

ALLERGENS





Salmon Croquettes (5 Uts.) (a) (b) (c) (5 Uts.) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	\$ 37.900
Typical Empanaditas (6 Uts.) (i) Colombian empanadas, filled with beef, chicken and cheese, accompanied by house spicy sauce.	\$ 36.500
Peruvian Style Ceviche (a) (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	\$ 37.500
Beef Carpaccio (i) (ii) (iii) (iii) Thin slices of beef tenderloin, accompanied by parmesan cheese, fried capers, lemon-cured eggs and caper emulsion.	\$ 40.500
Grilled Anticuchero Octopus () () () () () () () () () () () () ()	\$ 38.900

Grilled octopus tentacles in anticuchera sauce, accompanied by roasted potato with huancaína, chalaquita, rocoto mayonnaise and cilantro aioli.

Г	CREAMS (O)		1
	Green Asparagus Cream (i) (i) Natural cream of green asparagus accompanied by grilled bread.	\$ 26.500	
	Mushroom Cream (i) (i) Prepared with fresh mushrooms and cream, accompanied by grilled bread.	\$ 26.500	
salmon	Tomato Cream () Prepared very naturally with roasted Chonto tomato, basil, totopos, avocado and cilantro.	\$ 26.500	Beef Carpacc _{io}
Croquettes	Chicken Diet Soft and delicious consommé with chicken, white potatoes and cilantro.	\$ 26.500	
	Our prices includes consumption ta	x.	





Baby Beef

180 gr of mature tenderloin, grilled with charcoal accompanied by salad and rustic style French fries.

Short Ribs 🔗

350 gr of beef strip, slow cooked for nine hours, finished in red wine reduction served with smoked peppers and arugula, with Creole potatoes.

Ribeye 🊺

330 gr of matured steak, grilled, accompanied by richy potatoes, grilled mushrooms and zucchinis. Finished with garlic butter and rosemary smoke.

Grilled Tenderloin

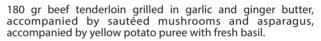
\$ 57.500

\$66.900

\$67,900

Grilled Tenderloin with Butter (1)

\$ 63.500



\$ 60.900

Lomo saltado, prepared Peruvian style, with red onion, chonto tomato, panca chili and cilantro; accompanied with white rice and French fries.

Veal Ossobuco 🥝 😫

Peruvian Lomo Saltado 🧭

\$ 59.500

500 gr of veal ossobuco marinated and slowly prepared for four hours, accompanied by a bed of fettuccine with amatricciana sauce and chopped basil.



Chicken Milanese 🚺 😫 🔎

200 gr of chicken breast fillet, breaded in panko, fried and presented with mix of Asian lettuces, cherry tomato, avocado, pickled Ocañera onion and cubes of fried coastal cheese. Bathed in balsamic reduction.

Chicken and Lavender Cream (2) (1)

\$ 40.500

Chicken thighs marinated in paprika and smoked on charcoal, bathed in lavender and mustard cream, accompanied by sliced potatoes, grilled asparagus and fried kale lettuce.

\$ 45.900



Our prices includes consumption tax.





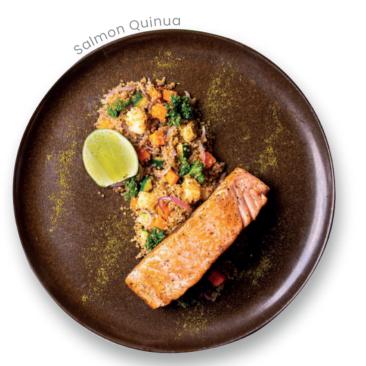
Braised Bondiola 🊺 😫 🖉 🖤

250 gr of pork cut slowly cooked for eight hours, marinated in wine and spices, bathed in wine and demiglace sauce and mushrooms, and puree.

Tomahawk Pork 🌔

500 gr of grilled pork chop, seasoned with mint chimichurri, accompanied by Creole potato with huancaína sauce.





FISH

\$ 54.500

\$ 57.900



\$ 61.500

180 gr of Pacific salmon fillet seared on the grill, accompanied by organic quinoa, kale and sautéed vegetables.

Catch of the Day 🛞 🚺 📼

\$ 69.500

250 gr of seasonal fish fillet, cooked on the grill, in a soft tomato and bisque sauce, accompanied with richy Creole potato, Asian lettuces, grilled tomatoes and onions.

KIDS MENU 🥥			
Breaded Chicken Loin	\$30.500	Grill Loin	\$54.900
Linguini Pasta	\$25.000	J&Q Sandwich	\$30.500

TYPICAL

Ajiaco Santafereño 🚺

\$ 27.900

From the Cundiboyacense highlands, delicious soup prepared with potatoes, tender corn, chicken in julienne; accompanied with capers, cream, avocado and rice.



