



PARRILLA PLANCHAS

OUR STARTERS

Arepa with Cheese	\$9.500
Patacones with Hogao x 4	\$15.000
Home Speciality Empanadas x 5	\$21.000
Pork Rind with Creole Potato	\$40.500
Chorizo with Creole Potato	\$31.000
Morcilla with Creole Potato	\$29.000
Chunchullo with Creole Potato	\$35.000
Riped Plantain with Guava Candy and Cheese	\$11.000
Ajiaco Bowl	\$17.500
Sancocho Bowl	\$17.500
Red Beans Bowl	\$17.500
Lentils Bowl	\$16.500
Mondongo Bowl	\$17.500
Mazamorra	\$9.500

OUR DRINKS

Water-Based Juices	\$10.500
Milk-Based Juices	\$11.500
Juice Boxes	\$6.000
Home-made Lemonade/Panela Lemonade	\$7.500
Water	\$6.000
Soda	\$8.500
Lemonade/Panela Lemonade Jug	\$20.000
Americano	\$2.700
Poker or Aguila Beer	\$10.500
Club Colombia Beer	\$11.500
Corona or Stella Artois Beer	\$15.500
Antioqueño Bottle	\$200.000
Half Antioqueño Bottle	\$105.000
Antioqueño Shot	\$24.000
Refajo Jug (Beer and soda)	\$37.000
Old Parr Whiskey Bottle	\$300.000
Old Parr Whiskey Shot	\$47.000

OUR MAIN COURSES

All of our main courses include one side.
(All 400 Gr portions include two sides and a sauce)
Choose them!

SAUCES

Hogao ● Mushrooms ● Guacamole

Punta de Anca 400 Gr	\$64.500
Punta de Anca 250 Gr	\$47.500
Chicken Breast 400 Gr	\$47.000
Chicken Breast 220 Gr	\$37.500
Baby Beef 400 Gr	\$93.000
Churrasco 400 Gr	\$65.000
Pork Steak 350 Gr	\$57.000
Pork Ribs 400 Gr	\$65.000
Burger 250 Gr	\$39.500
T-Bone	\$81.000
Salmon *	\$64.500

RICES

Colombian Rice *	\$46.000
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All dishes with * are just for preparing on the grill.
Ask your waiter about this option!

PARRILLA + PLANCHA

OUR SIDES

Creole Potato	\$9.300
Salted Potato	\$5.500
French Fries	\$9.300
Patacón	\$5.500
cheese Arepa	\$9.500
Com on the Cob	\$9.500

KIDS MENU

CHICKEN	\$31.000
(Chicken Skewers, French Fries, Rice, Juice Box and Ice Cream)	

OUR DESSERTS

Merengón	\$11.000
Blackberries with Cheese and Arequipe	\$11.000
Cuajada with Caramel	\$11.000
Ice cream 1 scoop	\$6.000
Ice cream 2 scoops	\$7.000
Ice cream 3 scoops	\$8.000