

# Menu

# Breakfast



## ISLEÑO

Tropical fruits, , 2 arepas de huevo (corn fried bread filled with eggs) with sour cream, fresh seasonal fruit juice & Colombian coffee, Tea, or hot chocolate.

## ANTONELLA

Tropical fruits, fried eggs with roasted tomato and crunchy parmesan cheese, fresh seasonal fruit juice & Colombian coffee, Tea, or hot chocolate.

## CORALINA

Tropical fruits, , 2 eggs any style, bread basket, fresh seasonal fruit juice & Colombian coffee, Tea, or hot chocolate.

## AMERICAN



Tropical fruits, 2 eggs any style, pancakes with honey and butter, fresh seasonal fruit juice & Colombian coffee, Tea, or hot chocolate.

## MAIN COURSES

### THE FISH

*All our dishes are prepared with fresh seasonal fish from local and traditional fishermen.*

#### Traditional Cartagena's Menu

Fried fish, island's rice cooked with coconut, green fried plantain with sour cream and fresh salad of the day

#### Grilled Fish

Grilled seasonal fish fillets

#### Au Vin Fish

Fish fillet marinated in white wine, ginger, spices and vegetables

#### Papillote Fish

Fish fillet marinated and cooked with vegetables in bijao leave (traditional cooking plant)

#### Shellfish sauce Fish

#### Breaded Fish Nuggets

With tartar sauce and chimichurri

## CEVICHE

### **Peruvian Ceviche**

Classic fresh seasonal fish Ceviche with ginger and mango

### **Seasonal fish and shrimp Ceviche**

With coconut cream & ginger, coriander and crunchy corn

### **Octopus, scargot and fish Ceviche**

With Tiger's Milk infused with sea urchin

### **Cartagena's Shrimp Cocktail**

The traditional one with onion, tomatoes and special house sauce

## THE CRUSTACEANS

### **King Crab Crown**

With coconut milk, garlic and spring onion

**\*\*55.000**

### **Coralina Lobster**

500 gr. grilled with lemon and coriander infused butter

**\*\*110.000/500 gr y 200 pesos per additional gr.**

## THE STEAKS

### **Grilled Steak**

330 gr. of grilled steak

### **Steak Pepper**

With black pepper and wine sauce

### **Criollo Steak**

With traditional Colombian sauce made with tomatoes, onion and sweet peppers

### **Oriental Beef**

Stir fried with vegetables, soy sauce and spring onion

## THE CHICKEN

### **Papillote Chicken**

Chicken fillet marinated and cooked with vegetables in bijao leave (traditional cooking plant)

### **Maka's Chicken**

Stewed with tomatoes, onion and spices

### **Chicken with Mushroom**

Chicken fillet with fresh creamy mushroom sauce

### **Honey and Mustard Chicken**

### **Chicken Nuggets**

Fried chicken nuggets with orly sauce

### **Coralina Wings**

With ginger infused BBQ sauce

## THE CASSEROLES

### Shrimp Casserole

Shrimp soup with coconut cream, onion and tomatoes, island's rice cooked with coconut, green fried plantain with sour cream and fresh salad of the day

### Shellfish Casserole

Shrimp, mussels, octopus, squid and fish soup with coconut cream, onion and tomatoes, island's rice cooked with coconut, green fried plantain with sour cream and fresh salad of the day

## THE RICE

### Parmigiana Shrimp

Cooked with coconut milk, al dente vegetables and shrimps with garlic (shellfish are optional)

### Risotto di mare

Arboreo rice cooked with wine and shrimps, fresh arugula, cherry tomatoes and parmigiano flakes

\*\*38.000

## LA PASTA

### Di Mare

Spaghetti with creamy tomatoes sauce and parsley butter shrimps

### Primavera

Spaghetti or penne rigate with olive oil, garlic, cherry tomatoes, spring onion, basil, mint and parmigiano flakes

### Chicken and Mushroom

Penne rigate with chicken breast and mushroom with cream and cheese sauce

## THE SALADS

### **Coralina**

Mix of greens, tomatoes, fresh sautéed vegetables in olive oil, costeño cheese and vinaigrette

### **Sea Salad**

Mix of greens, shrimps and squid with garlic, cherry tomatoes, crunchy onion and french vinaigrette

### **Coastal Salad**

Mix of greens, sautéed octopus and squid in garlic and coriander olive oil, with vinaigrette

