



# MENU

AC

KITCHEN



# STARTERS

● **ANTIPASTI** ..... \$27.000

Delicious selection of Serrano ham, mushrooms, olives and vegetables pickled in fine herbs, fiery feta cheese balls, accompanied by crispy toast.

● **TAPAS TRIO** ..... \$25.000

On toasted bread

- Serrano Ham, Mushrooms, Cheese Dip
- Salami, "Hogao", Asparagus, Manchego cheese
- Fruit jam, matured cheese, bell peppers

● **CARPACCIOS**

Selection of finely cut raw meats, perfumed with aromatic oils, pepper and olives.

○ **CLASSIC BEEF CARPACCIO** ..... \$35.500  
Beef tenderloin, arugula, artichoke marinated in oil and pepper, parmesan slices, drops of dijon mayonnaise, sprinkled with Hawaiian salt.

○ **OCTOPUS CARPACCIO** ..... \$41.500  
Octopus, vichy potato, arugula, olive oil, topped with 3 peppers (pink, black and green)

○ **SALMON CARPACCIO** ..... \$35.500  
Salmon, capers, pearl onion, honey mustard sauce, black salt, topped with arugula and flavored with rosemary oil and pepper

○ **TUNA CARPACCIO** ..... \$39.000  
Tuna, wakame, masago, eggplant mayonnaise, avocado, himalayan salt and wasabi.

● **PROVOLONE CAPRESSA** 🌿 ..... \$42.000

Presented in a casserole, hot out of the oven, melted Provolone cheese on a mirror of bell pepper and coconut, crowned with cherry tomatoes, pesto, chiffonade basil, and toast.



## LIGHTER PLATES

- **GREEN SALAD WITH MANCHEGO** 🌿 ..... \$35.500

Mixed lettuce, grilled avocado, cherry tomatoes, olives, slices of Manchego cheese and Serrano ham, with a citrus vinaigrette.

- **BURRATA** 🌿 ..... \$35.500

A fresh Burrata perfumed with a soft truffled oil and pink pepper, on a delicious bed of tropical salad, mixed lettuce, strawberries, cape gooseberries, pineapple, and mango slices.

- **POKE QUINOA** 🌿 ..... \$31.000

Quinoa, mixed lettuce, avocado, toasted chickpeas, sweet salad, mango, and black olives with soy dressing. Complement to your liking with cubes of grilled chicken, beef tenderloin, pork or tuna.

- **EGGPLANT CANELONES** 🌿 ..... \$31.000

Traditional Italian vegetarian appetizer; aubergines stuffed with ricotta cheese and tomato, finished in the oven in a casserole with neapolitan sauce, accompanied with bocconcini cheese to refresh each bite.

- **CAESAR SALAD** ..... \$33.000

Crispy chicken.



## CREAMS AND SOUPS

- **CREAMY TOMATO SOUP**..... \$27.000  
Scented with basil oil, with a parmesan basket and cherry tomato.
- **TRADITIONAL ONION SOUP**..... \$27.000  
With french bread and Gruyere Cheese au Gratin
- **VEGETABLE AND CHICKEN SOUP**.....\$27.000  
Served with white rice
- **TYPICAL SEAFOOD SOUP**.....\$45.000  
A selection from our seas, in a 16 oz casserole, topped with coconut milk and accompanied with coconut rice and avocado hulls.

## PASTAS, RISOTTOS AND RICES

- **PASTAS**
  - Traditional Lasagna ..... \$39.500
  - Vegetable Lasagna.....\$37.000
- FETUCCINE OR PENNE**


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  - Carbonara - Vegetarian - Pesto Chicken - Bolognese ..... \$37.000
  - Marinera - Shrimps with Blue Cheese .....\$48.000
- **RISOTTOS**
  - Seafood Risotto ..... \$51.000
  - Vegetarian Vegetable Risotto.....\$48.000
  - Mushroom and Beef Risotto .....\$48.000
- **RICE DISHES**
  - Traditinal Coconut Shrimp Rice .....\$47.000
  - Mixed Rice .....\$45.000
  - Mixed Paella.....\$48.000



## MAIN DISHES

### FROM OUR SEAS

- **FISH FILET IN SEAFOOD SAUCE**..... \$57.000

Grilled fish of the day bathed in a traditional frutti di mare sauce accompanied by crispy cayeye spheres and fresh salad.

- **OUR HOUSE FISH FILLET**..... \$49.000

Looking for a perfect fusion, we combine a fish fillet on a bed of squid ink risotto topped with a delicious chili pepper cream and crispy cassava.

- **CRISPY FISH FILET**..... \$51.000

Accompanied by a lemon risotto on a mirror of arugula-pesto sauce.

- **GRILLED SALMON** ..... \$55.000

On creamy squash, with quinoa and crowned with sarsa criolla (Peruvian red pepper).

