

San Antonio

UNA ESTADÍA MEMORABLE

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BREAKFAST

Start the day with a delicious breakfast

AMERICAN

\$30.000

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

\$38.000

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

\$14.000

SCRAMBLED EGGS WITH TOMATO & ONION

\$14.000

FRIED EGGS

\$14.000

HAM AND CHEESE OMELETTE

\$16.000

SANDWICH

\$20.000

EMPANADA

\$7.000

AREPA (CORNMEAL CAKES)

\$4.500

STUFFED AREPA (STUFFED CORNMEAL CAKES)

\$10.000

SOUP OF THE DAY

\$20.000

PANCAKES (2 UNITS)

\$14.000



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	\$30.000	EMPANADAS Unidad	\$7.000
CREAMY SOUP OF THE DAY	\$20.000	Corn dough stuffed with: shredded meat, pabellon, domino, sliced cheese, dogfish, chicken or pelúa.	
FRENCH STYLE ONION SOUP	\$30.000	PORK SCRATCHINGS	\$30.000
Beef and onion based broth, topped with toasted bread and cheese gratin.		Traditional pork rinds with creole potatoes sauteed.	
TEQUEÑOS "LA TEPUYANA"	\$25.000	SOUP AS MAIN COURSE	\$35.000
Cheese fingers served with our exquisite sweet and sour peppers sauce.		Our soup of the day, accompanied with a portion of rice and avocado.	
SHRIMP COCKTAIL	\$34.000	SAN ANTONIO BBQ CHICKEN WINGS	\$24.000
 (picante bajo)		Accompanied by French fries.	
Fresh cup with tender shrimp bathed in creamy sauce based on tomato, onion and coriander, with a touch of spice.		LA TEPUYANA MIX	\$40.000
FALAFEL (ARABIAN CHICKPEAS CAKE)	\$24.000	Variety of sausages "La Tepuyana" accompanied by Creole potatoes and guacamole.	
Arabic-style crispy chickpeas cake, accompanied by smoked eggplant mayonnaise.		MUSSEL MARINIÈRES	\$50.000
		500g of mussels in white wine.	
		PERUVIAN STYLE CEVICHE	\$30.000
		Mix of fresh white fish with tiger milk.	
		Mixed Ceviche	\$36.000



SALADS

CAESAR SALAD	\$30.000	SAN ANTONIO SALAD	\$30.000
Fresh and crisp mix of lettuce, croutons, parmesan cheese, with a traditional anchovy based dressing.		 (contains nuts)	
Chicken option	\$40.000	Fresh and crisp lettuce mix, apples, walnuts and croutons, with a blue cheese dressing.	
Shrimp option	\$50.000	Chicken option	\$40.000



VEGETARIAN

NOODLES	\$40.000	CREAMY MUSHROOM RICE	\$46.000
Stir-fried rice noodles with vegetables in oriental sauce.		(45 minute preparation)	
QUINOTTO	\$40.000	Creamy mushroom-based risotto.	
Delicious quinoa cooked in vegetable broth and seasonal stir fry vegetables.		SAN ANTONIO SPECIAL	\$40.000
AUBERGINE SAUCE PASTA	\$38.000	Falafel accompanied by Moors and Christians with fresh salad.	
Neapolitan sauce with sautéed aubergines on pasta.			

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.

\$45.000

GRILLED CHICKEN BREAST

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

\$38.000

NEAPOLITAN CHICKEN MILANESE

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

\$50.000

CHICKEN MILANESE

Breaded breast fillet, served with fries and fresh salad.

\$45.000

CHICKEN CURRY

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

\$45.000



MEATS

MEAT STROGANOFF

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

\$50.000

PABELLÓN

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

\$46.500

ASADO NEGRO

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

\$46.500

SAN ANTONIO RIBS

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

\$50.000

BEEF TENDERLOIN 300gr

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

\$50.000

BEEF BOURGUIGNON

Beef stewed in red wine and vegetables.

\$50.000



PORK

OSSOBUCO

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

\$50.000

ALTA BAVIERA

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

\$57.500

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".

\$68.000

LA TEPUYANA RIBS

Baked rib piece, enhanced with the artisan smoked.

\$50.000

SAUSAGE MIX

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

\$45.000

BRAISED PORK HOCK

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

\$48.000

FISH

PARIHUELA Delicious Peruvian seafood soup.	\$56.000	VALENCIAN PAELLA <i>(60 minulé preparation)</i> Portion for two people minimum. Traditional Spanish rice dish accompanied by chicken and seafood.	\$120.000
FRESH TROUT Famous grilled steak, bathed in meniere sauce, mushrooms or garlic.	\$45.000	Price per person	\$60.000
TILAPIA FILLET Fresh piece of grilled white fish.	\$40.000	POACHED SALMON FILLET	\$62.000
Seafood sauce option.	\$18.500	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	\$56.000
		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.

\$56.000

GOULASH HUNGARIAN STYLE

Delicious meat stew,
highlighting the paprika as
Main ingredient.

\$50.000

NEW YORK STEAK

450g New York
steak.

\$56.000

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	\$3.000

SWEETS

CHOCOLATE CAKE	\$17.000	BANANA or CARROT CAKE	\$15.000
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)	\$15.000	 <i>(contains cinnamon and nuts)</i>	
		ICE CREAM	\$9.000
		ICE CREAM ADDITION	\$5.500

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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	EXTRA LIME	\$2.000
		MECHLADO	\$2.500

BEERS

NATIONAL	\$15.000	NATIONAL BEER MICHELADA	\$17.500
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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 \$15.000

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 \$29.000

8 YEARS WHISKY \$25.000

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”.