### **Honey Mustard Chicken**

Mix of greens, tomatoes, fresh sautéed vegetables in olive oil, costeño cheese, honey mustard chicken and vinaigrette

### **Chef's Salad**

Ask the waiter for the daily offer

## THE SANDWICHES

### **Coralina Club**

Grilled chicken fillet, fried egg, cheese, tomato, onion, lettuce and house sauces

### **Salmon Burger**

With blue cheese sauce

## THE SIDES

*All our dishes come with fresh salad of the day and two sides to choose*

Island's traditional coconut rice  
Fried green plantain with sour cream  
Stir fried vegetables  
Boronía (smashed sweet plantain with eggplant)  
Sweet plantain and cheese lasagna  
Home made fries  
Potato hulls with parsil butter

*\*The Menú includes one main dish, seasonal fruit juice and dessert of the day*

*\*\* Dishes not included in the menu (additional price)*

## THE SNACKS

(NOT INCLUDED IN THE MENU)

### CEVICHE

Classic Peruvian fish Ceviche with ginger and mango  
\*\*35.000

Seasonal fish and shrimp Ceviche with coconut cream & ginger, coriander and crunchy corn  
\*\*35.000

Cartagena's Shrimp Cocktail, the traditional one with onion, tomatoes and special house sauce  
\*\*35.000

Octopus, scargot and fish Ceviche with Tiger's Milk infused with sea urchin  
\*\*40.000

### CARPACCIO

Beef Carpaccio with olive oil, fried capers, parmigiano flakes and fresh arugula  
\*\*35.000

Octopus Carpaccio with fried capers, orange supremes, purple olive emulsion and greens  
\*\*50.000

### OTHER OPTIONS

Fresh fish, chicken or beef broth  
\*\*15.000

Breaded Fish Nuggets with tartar sauce and chimichurri  
\*\*25.000

Giorgio's Octopus, grilled and marinated in olive oil, parsley, red onion and garlic  
\*\*50.000

## BEVERAGES

### FRESH FRUIT JUICES

Orange,  
Passionfruit, Mango, Pineapple, Melon, Lulo,  
Watermelon, Papaya, Corozo,  
Tamarindo, Tree  
tomato, Blackberry, Strawberry  
\*\*15.000

### NON ALCOHOL COCKTAILS

Mango or Passion Fruit Mojito  
Piña Colada Para la niña  
Passion Fruit Caipirosca  
Coco Loco  
Strawberry, Mango or Watermelon Daiquiri  
Cuba Libre  
Pilot  
\*\*25.000

### CORALINA'S LEMONADES

Coconut lemonade \*\*18.000  
Cherry lemonade \*\*15.000  
Mint lemonade \*\*15.000  
Natural lemonade \*\*12.000

### OTHER OPTIONS

Sparkling or plane water \*\*6.000  
Coca-cola or zero \*\*8.000  
Ginger Ale \*\*8.000  
Las Islas coconut water \*\*15.000

## THE WINE

### WHITE

House wine (Frontera - Sauvignon Blanc) \*\*18.000 / 95.000

Mugo - Rioja \*\*95.000

Cousino Macul Don Luis - Chardonnay \*\*110.000

Casillero del Diablo - Sauvignon Blanc \*\*110.000

Marqués Casa Concha - Sauvignon Blanc \*\*190.000

### ROSÉ

House wine (Frontera - Sauvignon rosé) \*\*18.000 / 95.000

Riunite - Lambrusco Rosé \*\*95.000

Maison Castell - Côtes de Provence \*\*110.000

Leyda - Rosé by Pinot Noir \*\*130.000

### RED

House wine (Frontera - Sauvignon) \*\*18.000/95.000

Frontera - Merlot \*\*95.000

Frontera - Carmenere \*\*95.000

Frontera - Cabernet Sauvignon \*\*95.000

Trivento Réserve - Malbec 2017 \*\*120.000

Maison Catell Grande Réserve - Pinot Noir 2016 \*\*130.000

Muga - Rioja \*\*135.000

Navarro Correa Colección Privada - Malbec \*\*135.000

Casillero del Diablo - Carmenere 2015 \*\*140.000

Terrazas Reserva - Mendoza 2016 \*\*190.000

Marqués de Casa Concha - Merlot 2014 \*\*210.000

## SPARKLING WINE

Mionetto Prosecco \*\*140.000

JP Chenet ice \*\*140.000

JP Chenet rosé \*\*140.000

Veuve Cliquot \*\*520.000