With confit chicken thighs, crispy pork cracklings, vegetables and pickled cabbage.

**BEEF LOIN CALENTADO.....\$70.000**

Rice and beans mixed with beef, hogao, sweet plantain and fried egg.

**RIPE PLANTAIN AND EGGPLANT LASAGNA.....\$65.000**

With three Colombian cheeses and tomato hogao, served with almojábana.

## SIDES

**COCONUT RICE.....\$18.000**

**GREEN PLANTAIN FRITTERS "PATACONES" AND COASTAL SOUR CREAM.....\$18.000**

**SAMARIAN AREPA.....\$18.000**

**SANTANDEREAN AREPA.....\$18.000**

## DESSERTS

**MERENGÓN.....\$38.000**

Baked meringue filled with strawberries, peaches, guanábana, mascarpone cream and vanilla ice cream.

**SEASONAL FRUIT ESPONJADO.....\$38.000**

**BRAZO DE REINA.....\$38.000**

Vanilla sponge cake stuffed with buffalo milk caramel.

**MONGO MONGO PIE.....\$38.000**

With coastal sour cream ice cream and panderitos.

COUNT THE  
MEMORIES  
NOT THE  
CALORIES



ZONA AMERICANA  
DI NOQUIA ORIENTAL  
PACÍFICO CARIBE

#### 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