



Welcome

To the enchanting realm of The Colibri Garden, where culinary delights blend seamlessly with the wonders of nature. Nestled amidst a lush, mystical landscape, this fantastical restaurant beckons you to embark on a culinary adventure like no other. As you step through our jungle gates, be prepared to be transported to a realm where gastronomy intertwines with the beauty of the natural world.

Bienvenidos

Al encantador reino de El Jardín Colibrí, donde los placeres culinarios se entrelazan armoniosamente con las maravillas de la naturaleza! Enclavado en medio de un exuberante y místico paisaje, este restaurante fantástico les invita a embarcarse en una aventura culinaria como ninguna otra. Al atravesar nuestras puertas, prepárense para ser transportados a un reino donde la gastronomía se entrelaza con la belleza del mundo natural.



LA VERANDA
HOTEL & RESTAURANT

Breakfast

"Tribes"



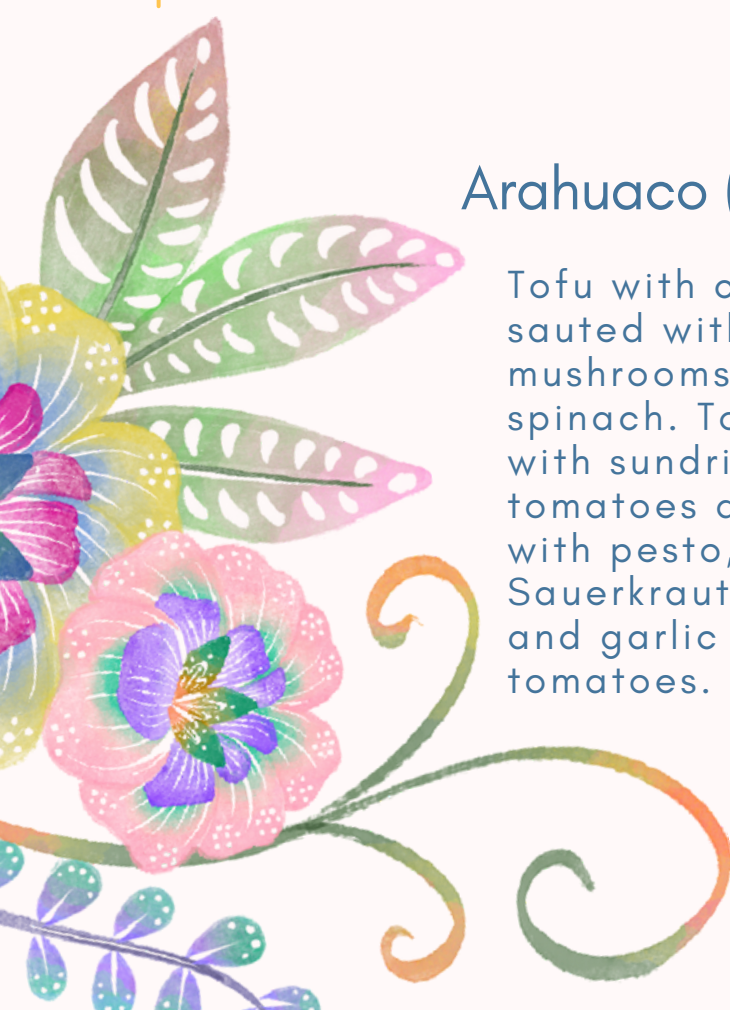
Kankuamo \$25.000

Home made bread toast with cheddar cheese, garlic scrambled eggs, bacon glazed in mapple syrup, ali oli and fried onion strips. Served with fruit.



Arahuaco (vegan) \$27.000

Tofu with curry, sauted with garlic mushrooms and spinach. Topped with sundried tomatoes and served with pesto, Sauerkraut, toasts and garlic cherry tomatoes.



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Breakfast

"Tribes"

Wayu

\$23.000

Two omelette tacos topped with mapple syrup glazed crispy bacon, rugula and cilantro. Served with fruit.



Tayrona (vegetarian)

\$23.000

Two toasts one with humus, Buffala mozarella, garlic cherry tomatoes, almonds, red pepper and balsamic vinegar. Another with cream cheese, avocado slices, Sauerkraut topped with seeds and dried cranberries.



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Breakfast

"Tribes"

Kogui \$22.000

Garlic sauteed potato chunks with green beans, cream and parmesan cheese served with a poached egg.



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Starters

"Birds"



Colibrí \$25.000

Three Jumbo shrimps grilled in garlic butter, served on top of a mango, avocado and grilled oregano cherry tomatoes. Garnished with balsamic spheres and basil flavored olive oil.



Tucan \$17.000

Two panko coated shrimp tacos with guacamole cream, pico de gallo, grilled pineapple and siracha sauce.



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Starters

"Birds"



Guacamaya \$19.000

Four coffee toasts
bruschettas topped
with mozzarella
ciliegine, pesto and
olive oil sundried
tomatoes



Turpial \$17.000

Four patacones
topped with
hummus,
babaganoush,
guacamole, hogao,
grilled cherry
tomatoes and
parmesan cheese.
Served with
siracha mayoneise.



