

MENU

*All prices are in colombian pesos.
Sales tax not included.



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Bocagrande - Cartagena
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COMPLETE BREAKFAST

COLOMBIAN BREAKFAST

Choice of coffee and traditional Colombian sugarcane lemonade served with a bowl of fresh sliced fruits, scrambled eggs (onion, tomato, corn), sausages, plantains, avocado, and arepa filled with an egg. **49**

EUROPEAN BREAKFAST

Choice of coffee and orange juice served with a bowl of fresh sliced fruits, croissant, sourdough bread, selection of ham, cream cheese, butter & homemade jam. **49**

AMERICAN BREAKFAST

Choice of coffee and orange juice served with a bowl of fresh sliced fruits, pancakes, fried eggs, crispy bacon, sautéed breakfast potatoes, side of organic honey. **49**

BREAKFAST & BRUNCH

- 2 EGGS – cooked to your liking served with bread and butter. **24**
 - Omelette -scrambled -fried
 - hard boiled -poached

Choose your 3 favorite toppings

- Onion
- Mushrooms
- Tomato
- Corn
- Capers
- Spinach
- Basil
- Cilantro
- Pepper
- Mozzarella cheese
- Colombian cheese
- American cheese

Toppings premium

- ★ X2 Bacon **10**
- ★ Parisian ham **10**
- ★ Serrano ham **16**
- ★ Turkey breast **10**
- ★ X2 Sausages **12**
- ★ Smoked salmon **16**
- ★ Brie cheese **8**
- ★ Avocado **8**

CLASSIC FRENCH TOAST

Artisan butter brioche served with fresh fruits, whipped cream and side of organic honey. **36**

SAVORY FRENCH TOAST

Artisan honey & oatmeal bread served with two fried eggs, sautéed breakfast potatoes, crispy bacon and side of organic honey. **38**

WAFFLE WITH FRUITS

Homemade waffle served with fresh fruits, whipped cream and side of organic honey. **36**

SAVORY WAFFLE

Homemade waffle served with two fried eggs, ham, avocado, topped with traditional Colombian cheese and side of organic honey. **38**

OREO & BANANA PANCAKES

Homemade pancakes served with Oreo crumbles, banana, whipped cream and side of organic honey. **36**

SAVORY PANCAKES

Homemade pancakes served with two fried eggs, sautéed breakfast potatoes, crispy bacon, and side of organic honey. **38**

Before placing your order, please inform your server if you have any allergies.

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TOAST

MAMAMIA TOAST

Toasted sourdough bread, tomatoes, buffalo mozzarella, fresh basil, olive oil & reduced balsamic vinegar, accompanied with arugula and baby spinach mix. **36**

AVOCADO TOAST

Toasted sourdough bread with olive oil, avocado, caramelized onions, topped with traditional Colombian cheese, chili pepper flakes accompanied with arugula and baby spinach mix. **38**

PEAR & GOAT CHEESE TOAST

Toasted sourdough bread with olive oil, goat cheese spread, sliced fresh pear, walnuts, drizzle of organic honey, accompanied with arugula and baby spinach mix. **40**

SMOKED SALMON TOAST

Toasted sourdough bread with olive oil, Philadelphia cream cheese, avocado, smoked salmon, lemon zest, accompanied with arugula and baby spinach mix. **42**

SERRANO HAM TOAST

Toasted sourdough bread with olive oil, guacamole, buffalo mozzarella, cured Serrano ham, chili pepper oil, accompanied with arugula and baby spinach mix. **42**

BAGELS

THE CLASSIC

Toasted bagel of your choice (plain or sesame), Philadelphia cream cheese, accompanied with arugula and baby spinach mix with homemade vinaigrette. **26**

AVOCADO & EGG SALAD

Toasted bagel of your choice (plain or sesame), Philadelphia cream cheese, avocado smash, egg salad with mayo topped with micro greens. **30**

TUNA SALAD

Toasted bagel of your choice (plain or sesame), tuna in olive oil, celery, red onion, garlic, lemon juice, mayo, accompanied with arugula and baby spinach mix with homemade vinaigrette. **34**

SMOKED SALMON

Toasted bagel of your choice (plain or sesame), Philadelphia cream cheese, smoked salmon, cucumber, capers, red onion, accompanied with arugula and baby spinach mix with homemade vinaigrette. **38**

