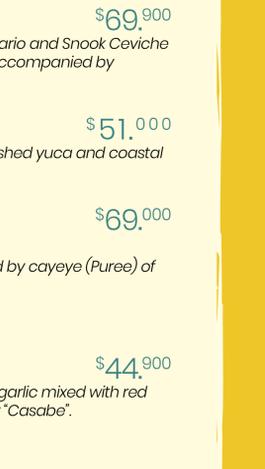


**ROUTE TOWARDS MARDELEVA**

For more than a year we did an expedition through each state, village and town of Colombia, researching and learning about cooks, farmers, fishermen and artisans that were our initial teachers – and inspiration –, to give birth to this new gastronomic proposal we call **MARDELEVA**.

Two seas, 300 beaches, more than 52 islands and 2,900 kilometers of coasts, conform Colombia, one of the world's richest biodiversity places. A collage of african, european, natives, asian and middle east cultures got together to push one of the most multicultural gastronomies in the planet, where was born and named the coast food: a well representative of what we colombians are. A kitchen full of joy, flavors, textures and ancestral techniques.

With the only purpose to support our local producers, every product in **MARDELEVA** is 100% colombian, from small producers, farmers and artisans. We want to contribute in developing a fairer and sustainable market.



*Starters*

- Cocktail and Cebiche Cart** \$69,900  
*Tasting of ceviche and Caribbean cocktails: Isla del Rosario and Snook Ceviche in Creamy Avocado, Shrimp Cocktail and Snail Tartar, accompanied by casabe and house salad.*
- Coal grilled octopus** \$51,000  
*Prepared with barbecued butter, accompanied by mashed yuca and coastal whey pesto.*
- Grilled Blue Crab with Garlic** \$69,000  
*(Market availability)  
Bathed with garlic butter and white wine, accompanied by cayeye (Puree) of "Cuatro Filos" green bananas and house salad.*
- Snook Ceviche in Creamy of Avocado** \$44,900  
*(150 Gr) Sea bass marinated in salt, pepper, lemon and garlic mixed with red onion, coriander and avocado puree. Accompanied by "Casabe".*
- Snook Ceviche Style Rosario Islands** \$36,500  
*(150 Gr) Sea bass marinated with lemon, salt, pepper, garlic mixed with red onion and sweet pepper. Accompanied by avocado slices and "Casabe".*
- Ceviche Caribbean Mix in Avocado** \$42,900  
*Shrimp and Bass marinated with lemon, salt, pepper, garlic mixed with red onion and sweet pepper. Served on avocado and accompanied with "Casabe".*
- Shrimp Cocktail Caribbean Style** \$36,500  
*(150 Gr) Shrimp marinated with lemon, salt, pepper, garlic, mixed with coriander, red onion and house cocktail sauce. Accompanied by soda crackers and "Casabe".*
- Shrimp Cocktail with Avocado** \$42,900  
*Cooked shrimp bathed in house cocktail sauce, brandy and garlic, mixed with avocado, laughter lettuce and cilantro. Accompanied by soda crackers.*
- Mardeleva Pork Rind** \$46,000  
*Pork with crispy skin accompanied by cooked yucca, coastal serum and lemon peels.*
- Plantain Hash Brown 4 Filos (5 Und)** \$39,500  
*Green banana plantains accompanied by cheese and coastal whey with hogao.*
- Plantain Baskets with Ceviches** \$48,500  
*Green banana baskets with: Snook Ceviche in Creamy Avocado, Shrimp Cocktail and Rosario Islands Style Ceviche.*
- Carimañola Stuffed with Fish Salpicón** \$35,500  
*Cassava croquettes stuffed with fish stew with hogao, onion and garlic, accompanied by whey, hogao and spicy whey.*
- Shrimp and Avocado Salad** \$48,900  
*Curly green lettuce, chonto tomato, julienned red onion with shrimp sautéed with toasted garlic butter and avocado with salt and pepper.*
- Beef Carpaccio** \$45,500  
*Thin slices of loin meat, arugula and parmesan in flakes. Accompanied by rustic bread.*
- Crispy Squid** \$44,500  
*Battered squid accompanied by French fries and sauce.*
- Truffled Burrata** \$43,900  
*On a bed of "Casabe", finished with parsley and truffle oil, accompanied with grilled house ciabatta bread.*
- Tahini with Pistachio** \$34,900  
*Bathed in balsamic demiglace sauce, finished with feathered onions, paprika and parsley.*
- Mofongo with Pork Rinds and Shrimp** \$44,500  
*Prepared with green and ripe banana, crushed and combined pork rinds, bathed with shrimp in a house creole sauce.*
- Fish Cracklings** \$44,900  
*(150 Gr) Crispy fish pork rinds, accompanied with cooked yucca, sour cream and house salad.*

