



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.

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.

CONTINENTAL

Seasonal fruit platter.

A natural fruit juice.

Arepa (cornmeal cakes) or bread.

*A hot drink: Black coffee, with milk or tea.

BRUNCH \$40.000

\$20.000

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	EMPANADA	\$7.000
SCRAMBLED EGGS WITH TOMATO & ONION	\$14.000	AREPA (CORNMEAL CAKES)	\$4.500
FRIED EGGS	\$14.000	STUFFED AREPA (STUFFED CORNMEAL CAKES)	\$10.000
HAM AND CHEESE OMELETTE	\$14.000	SOUP OF THE DAY	\$20.000
SANDWICH	\$20.000	PANCAKES (2 UNITS)	\$18.000

DRINKS

ORANGE JUICE	\$9.500	HOT CHOCOLATE	\$12.000
NATURAL JUICE	\$9.000	AROMATIC WATER	\$4.500
CAPUCCINO	\$9.000	BROWN SUGAR CANE HOT DRINK	\$5.500
MOCACCINO	\$12.000	TEA	\$6.000
ESPRESSO	\$5.500	BLACK COFFEE	\$6.000
LATTE	\$9.500		

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

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



STARTERS			
SOUP OF THE DAY	\$30.000	EMPANADAS Unidad Corn dough stuffed with: shredded meat, pabellon, domino, sliced cheese,	\$7.000
CREAMY SOUP OF THE DAY	\$20.000	dogfish, chicken or pelúa.	
		PORK SCRATCHINGS	\$30.000
FRENCH STYLE ONION SOUP Beef and onion based broth,	\$35.000	Traditional pork rinds with creole potatoes sauteed.	
topped with toasted bread and cheese gratin.		SOUP AS MAIN COURSE	\$38.000
TEQUEÑOS "LA TEPUYANA"	\$25.000	Our soup of the day, accompanied with a portion of rice and avocado.	
Cheese fingers served with our exquisite sweet and sour peppers sauce.	•	SAN ANTONIO BBQ CHICKEN WINGS	\$24.000
SHRIMP COCKTAIL		Accompanied by French fries.	* * * * * * * * * *
🍐 (picante bajo)	\$35.000	LA TEPUYANA MIX	\$40.000
Fresh cup with tender shrimp bathed in creamy sauce based on tomato, onion and		Variety of sausages "La Tepuyana" accompanied by Creole potatoes and guacamole.	
coriander, with a touch of spice.		MUSSEL MARINIÈRES	\$50.000
FALAFEL (ARABIAN CHICKPEAS CAKE)	\$24.000	500g of mussels in white wine.	
Arabic-style crispy chickpeas cake,	Ψ2 -1 .000	PERUVIAN STYLE CEVICHE	\$30.000
accompanied by smoked eggplant mayonnaise.		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) Fresh and crisp lettuce mix, Lorem destent walnuts and croutons, with a blue cheese dressing.	
Chicken option Shrimp option	\$40.000 \$50.000	Chicken option	\$50.000

VEGETARIAN

NOODLES	\$40.000		
Stir-fried rice noodles with vegetables in oriental sauce.		CREAMY MUSHROOM RICE (45 minute preparation)	\$46.000
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.

GRILLED CHICKEN BREAST

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

NEAPOLITAN CHICKEN MILANESE

Breaded chicken breast fillet, gratin and bathed in tomato sauce. \$45.000

\$38.000

\$50.000

CHICKEN MILANESE

Breaded breast fillet, served with fries and fresh salad.

CHICKEN CURRY

Chicken breast cubes with onion and curry, accompanied by rice and salad. \$45.000

\$45.000

MEATS

MEAT STROGANOFF

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

PABELLÓN

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

ASADO NEGRO

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

\$50.000

\$47.500

\$47.500

SAN ANTONIO RIBS

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

BEEF TENDERLOIN 300gr

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

BEEF BOURGUIGNON

Beef stewed in red wine and vegetables.

\$50.000

\$50.000

\$50.000



\$50.000

\$58.500

\$68.000

PORK

OSSOBUCO

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

ALTA BAVIERA

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

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".

LA TEPUYANA RIBS

Baked rib piece, enhanced with the

artisan smoked.

SAUSAGE MIX

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

BRAISED PORK HOCK

Baked pork elbow, accompanied with sauerkraut and tasty Creole potatoes. \$48.000

\$50,000

\$45.000



PARIHUELA Delicious Peruvian seafood soup.	\$56.000	VALENCIAN PAELLA (60 minuté preparation)	\$120.000
FRESH TROUT Famous grilled steak, bathed in	\$46.000	Portion for two people minimum. Traditional Spanish rice dish accompanied by chicken and seafood.	
meniere sauce, mushrooms or garlic.		Price per person	\$60.000
TILAPIA FILLET Fresh piece of grilled white fish.	\$40.000	POACHED SALMON FILLET	\$65.000
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.	\$65.000	COCONUT SEAFOOD CASSEROLE Traditional Colombian Pacific stew based on of tomato with coconut milk, white fish and seafood, served on a bed of white rice.	\$56.000

HOUSE RECOMMENDATIONS				
GRILLED TUNA	SEAFOOD PASTA	GOULASH HUNGARIAN STYLE	NEW YORK STEAK	
Grilled tuna steak.	Pasta in wine-based sauce white with onion and shellfish.	Delicious meat stew, highlighting the paprika as Main ingredient.	450g New York steak.	
\$56.000	\$56.000	\$50.000	\$57.000	

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 \$17.000 BANANA or CARROT CAKE CHOCOLATE CAKE \$15.000 (contains cinnamon) TORRONCINO \$18.500 APPLE STRUDEL \$18.500 (contains nuts) (contains cinnamon and nuts) Ice cream cake with nuts and caramel. \$17.000 \$9.000 ICE CREAM THREE MILKS CAKE QUESILLO (CARAMEL FLAN) \$15.000 \$5.500 ICE CREAM ADDITION





	1	COCONUT LEMONADE	\$15.000
NATURAL JUICE	\$9.500	SODA	\$6.500
ORANGE JUICE	\$10.000		±7500
NATURAL BUICE IN AND IZ	¢12.000	WATER	\$7.500
NATURAL JUICE IN MILK	\$12.000	SPARKLING WATER	\$7.500
NATURAL LEMONADE OR BROWN SUGAR CANE	\$10.000	AALL KOLLAKE	¢10,000
SPEARMINT LEMONADE	\$10.000	MILKSHAKE	\$18.000
3F LARWIN I LLWONADL	Ψ10.000	EXTRA LIME	\$2.000
CHERRY LEMONADE	\$12.000	MECHLADO	\$2.500



NATIONAL \$15.000 NATIONAL BEER MICHELADA \$17.500

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)	\$35.000
BLOODY MARY	\$35.000
HOT WINE	\$35.000
WINE (Red, Withe or Rose)	\$25.000
CANELAZO	\$18.500
SCHNAPPS	\$15.000
TÍO PEPE SHERRY	\$27.000
SCREWDRIVER	\$30.000
AMARETTO	\$30.000

REFAJO (Beer and flavored soda)	according to combination.
VIEJO DE CALDAS RUM	\$30.000
COUINTREAU	\$30.000
BACARDÍ RUM	\$25.000
SMIRNOFF	\$25.000
ABSOLUT	\$30.000
TANQUERY	\$40.000
12 YEARS WHISKY	\$30.000
8 YEARS WHISKY	\$26.000
TEQUILA	\$28.000
CAMPARI	\$30.000
SAMBUCA	\$28.000
BAILEYS	\$28.000

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".