

bistró

R e s t a u r a n t e
B a r



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hotel



MENU



STARTERS

SALMON CROQUETTES | \$29.500
Fresh salmon croquettes, fried with panko and accompanied with coriander sour cream.

CRISPY SQUID RINGS | \$25.000
Marinated with Soy and cilantro, battered and accompanied with arugula and rocoto sauce.

HOUSE EMPANADAS | \$25.000
6 fried empanadas (chicken, meat, cheese) accompanied by house chili pepper.

PATACON WITH HOGO AND CHEESE | \$21.000
Fried green plantain with hogo sauce and cheese.

BEEF CARPACCIO | \$30.000
Thin loin slices, with creamy caper vinaigrette, fresh arugula, parmesan, crispy and cured yolk grating.

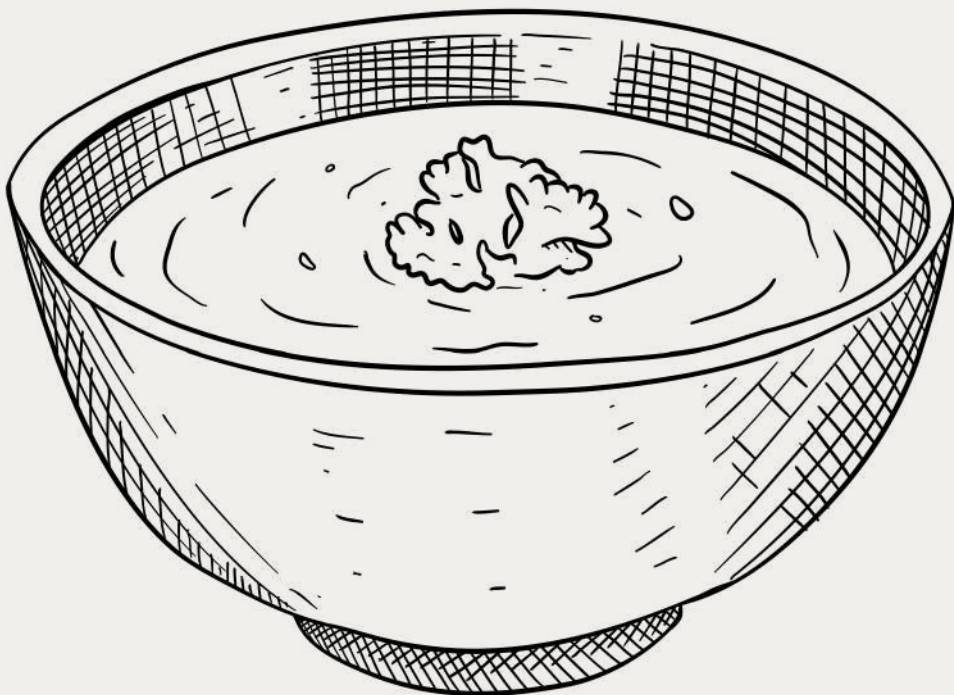


SOUPS

ARTICHOKE CREAM | \$30.000
Artichoke puree accompanied with crispy fried herbs.

VEGETABLE SOUP WITH CHICKEN | \$22.000
Fresh vegetable stew with chicken pieces.

POMODORO SOUP | \$20.000
Ripe tomato puree, accompanied by tortilla chips and avocados.



SALADS

QUINOA AND TOFU SALAD | \$34.500
Mix of oriental lettuce, carrot, pickled radish, tomato, Cherry, red onion, avocado, orange, black olive and tofu, seasoned with passion fruit sauce.

CAESAR SALAD WITH CHICKEN | \$39.500
Classic salad of romaine lettuce, croutons, parmesan cheese, accompanied by 200 grams of grilled breast and Caesar dressing.

BURRATA | \$49.000
Traditional buffalo cheese with creamy center, Prosciutto ham, avocado, pickled onion and browned bread with herb butter.

Prices include consumption tax.

