

MENU DE COMIDA



PALMARITO
BEACH HOTEL

R.N.T: 40296

Los platos adicionales en planes todo incluido debe pagar un adicional de:



\$6.000



\$12.000



\$30.000



DESAYUNOS

| | |
|--|----------|
| Huevos pericos / Scrambled eggs..... | \$13.000 |
| Huevos rancheros / Ranch eggs | \$13.000 |
| Pancakes / Pancakes with honey | \$13.000 |
| Sánduche / Sandwich..... | \$13.000 |
| Desayuno continental / Continental breakfast | \$13.000 |
| Yogurt con cereal o granola / Cereal with yogurt | \$13.000 |

NOTA: Todos los desayunos son acompañado con pan o arepa asada, chocolate, café o jugo natural y ensalada de frutas / All breakfast are accompanied with bread or fried corn maze, chocolate, juice or coffee.

PLATOS FUERTES

MARINOS / SEAFOOD

| | | |
|--|----------|---|
| Filete de corvina a la plancha / Grilled fillet | \$34.000 | ● |
| Filete de corvina en salsa marinera / Fillet in seafood suace | \$38.000 | ● |
| Plato típico de pescado / Typical fish dish | \$25.000 | |
| Sierra en salsa de coco / Sawfish in coconut sauce | \$29.000 | ○ |
| Sierra en posta / Sawfish cut in post | \$27.000 | |
| Sierra en salsa de maracuyá / Sawfish in passion fruit sauce | \$29.000 | ○ |
| Sierra en salsa marinera / Sawfish in seafood sauce..... | \$32.000 | ○ |
| Pargo rojo frito / Fried red snapper | \$36.000 | ● |
| Langosta entera / Whole lobster..... | \$60.000 | ● |
| Cazuela de marisco / Seafood casserole..... | \$60.000 | ● |
| <i>(camarón, pulpo, calamar, caracol, langostino y cola de langosta)</i> | | |
| Cazuela marinera / Seafood stew | \$35.000 | ● |
| <i>(camarones, calamar, pulpo y caracol)</i> | | |

CARNE DE RES / BEEF

| | | |
|--|----------|---|
| Lomo a la plancha / Grilled beef loin | \$25.000 | |
| Lomo salteado / Sauteed beef loin | \$28.000 | |
| Lomo a la plancha en salsa de champiñones / Grilled beef loin with mushrooms | \$30.000 | ○ |
| Lomo a la pimienta / Beef loin with pepper | \$27.000 | |

POLLO / CHICKEN

| | | |
|---|----------|--|
| Pechuga a la plancha / Grilled chicken breast..... | \$22.000 | |
| Pechuga salteada con vegetales / Chicken breast sauteed with vegetables | \$25.000 | |
| Pechuga en salsa de champiñones / Chicken breast in mushroom sauce | \$25.000 | |
| Pechuga en salsa de tamarindo / Chicken brast in tamarind sauce | \$25.000 | |

CERDO / PORK

| | | |
|---|----------|--|
| Milanesa de cerdo / Milanese pork | \$25.000 | |
| Lomo a la plancha / Grilled pork loin | \$23.000 | |
| Lomo en salsa B.B.Q / Pork loin bbq suace | \$25.000 | |

| | | |
|---|----------|-----------------------|
| Lomo en salsa agridulce / Pork loin sweet and sour sauce .. | \$28.000 | <input type="radio"/> |
| Lomo salteado / Pork loin salted | \$26.000 | <input type="radio"/> |
| Lomo en salsa de tamarindo / Pork loin in tamarind sauce.. | \$26.000 | <input type="radio"/> |

ARROCES / RICE

| | | |
|---------------------------------------|----------|-----------------------|
| Arroz de camaron / Shrimp rice | \$30.000 | <input type="radio"/> |
| Arroz de marisco / Seafood rice | \$60.000 | <input type="radio"/> |

(camarón, pulpo, calamar, langostino y cola de langosta)

PASTAS / PASTA

| | |
|---|----------|
| Pasta carbonara / Carbonara pasta | \$27.000 |
| Pasta napolitana / Neapolitan pasta | \$23.000 |
| Pasta boloñesa / Bolognese pasta | \$23.000 |

MENU INFANTIL / CHILDREN'S MENU

| | |
|--|----------|
| Nuggets de pollo con papas a la francesa / Chicken nuggets with french fries | \$15.000 |
| Deditos de queso con huevo al gusto / Deditos of cheese with egg to your taste | \$12.000 |

VEGETARIANO / VEGETARIAN

| | |
|--|----------|
| Plato vegetariano (escoger 6 ingredientes) | \$20.000 |
|--|----------|

(arroz, huevo, frijol, lenteja, garbanzo, papa, alverja, champiñones, maíz tierno, tomate, cebolla, pepino, zanahoria y lechuga)

