Welcome to Cornelia

MENU



BLUEDORS

Apartment Boutique Hotels

ALLERGENS



DAIRY



GLUTEN



SESAME



SOY



CELERY



EGGS



NUTS



SHELLFISH



PEANUTS



MOLLUSKS



FISH



MUSTARD



chalaquita, rocoto mayonnaise and cilantro aioli.

Salmon Croquettes

APPETIZERS



Salmon Croquettes (5 Uts.) • (1) (1) Home-smoked salmon croquettes with charcoal. Served with sour cream and parsley.	\$ 39.900
Typical Empanaditas (6 Uts.) (i) Colombian empanadas, filled with beef, chicken and cheese, accompanied by house spicy sauce.	\$ 36.500
Peruvian Style Ceviche	\$ 37.500
Beef Carpaccio (i) (ii) Thin slices of beef tenderloin, accompanied by parmesan cheese, fried capers, lemon-cured eggs and caper emulsion.	\$ 42.600
Grilled Anticuchero Octopus 🎱 追 🐠	\$ 41.000





Natural cream of green asparagus accompanied by grilled bread.

Grilled octopus tentacles in anticuchera sauce, accompanied by roasted potato with huancaína,

Mushroom Cream (i) (\$\displays 28.000)

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

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

Chicken Diet \$ 28.000

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

Beef Carpaccio

BEEF



Baby Beef

\$ 59.500

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

Short Ribs



\$ 69.900

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 🕕

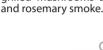


330 gr of matured steak, grilled, accompanied by richy potatoes,

grilled mushrooms and zucchinis. Finished with garlic butter and rosemary smoke.

\$ 68.900







Grilled Tenderloin with Butter (1)



\$ 66.500

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

Peruvian Lomo Saltado 🔗



\$ 63.900

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

Veal Ossobuco 🥝 😉





\$ 62.500

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



Chicken Milanese (1) (1)







\$ 47.900

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)





\$ 42,900

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.



PORK



Braised Bondiola (1) (1) (2) (1)









\$ 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.

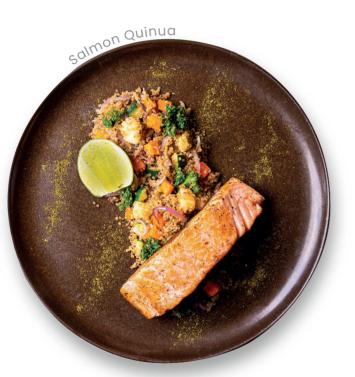
Tomahawk Pork



\$ 63.900

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





FISH



Salmon Quinua 🕕 👁





\$ 63.900

\$56.900

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.



\$32.900

KIDS MENU



Grill Loin

Loin			
Linguini Pasta	\$27.900	J&Q Sandwich	\$32.900

Breaded Chicken



Ajiaco Santafereño 🕦



\$ 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 sofritos.

Mixed Chaufa Rice (beef and chicken)









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





SALADS



Grilled Chicken Salad







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

\$ 49,900

Cheese (i) (b)





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

Quinoa and Crispy

\$ 33.500

Kale 🌘 😥





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



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 (i) 🕏





\$ 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









\$ 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









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

With Cheese

\$ 44.900

\$ 47,900





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.

Cathedral (Ioin)

\$ 69.500







Fine beef tenderloin fillet on charcoal, seasoned with chimichurri and coarse salt, on baquette bread with melted cheese, carame lized 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

Chicken Mushrooms

\$ 44.900







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



ADDITIONS

French Fries \$11.000 Mashed Potatoes \$9.000

White Rice \$9.000 **Salad** \$9.000

Creole Potato \$9.000 Portion of Bread \$8.500

DESSERTS

Ice Cream Cup (1) \$ 19.000

Vanilla ice cream with red fruit coulis and chopped fruit.

Waffle and ice cream sandwich with agraz and cajeta sauces.

Caramel Flan (1) (9) \$ 19.000

Exquisite milk and vanilla baked dessert.

Chocolate Cake with Ice Cream (1) (1) 9 9 23.000

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

Cornelia Tres Leches Cake \$ 21.000

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

Chocolate Lava Cake \$ 27.000

Decadent vanilla skillet cake soaked in tres leches sauce.





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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