- **CRUSTED SALMON**..... \$55.000

Citrus and coconut crusted salmon on boronia quenel scented with sesame oil, topped with drips of sour cream.

- **GRILLED OCTOPUS** ..... \$65.000

Seasonal grilled octopus tentacles on falafel topped with "augado" de chili pepper.



### GRILLED MEAT

- **CORDON BLUE OF TENDERLOIN** ..... \$50.000

From the Spanish Asturian cuisine, crusted tenderloin wrap stuffed with serrano ham and semi-fat cheese, accompanied by delicious "patatas bravas" and bell peppers.

- **BEEF TENDERLOIN** ..... \$50.000

In jamaica sauce, accompanied by Provolone cheese, mushrooms and vegetables.

- **BABY BEEF** ..... \$50.000

Thin cut of grilled tenderloin, accompanied by french fries and fresh salad or sautéed vegetables.

- **PORK RIBS IN APPLE-HOISIN SAUCE** ..... \$50.000

Accompanied by fried potatoes sprinkled with ginger salt

- **PORK SCHNITZEL** ..... \$45.000

250 grs, bathed with pineapple and orange reduction, accompanied by seasonal vegetables and potato wedges flavored with rosemary.



### POULTRY

- **CHICKEN SUPREME CAPRESA**..... \$45.000

Grilled chicken breast, tomato, buffalo mozzarella, on creamy potatoes, spinach and basil.

- **PARMESAN MILANESE** ..... \$45.000

Accompanied by roasted seasonal vegetables and mashed yellow potato quenelle.

- **GRILLED CHICKEN BREAST** ..... \$45.000

Served with fresh salad or sautéed vegetables and french fries.



# COAST TYPICALS

- TRADITIONAL SHRIMP RICE ..... \$45.000
- FRIED SNAPPER ..... \$55.000
- LEBRANCHE FRIED OR IN SAUCE ..... \$63.000
- PORK BELLY CRACKLINGS WITH..... \$39.000  
CASSAVA \$39.000
- LISA FISH RICE ..... \$44.000
- CHICKEN, BEEF AND PORK RICE .....
- TRADITIONAL CHICKEN RICE ..... \$41.500
- TYPICAL CHICKEN RICE ..... \$21.000
- COASTAL SNACK PLATTER ..... \$35.000

Selection of mini traditional coastal fritters; panela cheese empanadas, meat and chicken empanadas, "arepa de huevo", cheese carimañolas, eggplant carimañola, wheat meat empanada, costeño skewer (butifarra and chorizo) accompanied with a traditional spicy sauce and sour cream.

## CEVICHEs

- SHRIMP COCKTAIL WITH SODA ..... \$33.000  
CRACKER
- TRADITIONAL CEVICHE ..... \$29.000



# STREET FOOD

- **SALCHIPAPA GAIRA** .....\$35.000

Vienna sausage, chorizo and butifarra sausage on a bed of French fries sprinkled with ginger salt and paprika, topped with our special sauce, ketchup and one of our typical coastal cheeses.

- **AC HAMBURGER** .....\$40.000

Artisan bread, 125gr certified angus meat, Dutch cheese, caramelized onion, bacon, pickles, fresh vegetables accompanied with French fries.

- **SANDWICH “PEPITO”**.....\$40.000

Half baguette, thin sautéed tenderloin with vegetables, lettuce, tomato, Dutch cheese fondue, topped with Parmesan cheese and accompanied with French fries.

- **CLUB SANDWICH** .....\$39.000

With grilled chicken, house sauce, bacon, egg, ham, Dutch cheese, fresh vegetables accompanied by French fries.

## WRAPS

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- **VEGGIE** .....\$37.000

Sautéed vegetables in soy sauce and sesame seeds

- **CHICKEN, BEEF OR MIXED**.....\$41.000

Chicken and/or beef with sautéed vegetables

- **SHRIMPS** .....\$45.000

Sautéed shrimp and vegetables accompanied by French fries or Potato wedges or cassava croquettes with Dutch cheese.



# DESSERTS

- **CHOCOLATE CHIP COOKIE** ..... \$19.000  
Hot chocolate chip and nuts cookie, Nutella ganache and vanilla ice cream.
- **ICE CREAM** ..... \$19.500
- **ICE CREAM WAFFLES WITH FRUIT AND... \$19.500**  
**CHOCOLATE SAUCE**
- **CHOCOLATE LAVA CAKE** ..... \$19.500
- **FRUITY CHEESECAKE** ..... \$19.500

# KIDS MENU

- **MAC N' CHEESE** ..... \$30.500
- **CRISPY FISH** ..... \$39.000
- **CHICKEN FINGERS** ..... \$39.000
- **CREAMY VEGETABLE SOUP**..... \$18.000





SANTA MARTA

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