*Main course*

**RICE AND PASTA**

- Cucayo with seafood in Encocada Sauce** \$87,900  
*Crispy rice prepared in encocada sauce reduction with squid, octopus, shrimp and snail.*
- Coconut Rice with Shrimp** \$49,900  
*Prepared with seafood broth, hogao, leek onion and sweet pepper. Finished with shrimp sautéed with white wine, coriander and lemon rinds.*
- Macaroni Gratin with Seafood in Encocada Sauce** \$60,500  
*Macaroni pasta sautéed in an encocada sauce based on white wine with squid, shrimp, snail and octopus, au gratin with mozzarella cheese and coastal cheese.*
- Shrimp and Chicken Sticky Rice** \$60,500  
*Prepared with seafood broth, hogao, coriander and peas. Sautéed with shrimp and finished with a rotisserie chicken roll.*
- Alfredo Pasta with Chicken** \$41,900  
*With slices of smoked breast sautéed with a house alfredo sauce based on Parmesan cheese and butter. Accompanied by toasted bread.*
- Carbonara Pasta with Bacon** \$40,900  
*From the house made with eggs and butter with smoked bacon. Accompanied by toasted bread.*
- Noodles with Tenderloin in Green Sauce** \$40,500  
*Sautéed with a green sauce based on spinach, basil and Parmesan cheese, finished with grilled beef tenderloin.*

**SEAFOOD**

- Breaded Prawns** \$65,900  
*Battered with panela reduction on cayeye (Puree) of four-edged green banana and accompanied with salad with carrot, coriander, red onion and lemon.*
- Garlic Local Prawns** \$63,900  
*Baked with toasted garlic butter, white wine, accompanied by roasted tomato, buttermilk, cheese and house salad.*
- Seafood Gratin** \$59,500  
*Squid, octopus, shrimp and snail prepared with a sauce made with white wine au gratin with coastal cheese and mozzarella.*
- Mardeleva Seafood Casserole** \$82,500  
*Lobster, squid, snail, clam, mussel, prawns, white wine and coconut milk. Accompanied by patacón and white rice or coconut rice.*

**FISH IN FILLET**

- Charcoal Grilled Tuna** \$63,900  
*(200 Gr) Red tuna loin prepared with barbecued butter. Accompanied by yucca, hogao, coriander and house salad.*
- Snook with Seafood** \$63,900  
*(200 Gr) Bathed in a sauce of coconut juice, coriander and shrimp, squid and snail. Accompanied by mashed yucca and house salad.*
- Menier Bass** \$58,500  
*(200 Gr) Bathed in an emulsion of butter and lemon juice. Accompanied by a garnish of your choice and house salad.*
- Patrón Bass** \$61,500  
*(200 Gr) Bathed in an emulsion of white wine, butter, garlic and parsley. Accompanied by a garnish of your choice and house salad.*
- Sea Bass in its Sauce** \$58,500  
*(Garlic / Encocado)  
(200 Gr) Accompanied by a garnish of your choice and house salad.*

**WHOLE SEASONAL FISH**

- Catch of the Day in Encocada Sauce** \$66,900  
*(500 Gr) Whole sea bass bathed in encocada sauce. Accompanied with house salad and two side dishes to choose from.*
- Fried Fish** \$63,900  
*(500 Gr) Bass, saw or whole corvina fish fried in the pan, accompanied with coconut rice, plantains and avocado salad.*
- Fried Snapper** \$69,900  
*(500 Gr) Pan fried snapper, accompanied with coconut rice, plantains and avocado salad.*
- Garlic Catch of the Day** \$64,900  
*(500 Gr) Whole sea bass marinated with garlic, white wine, butter, pepper and salt. Accompanied with house salad and Two side dishes to choose from.*
- Grilled Catch of the Day** \$64,900  
*(500 Gr) Whole sea bass marinated with oregano, olive oil, lemon and salt. Accompanied with house salad and two side dishes to choose from.*

