

# THE MINIS

## **Crackling minis**

Pork crackling minis with almojábana and fresh onions.  
2 uts. \$26.000 3 uts. \$39.000  
Suggested pairing: Jei Jei

## **Mini burgers of The Brothers**

With blue cheese sauce, cheddar cheese, and crispy leeks.  
2 uts. \$26.000 3 uts. \$39.000  
Suggested pairing: Club colombia Dorada.

## **Cartagenera beef sandwich bites**

Braised for 12 hours, with crispy onions.  
2 uts. \$26.000 3 uts. \$39.000  
Suggested pairing: Vino Chardonay.

## **Mini fried green plantains with shrimp**

In chipotle mayo and avocado.  
2 uts. \$26.000 3 uts. \$39.000  
Suggested pairing: Moscow mule

## **Cobs**

Grilled with whey and coated in Costeño cheese.  
2 uts. \$22.000 3 uts. \$33.000  
Suggested pairing: Patrón Reposado On The Rocks.

# APPETIZERS

## **The Brothers' pork crackling**

Pork cracklings toasted over Sinuano whey, with lulo chili, and a side of red onion and cilantro salad. \$33.000  
Suggested pairing: Canes Mojito

## **Toast-fried pork crackling**

Juicy pork crackling, perfect for enjoying with some drinks. \$32.000  
Suggested pairing: Cabernet Franc wine

## **Shucked corn cob**

Shredded Creole corn with beef tenderloin, chicken, bacon, freshly ground Costeño cheese, ripio potatoes, and our aioli. \$37.900  
Vegetarian. \$30.000  
Suggested pairing: The Brothers' Summer Red Wine Spritzer

## **Spicy Creole Potatoes**

Drenched in our hogao sauce with a touch of spice and our aioli.  
\$24.000  
vegan \$24.000   
Suggested pairing: Malbec wine.

## **Ceviche in passion fruit honey**

Fresh fish with passion fruit honey, red onion, and bacon bits  
\$39.900  
Suggested pairing: Moscow mule.



# SALADS

## **The Kitchen Salad**

lettuce mix, Emmental cheese, roasted bell peppers, Parmesan cheese, crispy leeks, and herb-infused vinaigrette.

Vegetarian. **\$27.000**

vegan **\$27.000** chicken **\$34.000**

Salmón **\$47.000**

*Suggested pairing: Soda Lulada.*

## **Salad with Camembert**

Lettuce mix, a whole caramelized Camembert cheese, marinated tomatoes, and nut praline.

Vegetarian. **\$45.500** chicken **\$52.500**

Salmón **\$69.000**

*Suggested pairing: Soda Lychess.*

## **Charcoal-grilled heart of palm**

Half heart of lettuce grilled over charcoal, finished with blue cheese dressing, balsamic vinegar reduction, bacon bits, and crispy onions. **\$27.000**

*Suggested pairing: Lemongrass Soda*

# SOUPS

## **Roasted Tomato Soup**

Roasted Tomato Soup with avocado, cheese, and corn crisps, with a slight spiciness.

**\$28,000**

with chicken **\$35,000** Vegan **\$28,000** 

*Suggested pairing: tequila patrón.*

## **Chocoana Galofre Soup**

Chocoana soup with shrimp and fresh fish in a coconut milk base, served with rice.

**\$39,000**


*Suggested pairing: Sauvignon Blanc wine.*



# MAIN DISH

## "Creole Paella"

Colombian Pacific shrimp rice cooked in coconut sauce, finished with dots of Costeño whey and with a paella-like texture but with all the national flavor.

\$69,000 Vegan \$64,000 

Suggested pairing: Merlot wine.

## Pork crackling rice

Brothy rice finished with pork crackling, lime, red onion, and cilantro.

\$49,000

Suggested pairing: Dewar's

## Short rib roast in Cartagena beef sauce

Slow-cooked for 18 hours, served in Cartagena black beef sauce. + 1 side dish.

\$59,500

Suggested pairing: Patron añejo.

**Chicken milanese** \$35,000

**Sticky rice** \$39,900

## Breaded pork chop

Breaded pork chop finished with grated Parmesan cheese. + 1 side dish.

\$38,000

Suggested pairing: Paloma Cocktail.

