




Regular Menu



| Appetizers   | Traditional Plates   | Meat and Poultry  |
|--|--|---|
| <div><b>Crema de tomate</b></div> <div>Cream of tomato aromatized with basil and served with plantain chips.</div> <div>\$8.900</div>  | <div><b>Bandeja paisa</b></div> <div>Beans, rice, ground beef, chorizo, pork rinds, avocado, fried egg, slices of sweet plantains and an arepa.</div> <div>\$24.900</div>  | <div><b>Costillas de cerdo en BBQ</b></div> <div>Grilled ribs covered in a barbecue sauce and served with Andean potatoes and salad.</div> <div>\$29.900</div>  |
| <div><b>Sopa campesina</b></div> <div>Soup with a variety of vegetables and chicken, and cooked in a poultry stock.</div> <div>\$8.900</div>   | <div><b>Bandeja arriera</b></div> <div>Grilled steak, white rice and beans, served in a plantain basket with guacamole.</div> <div>\$22.500</div>  | <div><b>Pollo campesino</b></div> <div></div> <div>Traditional Colombian chicken cooked and served in a tomato and onion sauce, and accompanied by rice with vegetables and cassava.</div> <div>\$23.900</div> |
| <div><b>Palmitos vegetales al gusto</b></div> <div>Artichoke hearts served in your choice of a vinaigrette or au gratin parmesan cheese.</div> <div>\$12.500</div>   | <div><b>Ajiaco con pollo</b></div> <div>Traditional soup from the central area of the country made of a variety of potatoes, chicken and guascas (herbs), and served with avocado, cream and capers.</div> <div>\$22.500</div>                                       | <div><b>Punta de anca</b></div> <div>Grilled beef cut, served with French fries and salad.</div> <div>\$29.600</div>  |
| <div><b>Camarones rellenos</b></div> <div></div> <div>Tempura shrimp stuffed with a fish medley and served with guava chimichurri.</div> <div>\$9.500</div> | <div><b>Pargo santuario</b></div> <div></div> <div>A whole baked or fried snapper, accompanied by coconut rice, salad, cassava and slices of plantain.</div> <div>\$32.200</div> | <div><b>Lomo de cerdo en salsa de borojó</b></div> <div>Pork loin medallions bathed in a borojo (wild fruit) sauce, and accompanied by coconut rice and salad.</div> <div>\$27.500</div>  |
| <div><b>Ceviche de mango y camarón</b></div> <div>Mango and shrimp in a coconut milk, mayonnaise, ketchup, onion and bell pepper sauce.</div> <div>\$13.500</div>  | <div><b>Pollo en salsa de maracuya</b></div> <div>Grilled chicken medallions served in a passion fruit sauce, with tropical salad and coconut rice.</div> <div></div>  | <div><b>Morrillo en salsa de miel y vino</b></div> <div></div>   |
| <div><b>Ensalada Santa Clara</b></div>   |  |   |



Mixed greens, crab, tomato, avocado and hard boiled eggs.

\$9.500

Chicharrones con arepa

Fried pork rinds served with an arepa (a type of flat bread traditional to the northwest region of Colombia).

\$6.900

Arepa montañera

Arepa served with a mixture of beef, corn, criollo sauce (made of white onions, green onions, tomato, garlic, cumin, salt and pepper) and avocado.

\$11.000

Empanadas

Stuffed pastries (salty), accompanied by guacamole and lemons.

\$9.800

Nachos de tostón chorreado

Green plantains flattened and topped with a mixture of onions, tomato and cheese.

\$9.800

Yucas con longaniza



Cuts of cassava served in a creamy coconut milk, with pieces of longaniza sausage.

\$9.500

Picadita típica

Arepas, blood sausage, chorizo, Andean potatoes and empanadas, served with an avocado cream sauce.

\$12.500

Ceviche mixto

A ceviche made of fish and shrimp, in a lemon, onion, bell pepper and sweet corn sauce.

\$13.500

Ensalada tibia de mariscos



Mixed greens, avocado, cherry tomatoes, calamari, shrimp and crab, served warm and in a basil sauce.

\$15.500

Onces Santaferenas

Tuesday through Saturday, 4:00 pm - 6:00 pm

\$23.900

Sobrebarriga chorreada

Flank steak served in an onion and tomato sauce, with salted potatoes and salad.

\$27.500

Lengua criolla o alcaparrada

Cow tongue cooked and kept in a tomato or capers sauce, and served with cassava and rice.

\$28.800

Escalopes de ternera

Breaded cut of veal, au gratin and served with spaghettis in a butter sauce.

\$24.500

Pastas

Fettuccini o spaghetti

Carbonara

Creamy white wine and bacon sauce.

\$20.500

Al burro

Salt and butter.

\$20.500

Bolognesa

Sauce made of tomato, fine herbs and ground beef.

\$20.500

Primavera

Creamy vegetable (zucchini, carrot, peas and mushrooms) sauce.

\$20.500

Con pollo

Creamy sauce with pieces of grilled chicken.

