



EN

## DAY TOUR MENU

served at Bayside

### STARTERS

#### *Trilogy*

*Tasting of three typical entrances of the Cartagena's gastronomy served in the same dish including*

#### Bay Ceviche

Fresh marinated bass bites, tiger's milk, chili pepper and coriander

#### Shrimp cocktail

The Cartagena's cold shrimp ceviche with ketchup, mayonnaise and onion

#### Patacón con hogao

Crunchy fried green plantain with fresh onion and tomatoes sauce

#### *Vegetarian Option*

*Tasting of three typical entrances of the Cartagena's gastronomy served in the same dish including*

#### Mango Ceviche

Mango, sweet peppers, onion and a dash of lemon juice

#### Patacón with guacamole

Crunchy fried green plantain with Colombian style guacamole

#### Boronía

Creamy smashed eggplant and sweet plantain

### MAIN DISH

#### Catch of the day

Red Snapper, Bass, Barracuda or Grouper according to the catch of the day, grilled or papillote style (marinated and cooked with vegetables in bijao leave-traditional cooking plant)

#### Oriental Tenderloin

Sautéed tenderloin bits and fresh vegetables with soy sauce and spring onion

#### Chicken Salad

Mix of greens, tomato, cucumber, onion and mozzarella cheese

#### Parmigiana Eggplant

Eggplant slices marinated with fresh tomato, Parmigiano Reggiano cheese and basil

## SIDES

### Coconut rice

Local recipe of rice cooked with fresh coconut

### White rice

### Green Salad

Mix of greens, tomato, cucumber and onion

### Patacones

Crunchy fried green plantain

### Wok Vegetables

## DESSERT

### *Trilogy*

*Tasting of three typical desserts of the Cartagena's gastronomy served in the same dish including*

### Corozo's Bombon

Red Caribbean fruit, sour and sweet

### Cocada

Coconut bombon

### Tamarindo

Petit four of local fruit

## DRINKS\*

### Red Wine

### White Wine

### Rosé Wine

### Club Colombia Beer

\*One drink included

\*\*Prices include consumption tax. By provision of the SIC the tip is suggested, voluntary and corresponds to 10%, which can be accepted, rejected or modified according to the valuation of the service.