## Shrimp encocado

With all the flavor of the Colombian Pacific, accompanied by plantain chips and white rice. \$54,000

Vegan \$49,000 

Suggested pairing: mojito cane.

## Colombian Pacific fried snapper

1.300g snapper\* Served like on the beaches of our country's Pacific coast (Fish cracklings) Accompanied by plantain chips, Costeño cream, and house sauce. \$96,000

\*Weight raw\*

Suggested pairing: Club Colombia Dorada

# BURGERS

## The Brothers' burger

100% beef patty, fresh vegetables, blue cheese sauce, cheddar cheese, and crispy leeks.

Order it with French fries or Creole potatoes.

Single 125g patty \$39,900

Double patty 250g \$49,900

## The Sister (Burger Master)

100% beef patty, sweet bacon mayonnaise, cheddar cheese, and crispy onions.

Fresh vegetables on the side. Order it with

French fries or Creole potatoes. Single

125g patty \$39,900

Double patty 250g \$49,900



## BBQ

100% beef patty, fresh vegetables, and our special bacon and crispy onion BBQ sauce.

Order it with French fries or Creole potatoes.

Single 125g patty \$39,900

Double patty 250g \$49,900

## The Classic

100% beef patty, crispy onions, house sauce, bacon, and mizuna lettuce.

Order it with French fries or Creole potatoes.

Single 125g patty \$39,900

Double patty 250g \$49,900



# CHARCOAL GRILLED

## **The Chicken Brothers**

Half chicken marinated and finished on the grill, with criollo hogao and garlic sauce. + 1 side dish.

**\$43,000**

Suggested pairing: Carmenere wine

## **BBQ ribs**

500gr slow cooked for 12 hours, smothered in BBQ sauce. + 1 side dish, ideal for 2 people. **\$64,500**

Suggested pairing: Pinche Ahumado.

## **Beef tenderloin**

220g Charcoal-Grilled. Order it with 1 of the sauces:

- Hogao
- Blue Cheese Sauce
- Cartagenera Posta Sauce

+ 1 side dish. **\$52,500**

Suggested pairing: Cabernet Sauvignon wine.

## **New York steak**

300g charcoal-grilled steak with herb butter + 1 side dish.

**\$79,900**

Suggested pairing: Dewar's.

## **Salmón**

220g charcoal-grilled steak + 1 side dish.

**\$59,000**

Suggested pairing: Gin and tonic

## **Fish of the day**

220g Charcoal-Grilled Steak + 1 Side Dish. **\$59,900**

Suggested pairing: White Thyme.

## **Pork tenderloin**

300g grilled pork tenderloin with fresh spring onions + 1 side dish.

**\$43,000**

Suggested pairing: Rosé wine.

# KIDS MENU

## **Cheeseburger**

100% beef patty (125g), Cheddar cheese.

French fries.

**\$34,900**

## **Chicken tenders**

Fried chicken breast tenders and French fries.

**\$34,900**



# SIDES AND PORTIONS

## **Mashed ripe plantains**

With garlic sauce. \$12,000

## **Creole potatoes**

With house sauce. \$12,000

## **French fries**

With house sauce. \$12,000

## **Banana chips**

with hogao sauce \$12,000

## **House salad**

Mix of lettuce with red radishes, marinated tomatoes, and orange vinaigrette.  
\$12,000

## **White rice**

\$9,000

# DESSERTS

## **Friends' Almojábana Cake**

The best almojábana cake in the country served with panela syrup and cream. \$25,000  
Suggested pairing: Limonita Spritz.

## **Our Style Marriage**

Our interpretation of marriage, Cheese panna cotta with guava jelly and powdered dulce de leche. \$25,000  
Suggested pairing: Sauvignon Blanc wine.