\$20.500

Children's Menu

Spaguetti or Fettuccini

Spaghetti or fettuccine, served in any of the previously mentioned pasta sauces.

\$11.400

Lomo de res a la parrilla

Grilled steak served with French fries and tomato slices.

\$13.500

Pechuga a la parrilla

Grilled chicken breast served with French fries and tomato slices.

\$13.500



Beef cut cooked in a honey and wine sauce, and served over potatoes and vegetables.

\$27.500

Lomo de casa

A fine cut of grilled beef served with Andean potatoes, cassava in a tomato and onion sauce, and guacamole. (Sauce served over the beef or on the side.

\$29.000

Fiambre

A traditional peasant dish made up of pork ribs, chicken thighs and beef cooked in a tomato and onion sauce, and served with rice, potato and cassava.

\$26.500

Muslitos de pollo con tocineta

Chicken thighs grilled and wrapped in bacon, and served with Andean potatoes and salad.

\$27.900

Fish and Seafood

Filete de pescado caribeño

Fish filet grilled and served with hogao (criollo sauce made of onions and tomatoes), salad and coconut rice.

\$26.900

Bagre sudado

Catfish cooked in a criollo (onions and tomatoes) and coconut milk sauce, accompanied by steamed cassava and pico de gallo.

\$24.500

Trucha al gusto

Rainbow trout served in a criollo sauce, garlic sauce or grilled, and accompanied by salad and potatoes.

\$27.500

Mojarra frita

Fries sea bass served with coconut rice, plantains and a mixed salad.

\$28.600

Filete de bassa a la plancha

Bass filet grilled and served over mashed butternut squash and potatoes.

\$26.900

Filete de salmón





A typical afternoon dish, made up of tamale, hot chocolate, bread, cheese and creams.

\$19.900



Salmon filet cooked and bathed in an aguardiente (local alcoholic beverage) and shrimp sauce, and accompanied by Andean mashed potatoes and vegetables.

\$32.200

**Encocado de mariscos**

Dish made up of shrimp and calamari in a creamy coconut sauce and served with white rice.

\$26.500

**Desserts**

**Barra de típicos**

A trio of local fruit desserts, including candied papayuela, candied mamey and guava peels with arequipe (dulce de leche)

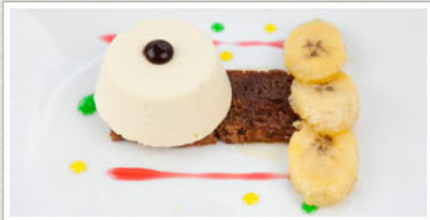
\$8.500

**Torta Santa Clara**

Delicious combination of chocolate cake and coconut flan.

\$8.500

**Muss de chocolate blanco y maracuya**



White chocolate and passion fruit mousse, served with bananas glazed in an orange reduction.

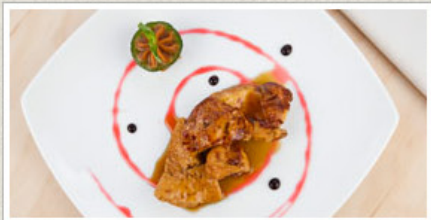
\$8.500

**Trilogía de arroz de leche**

Rice pudding served in three different flavors, with a wafer.

\$8.500

**Cuajada con dulce de uchuva**



Milk curd served with candied gooseberries and lemon peels with arequipe (dulce de leche).

\$8.500

**Torta de naranja**

Orange cake accompanied by vanilla ice cream.

\$8.500

**Helado de la casa**

Our versions of vanilla, chocolate, guanabana (custard apple) and strawberry ice creams.

\$8.500

**Torta de cuajada**



Milk curd cake accompanied by candied mixed berries.

\$8.500

**Mocaccino helado**

Coffee froth with vanilla ice cream and chocolate chips.

\$8.500

**Postre de natas**

Sweetened flan made of creams mixed with brandy.

\$8.500

**Queso fundido con arequipe**

Strips of mozzarella cheese molten with arequipe (dulce de leche).

\$8.500

**Red Wine**

|                                |           |
|--------------------------------|-----------|
| Santa Rosa (Malbec)            | \$69.500  |
| Angaro (Malbec/Shiraz)         | \$69.500  |
| Santa Alicia (Merlot)          | \$74.500  |
| Undurraga (Cabernet Sauvignon) | \$74.500  |
| J.P. Chenet (Merlot)           | \$76.500  |
| Santa Alicia (Carmenare)       | \$84.500  |
| Trapiche (Pinot Noir)          | \$124.500 |

**White Wine**

|                                |           |
|--------------------------------|-----------|
| Santa Alicia (Sauvignon Blanc) | \$64.500  |
| Angaro (Chardonnay)            | \$69.500  |
| Telteca (Chardonnay)           | \$70.500  |
| Santa Helena (Chardonnay)      | \$79.500  |
| Undurraga (Riesling)           | \$89.500  |
| Marques De Villa De Leyva S.B. | \$93.500  |
| Etchart (Torrantes)            | \$104.500 |