

CEVICHE

Bomba Camará Cocktail \$42.900

Shrimp in golf sauce, octopus ceviche-style, and cilantro oil.

Caribbean Ceviche \$49.900

Variety of seafood in rocoto cream with smoked salmon.



Coconut Ceviche \$49.900

Fish marinated in coconut milk and Pacific herbs.

Fish Ceviche \$49.900

Choice of rocoto or yellow chili sauce. Fish cubes in creamy tiger's milk sauce with sweet ripe plantains.

Trio of Ceviches \$64.900

Classic ceviche selection: traditional, rocoto, and yellow chili.

VARADERO FRIED PLANTAINS

Shredded Beef \$39.900

Crab & Shrimp \$42.900

APPETIZERS

Josper-Grilled Octopus \$78.900

Charcoal-grilled anticucho-style octopus, crispy quinoa, Chinese chives, green corn porridge, and olive mayonnaise.

Fish Croquettes \$62.900

Panko-crusted fish croquettes served with tartar sauce.

Seafood Pizzeta \$49.900

Mini pizza with seafood cream, arugula, and parmesan snow.

Varadero Bacon \$59.900

Smoked pork, truffle honey, crispy leek, and apples.

Shredded Beef Carimañola \$34.900

Traditional Caribbean fried cassava roll stuffed with shredded beef, ripe plantain, coastal cheese, truffled herb sour cream, and crispy homemade spicy sauce.

Mediterranean Salad \$55.900

European lettuce, burrata, poached apples, toasted almonds, and aioli.

Beef Carpaccio \$45.900

Black pepper-crusted beef, served over a rugula with pandano grains snow.

Seafood Casserole \$46.900

Creamy charcoal-grilled shrimp soup.

SOUPS



Doña Celia Crab Cream \$45.900

Creamy crab soup topped with a parmesan cracker.

Captain's Soup \$32.900

Fish soup with mixed vegetables, infused with white wine.

FISH & SEAFOOD

From the Pacific to the Josper \$73.900

Charcoal-grilled fish fillet over creamy yellow chili rice and Peruvian chimichurri.

Encocado Josper Fish \$73.900

Josper-grilled catch of the day, stewed in a Colombian Pacific-style coconut sauce with native spices, lemongrass, and Andean potatoes.

Varadero Snook \$79.900

Fish fillet topped with a seafood mix in a Mediterranean sauce infused with pastis.

Varadero Duo \$73.900

Herb-seasoned salmon and garlic snook over mashed potatoes and mofongo.

Fried Snook \$109.900

Whole fried snook served with pico de gallo, fried plantains, or coconut rice.

Nikkei Fried Catch \$144.900

Whole fish of the day, Peruvian-style breaded, served with tamarind and aji panca jelly, pickled onion, and green apple, topped with cilantro, with fried plantains and truffle sour cream.

Tuna Steak \$69.900

Pepper-crusted tuna steak, truffle oil-infused, topped with crispy leek. Served with creamy coconut rice.

Seafood Pasta \$54.900

Short pasta in tomato sauce with cream cheese, gratinéed shrimp, and sourdough bread.

Seafood Casserole \$78.900

Varadero-style seafood casserole, infused with coconut milk.

Shrimp Skewers \$69.900

Cajun-marinated shrimp skewers served over yellow chili rice.

Sunflower Shrimp \$58.900

Varadero classic. Crispy parmesan-coated shrimp over two-textured plantains.

Seafood Grill \$99.900

Shrimp, prawns, octopus, salmon, snook, mussels, and squid. Served with yellow chili rice and fried plantains.

Josper Baked \$69.900

Charcoal-baked fish, seasoned with sea salt and subtle smoky touches.

RICES

Varadero Seafood Rice \$63.900

Seafood-infused rice with anise, finished in a charcoal oven.

Coconut and Shrimp Cream \$59.000

House specialty coconut and shrimp cream.

MEATS & POULTRY

Varadero Pepper Tenderloin \$78.900

Tenderloin covered in black pepper butter, served with mashed potatoes.

Bull Steak \$89.900

Charcoal-grilled, juicy 400g picanha cut.

Supreme Chicken \$58.900

Miso butter emulsified with coconut milk, pistachios, crispy bacon, and basil, served with eggplant purée.

DESSERTS

Coconut Flan \$20.900

Cheese Flan \$20.900

Truffle & Chocolate Cake \$20.900

Varadero Coconut Dessert \$20.900



Chef's Recommendation

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM THE WAITER IN ADVANCE.



Suitable for vegans/vegetarians



en **VARADERO**

SE GOZA así

Consumers are informed that this establishment suggests a tip equivalent to 10% of the bill's value, which can be accepted, declined, or modified at your discretion based on the quality of service received. When requesting the bill, please inform the server whether you want this amount included in the invoice or specify the amount you wish to tip.

All tip proceeds are fully distributed among service staff.

If you have any issues with the tip charge, please contact the exclusive customer service line in Bogotá at (6) 51 32 40, or the national consumer protection line at 01 8000-910165.