

MENU

CHOCO

Starters

Las islas salad

Lettuce mix, cherry tomato, avocado, Chopped chicken, hard boiled egg, red onion, blue cheese & black olives in olive oil, dijon mustard and basil emulsion

COP 35.000

Choco salad

Lettuce mix, black quinoa, green apple, cumin, jamaican pepper, our balsamic dressing, served with goat cheese croutons and Spanish chorizo

COP 35.000

Summer gazpacho

Chilled tomato soup, cucumber, onions, and a garlic and sherry reduction

COP 30.000

Mona prieta ceviche

Catch of the day, prepared in tiger's milk, lemon, onion, and coriander, served with Peruvian cancha

COP 55.000



Starters

Tia coco cocktail

Prawns in tomato sauce, lemon juice, onion, local red pepper, celery, fish reduction and seafood

COP 50.000

To share

Baru brochette

Prawn brochette and sirloin steak marinated in caribbean sauce, served with fried green plantains and a fresh salad

COP 60.000

Caribbean chicharron

Catch of the day, prepared chicharron-style, served with green plantains and homemade sauce

COP 60.000



Chef's Choice

Mariner's seafood rice

Creamy rice with fine herbs and mix of local seafood

COP 65.000

San Martín fried fish

whole fish, served with coconut rice, green plantains and garden salad

COP 70.000

Grilled octopus

Grilled octopus marinated with colombian-style chimichurri and served with cassava puree

COP 70.000

To eat with your hands...

Las islas burger

Angus beef, crispy pork belly (chicharron), lettuce, tomato, homemade pickled onion, crispy brie cheese with chia and chipotle mayonnaise

COP 50.000



To eat with your hands...

Quitasueño fish wrap

Green spinach tortilla stuffed with grilled white fish, tomato, avocado, mozzarella cheese, lettuce mix, purple onion

COP 45.000

Cholón sandwich

Cartagena-style shredded chicken with avocado and caribbean sauce, served with fried green plantains

COP 45.000



Sides

French fries

Fresh salad

Fried green plantains

Coconut rice

From our stone oven

Build your own pizza. Includes two choices per category

Cheeses

Mozzarella
Mozzarella fiore di late
Gorgonzola
Grana padano
Pepper jack
Cheddar
Brie
Emmenthal

Vegetables

Tomato
Basil
Sundried tomatoes
Onion
Kalamata olives
Red pepper
Pineapple
Mushrooms

Protein

Anchovies
Pepperoni
Prosciutto
Chicken breast
Spanish chorizo
Smoked salmon
Prawns
Grilled octopus

COP 45.000



Specialties

Pissaladière

Our special recipe from Nice:
anchovies, grilled onions and black olives
over our handmade crispy flatbread

COP 38.000

Vegetarian pizza

Eggplant, zucchini, grilled red pepper,
marinated garlic, olive oil, balsamic
vinegar and oregano

COP 40.000



For your palate

Baru delight

Taste different local sweets: coconut cookie, sugar coated tamarind ball and sweet plantain marmalade over thin slices of caramelized pineapple

COP 15.000

*Price is in Colombian pesos,
does not include 8% tax

*10% gratuity is optional

*For any concerns you may have regarding allergies, food or diet requirements, kindly approach the restaurant Maitre´d

Hours 9:00 a.m. – 6:00 p.m.