PASTA AND RICE

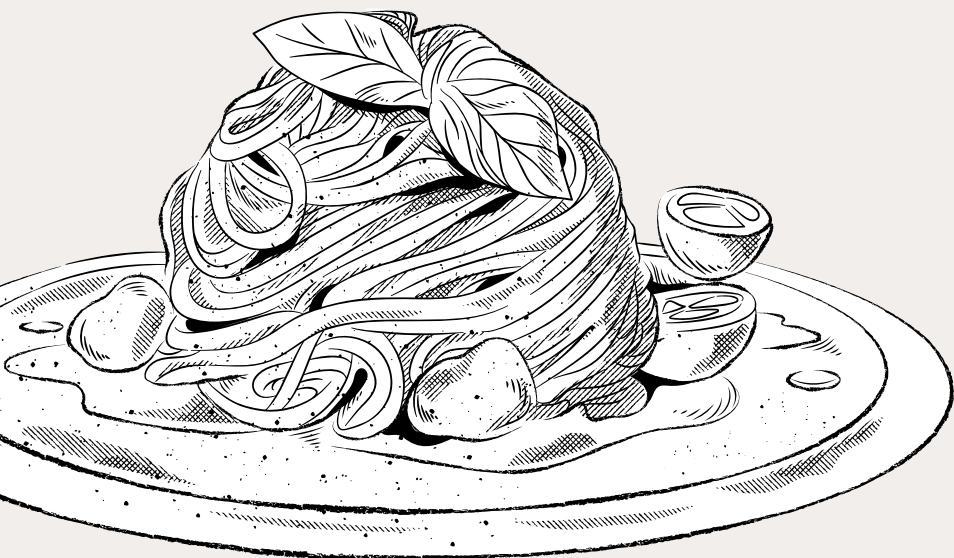
Spaghetti, fettuccini o penne

NAPOLITAN PASTA | \$28.400
Fresh tomatoes and basil reduction.

PASTA CARBONARA | \$35.000
Classic Carbonara with Heavy Cream, Egg Yolk, Parmesan and Toasted Smoked Bacon.

PASTA BOLOGNESA | \$38.500
Ground beef stew, with vegetables, tomato puree and slow cooker.

PASTA IN MARINARA SAUCE | \$52.500
Seafood bisque with shrimp, squid, mussels, white fish, seasoned with coconut and cimarron coriander.



FETTUCCINE WITH CHICKEN AND MUSHROOMS BROWNED IN THE OVEN | \$47.800
200 grams of cubed breast, sautéed with baked cream, herbs and mushrooms, gratins.

CHAUFA RICE | \$49.200
Peruvian-style stir-fried rice with chicken, pork, and vegetables, flavored with cilantro, sesame seeds, star anise, and soy sauce

VEGETARIAN RICE |\$27.500
Stir-fried rice with ginger and vegetables, dressed with sesame oil and green plantain chips