THE PERFECT MORNING

Toasted bagel of your choice (plain or sesame), olive oil, arugula & baby spinach mix, tomato, avocado smash, mozzarella, crispy bacon, soft boiled eggs, chili pepper flakes. **36**

Toppings: ★ Avocado **8** ★ Crispy bacon **10**
★ Turkey breast **10** ★ Parisian ham **10**

SANDWICHES

- CROQUE MONSIEUR **38**
- CROQUE MADAME with fried egg **40**

White artisan bread toasted with butter, smoked ham, emmental cheese, accompanied with arugula and baby spinach mix or french fries.

CEREAL CROISSANT SANDWICH

Cereal croissant, ham, egg omelette, brie cheese, accompanied with arugula and baby spinach mix. **36**

CHICKEN CLUB SANDWICH

White artisan toasted bread, sautéed chicken, lettuce, mayo, tomato, boiled egg, cheese, crispy bacon, served with homemade french fries. **42**

SMOKED SALMON CLUB SANDWICH

White artisan toasted bread, smoked salmon, lettuce, mayo, tomato, boiled egg, cheese, crispy bacon, served with homemade french fries. **44**

SOUP OF THE DAY

Ask your server.

- Tomato soup
 - Chicken soup
 - French onion soup **22**
- Accompanied with toasted bread.



- French fries. **14**
- French fries with truffle salt and parmesan cheese. **24**

BURGERS

CHEESEBURGER

Artisan hamburger bun, 180gr premium beef, american cheese, served with homemade french fries. **36**

Topping: ★ Bacon **10**

FULL CHEESEBURGER

Artisan hamburger bun, 180gr premium beef, American cheese, pickles, red onion, tomato, lettuce, crispy bacon served with homemade french fries. **40**

THE FRENCHY BURGER

Artisan hamburger bun, 180gr premium beef, caramelized onion, goat cheese, arugula & baby spinach mix, avocado, crispy bacon, aioli sauce served with homemade french fries. **46**

Gratuity notice: Consumers are informed that this business suggests a gratuity equivalent to 10% of the final bill, to be shared between all the workers. You can accept or refuse :)

SALADS

COUNTRY SALAD

Arugula & baby spinach mix, shredded carrot, avocado, cherry tomato, cucumber, green beans accompanied with homemade vinaigrette. **34**

CAESAR SALAD

Romaine lettuce, artisan bread croutons, parmesan cheese accompanied with a side of creamy dressing. **26**

(add your protein from the toppings)

CHEF SALAD

Butterhead lettuce, tomato, cucumber, avocado, boiled egg, corn, mozzarella cheese, ham, turkey breast accompanied with a side of ranch dressing. **42**

NICOISE SALAD

Butterhead lettuce, tomato, red onion, green beans, boiled potato, boiled egg, black olives, albacore tuna, anchovies accompanied with side of Dijon vinaigrette. **42**

Protein Toppings :

- ★ Sautéed chicken **15**
- ★ Crispy bacon **10**
- ★ Sautéed shrimp **16**
- ★ Smoked salmon **16**

PASTA

MAC N CHEESE

Elbow macaroni pasta, ham, mozzarella cheese, whipping cream, bread crumble croutons, gratined in oven. **36**

PENNE POMODORO

Penne pasta, cherry tomato sauce, fresh basil, olive oil, served with side of toasted bread. **34**

Toppings: ★ Mini buffalo mozzarella **10**
★ Sautéed chicken **15**

SHRIMP SPAGHETTI

Spaghetti pasta, sautéed shrimp, garlic, olive oil, white wine, parsley, whipping cream, served with a side of toasted bread. **46**

SEAFOOD SPAGHETTI

Spaghetti pasta, clams, mussels, squid, shrimps, cherry tomatoes, onion, garlic, parsley, olive oil, white wine served with side of toasted bread. **58**

BOWLS

CHICKEN BOWL

White rice, breaded chicken, avocado, edamame, cherry tomatoes, mango cubes, cilantro, black sesame seeds accompanied with special sauce. **46**

SHRIMP BOWL

White rice, sautéed shrimps, asparagus, cherry tomatoes, edamame, spring onion, parsley and lime. **50**