**MEAT CUTS**

- Pork Rib in Corozo and Tamarindo BBQ** \$57,000  
*(500 Gr) Prepared in tamarindo and corozo sauce. Accompanied by French fries and avocado salad.*
- Flambéed Loin** \$65,900  
*(300 Gr) Grilled with sea salt and pepper. Accompanied with a side of your choice and avocado salad.*
- Steak Pimienta** \$62,900  
*(300 Gr) Fine Loin with whole pepper crust prepared with clarified butter and coarse salt. Accompanied by avocado salad and a side of your choice.*
- Grilled Sirloin** \$57,000

Cut of Meat of the Day

- New York (Angus)** \$93,500  
*(350 Gr)  
Grilled with coarse salt and pepper. Accompanied with a garnish of your choice and avocado salad.*
- Porterhouse** \$195,000  
*(1,000 Gr)  
Matured and grilled with clarified butter and coarse salt. Accompanied with two side dishes to choose from and avocado salad.*

\* Product subject to availability, consult with your waiter.

*Children's menu*

- Fish Fingers** \$37,500  
*(150 Gr) Accompanied with French fries with ketchup.*
- Chicken Fingers** \$34,500  
*(150 Gr) Accompanied with French fries with ketchup.*
- Baby Beef** \$38,500  
*(150 Gr) Roasted fine loin. Accompanied with French fries with ketchup.*

*Sides*

- Yuca Puree** \$9,900
- Avocado Salad** \$13,500
- Casabe** \$13,500
- Rice** \$6,900
- Coconut Rice** \$13,500
- French fries** \$11,000
- 4Filos Petacones (2 units)** \$11,000
- Cayeye** \$9,900

*Desserts*

- Enyucado** \$24,000
- Aroz con Leche** \$21,900  
*Delicious traditional dessert of rice pudding finished with chocolate cookie chips.*
- Coconut Flan** \$19,500
- Ice Cream** \$19,500  
*Vanilla ice cream accompanied by a butter cookie, topped with hazelnut cream and finished with cherry and mint.*



# Drinks

## APPETIZERS

Campari	\$20.000
Jerez tio Pepe	\$20.000
Cinzano Rosso	\$15.000
Dubonet	\$15.000
Jagermeister	\$30.000

## BEERS

Stella Artois	\$18.000
Corona	\$18.000
Club Colombia	\$12.000

## NATURAL JUICES

Lemonade	\$11.000
Cherry Lemonade	\$12.500
Coconut lemonade	\$19.500
Juice (Strawberry / Maracuya / Mango / Blackberry)	\$10.000

## WATER AND MIXERS

Manantial Water (without gas)	\$9.000
Coca Cola (Original / Zero)	\$8.500
Tonica	\$8.500
Ginger	\$8.500
Soda	\$8.500

## HOUSE COCKTAILS

Jhon Lenon <i>Vodka, triple sec, lulo, lemon juice and syrup</i>	\$28.000
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## CLASSIC COCKTAILS

Margarita	\$32.000
Daiquiri	\$32.000
Mojito	\$32.000
Cuba Libre	\$32.000
Piña Colada	\$32.000

## VIRGIN COCKTAILS

Virgin Mojito	\$25.000
Piña Colada	\$25.000

# Sangrias

**RED**  
Half Pitcher \$110.000 / Pitcher \$160.000

**WHITE**  
Half Pitcher \$95.000 / Pitcher \$145.000

## WHISKY

	DRINK	BOTTLE
Jhonnie Walker Blue Label	\$150.000	\$1.450.000
Jhonnie Walker Gold Reserve	\$60.000	\$520.000
Jhonnie Walker Double Black	\$48.000	\$480.000
Jhonnie Walker Black Label	\$32.000	\$375.000
Jhonnie Walker Red Label	\$24.000	\$198.500
Chivas Regal 18 old	\$38.000	\$590.500
Chivas Regal 12 old	\$29.900	\$295.000
Buchanan's 18 old	\$38.000	\$599.000
Buchanan's 12 old	\$29.900	\$329.500
Buchanan's 12 old 375 ml		\$195.000
Old Parr 18 old 750 ml	\$38.000	\$735.000
Old Parr 12 old 750 ml	\$32.000	\$375.000
Old Parr 12 old 500 ml		\$205.000
Haig Club	\$27.500	\$215.000