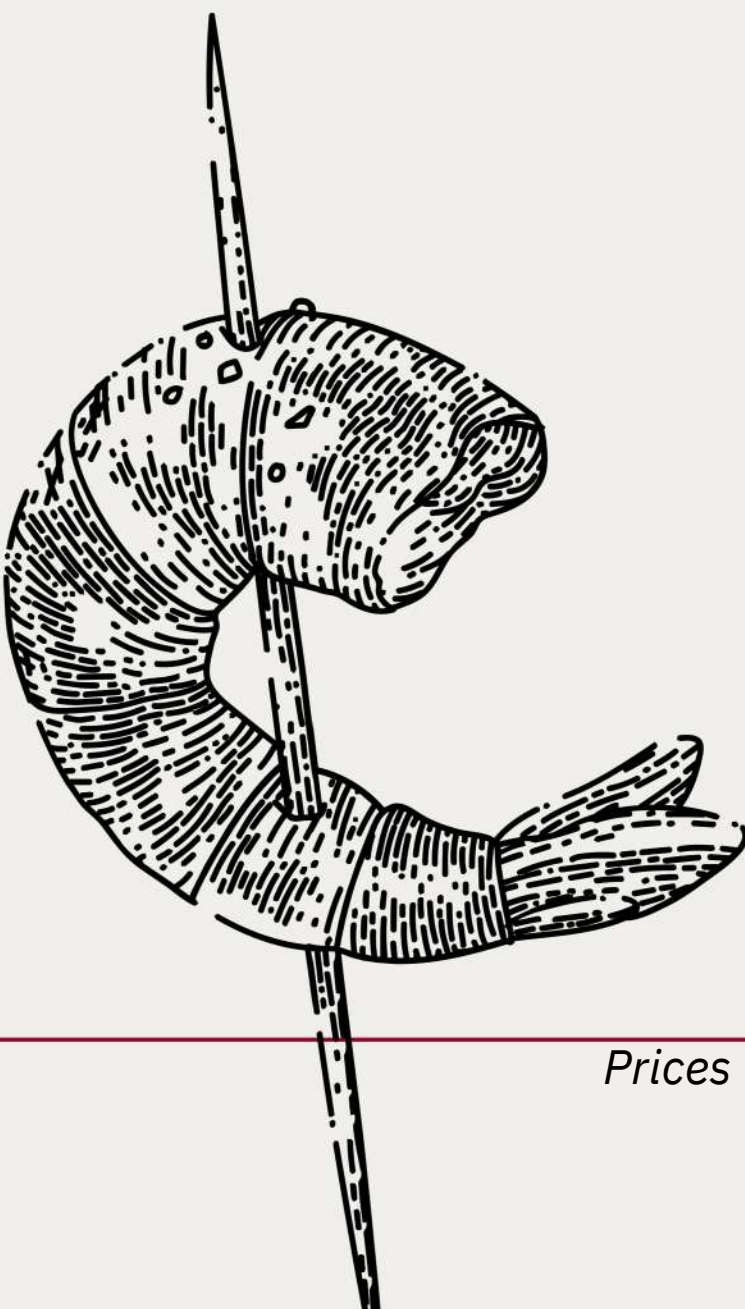


FISH AND SEAFOOD

TILAPIA WITH CHONTADURO SAUCE | \$47.500
Grilled fish fillet with peach palm (chontaduro) cream, accompanied by mashed potatoes and house salad.

GRILLED SALMON WITH QUINOA | \$70.000
Grilled salmon fillet with sautéed quinoa, carrot, zucchini and red onion.

CRISPY PRAWNS ENCOCADOS | \$63.500
6 U15 shrimp, breaded in panko, served on a bed of sautéed quinoa with a coconut and cimarrón creole sauce



Prices include consumption tax.

MEATS

GRILLED CHICKEN | \$47.000

300 grams of grilled chicken breast with skin, served with french fries and chimichurri

CHICKEN MIGNONETTE | \$45.500

Grilled chicken breast mingón, saddled with smoked bacon and stuffed with spinach and ricotta cheese, accompanied by mashed Creole potatoes and mixed lettuce.

CHICKEN MILANESE |\$49.000

Panko-breaded chicken breast, served with lettuce salad, cherry tomato, avocado, feathered onion, fried coastal cheese and balsamic vinegar reduction.

BABY BEEF | \$73.000

200 grams of grilled beef tenderloin, accompanied by fried potatoes, salad and chimichurry sauce.

AVOCADO STEAK | \$73.000

200 grams of grilled beef tenderloin, with avocado mole and on a ranchera sauce with smoked chorizo, accompanied by fried potato, salad and chimichurri.