FILET MIGNON BOWL

White rice, sautéed beef loin with onion, mushrooms, cherry tomatoes, corn, avocado, edamame, cilantro, black sesame seeds. **54**



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DESSERTS

CHOCOLATE LAVA CAKE

French recipe, chocolate lava cake served with vanilla ice cream. **22**

TRADITIONAL PROFITEROLES

French recipe, puff pastry filled with vanilla ice cream topped with hot chocolate sauce. **22**

APPLE TARTE TATIN

Typical French apple pie, caramelized apple with butter, sugar, cinnamon and wrapped in pastry dough baked in oven served with vanilla ice cream. **22**

CRÈME BRÛLÉE

Traditional French dessert rich vanilla custard base topped with a layer of hardened caramelized sugar. **20**

BOARD TO SHARE

CHARCUTERIE & CHEESE BOARD FOR TWO
Serrano ham, ham, brie cheese, cream cheese, homemade seasonal jam, walnuts, olives accompanied with toasted bread. **69**

SERRANO HAM & PARMESAN BRUSCHETTA
10 slices of toasted baguette bread with olive oil, arugula & baby spinach mix, serrano ham and parmesan cheese with chilli pepper oil. **54**

TOMATO & AVOCADO BRUSCHETTA

10 slices of toasted baguette bread with olive oil, tomato, garlic, basil, avocado and a hint of lime. **48**

BAKERY

- Butter croissant **8**
- Cereal croissant..... **10**
- Chocolate croissant..... **12**
- Almonds croissant..... **14**
- Cheese croissant..... **16**
- Ham and cheese croissant..... **20**
- Muffin Of The Day..... **12**
- Homemade carrot cake..... **14**
- Homemade brownie cake..... **10**

PARFAIT

- Greek yogurt with seasonal homemade jam. **14**
- Greek yogurt, granola, fruits, coconut flakes, organic honey. **26**

JUICES & LEMONADES

NATURAL JUICES

- PASSION FRUIT **14**
- STRAWBERRIES **14**
- MANGO **14**
- LULO **14**
- MELÓN **14**
- WATERMELON **14**
- PINEAPPLE **14**

EXTRACTS

- GREEN GODDESS **17**
(cucumber, green apple, lime, ginger, spinach, mint).
- GOLDEN ELIXIR **17**
(orange, apple, carrots, ginger, turmeric).
- SQUEEZED MANDARIN JUICE. **15**
- SQUEEZED ORANGE JUICE. **15**

LEMONADES

- CLASSIC LIME LEMONADE. **10**
- FRESH MINT LEMONADE. **12**
- FRESH BASIL LEMONADE. **12**
- COCONUT LEMONADE. **18**
- RED FRUITS LEMONADE. **16**
- HOMEMADE SAVORED WATER. **10**
Watermelon mint / orange mint
- HOMEMADE FRUITS SODA. **14**
Soda bretana with red berries o with yellow fruits.

COFFEE

- Americano **8**
- Espresso **8**
- Doble Espresso **12**
- Macchiato **10**
- Latte **12**
- Mocaccino **12**
- Decaffeinated **10**
- Irish Coffee (black Label) **30**

COLD DRINKS

- Ice Latte **13**
- Frappuccino **15**
- Frappuccino chocolate/caramel **17**
- Affogato **17**
- Milo Cold **17**

HOT DRINKS

- Infusion **10**
- Hot chocolate **12**
- Hot Milo **12**
- Tea Matcha **14**
- Tea Chai **14**

OTHER DRINKS

- | BEERS | | SODA | |
|----------|-----------|------------|----------|
| NATIONAL | 13 | COCA COLA | 9 |
| IMPORTED | 15 | COCA ZERO | 9 |
| | | KOLA ROMAN | 8 |
| | | GINGER ALE | 9 |

- | ACQUA PANNA | | WATERS | |
|----------------|-----------|----------------|----------|
| 500 ml | 15 | MANANTIAL | 7 |
| 750 ml (glass) | 20 | 300 ml (glass) | |
| SAN PELLGRINO | | MANANTIAL GAS | 7 |
| 500 ml | 15 | 300 ml (glass) | |
| 750 ml (glass) | 20 | | |

All prices are expressed in thousands of pesos (COP).

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