

MENU
ALMUERZO

PLAYA POTRERO

ENTRADAS

CEVICHE BAHÍA

Ceviche de corvina con jugo de limón, cilantro, chile dulce, y cebolla servido con patacones.

\$12.00



TARTAR DE ATÚN

Atún marinado con soya, aceite de ajonjolí, semillas de ajonjolí, cebolla morada, perejil y alcaparras. Servido con chips.

\$10.00

ENSALADA CAPRESE

Queso burratina fresco, tomate Cherrys de color y salsa pesto.

\$14.00

ENSALADA COBB

Lechuga mixta, tomate cherry, cebolla morada, huevo duro, pollo, tocineta y aguacate con aderezo de queso azul.

\$11.00



**ROLLOS PRIMAVERA
CON SALSA DE JENGIBRE**

Lechuga, mango, cebolla morada, pepino, chile dulce, aguacate envuelto en papel de arroz con semillas de sésamo.

\$10.00

ENSALADA CESAR

Lechuga romana, queso parmesano, crotones, y aderezo cesar
Clásica **\$7.00**

(Pídala con su extra de pollo o camarones)

Adicional Pollo **\$4.00**

Adicional Camarón **\$6.00**

ENSALADA NIZARDA

Huevo duro, tomate, papa, vainicas, atún fresco, Kalamata, anchoas, vinagreta de balsámico.

\$12.00

PLATOS FUERTES

TORRE DE VEGETALES

Berenjena marinadas, calabacines grillé, hongo portobello, mozzarella fresco, pasta filo, salsa de pomodoro con eneldo.

\$12.00

CASADO BAHIA

Arroz, frijoles, plátano maduro y ensalada con su elección de fajitas de res, o pesca del día, o pollo a la parrilla.

Fajitas de res **\$14.00**

Pesca del día **\$17.00**

Pollo a la parrill **\$11.00**

ARROZ CON POLLO O CAMARONES

Arroz tradicional con especias, pollo o camarones papas fritas en gajos y ensalada verde.

Pollo **\$12.00**

Camarón **\$15.00**

**PESCA DEL DÍA EN SALSA
DE MARACUYA**

Pesca del día en salsa de maracuya, puré de papas y arúgula.

\$16.00

PARGO ENTERO FRITO

Pargo entero, rice and beans caribeño, ensalada verde y patacones.

\$20.00

**PASTA DE CAMARONES AL LIMÓN,
AJO Y PARMESANO**

Spaghetti con camarones, ajo y parmesano, aderezado con unas gotas de limón y aceite con hierbas.

\$15.00



FIDEOS DE COCO Y CURRY

Fideos de arroz con vegetales en salsa de coco y curry.

\$12.00

(Pídala con su adicional de pollo o camarones)

Adicional Pollo **\$4.00**

Adicional Camarón **\$6.00**

PINCHOS DE POLLO

3 pinchos de pollo cebolla y chile mundial, acompañado de humus (clásico, de remolacha, de zanahoria), chimichurri y romanesco rostizado.

\$14.00

**LOMITO EN SALSA CREMOSA
DE HONGOS**

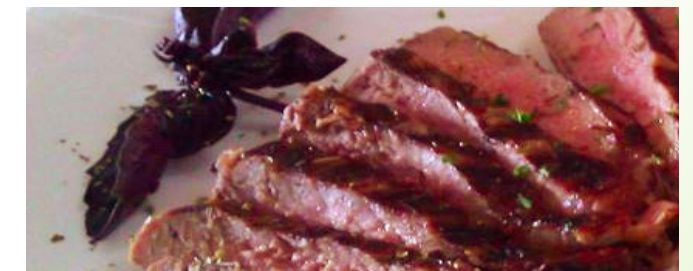
Lomito de res, salsa cremosa de hongos, acompañado con fideos de vegetales salteados.

\$22.00

TAGLIATA DI MANZO:

Queso parmesano, Pesto de tomate deshidratado y chimichurri, servido con camote frito.

\$18.45



TACOS DE CAMARÓN PICANTES

Tortillas de harina, camarón pinky empanizadas, ensalada de repollo y mango (mayonesa, limón, zanahoria, repollo, mango, cilantro) salsa mayonesa picante.

\$16.00

BAHIA DEL SOL BEACH HOTEL



MENU LUNCH

POTRERO BEACH

STARTERS

CEVICHE BAHÍA

Sea bass ceviche with lemon juice, cilantro, sweet peppers, and onion served with fried green plantain.
\$12.00



TUNA TARTAR

Tuna marinated with soy sauce, sesame oil, sesame seeds, red onions, parsley, and cappers served with chips.
\$10.00

CAPRESE SALAD

Water buffalo mozzarella cheese, cherries tomatoes, and pesto sauce
\$14.00

SALAD COBB

Mixed lettuce, cherry tomato, red onion, hardboiled egg, chicken bacon, avocado with blue cheese dressing.
\$11.00



SPRING ROLLS WITH GINGER SAUCE

Lettuce, mango, red onion, cucumber, sweet peppers, avocado, wrapped in rice paper sprinkled with sesame seed
\$10.00

CESAR SALAD

Romaine lettuce, parmesan cheese, crutons, and cesar dressing.
Classic **\$7.00**

(Ask it with your favourite add of grilled chicken or shrimp)

Add Chicken **\$4.00**

Add Shrimp **\$6.00**

NIÇOISE SALAD

Boiled egg and potato, tomato, green beans, fresh grilled tuna fish, Kalamata olives, anchovies, balsamic vinaigrette.
\$12.00

ENTREES

VEGGY TOWER

Marinated eggplant, grilled courgettes, Portobello mushrooms, fresh mozzarella cheese, phylo pastry, marinara sauce, dill.
\$12.00

CASADO BAHIA

Rice, beans, sweet plantain, and salad with your choice of beef fajitas, catch of the day, or grilled chicken.

Beef fajitas **\$14.00**

Catch of the day **\$17.00**

Grilled chicken **\$11.00**

CHICKEN OR SHRIMP RICE

Traditional rice with spices, chicken or shrimp, potato wedges, and green salad.

Chicken **\$12.00**

Shrimp **\$15.00**

CATCH OF THE DAY WITH PASSION FRUIT SAUCE

Catch of the day with passion fruit sauce, mashed potatoes, and rucula.
\$16.00

FRIED RED SNAPPER

Fried red snapper, Caribbean rice and beans, green salad, and fried green plantain.
\$20.00

LEMON SHRIMP, GARLIC AND PARMESAN PASTA

Spaghetti with shrimps, garlic, and parmesan, dressed with a few drops of lemon and olive oil with herbs.
\$15.00



COCONUT AND CURRY RICE NOODLES

Rice noodles with vegetables with a curry and coconut sauce.
\$12.00

(ask it with your favourite add of grilled chicken or shrimp)

Add Chicken **\$4.00**

Add Shrimp **\$6.00**

ORGANIC CHICKEN SKEWERS

Served with classic humms, carrots humus, beets humms, chimichurri and roasted romanesco
\$14.00

BEEF LOIN WITH MUSHROOMS SAUCE

Beef loin, creamy mushroom sauce, accompanied with vegetable noodles.
\$22.00

BEEF TAGLIATA

Shredded parmesan cheese, sun dried tomato pesto, served with sweet potato, served on a rustic cutted grilled beef tenderloin.
\$18.45



SHRIMP SPICY TACOS

Flour tortilla, breaded shrimps, mango coleslaw (lime, sliced carrots, cabbage, mango, cilantro) and spicy mayonnaise.
\$16.00

