

San Antonio

UNA ESTADÍA MEMORABLE

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BREAKFAST

Start the day with a delicious breakfast

AMERICAN

\$27.000

Scrambled eggs, scrambled with tomato & onion or fried.
Seasonal fruit platter.
Portion of ham and cheese.
Arepa (cornmeal cakes) or bread.
A natural fruit juice.
*A hot drink: Black coffee, with milk or tea.

CONTINENTAL

\$20.000

Seasonal fruit platter.
A natural fruit juice.
Arepa (cornmeal cakes) or bread.
*A hot drink: Black coffee, with milk or tea.

SAN ANTONIO

\$35.000

Scrambled eggs, scrambled with tomato & onion or fried.
Portion of chorizo or sausages.
Portion of ham and cheese.
Seasonal fruit platter.
Arepa (cornmeal cakes) or bread.
A natural fruit juice.
*A hot drink: Black coffee, with milk or tea.

BRUNCH

\$40.000

Scrambled eggs, scrambled with tomato & onion or fried.
Portion of shredded meat, black beans.
Seasonal fruit platter.
Arepa (cornmeal cakes) or bread.
A natural fruit juice.
*A hot drink: Black coffee, with milk, hot chocolate or tea.

*Our breakfast hours are from 8:30 a.m. to 10:00 a.m.



OTHER

SCRAMBLED EGGS

\$13.000

SCRAMBLED EGGS WITH TOMATO & ONION

\$13.000

FRIED EGGS

\$13.000

HAM AND CHEESE OMELETTE

\$14.000

SANDWICH

\$20.000

EMPANADA

\$7.000

AREPA (CORNMEAL CAKES)

\$4.000

STUFFED AREPA (STUFFED CORNMEAL CAKES)

\$9.200

SOUP OF THE DAY

\$15.000

PANCAKES (2 UNITS)

\$12.000



DRINKS

ORANGE JUICE

\$9.500

NATURAL JUICE

\$9.000

CAPUCCINO

\$7.000

MOCACCINO

\$9.000

ESPRESSO

\$4.500

LATTE

\$7.500

HOT CHOCOLATE

\$9.000

AROMATIC WATER

\$4.500

BROWN SUGAR CANE HOT DRINK

\$5.000

TEA

\$5.500

BLACK COFFEE

\$5.000

*Please indicate if you have an allergy or intolerance to any food.

*Half portions will cost 70% of the value of the item.

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STARTERS

SOUP OF THE DAY \$29.000

CREAMY SOUP OF THE DAY \$19.000

FRENCH STYLE ONION SOUP \$30.000

Beef and onion based broth, topped with toasted bread and cheese gratin.

TEQUEÑOS "LA TEPUYANA" \$24.000

Cheese fingers served with our exquisite sweet and sour peppers sauce.

SHRIMP COCKTAIL \$32.500

 (picante bajo)

Fresh cup with tender shrimp bathed in creamy sauce based on tomato, onion and coriander, with a touch of spice.

FALAFEL (ARABIAN CHICKPEAS CAKE) \$24.000

Arabic-style crispy chickpeas cake, accompanied by smoked eggplant mayonnaise.

EMPANADAS Unidad \$7.000

Corn dough stuffed with: shredded meat, pabellon, domino, sliced cheese, dogfish, chicken or pelúa.

PORK SCRATCHINGS \$30.000

Traditional pork rinds with creole potatoes sauteed.

SOUP AS MAIN COURSE \$33.000

Our soup of the day, accompanied with a portion of rice and avocado.

SAN ANTONIO BBQ CHICKEN WINGS \$24.000

Accompanied by French fries.

LA TEPUYANA MIX \$40.000

Variety of sausages "La Tepuyana" accompanied by Creole potatoes and guacamole.

MUSSEL MARINIÈRES \$49.000

500g of mussels in white wine.

PERUVIAN STYLE CEVICHE \$29.000

Mix of fresh white fish with tiger milk.

Mixed Ceviche \$35.000



SALADS

CAESAR SALAD \$30.000

Fresh and crisp mix of lettuce, croutons, parmesan cheese, with a traditional anchovy based dressing.

