

San Antonio

UNA ESTADÍA MEMORABLE

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BREAKFAST

Start the day with a delicious breakfast

AMERICAN	\$35.000	CONTINENTAL	\$22.000
Scrambled eggs, scrambled with tomato & onion or fried. Seasonal fruit platter. Portion of ham and cheese. Arepas (cornmeal cakes) or bread. A natural fruit juice. *A hot drink: Black coffee, with milk or tea.		Seasonal fruit platter. A natural fruit juice. Arepas (cornmeal cakes) or bread. *A hot drink: Black coffee, with milk or tea.	
SAN ANTONIO	\$40.000	BRUNCH	\$45.000
Scrambled eggs, scrambled with tomato & onion or fried. Portion of chorizo or sausages. Portion of ham and cheese. Seasonal fruit platter. Arepas (cornmeal cakes) or bread. A natural fruit juice. *A hot drink: Black coffee, with milk or tea.		Scrambled eggs, scrambled with tomato & onion or fried. Portion of shredded meat, black beans. Seasonal fruit platter. Arepas (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	\$15.000	EMPANADA	\$7.500
SCRAMBLED EGGS WITH TOMATO & ONION	\$15.000	AREPA (CORNMEAL CAKES)	\$5.500
FRIED EGGS	\$15.000	STUFFED AREPA (STUFFED CORNMEAL CAKES)	\$12.000
HAM AND CHEESE OMELETTE	\$17.000	SOUP OF THE DAY	\$22.000
SANDWICH	\$22.000	PANCAKES (2 UNITS)	\$20.000

DRINKS

ORANGE JUICE	\$10.500	HOT CHOCOLATE	\$14.000
NATURAL JUICE	\$10.500	AROMATIC WATER	\$5.500
CAPUCCINO	\$10.500	BROWN SUGAR CANE HOT DRINK	\$6.000
MOCACCINO	\$14.000	TEA	\$6.500
ESPRESSO	\$6.500	BLACK COFFEE	\$7.000
LATTE	\$10.500		

***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	\$35.000	EMPANADAS <small>Unidad</small>	\$7.500
CREAMY SOUP OF THE DAY	\$22.000	Corn dough stuffed with: shredded meat, pabellón, domino, sliced cheese, dogfish, chicken or pelúa.	
FRENCH STYLE ONION SOUP	\$38.000	PORK SCRATCHINGS	\$33.000
Beef and onion based broth, topped with toasted bread and cheese gratin.		Traditional pork rinds with creole potatoes sautéed.	
TEQUEÑOS "LA TEPUYANA"	\$28.000	SOUP AS MAIN COURSE	\$38.000
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	\$40.000	LA TEPUYANA MIX	\$45.000
🔥 <small>(picante bajo)</small> Fresh cup with tender shrimp bathed in creamy sauce based on tomato, onion and coriander, with a touch of spice.		Variety of sausages "La Tepuyana" accompanied by Creole potatoes and guacamole.	
FALAFEL (ARABIAN CHICKPEAS CAKE)	\$25.000	MUSSEL MARINIÈRES	\$55.000
Arabic-style crispy chickpeas cake, accompanied by smoked eggplant mayonnaise.		500g of mussels in white wine.	
		PERUVIAN STYLE CEVICHE	\$36.000
		Mix of fresh white fish with tiger milk.	
		Mixed Ceviche	\$40.000



SALADS

CAESAR SALAD	\$33.000	SAN ANTONIO SALAD	\$33.000
Fresh and crisp mix of lettuce, croutons, parmesan cheese, with a traditional anchovy based dressing.		✖ <small>(contains nuts)</small>	
Chicken option	\$45.000	Fresh and crisp lettuce mix, apples, walnuts and croutons, with a blue cheese dressing.	
Shrimp option	\$55.000	Chicken option	\$45.000



VEGETARIAN

NOODLES	\$45.000	CREAMY MUSHROOM RICE	\$51.000
Stir-fried rice noodles with vegetables in oriental sauce.		<small>(45 minute preparation)</small>	
QUINOTTO	\$45.000	Creamy mushroom-based risotto.	
Delicious quinoa cooked in vegetable broth and seasonal stir fry vegetables.		SAN ANTONIO SPECIAL	\$44.000
AUBERGINE SAUCE PASTA	\$42.000	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.

\$28.000

MINI GERMAN

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

\$28.000

BBQ CHICKEN CUBES

Breaded cubes of tender breast served with our BBQ sauce.

\$28.000

POULTRY

CHICKEN STROGANOFF

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

\$50.000

GRILLED CHICKEN BREAST

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

\$42.000

NEAPOLITAN CHICKEN MILANESE

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

\$55.000

CHICKEN MILANESE

Breaded breast fillet, served with fries and fresh salad.

