

# FOOD

# DRINKS

## STARTERS 🌴

<b>Banana Beach Ceviche:</b> -----	\$ 40.000
<small>Fish steak marinated with lemond, onion, paprika with a side of saltine cracker •</small>	
<b>Shrimp cocktail :</b> -----	\$ 50.000
<small>Shrimp in pink sauce with a side of saltine cracker</small>	
<b>Romain squids:</b> -----	\$ 40.000
<small>fried squid rings.</small>	
<b>Banana Patacon :</b> -----	\$ 20.000
<small>Patacon with "hogao" or "suero costeño".</small>	
<b>Ceviche of the sea 2 people + 2 Beers</b> -----	\$ 70.000
<small>Ceviche with shrimp, squid and fish marinated with lemond, red onion, paprika, avocado and maize, with patacon</small>	

## Salads 🌴

<b>Tropical fruit salad :</b> -----	\$ 20.000
<small>Fresh seasonal mix fruits</small>	

## Main course 🌴

<b>Fish and seafood tray 4 People</b> -----	\$ 380.000
<small>Assorted fried fish with lobster, garlic shrimps, squid rings, salad, coco rice and patacon</small>	
<b>Bass or corvine fried or grilled:</b> -----	\$ S.PESO
<small>Coco rice, salad and patacon.</small>	
<b>Red snapper fried or grilled :</b> -----	\$ S.PESO
<small>coco rice, salad and patacon.</small>	
<b>Fishing of the day fried or grilled:</b> -----	\$ 45.000
<small>coco rice, salad and patacon.</small>	
<b>Saw fish fried or grilled :</b> -----	\$ 50.000
<small>Coco rice, salad and patacon.</small>	
<b>Prawns to taste :</b> -----	\$ 80.000
<small>Prawns to taste, grilled or with garlic</small>	
<b>Fish in sauce (Only seasonal fish)</b> -----	\$ 60.000
<small>Fresh fish of the day in sauce with patacon, coco rice and salad</small>	
<b>Lobster to taste:</b> -----	\$ S.PESO
<small>Grilled lobster with garlic, olive oil or butter •</small>	
<b>Angus Beef Burguer:</b> -----	\$ 35.000
<small>The best Angus ground beef grilled and spiced.</small>	
<b>Grilled chicken breast:</b> -----	\$ 40.000
<small>Grilled chicken breast with french fries and salad.</small>	

## Wines and champagnes

<b>House red wine</b>	
<b>House white wine</b>	\$ 130.000
<b>House rose wine</b>	\$ 180.000
<b>SPARKLING ROSE PINOT NOIR BRUT CANELLA</b>	
<b>PROSECCO DOC CANELLA</b>	\$ 180.000
<b>CARTAGENA PINOT NOIR WINE</b>	\$ 160.000
<b>CARTAGENA SAUVIGNON BLANC WINE</b>	\$ 150.000

## LIQUEUR 🌴

<b>Whiskey Premium</b>	
Old Parr -----	\$ 380.000
Old Parr 500cc -----	\$ 230.000
Buchanans -----	\$ 380.000
Buchanans 375 cc -----	\$ 190.000
Buchanans Master -----	\$ 400.000
Sello Rojo -----	\$ 200.000
<b>Vodkas</b>	
Absolut -----	\$ 210.000
Absolut 375cc -----	\$ 120.000
Smirnof -----	\$ 210.000
Smirnof 375cc -----	\$ 120.000
<b>Tequilas</b>	
Jose cuervo Reposado -----	\$ 220.000
Jose cuervo Tradicional -----	\$ 380.000
<b>Ron</b>	
Medellin 750cc -----	\$ 150.000
Medellin 375 cc -----	\$ 80.000
<b>Aguardientes</b>	
Tapa azul Antioqueño -----	\$ 150.000
Tapa azul x 375 -----	\$ 80.000
<b>Genevas</b>	
Gordons -----	\$ 220.000
Akori Gin -----	\$ 380.000
<b>National Beers</b>	
Club Colombia -----	\$ 12.000
Aguila -----	\$ 8.000
Aguila light -----	\$ 9.000

## COCKTAILS 🌴

Margarita -----	\$ 35.000
Mojito -----	\$ 35.000
Caipirinha -----	\$ 35.000
Caipiroska -----	\$ 35.000
Tequila Sunrise -----	\$ 35.000
Daiquiri -----	\$ 40.000
Long island -----	\$ 40.000
Scruie driver -----	\$ 40.000
Piña Colada -----	\$ 40.000

## OTHER DRINKS 🌴

Natural juices -----	\$ 10.000
Sodas -----	\$ 6.000
Sangaree jar One liter -----	\$ 90.000
Refajo -----	\$ 50.000

## FURNITURE 🌴

LARGE SUN BEDS	\$ 150.000
SMALL SUNNY BEDS	\$ 80.000



# UNCLE'S SPECIALS

## FINGER FOOD

### PIL PIL SHRIMPS

*Shrimps, Garlic, Olive Oil, Spicy Chilly, Grilled.*

**\$ 90.000**

### GALLEGA OCTOPUS

*Octopus Alongside Baked potatoes, with peppers and olive oil*

**\$ 120.000**

## FOR BEING STUFFED

### SEAFOOD PAELLA

*Locust, Prawns, Clams, Squid, Octopus, Shrimps*

**\$ 80K PER PERSON**

### MIXED PAELLA

*Chicken, Pank, Clams, Shrimps, Squid.*

**\$ 70K PER PERSON**