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Starters

"Birds"



Oropendola \$25.000

Panko coated shrimp and squid rings, served with Garlic alioli, soy sauce and sweet chilli sauce.



Azulejo \$20.000

Flautas filled with yellow potato pure, mixed with butter grilled shrimp and crispy bacon. Served with guacamole cream and topped with sour cream and sweet chilly sauce.



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Main Courses

"Trees"

Roble \$70.000

New York strip with grilled shrimp bathed in pepper sauce. Served with rustic potatoes and garlic-roasted green beans.



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Main Courses

"Trees"

Higueron \$52.000

Ribeye with Argentine chimichurri and herb butter. Served with rustic potatoes, aioli, and garlic-infused green beans



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Main Courses

"Trees"

Borojo \$48.000

Traditional dish of the caribbean coast. Coconut shrimp (in coconut milk sauce), served with basmati rice, plantain chips, and lime.



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Main Courses

"Trees"

Arrayan \$48.000

Roasted salmon in creamy parmesan sauce. Served with sautéed spinach and creamy mashed potatoes. Garnished with green apple, radish, sprouts salad, and chili honey.



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Main Courses

"Trees"

Guayacan \$45.000

Linguini with shrimp, calamari, sun-dried tomatoes, and bacon in parmesan sauce. Served with garlic toasts.



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Main Courses

"Trees"

Ceiba \$38.000

Grilled chicken breast with Argentine chimichurri, served on a bed of basmati rice accompanied by mango, avocado, cucumber, bell pepper, and cilantro salad.



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Main Courses

"Trees"

Guacari \$38.000

Pork chop in red wine and mushroom sauce served with creamy mashed potatoes and roasted green beans.



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Main Courses

LAST SEASON

CHICKEN SCHNITZEL

\$38.000

Served with mashed potatoes and fresh salad.

GRILLED PORK TENDERLOIN

\$46.000

Served with mashed potatoes and fresh salad.

PESTO LINGUINE WITH GRILLED
TOFU AND LEMON ZEST

\$34.000

CHICKEN OR BEEF BURGER

\$28.000

CLUB SANDWICH SIEMBRA

\$32.000



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Bowls

POKE BOWL (Salmon or Tofu)

\$38.000

Served with rice, carrots, radish, beets, and cured onions.

SIEMBRA BOWL

\$38.000

Shrimp, broccoli, cucumber, grilled pineapple, toasted corn, and cabbage sauerkraut.

VEGAN BOWL

\$38.000

Quinoa, broccoli, carrots, green beans, cauliflower, tofu, and lulo sauce.

THAI CURRY

Shrimp

\$38.000

Chicken or Tofu

\$34.000



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Desserts

CHOCOLATE CAKE

\$18.000

CARROT CAKE

\$18.000

COCONUT PIE

\$18.000

NUTELLA CREPE

\$18.000



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Drinks

Juices \$10.000
(passion fruit,lulo, mango,blackberry)

Milk \$12.000
2 Fruits Mix

Natural lemonade \$12.000
Mint, cherry or coconut lemonade \$14.000
Bottled water \$7.000
Coke/Coke zero \$7.000

Non alcoholic sodas \$18.000

Base: Soda/Ginger/Tonic

Mix: Sirope/Strawberry/Mango/ Passion Fruit

Frosting: Salt/Pepper/Spices/Tajin

Beers

Aguila \$7.000
Club Colombia \$8.000
Corona \$12.000

Artisan beers \$15.000



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Cocktails

WHISKEY ORGASMO

\$26.000

Almond infused Whiskey, coffee liquor and licor de cafe and cinnamon

MOJITO SPICY

\$24.000

Apple infused rum, eucaliptus, mint, frosted with red pepper

CAIPIRINHA

\$24.000

Basil infused rum with cloves and lemon

GIN & TONIC SIEMBRA

\$26.000

Rosemary infused gin with strawberries and tonic

VELVET SUNSET

\$24.000

Corozo infused Dark rum with sour mix and triple sec

GREEN EYES

\$24.000

Passion fruit infused tequila with blue curacao and brandy

PURPLE SIEMBRA

\$26.000

Grape infused Vodka, sourmix and blue curacao

GIN FIZZ

\$22.000

Ginebra, sourmix, flor de jamaica, cardamomo

INSTAGRAM COCKTAIL

\$80.000

White rum, curacao azul, miel de jengibre, ginger ale, sal, picanta y frutas.

CUBA LIBRE, PINA COLADA, MARGARITA, DAIQUIRI, MOSCOW MULE

\$26.000

Wines

Cabernet Sauvignon \$20.000/70.000

Gran Malbec \$22.000/70.000

Sauvignon blanc \$20.000/70.000

Rose \$18.000/60.000

Carmenere \$20.000/70.000



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