PICADAS / MIXES

| | 1 PAX | 2 PAX | 4 PAX |
|--|----------|--------------------|----------------------|
| Cóctel de camaron / Shrimp cocktail | \$22.000 | | |
| Ceviche de pescado / Fish ceviche | \$22.000 | | |
| Ceviche palmarito / Palmarito's ceviche ... | \$38.000 | | |
| <i>(caracol, pulpo, langostino y pescado)</i> | | | |
| Patacones con hogao | | \$10.000 | \$18.000 |
| <i>(hogao, suero, guacamole y salsas)</i> | | <i>(und 6)</i> | <i>(und 12)</i> |
| Salchipapas con queso parmesano..... | | \$10.000 | \$18.000 |
| Combo fritos | | \$15.000 | \$28.000 |
| <i>(deditos de queso, empanadas de huevo y empanadas de pollo)</i> | | <i>(und 4,2,2)</i> | <i>(und 8, 4, 4)</i> |
| Picada mixta / Snack mix | | \$38.000 | \$70.000 |
| <i>(cerdo, res, pollo, patacón o papa)</i> | | | |
| Picada criolla / Snack typical | | \$32.000 | \$65.000 |
| <i>(chorizo, costilla de cerdo y papa criolla)</i> | | | |

MENU DE BEBIDAS



PALMARITO
BEACH HOTEL

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LICORES / LIQUORS

| | 2oz. | 375ml. | 500ml. | 750ml. |
|------------------------------|---------------|-----------|-----------|-----------|
| Old Parr 12 año | \$14.000 | | \$135.000 | \$179.000 |
| Buchanan's 12 años | \$14.000.. | \$105.000 | | \$179.000 |
| Aguardiente Antioqueño | \$7.000.... | \$49.000 | | \$89.000 |
| Ron medellin 3 años | \$7.000 ... | \$49.000 | | \$89.000 |
| Vodka Absolut | \$10.000..... | | | \$130.000 |
| Jose Cuervo Especial | \$10.000..... | | | \$125.000 |
| Gordon's | \$10.000..... | | | \$140.000 |

VINOS / WINES

| | |
|--|-----------|
| Vino espumoso JP CHENET ROSE ICE | \$105.000 |
| Vino espumoso JP CHENET SPARKLING WITHE | \$105.000 |
| Vino blanco FINCA DE LAS MORAS SAUVIGNON | \$80.000 |
| Vino tinto FINCA DE LAS MORAS MALBEC | \$85.000 |
| Vino blanco TRAPICHE SAUVIGNON | \$80.000 |
| Vino tinto TRAPICHE MALBEC | \$85.000 |

CERVEZAS / BEERS

| | |
|----------------------------|---------|
| Aguila original | \$4.500 |
| Aguila lighth | \$5.000 |
| Club colombia dorada | \$5.500 |
| Club colombia roja | \$5.500 |
| Corona | \$9.000 |
| Smirnoff ice | \$10.00 |

BEBIDAS

| | |
|--------------------|---------|
| Agua | \$3.000 |
| Agua con gas | \$3.000 |
| Gaseosa | \$4.000 |
| Te lipton | \$4.000 |
| Jugo hit | \$4.000 |
| Gatorade | \$6.500 |

JUGOS NATURALES

| | |
|-------------------------|----------|
| Guayaba | \$8.000 |
| Fresa | \$8.000 |
| Maracuyá..... | \$8.000 |
| Mora | \$8.000 |
| Lulo | \$8.000 |
| Piña | \$8.000 |
| Tamarindo | \$8.000 |
| Limonada natural | \$8.000 |
| Limonada cerezada | \$8.000 |
| Limonada de coco | \$9.000 |
| Naranja | \$10.000 |
| Fresquito | \$13.000 |

(Lulo, Maracuyá, Hierba buena, Limón)

SNACKS

| | |
|---|----------------|
| Detodito | \$3.000 |
| <i>(mix, natural o B.B.Q)</i> | |
| Margarita | \$3.000 |
| <i>(natural, pollo o limón)</i> | |
| Choclito | \$2.500 |
| Doritos | \$3.000 |
| Chocolatinas | \$2.500 |
| Galleta festival | \$2.500 |
| <i>(vainilla, chocolate, limón o fresa)</i> | |

HELADOS / ICE CREAM

| | |
|--------------------------------|----------------|
| Chococono grande | \$3.600 |
| Chococono pequeño | \$2.700 |
| Choco Break | \$4.500 |
| Tentazione | \$5.400 |
| Nucita | \$3.800 |
| Muuu | \$2.700 |
| Casero relleno | \$3.500 |
| Casero | \$2.700 |
| Paleta de frutas | \$3.500 |
| Paleta Bombobum | \$3.500 |
| Galleta | \$4.000 |

CÓCTELES / COCKTAILS

| | |
|---|-----------------|
| Destornillador | \$16.000 |
| Mojito | \$18.000 |
| Daiquiri | |
| <i>(limón, maracuyá o fresa)</i> | |
| Cuba libre | \$20.000 |
| Margarita | |
| <i>(limón, maracuyá o fresa)</i> | |
| Caipiriña | |
| <i>(lulo,maracuya o fresa)</i> | |
| Caipiroska | |
| <i>(lulo,maracuya o fresa)</i> | |
| Piña colada | |
| Piña colada especial | \$30.000 |
| <i>(servida en un piña natural)</i> | |
| Coco loco | \$27.000 |
| <i>(ron medellín, vodka, tequila, whisky, aguardiente, mix de coco, ginebra y brandy)</i> | |
| Margarita Corona | \$28.000 |
| Fruits punch | \$25.000 |
| Sex on the beach | \$25.000 |