LOMO SALTADO | \$71.100

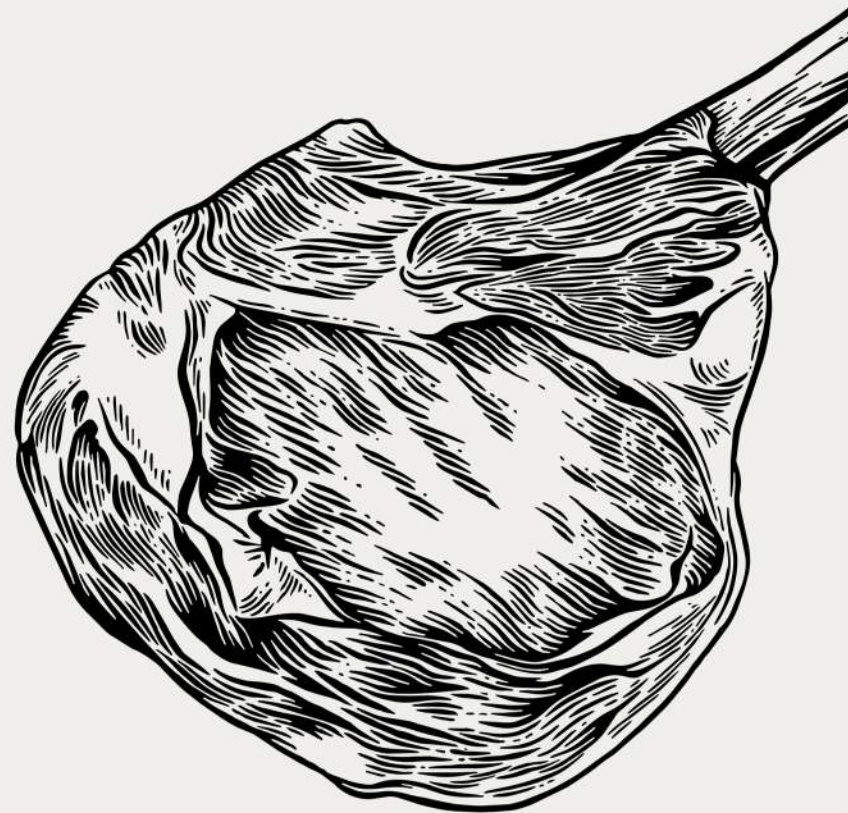
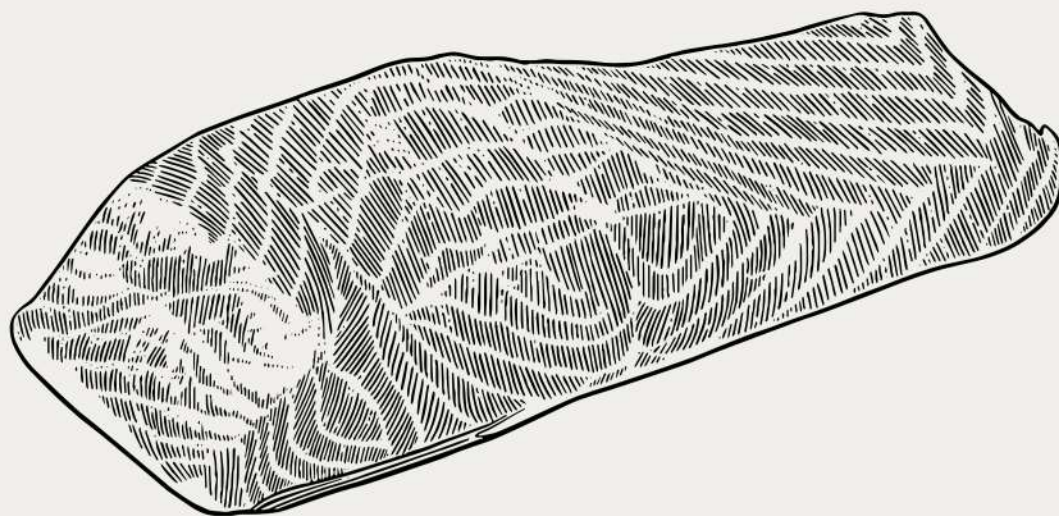
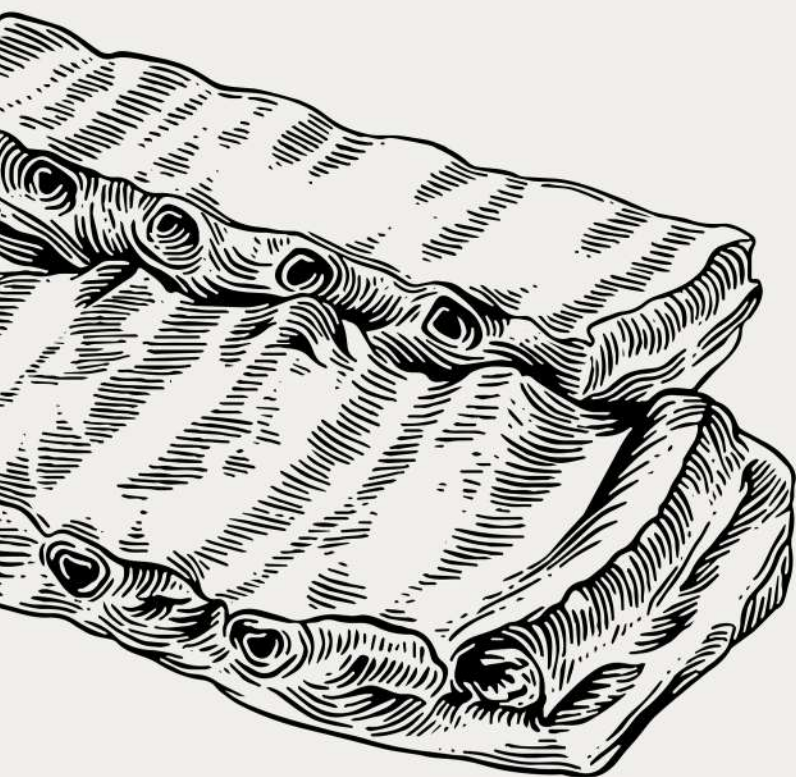
Sautéed beef tenderloin with yellow chili peppers, vegetables flambéed with pisco, served with potato wedges and white rice.

