LE PANORAMIC
RESTAURANT

STARTERS

Pan de bono VÉGÉTARIEN — 13
Pumpkin hummus, homemade pickles, pipián rojo, achiote
Pan de bono: cheese bread / pipián rojo: sauce made with red chillies and pumpkin seeds / achiote: a seed from South America

Sea bass ceviche — 15
Shallot, tamarillo aguachile, chulpi maize, jalapeño and coriander
Tamarillo aguachile: a tangy dish made with chillies and tropical fruit / chulpi corn: grilled corn

Homemade Antioquia-style butifarra and arepa — 15
Avocado purée, mustard seed pickles, herbs
Antioquia-style butifarra: a small sausage made from veal / arepa: corn bread

Grilled octopus — 16
Octopus, Iberian chorizo, aji duo, green plantain crisps
Aji duo: sauces made with sweet chillies

MAIN COURSES

Cartagenera beef chuck — 24
Suero costeño, patacón, hogao, feta, mixed salad leaves
Suero costeño: fermented dairy product / patacón: green plantain fritter / hogao: a sauce made from tomatoes, onions, garlic and coriander

Guinea fowl fillet — 23
Celeriac gratin, chestnut and apple, red wine jus, shallots and herbs

Homemade burger — 22
150g beef patty, bacon, pepper cheddar, lamb's lettuce, tomatoes, gherkins, homemade ketchup, honey mustard and homemade chips

Lamb chop 280g — 28
Soursop chuyaco, leeks and parsnips
Soursop chuyaco: exotic fruit condiment

Matured ribeye steak 250g — 35
Baby potatoes, rich gravy, red wine jus

White hake steak wrapped in a banana leaf — 24
Cassava, ripe plantain, ají encurtido
Ají encurtido: chilli-based sauce

Tumaqueño-style haddock in encocado — 22
Sweet potato purée with red cabbage and almonds
Encocado: a sauce made with coconut milk

Warm butternut squash salad VÉGÉTARIEN — 22
Butternut squash, sunflower seeds, baby spinach leaves, goat's cheese, cucumber, pickles

ACCOMPANIMENTS

Chips and homemade mayonnaise — 5
Seasonal homemade salad — 5
Sweet potato purée — 5

CHEESE & DESSERTS

Selection of two mature cheeses of the moment — 13
Homemade chutney

Cholao — 13
Exotic fruit salpicon, lulo granita and condensed milk
Salpicon: fruit mix / lulo: exotic fruit

Chocoflan — 14
Bean jam, pumpkin
Bean jam: a sweet spread made from black beans

Rice pudding — 12
Fig melao and sorbet
Fig melao: figs in syrup

Blueberry masato — 12
Blueberry sorbet, pistachios
Blueberry masato: a fermented drink made from blueberries

Café gourmand / Champagne gourmand — 12 / 17
Assortment of homemade mini desserts

Our dishes are homemade

Prices in €

We are happy to provide details of the origin of our meats and a list of allergens.