

San Antonio

UNA ESTADÍA MEMORABLE

BREAKFAST

Start the day with a delicious breakfast

AMERICAN

\$35.000

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

\$22.000

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

SAN ANTONIO

\$40.000

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

\$45.000

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

\$15.000

SCRAMBLED EGGS WITH TOMATO & ONION

\$15.000

FRIED EGGS

\$15.000

HAM AND CHEESE OMELETTE

\$17.000

SANDWICH

\$22.000

EMPANADA

\$7.500

AREPA (CORNMEAL CAKES)

\$5.500

STUFFED AREPA (STUFFED CORNMEAL CAKES)

\$12.000

SOUP OF THE DAY

\$22.000

PANCAKES (2 UNITS)

\$20.000



DRINKS

ORANGE JUICE

\$10.500

NATURAL JUICE

\$10.500

CAPUCCINO

\$10.500

MOCACCINO

\$14.000

ESPRESSO

\$6.500

LATTE

\$10.500

HOT CHOCOLATE

\$14.000

AROMATIC WATER

\$5.500

BROWN SUGAR CANE HOT DRINK

\$6.000

TEA

\$6.500

BLACK COFFEE

\$7.000

*Please indicate if you have an allergy or intolerance to any food.
*Half portions will cost 70% of the value of the item.

STARTERS

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



SALADS

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



VEGETARIAN

<div>NOODLES</div> <div>Stir-fried rice noodles with vegetables in oriental sauce.</div> <div>\$45.000</div>	
<div>QUINOTTO</div> <div>Delicious quinoa cooked in vegetable broth and seasonal stir fry vegetables.</div> <div>\$45.000</div>	<div>CREAMY MUSHROOM RICE</div> <div>(45 minute preparation)</div> <div>Creamy mushroom-based risotto.</div> <div>\$51.000</div>
<div>AUBERGINE SAUCE PASTA</div> <div>Neapolitan sauce with sautéed aubergines on pasta.</div> <div>\$42.000</div>	<div>SAN ANTONIO SPECIAL</div> <div>Falafel accompanied by Moors and Christians with fresh salad.</div> <div>\$44.000</div>

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

PABELLÓN

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

\$52.000

ASADO NEGRO

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

\$55.000

SAN ANTONIO RIBS

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

\$55.000

BEEF TENDERLOIN 300gr

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

\$55.000

BEEF BOURGUIGNON

Beef stewed in red wine and vegetables.

\$55.000



PORK

OSSOBUCO

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

\$55.000

ALTA BAVIERA

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

\$64.000

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

LA TEPUYANA RIBS

Baked rib piece, enhanced with the artisan smoked.

\$55.000

SAUSAGE MIX

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

\$50.000

BRAISED PORK HOCK

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

\$52.000



FISH

PARIHUELA	\$62.000	VALENCIAN PAELLA	\$132.000
Delicious Peruvian seafood soup.		(60 <i>minuté</i> preparation)	
		Portion for two people minimum.	
FRESH TROUT	\$51.000	Traditional Spanish rice dish	
Famous grilled steak, bathed in		accompanied by chicken and seafood.	
meniere sauce, mushrooms or garlic.			
		Price per person	\$66.000
TILAPIA FILLET	\$44.000	POACHED SALMON FILLET	\$74.000
Fresh piece of grilled white fish.		Fish cooked in orange juice with	
		white wine, accompanied by mashed potatoes	
Seafood sauce option.	\$20.500	and fresh salad.	
		COCONUT SEAFOOD CASSEROLE	\$62.000
GRILLED SALMON FILLET	\$74.000	Traditional Colombian Pacific stew based on	
Grilled piece of salmon.		of tomato with coconut milk, white fish and	
		seafood, served on a bed of white rice.	

HOUSE RECOMMENDATIONS

GRILLED TUNA

Grilled tuna
steak.

\$62.000

SEAFOOD PASTA

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

\$62.000

GOULASH HUNGARIAN STYLE

Delicious meat stew,
highlighting the paprika as
Main ingredient.

\$55.000

NEW YORK STEAK

450g New York
steak.

\$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	\$20.000	(contains cinnamon)	
(contains nuts)		APPLE STRUDEL	\$20.000
Ice cream cake with nuts and caramel.		(contains cinnamon and nuts)	
THREE MILKS CAKE	\$18.500	ICE CREAM	\$10.000
QUESILLO (CARAMEL FLAN)	\$16.500	ICE CREAM ADDITION	\$6.500

San Antonio

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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 <small>OR BROWN SUGAR CANE</small>	\$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
COUINTREAU	\$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

Taxes are included in our prices.

*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”.