OSOBUCO ESTOFADO AL VINO TINTO | \$68.500

Ossobuco of 500 grams, braced in slow cooking with fine herbs, garlic and red wine, served over pasta in puttanesca sauce based on tomatoes, olives and Parmesan cheese.

PORK TOMAHAWK | \$69.500

450 grams of grilled pork chop accompanied by Creole potato, salad and chimichurri.



COLOMBIAN SPECIALTIES

AJIACO SANTA FERREÑO | \$39.000

Traditional Bogotá soup with chicken, corn on the cob and guascas, accompanied by rice and avocado.

CRIOLLA-STYLE SKIRT STEAK | \$55.000

Skirt steak cooked and braised in a traditional Colombian criolla sauce, served with Sabanera Richie potatoes and white rice.



OTHER DISHES

CHEESEBURGER | \$42.500

180-gram beef burger with mozzarella cheese, served with french fries.

BISTRÓ BURGER *with bacon* | \$48.500

180-gram beef burger, served with lettuce, tomato, cheese, pickles, mushroom sauce, and French fries

CLUB SÁNDWICH (ham, cheese, bacon, and chicken) | \$45.500

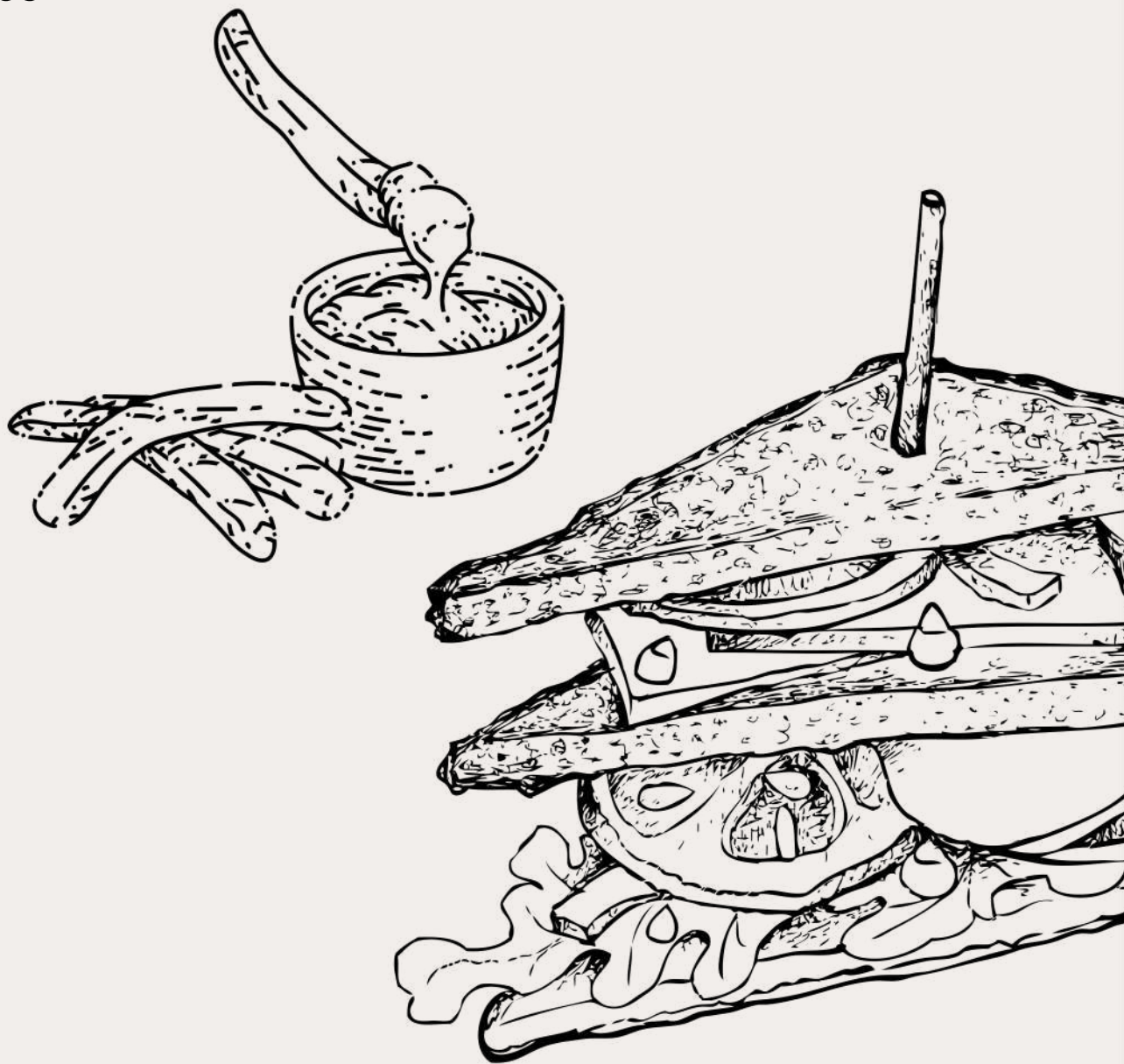
Classic grilled chicken sandwich with bacon, tomato, lettuce, egg, cheese, and ham, served with french fries

