



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"



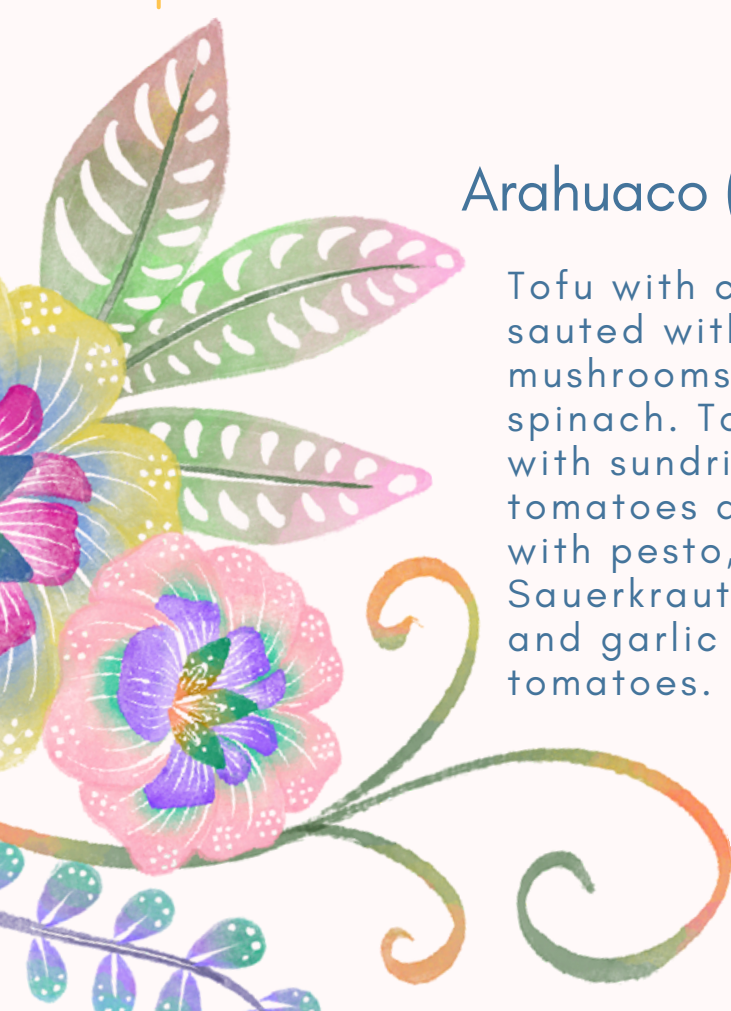
## Kankuamo \$25.000

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.





# 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.



# 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.





# Starters

"Birds"



## Oropendola \$25.000

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



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# Main Courses

"Trees"

## Guayacan (spicy) \$45.000

Linguini with shrimp, calamari, sun-dried tomatoes and bacon in spicy 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, onion, 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.

PESTO LINGUINE WITH GRILLED  
TOFU AND LEMON ZEST

\$34.000

CHICKEN OR BEEF BURGER

\$28.000

CLUB SANDWICH LA VERANDA

\$32.000



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# Bowls



## POKE BOWL (Salmon or Tofu)

\$38.000

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

## LA VERANDA 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





# 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

## Beers

Aguila \$7.000  
Club Colombia \$8.000  
Corona \$12.000  
Artisan beers \$15.000





# Cocktails

<b>MOJITO</b>	\$28.000
<b>MOSCOW MULE</b>	\$28.000
<b>MARGARITA</b>	\$28.000
<b>CAIPIRINHA</b>	\$28.000
<b>PIÑA COLADA</b>	\$28.000
<b>CUBA LIBRE</b>	\$28.000
<b>NEGRONI</b>	\$28.000
<b>APEROL SPRITZ</b>	\$35.000
<b>GIN AND TONIC</b>	
<b>GORDON'S</b>	\$28.000
<b>BOMBAY</b>	\$35.000
<b>HENDRICKS</b>	\$45.000
<b>BILLINI</b>	\$20.000
<b>MIMOSA</b>	\$20.000

## Spirit mixers

<b>TEQUILA MIXER</b>	\$20.000
<b>GIN MIXER</b>	
<b>WHISKY MIXER</b>	
<b>RON MIXER</b>	
<b>VODKA MIXER</b>	

## Shots

<b>BABY GUINNESS</b>	\$18.000
<b>TEQUILA</b>	\$20.000
<b>RON</b>	\$15.000
<b>WHISKY</b>	\$20.000
<b>GIN GORDON'S</b>	\$18.000
<b>GIN BOMBAY</b>	\$22.000
<b>GIN HENDRICK'S</b>	\$30.000
<b>VODKA</b>	\$15.000

## Mocktails

<b>VIRGIN PIÑA COLADA</b>	\$20.000
<b>RED VELVET FIZZ</b>	\$15.000
<b>SUNSHINE SPLASH</b>	\$15.000
<b>FLOR DE JAMAICA FIZZ</b>	\$15.000

## Wines

	<b>GLAS</b>	<b>BOTTLE</b>
Cabernet Sauvignon	\$20.000	/70.000
Gran Malbec	\$22.000	/70.000
Sauvignon blanc	\$20.000	/70.000
Rose	\$18.000	/70.000
Carmenere	\$20.000	/70.000
Champagne	Bottle	\$70.000