Chicken option \$40.000

Shrimp option \$49.000

SAN ANTONIO SALAD \$30.000

 (contains nuts)

Fresh and crisp lettuce mix, apples, walnuts and croutons, with a blue cheese dressing.

Chicken option \$40.000



VEGETARIAN

NOODLES \$38.000

Stir-fried rice noodles with vegetables in oriental sauce.

QUINOTTO \$40.000

Delicious quinoa cooked in vegetable broth and seasonal stir fry vegetables.

AUBERGINE SAUCE PASTA \$38.000

Neapolitan sauce with sautéed aubergines on pasta.

CREAMY MUSHROOM RICE \$45.500

(45 minute preparation)

Creamy mushroom-based risotto.

SAN ANTONIO SPECIAL \$40.000

Falafel accompanied by Moors and Christians with fresh salad.

CHILDREN'S MENU

BOLOGNESE PASTA

Short or long pasta with delicious bolognese sauce.

\$25.000

MINI GERMAN

Robust German-style sausage, accompanied with a generous french fries portion.

\$25.000

BBQ CHICKEN CUBES

Breaded cubes of tender breast served with our BBQ sauce.

\$25.000



POULTRY

CHICKEN STROGANOFF

Stir-fried chicken breast cubes, with sauce mushrooms and milk cream with a touch of French mustard.

\$43.500

GRILLED CHICKEN BREAST

Juicy chicken breast that can accompany with mushroom or honey mustard sauce.

\$35.000

NEAPOLITAN CHICKEN MILANESE

Breaded chicken breast fillet, gratin and bathed in tomato sauce.

\$49.000

CHICKEN MILANESE

Breaded breast fillet, served with fries and fresh salad.

\$43.500

CHICKEN CURRY

Chicken breast cubes with onion and curry, accompanied by rice and salad.

\$43.500



MEATS

MEAT STROGANOFF

Stir-fried beef tenderloin cubes with sauce of mushrooms, pickles, cream of milk and a touch of French mustard.

\$49.000

PABELLÓN

Typical Venezuelan dish that combines shredded meat, white rice, beans blacks and slices of ripe plantain.

\$45.500

ASADO NEGRO

Venezuelan cuisine dish: Marinated Beef pieces, golden and cooked in a typical dark and semisweet sauce.

\$45.500

SAN ANTONIO RIBS

Marinated ribs in red wine and cooked in their own sauce.

\$49.000

BEEF TENDERLOIN 300gr

Succulent medallions at the desired term and sauce to choose from your preference.

\$49.000

BEEF BOURGUIGNON

Beef stewed in red wine and vegetables.

\$49.000



PORK

OSSOBUCO

Generous piece of pork with bone, baked in its own sauce, served with mashed potatoes and fresh salad.

\$49.000

ALTA BAVIERA

Combination of braised pork hock, two robust German-type grilled sausages accompanied by sauerkraut and Creole potatoes.

\$56.500

ALSATIAN SAUERKRAUT

Two robust German-type sausages, one smoked rib and a succulent braised pork hock steamed along with sauerkraut and Creole potatoes inside an exotic "tahini".

\$65.000

LA TEPUYANA RIBS

Baked rib piece, enhanced with the artisan smoked.

\$49.000

SAUSAGE MIX

Juicy German-style sausages (red and white) grilled and served with sauerkraut and rich Creole potatoes.

\$52.000

SUCKLING PIG

Portion of succulent cooked suckling pig for 12 hours on low heat, accompanied by Moors and Christians.

\$54.000

BRAISED PORK HOCK

Baked pork elbow, accompanied with sauerkraut and tasty Creole potatoes.

\$45.000

FISH

PARIHUELA Delicious Peruvian seafood soup.	\$45.000	VALENCIAN PAELLA <i>(60 minute preparation)</i> Portion for two people minimum. Traditional Spanish rice dish accompanied by chicken and seafood.	\$100.000
FRESH TROUT Famous grilled steak, bathed in meniere sauce, mushrooms or garlic.	\$45.000	Price per person	\$50.000
TILAPIA FILLET Fresh piece of grilled white fish.	\$35.000	POACHED SALMON FILLET	\$60.000
Seafood sauce option.	\$16.500	Fish cooked in orange juice with white wine, accompanied by mashed potatoes and fresh salad.	
GRILLED SALMON FILLET Grilled piece of salmon.	\$60.000	COCONUT SEAFOOD CASSEROLE	\$49.000
		Traditional Colombian Pacific stew based on of tomato with coconut milk, white fish and seafood, served on a bed of white rice.	