CHICKEN SANDWICH WITH MUSHROOM | \$42.300

200 grams of cubed breast, sautéed with mushrooms, cream, herbs and baked gratins, accompanied by french fries.

HAM AND CHEESE SANDWICH | \$32.500

Classic ham and cheese sandwich served with french fries



VEGETARIANS

PATACON WITH HOGO AND CHEESE | \$21.000

Crispy green plantain with classic Colombian hogo.

QUINOA AND TOFU SALAD | \$34.500

Mix of oriental lettuce, carrot, pickled radish, cherry tomato, red onion, avocado, orange, black olive and tofu, seasoned with passion fruit sauce.

VEGETARIAN RICE | \$27.500

Sautéed rice with ginger and vegetables, seasoned with sesame oil and green banana chip.



DESSERTS

CRÈME BRÛLÉE	\$18.000
CHOCOLATE VOLCANO	\$22.000
CHEESE CAKE	\$22.000
CUP OF ICE CREAM	\$18.000

DRINKS

COLD	Sodas	\$11.000
	Fresh juices (in water)	\$11.000
	Tangerine Juice	\$13.000
	Natural Lemonade	\$ 9.000
	Coconut lemonade	\$13.000
	Soft drinks / Water	\$ 9.000
HOT	American Coffee	\$ 5.000
	Espresso	\$ 4.500
	Latte	\$ 8.000
	Macchiato	\$ 6.000
	Mocaccino	\$ 9.000
	Cappuccino	\$ 7.000
	Big cappuccino	\$11.000
	Chocolate	\$ 8.000
	Milo	\$11.000
BEERS	Tea	\$ 6.000
	Herbal infusion	\$ 7.000
	Club Colombia	\$ 12.000
	Stella Artois	\$ 15.000
	Corona	\$ 15.000
	Heineken	\$ 12.000



TIP WARNING

Consumers are hereby informed that this establishment suggests a tip equivalent to 10% of the total bill. This amount may be accepted, rejected, or modified by you, according to your assessment of the service provided. When requesting the bill, please inform the staff member attending you whether you would like this amount to be included in the invoice or indicate the amount you wish to give as a tip. In this establishment, the money collected as tips is distributed as follows: 90% to service staff and 10% allocated to the replacement of broken tableware by the staff. If you have any issue regarding the tip charge, please contact the Customer Service line of the Superintendence of Industry and Commerce to file your complaint at (601) 587-0000.