

Welcome to Cornelia

MENU



BLUEDCORS
Apartment Boutique Hotels

ALLERGENS



DAIRY



GLUTEN



SESAME



SOY



CELERY



EGGS



NUTS



SHELLFISH



PEANUTS



MOLLUSKS



FISH



MUSTARD



APPETIZERS



Salmon Croquettes (5 Uts.)    \$ 37.900


Home-smoked salmon croquettes with charcoal. Served with sour cream and parsley.

Typical Empanaditas (6 Uts.)  \$ 36.500

Colombian empanadas, filled with beef, chicken and cheese, accompanied by house spicy sauce.

Peruvian Style Ceviche   \$ 37.500

White fish and shrimp slices marinated in lemon juice and tiger's milk, rocoto chili, red onion in julienne, accompanied with cancha corn and glazed sweet potato.

Beef Carpaccio   \$ 40.500

Thin slices of beef tenderloin, accompanied by parmesan cheese, fried capers, lemon-cured eggs and caper emulsion.

Grilled Anticuchero Octopus    \$ 38.900

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



CREAMS



Green Asparagus Cream   \$ 26.500

Natural cream of green asparagus accompanied by grilled bread.

Mushroom Cream   \$ 26.500

Prepared with fresh mushrooms and cream, accompanied by grilled bread.

Tomato Cream  \$ 26.500

Prepared very naturally with roasted Chonto tomato, basil, totopos, avocado and cilantro.

Chicken Diet \$ 26.500

Soft and delicious consommé with chicken, white potatoes and cilantro.

salmon
Croquettes

Beef
Carpaccio



Our prices includes consumption tax.

BEEF



Baby Beef

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

\$ 57.500

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.

\$ 66.900

Ribeye

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

\$ 67.900



Ribeye

Grilled Tenderloin with Butter



Grilled Tenderloin with Butter

180 gr beef tenderloin grilled in garlic and ginger butter, accompanied by sautéed mushrooms and asparagus, accompanied by yellow potato puree with fresh basil.

\$ 63.500

Peruvian Lomo Saltado

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

\$ 60.900

Veal Ossobuco

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

\$ 59.500

CHICKEN



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.

\$ 45.900

Chicken and Lavender Cream

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.

\$ 40.500



Chicken Milanese

Our prices includes consumption tax.

PORK



Braised Bondiola

\$ 54.500

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

\$ 57.900

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

Tomahawk Pork



Salmon Quinoa



FISH



Salmon Quinoa

\$ 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

Our prices includes consumption tax.



TYPICAL



Ajiaco Santafereno

\$ 27.900

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

RICES



Seafood Rice

\$ 61.900

Delicious risotto with mussels, clams, squid, shrimp and fresh fish, cooked in tomato, pepper and lobster bisque soffritos.

Mixed Chaufa Rice (beef and chicken)

\$ 62.500



Peruvian style stir-fried rice accompanied by egg omelette, beef tenderloin and chicken breast.

Seafood 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.

Caramelized Goat Cheese

\$ 47.500



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

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.

Quinoa and Crispy Kale

\$ 33.500



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

Our prices includes consumption tax.



PASTAS



FETUCCINE | SPAGHETTI | PENNE

Fettuccine Carbonara \$ 39.500



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

Grilled Chicken Pasta \$45.900



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

Fettuccine Stracciatella \$ 39.900



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

Bolognese Pasta \$ 39.900



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

VEGETARIANS



Pomodoro Pasta \$ 31.500



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

Vegetarian Rice \$ 35.900



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



Fettuccine Carbonara

SNACKS



Sea and Land Snack (for two) \$ 89.500



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

BURGERS

Accompanied by potato wedges or fries



York

\$ 43.900



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

\$ 46.900



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

Chicken Mushrooms

\$ 42.500



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

Cathedral (loin)

\$ 65.900



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

Cathedral Sandwich



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.

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



DESSERTS



Ice Cream Cup

Vanilla ice cream with red fruit coulis and chopped fruit.

\$ 18.500

Skillet Waffle

Waffle and ice cream sandwich with agraz and cajeta sauces.

\$ 18.500

Caramel Flan

Exquisite milk and vanilla baked dessert.

\$ 18.500

Chocolate Cake with Ice Cream

Delicious hot dark chocolate cake with a combination of ice cream and red fruit sauce.

\$ 20.500



Caramel Flan



Skillet Waffle

Our prices includes consumption tax.



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.

Bluedoors Hotels has been awarded numerous national and international awards, consolidating itself as a benchmark of excellence in Colombian hospitality.



Contact us and book:

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