## **Ice Creams**

\$9,000

## **Friends' Volcano Cake**

The famous Chocolate Volcano Cake from Friends, with a molten center, accompanied by ice cream. \$25,000  
Suggested pairing: Club Colombia negra

## **Passion Fruit and Oreo Pie**

Ice Cream Passion Fruit Pie on an Oreo crust. \$25,000

Suggested pairing: Sauvignon Spungy Purple



# ***HOT DRINKS***

## ***American coffee***

\$6.000

## ***Cappuccino***

\$7.000

## ***Espresso***

\$6.000

## ***coffe latte***

\$5.300

## ***Macchiato***

\$6.000

## ***Fruit Infusion***

\$6.000

# ***COLD DRINK***

## ***Sodas***

### ***Lemongrass Soda***

\$10.000

### ***Ginger Soda***

\$10.000

### ***Lychee Soda***

\$10.000

### ***Lulada Soda***

\$10.000

## ***Others***

### ***Gaseosa***

\$7.000

### ***Pitcher of water or sparkling water 750 ml***

\$10.000

### ***Soda***

\$7.000

### ***Water bottle 750 ml***

\$7.000

### ***Sparkling water bottle***

\$8000

## ***Lemonades and juices***

### ***Coconut Lemonade***

\$10.000

### ***Natural Lemonade***

\$10.000

### ***Tangerine Juice***

\$10.000

### ***Biche Mango Lemonade***

\$12.000

## ***Beer***

### ***Club Colombia***

\$12.000

### ***Stella Artois***

\$14.000

### ***Corona***

\$14.000

### ***Michelada with Salt and Lime***

\$2.000

### ***Michelada with sweet chili sauce, lime, Worcestershire sauce, and spicy sauce***

\$3.500



# COCKTAILS

## NEGRONI

### **Classic Negroni**

Bombay sapphire, Martini Rosso, Campari. **\$36.000**

### **Negroni bourbon**

Bourbon, Martini Rosso, Campari. **\$36.000**

## Classic Cocktails

### **Dry martini**

Bombay Sapphire, Martini Blanco, Elixir de Elettaria. **\$39.000**

### **Margarita cazador**

Cazadores Blanco, lemon juice, sweet chili salt rim.

**\$31.000**

### **Mojito caña**

Bacardi Carta Blanca, lemon juice, simple syrup, fresh mint.

**\$31.000**

### **Gin tonic kitchen**

Bombay Sapphire, tonic, dehydrated mix. **\$32.000**

### **Old fashion**

Dewar's 12, house bitters, candied plums **\$32.000**

### **Ancestral Negroni**

Ojo de tigre, Martini Rosso, Campari. **\$39.000**

### **Primal Negroni**

Aguardiente Premiun, Martini Rosso, Campari. **\$31.000**

### **Penicillin**

Dewar's 12, lemon juice, ginger syrup, dehydrated lemon. **\$32.000**

### **Moscow mule**

Grey Goose, lemon juice, fresh mint, ginger syrup, dehydrated lemon.

**\$45.000**

### **Paloma cazadores**

Cazadores Blanco, lemon juice, pink grapefruit, agave honey, sweet chili salt rim.

**\$30.000**

### **Paloma Patrón**

Patrón Reposado, lemon juice, pink grapefruit, agave honey, sweet chili salt rim.

**\$57.000**



## **Signature Cocktails**

### **Jeí jeí**

Bombay Sapphire, lemon juice,   
elettaria elixir, mint, basil.  
\$39.900

### **Tomillo Sapphire**

Bombay Sapphire, lychee extract,   
ginger tonic, thyme, lemon,   
pink pepper powder. \$41.900

### **Pinche ahumado**

Ojo de tigre, Cazadores Blanco,   
lemon juice, jalapeño honey,   
sweet chili salt, pansy flower,   
passion fruit. \$40,000

### **Moscow mule Sao Paulo**

Grey Goose, lemon juice,   
fresh mint, ginger syrup,   
house foam, dehydrated lemon.  
\$45,000

## **Spritz**

### **Limonita**

Limoncello, sparkling wine,   
Brittany soda, dehydrated   
grapefruit. \$42,000

### **Don pepe**

Tio Pepe, Sparkling wine,   
lemongrass, Brittany soda,   
dehydrated mix. \$30.000

### **Caño cristales**

Dewar's 12, lemon juice,   
Port, simple syrup,   
cinia flower. \$39,900

### **Lemongrass red**

Bacardi Carta Blanca,   
lemon juice, mint, lemongrass syrup,   
blackberry infusion. \$30,000

### **Tinto de verano**

Red wine, Canada Dry Ginger,   
lemon juice. \$20,000

### **Campari**

Campari, sparkling wine,   
Bretaña soda, dehydrated   
mix. \$33,000

### **Aperol**

"Aperol, sparkling wine,   
Brittany soda, dehydrated   
mix. \$30,000

