



*Can Tradición*  
By Sergio Botero



## ENTREES

### CHIVO GUARJIO

Eggplant breaded goat (small pieces of meat cooked in their own fat) from Guajira served with titoté coconut rice and kapeshuna beans **\$69.000**

### COSTILLA DE CERDO

Thick cut pork ribs (on the bone) very slow air less cooked served with caraotas (black beans) puree from Sierra Nevada and zaatar (Arabic spice) **\$65.000**

### CODILLO DE CERDO

Sous vide knuckle pork cooked in its own juices, pipilongo dust (similar to pepper from the Pacific), arracaha puree and local apricots **\$66.000**

### MORRILLO DE RES PULLADO

Low temperature cooked hump with tamarind sauce served with apastelado rice (similar to risotto texture) with Caribbean encocado (onion, tomato and coconut milk), corn and almonds **\$63.000**

### SOBREBARRIGA

Air less cooked flank steak with traditional seasoning from the central region of the country served with fat confited potatoes in a creamy cheese, tomato, coriander and onion sauce **\$63.000**

## DESSER

### NUBE NEGRA

Fluffy chocolate (70%), cocoa, gulupa, chocolate cookie crumbs and sugar cloud **\$20.000**

### JALEA DE TAMARINDO

Tamarind mousse, cold cream coastal cheese serum and sweet millo popcorn (alegrías)

### MIGUELUCHO

A typical dessert made with milk, lemon, unrefined whole cane sugar served with almojábana cake (cheese, butter and corn bread) and guanábana ice cream **\$18.000**

### AMAZONAS

Coca leave cake, copoazú (white cocoa from Amazonas) ice cream, granadilla (similar to passion fruit) foam **\$20.000**

### HELADO DE KOLA ROMAN

Kola Roman (local soft drink) ice cream, macadamias cake, haba tonka (spicy from Orinoquia) infused cream **\$18.000**

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## SNACKS FROM COLOMBIA

4 PIECES PER SERVING

### CASADO DE MORCILLA

Grilled cornmeal pancake stuffed with blood sausage from Envigado **\$16.000**

### EMPANADAS DE LECHONA

Deep fried purple cariacó corn dough filled with lechona (rice and slow cooked pork) **\$16.000**

### BALAS DE PLATANO

Ripe plantain fritter stuffed with local seven-leather cheese **\$16.000**

### VEGAN QUIBBE

Lentil and wheat quibbe **\$14.000**

### LOSTER MARRANITAS

Deep fried greenish-yellow plantain filled with lobster served with prawn mayo **\$20.000**



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## APPETIZERS

### PAPA NATIVA

Twice cooked native potatoes with a poached egg with Amazonas truffle and coastal cheese serum **\$25.000**

### MOTE DE QUESO

A traditional coastal cheese soup with cassava, yam and eggplant **\$26.000**

### CRUDO DE ARAWANA

Arawana (fish from the Amazonas river) marinated with chontaduro, lime and onion served with cassava croquette **\$29.000**

### MOLUSCOS DE RECOLECCIÓN DE MANGLAR

Green plantain, achiote and coconut milk dough stuffed with piangua (a mollusk from de the Pacific mangrove forest), piacuil, copei snail and enconcado (onion, tomato and coconut milk sauce) with chontaduro **\$29.000**

### CHICHARRÓN DE CERDO

Air less cooked pork belly with pickled shallots served with purple cabbage salad, ripe plantain and vanilla sauce **\$25.000**

## ENTREES

### POLLO PIPIÁN

Broiled chicken thighs served with spiced peanuts, tomatos and mashed native potatos **\$45.000**

### CONEJO CHICHARO

Chicharo (Guajira tamaca palm coconut milk) seasoned rabbit, sweet pepper and sweet chili pepper served with cassava puree and coastal cheese serum **\$52.000**

### LANGOSTINO EN CHICHARRÓN

Pacific prawns breaded with puffed pork skin served with ñame puree and tucupí mayo (fermented mandioca, peppers and ants) **\$69.000**

### PESCADO DE TEMPORADA

Seasonal sea fish served with white coconut rice, pickled shallots, sweet pepper chicken stock on the side **\$62.000**

### TRUCHA

Roasted trout with clarified butter served with boronía puree (green/ripe plantain, eggplant and cassava), coastal cheese serum and roasted garlic sauce **\$52.000**

### ARROZ DE GAMBAS

Grilled Colombian pacific prawns served with tomato apastelado rice (similar to risotto texture), coconut milk, shrimp and jaiba crab **\$60.000**

[www.contradicionrestaurante.com](http://www.contradicionrestaurante.com)

LOS PRECIOS SUGERIDOS EN CARTA NO INCLUYEN IMPUESTO AL CONSUMO DEL 8%