SALADS

Grilled Chicken Salad

\$ 43.500

Mix of Asian lettuces, dressed with vinaigrette, accompanied by grilled chicken breast, croutons, confit cherry tomatoes, strawberry slices, orange, peanut chunks, and parmesan cheese.

Salmon Salad

\$ 56.500

Mix of lettuces dressed with vinaigrette, pickled onion, vegetable palm heart, chickpea crunch, pickled red radish, parmesan cheese, and passion fruit sautéed salmon cubes.

Caramelized Goat Cheese () () ()

\$ 47.500

Caramelized goat cheese, toasted walnuts, roasted beets, grapefruit and orange with mixed greens, avocado, honey and orange vinaigrette.



\$ 33.500

Mix of Asian lettuces, roasted sweet corn, avocado, toasted walnuts, cucumber, and apple vinaigrette with fried kale.

FETUCCINE | SPAGHETTI | PENNE

\$ 39.500

\$39,900

PASTAS

Fettuccine Carbonara

With parmesan cheese, bacon, cherry tomato, cream and egg yolk, accompanied by baguette bread.

Fettuccine Stracciatella

With Stracciatella cheese, homemade smoked tomato sauce, charcoal zucchinis, vegetable chiffonade, and basil oil.

Grilled Chicken Pasta

Pasta of your choice with grilled chicken and white sauce with cream, parmesan cheese and toast.

Bolognese Pasta

Pasta of your choice, in meat sauce with fresh vegetables, basil, parmesan cheese, and toast.

Pasta of your choice with fresh tomato sauce, basil, red wine, parmesan cheese, and toast.

Vegetarian Rice 🖉 😥

Pomodoro Pasta 🌔 😫

Wok rice, accompanied by sautéed vegetables, mushrooms, julienne peppers, zucchinis, onion, corn, and avocado.





Sea and Land Snack (for two) 🛞 🔗 💌 🕪

Grilled beef and chicken chunks, with breaded shrimp and fish crackling, accompanied by potato wedges and cassava croquettes.



\$ 89.500









\$ 39.900

BURGERS

Accompanied by potato wedges or fries



York

Charcoal beef with bacon slices, caramelized onion, mushroom sauce, roasted tomato slices, fresh lettuce, and house mayonnaise.

With Cheese

\$ 42.500

Delicious grilled burger, accompanied by cheese, bacon, mixed lettuces, sun-dried tomatoes, and French fries.

Breaded Chicken

\$ 45.000

Chicken breast fillet, breaded in panko, stuffed with cheese, accompanied by mixed lettuces with tomato and French fries.



SANDWICHES



Accompanied by potato wedges or fries

Club Sandwich

Delicious sandwich on Pullman bread with grilled chicken breast, fried egg, bacon, York ham, mozzarella cheese, tomato, fresh lettuce, and house mayonnaise.

Cathedral (Ioin)

\$ 65.900

\$46.900

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Fine beef tenderloin fillet on charcoal, seasoned with chimichurri and coarse salt, on baguette bread with melted cheese, carame lized onions, and French fries.

J&Q Sandwich

\$ 30.500

Traditional mixed sandwich with ham and cheese, presented on grilled sliced bread with garlic butter, accompanied by French fries.

Our prices includes consumption tax.

Chicken Mushrooms

\$ 42.500

Grilled chicken breast, mushroom sauce, crispy bacon, caramelized onion, mozzarella cheese, tomato, fresh lettuce, and house mayonnaise.



ADDITIONS

French Fries	\$10.500	Mashed Potatoes	\$8.500
White Rice	\$8.500	Salad	\$8.500
Creole Potato	\$8.500	Portion of Bread	\$8.500

OESSERTS		
Ice Cream Cup (a) Vanilla ice cream with red fruit coulis and chopped fruit.	\$ 18.500	
Skillet Waffle (i) (i) (ii) (iii) (iii) Waffle and ice cream sandwich with agraz and cajeta sauces.	\$ 18.500	
Caramel Flan (i) (ii) Exquisite milk and vanilla baked dessert.	\$ 18.500	
Chocolate Cake with Ice Cream (1) Delicious hot dark chocolate cake with a combination of ice cream and red fruit sauce.	€ ● \$ 20.500	

Our prices includes consumption tax.

Cotomel Flan

Skillet Waffe



THE ART OF LIVING

Bluedoors Apartment Boutique Hotels, born more than two decades ago under the vision of Mr. Fernando Sánchez Paredes, who, with his extensive experience in the hotel industry, created an innovative business model that goes beyond conventional hospitality. This unique approach has made Bluedoors one of the most successful hotel proposals in Colombia, with hotels in Bogotá and Medellín, renowned restaurants such as Nomade and Cornelia, and plans expansion to other cities.

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