

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.)

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

\$ 39.900

Typical Empanaditas (6 Uts.)

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

\$ 36.500

Peruvian Style Ceviche

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.

\$ 37.500

Beef Carpaccio

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

\$ 42.600

Grilled Anticuchero Octopus

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

\$ 41.000



CREAMS



Green Asparagus Cream

Natural cream of green asparagus accompanied by grilled bread.

\$ 28.000

Mushroom Cream

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

\$ 28.000

Tomato Cream

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

\$ 28.000

Chicken Diet

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

\$ 28.000

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.

\$ 59.500

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.

\$ 69.900

Ribeye



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

\$ 68.900



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.

\$ 66.500

Peruvian Lomo Saltado



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

\$ 63.900

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.

\$ 62.500

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.

\$ 47.900

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.

\$ 42.900



Chicken Milanese

Our prices includes consumption tax.

PORK



Braised Bondiola

\$ 56.900

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

\$ 63.900

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

Tomahawk Pork



Salmon Quinoa



FISH



Salmon Quinoa

\$ 63.900

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

Catch of the Day

\$ 63.900

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

\$32.900

Grill Loin

\$56.900

Linguini Pasta

\$27.900

J&Q Sandwich

\$32.900

Our prices includes consumption tax.



TYPICAL



Ajiaco Santafereno

\$ 29.500

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

RICES



Seafood Rice

\$ 64.900

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

Mixed Chaufa Rice (beef and chicken)

\$ 65.900



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



Seafood Rice

SALADS



Grilled Chicken Salad

\$ 45.900



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

\$ 59.500



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

\$ 49.900

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

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

\$ 41.900



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

Fettuccine Stracciatella

\$ 41.900



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

Grilled Chicken Pasta

\$47.900



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

Bolognese Pasta

\$ 41.900



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.



SNACKS



Sea and Land Snack (for two)



\$ 93.900

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

\$ 47.900



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

With Cheese

\$ 44.900



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

Breaded Chicken

\$ 47.900



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

\$ 49.500



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

Chicken Mushrooms

\$ 44.900



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

Cathedral (loin)

\$ 69.500



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

J&Q Sandwich

\$ 32.500



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 \$11.000

White Rice \$9.000

Creole Potato \$9.000

Mashed Potatoes \$9.000

Salad \$9.000

Portion of Bread \$8.500

DESSERTS

Ice Cream Cup

Vanilla ice cream with red fruit coulis and chopped fruit.

\$ 19.000

Skillet Waffle

Waffle and ice cream sandwich with agraz and cajeta sauces.

\$ 19.000

Caramel Flan

Exquisite milk and vanilla baked dessert.

\$ 19.000

Chocolate Cake with Ice Cream

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

\$ 23.000

Cornelia Tres Leches Cake

Soft sponge cake filled with rich dark chocolate, served with a delicious seasonal ice cream.

\$ 21.000

Chocolate Lava Cake

Decadent vanilla skillet cake soaked in tres leches sauce.

\$ 27.000



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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