## SINGLE MALT

The Glenlivet 18 años	\$39.500	
Singleton Off Dufftown 12 años	\$27.500	\$310.000
Glenfiddich 12 años	\$27.500	
Glenfiddich 15 años	\$39.900	
Cardhu 12 años 750 ml	\$35.000	\$595.000
Dalwhinnie 15 años Highlands	\$35.000	\$380.000
Cragganmore 12 años	\$35.000	\$400.000

## BOURBON / BOURBON TYPE

Wild Turkey	\$35.000	
Jack Daniels	\$35.000	
Bulleit Bourbon	\$35.900	\$360.000

## GIN

Tanqueray Ten	\$38.000	\$430.000
Tanqueray London	\$38.000	\$280.000
Tanqueray Rangpun	\$38.000	\$300.000
Bulldog	\$40.000	\$350.000
G-vine Floraison	\$45.500	\$495.900
The London No1	\$51.000	\$498.500
Bombay	\$35.000	\$330.000
Gordon's	\$30.000	\$295.000
Hendrick's	\$45.000	\$550.900

## VODKA

Grey Goose	\$45.000	\$415.000
Smirnoff	\$25.000	\$225.000

## TEQUILA

Jose Cuervo Rsva de la Familia	\$95.000	
Don Julio Añejo Rsva	\$41.500	
Don Julio Reposado	\$41.500	\$525.000
Patrón Reposado	\$41.500	\$595.000

## RUM

Zacapa X.O	\$75.000	
Zacapa 23 Soleras	\$41.500	
Zacapa Ámbar	\$44.900	\$285.900
Hechicera	\$35.000	\$410.000
Gobernador 12 años	\$35.000	\$325.000
Bacardi Blanco	\$30.000	\$115.900
Medellin 8 años	\$25.000	\$119.500

## BRANDY / COGNAC

Remy Martin V.S.O.P.	\$35.000	
Remy Martin X.O	\$90.000	\$450.000
Hennessy V.S.O.P	\$50.000	
Grand Manier	\$35.000	

## POUSSE CAFÉ

Baileys	\$28.000	
Limoncello	\$25.000	\$185.000
Cointreau	\$25.000	
Amaretto Di Saronò	\$25.000	
Strega Sambuca	\$25.000	
Aperol	\$35.000	\$360.000



*Wine*

**BY THE GLASS**

**WHITE**

Livana Sauvignon Blanc \$25.000

Astica Chardonnay \$25.000

**RED**

Livana Cabernet Sauvignon \$25.000

Astica Malbec \$25.000

**PINK**

Livana Rose \$25.000

**WHITE**

Astica Chardonney	\$110.000
Livana Sauvignon Blanc	\$114.000
Luis Felipe Edward Sauvignon Blanc	\$120.000
Trupeter Chardonnay	\$150.000
Mocen Verdejo	\$155.000
La Val Albariño	\$180.500
Montes Sauvignon Blanc	\$139.900

**RED**

Astica Malbec	\$110.000
Livana Cabernet Sauvignon	\$120.000
Luis Felipe Edward Carmenera	\$142.000
Luis Felipe Edward Merlot	\$165.000
Trupeter Malbec	\$165.000
Altos de la Hormiga	\$225.000
Kaiken Malbec	\$185.000
Kaiken Cabernet Sauvignon	\$185.000
Marqués de Reinososa	\$210.000
Damana 5	\$225.000
Montes Cabernet Sauvignon	\$139.900

**PINK**

Rosales Wine	\$120.000
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**NOBLES**

Lambrusco	\$105.000
Prosecco	\$115.000
Montes Sauvignon Blac	\$139.000
Montes Cabernet Sauvignon	\$139.000

**SPARKLING**

Chandonn Extra Bru	\$215.000
Codorníu	\$240.000
Frizzantino Rosado	\$135.000

*Follow us on instagram: @MardelevaRest*

*Cartagena: Calle Nuestra Señora del Carmen # 33-41  
(Historical Center)  
RNT: 47046*