\$50.000

CHICKEN CURRY

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

\$50.000

MEATS

MEAT STROGANOFF

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

\$55.000

SAN ANTONIO RIBS

\$55.000

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

PABELLÓN

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

\$52.000

BEEF TENDERLOIN 300gr

\$55.000

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

ASADO NEGRO

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

\$55.000

BEEF BOURGUIGNON

\$55.000

Beef stewed in red wine and vegetables.

PORK

OSSOBUCO

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

\$55.000

LA TEPUYANA RIBS

\$55.000

Baked rib piece, enhanced with the artisan smoked.

ALTA BAVIERA

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

\$64.000

SAUSAGE MIX

\$50.000

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

\$75.000

BRAISED PORK HOCK

\$52.000

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

 **FISH**

PARIHUELA Delicious Peruvian seafood soup.	\$62.000	VALENCIAN PAELLA (<i>60 minuté preparation</i>) Portion for two people minimum. Traditional Spanish rice dish accompanied by chicken and seafood.	\$132.000
FRESH TROUT Famous grilled steak, bathed in meniere sauce, mushrooms or garlic.	\$51.000	Price per person	\$66.000
TIAPIA FILLET Fresh piece of grilled white fish.	\$44.000	POACHED SALMON FILLET	\$74.000
Seafood sauce option.	\$20.500	Fish cooked in orange juice with white wine, accompanied by mashed potatoes and fresh salad.	
GRILLED SALMON FILLET Grilled piece of salmon.	\$74.000	COCONUT SEAFOOD CASSEROLE	\$62.000
		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.	SEAFOOD PASTA Pasta in wine-based sauce white with onion and shellfish.	GOULASH HUNGARIAN STYLE Delicious meat stew, highlighting the paprika as Main ingredient.	NEW YORK STEAK 450g New York steak.
\$62.000	\$62.000	\$55.000	\$65.000

 **EXTRAS**

WHITE RICE	\$7.000	STIR-FRIED VEGETABLES	\$9.000
MASHED POTATOES	\$8.000	RIPE PLANTAIN SLICES	\$8.000
CREOLE POTATOES	\$7.500	BLACK BEANS	\$7.500
FRENCH FRIES	\$9.000	TO-GO BOX	\$4.000

SWEETS

CHOCOLATE CAKE	\$18.500	BANANA or CARROT CAKE	\$16.500
TORRONCINO ☞ (<i>contains nuts</i>) Ice cream cake with nuts and caramel.	\$20.000	☞ (<i>contains cinnamon</i>)	
THREE MILKS CAKE	\$18.500	APPLE STRUDEL	\$20.000
QUESILLO (CARAMEL FLAN)	\$16.500	☞ (<i>contains cinnamon and nuts</i>)	
		ICE CREAM	\$10.000
		ICE CREAM ADDITION	\$6.500

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DRINKS

NATURAL JUICE	\$10.500	COCONUT LEMONADE	\$17.000
ORANGE JUICE	\$10.500	SODA	\$7.500
NATURAL JUICE IN MILK	\$13.500	WATER	\$8.500
NATURAL LEMONADE OR BROWN SUGAR CANE	\$11.000	SPARKLING WATER	\$8.500
SPEARMINT LEMONADE	\$11.000	MILKSHAKE	\$20.000
CHERRY LEMONADE	\$14.000	EXTRA LIME	\$3.000
		MECHLADO	\$3.500

BEERS

NATIONAL	\$16.500	NATIONAL BEER MICHELADA	\$19.500
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ALCOHOLIC DRINKS

WINE BY BOTTLE

Ask for available wines	Ask
SANGRIA (Red, Withe or Rose)	
Jug	\$140.000
1/2 Jug	\$98.000
SCHNAPPS	
1/2 Bottle	\$70.000
Bottle	\$130.000
MARGARITA (Lemon)	\$38.500
BLOODY MARY	\$38.500
HOT WINE	\$38.500
WINE (Red, Withe or Rose)	\$28.000
CANELAZO	\$20.500
SCHNAPPS	\$16.500
TÍO PEPE SHERRY	\$29.500
SCREWDRIVER	\$33.000
AMARETTO	\$33.000

REFAJO (Beer and flavored soda) according to combination.

VIEJO DE CALDAS RUM	\$33.000
COINTREAU	\$33.000
BACARDÍ RUM	\$27.500
SMIRNOFF	\$27.500
ABSOLUT	\$33.000
TANQUERY	\$45.000
12 YEARS WHISKY	\$33.000
8 YEARS WHISKY	\$29.000
TEQUILA	\$30.000
CAMPARI	\$33.000
SAMBUCA	\$30.000
BAILEYS	\$30.000



*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".