HOUSE RECOMMENDATIONS

GRILLED TUNA

Grilled tuna steak.

\$55.000

SEAFOOD PASTA

Pasta in wine-based sauce white with onion and shellfish.

\$49.000

GOULASH HUNGARIAN STYLE

Delicious meat stew, highlighting the paprika as Main ingredient.

\$49.000

NEW YORK STEAK

450g New York steak.

\$55.000

EXTRAS

WHITE RICE	\$6.000	STIR-FRIED VEGETABLES	\$8.000
MASHED POTATOES	\$7.000	RIPE PLANTAIN SLICES	\$7.000
CREOLE POTATOES	\$6.500	BLACK BEANS	\$6.500
FRENCH FRIES	\$8.000	TO-GO BOX	\$2.500

SWEETS

CHOCOLATE CAKE	\$17.000	BANANA or CARROT CAKE	\$14.000
TORRONCINO  <i>(contains nuts)</i> Ice cream cake with nuts and caramel.	\$18.500	 <i>(contains cinnamon)</i>	
THREE MILKS CAKE	\$17.000	APPLE STRUDEL	\$18.500
QUESILLO (CAMEL FLAN)	\$14.000	 <i>(contains cinnamon and nuts)</i>	
		ICE CREAM	\$8.500
		ICE CREAM ADDITION	\$5.000

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DRINKS

NATURAL JUICE	\$9.000	COCONUT LEMONADE	\$14.000
ORANGE JUICE	\$9.500	SODA	\$6.500
NATURAL JUICE IN MILK	\$11.000	WATER	\$7.500
NATURAL LEMONADE <small>OR BROWN SUGAR CANE</small>	\$9.000	SPARKLING WATER	\$7.500
SPEARMINT LEMONADE	\$10.000	MILKSHAKE	\$18.000
CHERRY LEMONADE	\$10.000		

BEERS

NATIONAL	\$10.000	NATIONAL BEER MICHELADA	\$12.500
IMPORTED	\$13.000	IMPORTED BEER MICHELADA	\$15.500

ALCOHOLIC DRINKS

WINE BY BOTTLE

Ask for available wines

Ask

SANGRIA (Red, Withe or Rose)

Jug \$130.000

1/2 Jug \$90.000

SCHNAPPS

1/2 Bottle \$65.000

Bottle \$120.000

MARGARITA (Lemon) \$32.000

BLOODY MARY \$32.000

HOT WINE \$32.000

WINE (Red, Withe or Rose) \$24.000

CANELAZO \$17.500

SCHNAPPS \$11.000

TÍO PEPE SHERRY \$27.000

SCREWDRIVER \$29.000

AMARETTO \$27.000

REFAJO (Beer and flavored soda) according to combination.

VIEJO DE CALDAS RUM \$24.000

COUNTREAU \$27.000

BACARDÍ RUM \$22.000

SMIRNOFF \$22.000

ABSOLUT \$27.000

TANQUERY \$40.000

12 YEARS WHISKY \$27.000

8 YEARS WHISKY \$22.000

TEQUILA \$27.000

CAMPARI \$30.000

SAMBUCA \$27.000

BAILEYS \$27.000

*Here, you feel
at home.*

“TIPPING WARNING: Consumers are informed that this business establishment suggests to its consumers a corresponding tip of 10% of the value of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the bill, indicate to the person who assists you if you want said value to be included in the invoice or not, or indicate the value that wants to tip.

In this commercial establishment, the money collected as a tip is destined 100% among the workers in the service area.

If you have any problem with the collection of the tip, contact the Superintendence of Industry and Commerce hotline, to file your complaint, to the telephone numbers: in Bogotá, 5920400 PBX: 5870000 Ext. 1190/1191, for the rest of the country, national free line 018000-910165”.