

MENÚ

At Sumangá, we celebrate local produce, traditional flavors, and artisanal preparation. Our ingredients are fresh, many come from nearby farms, and our menu is crafted to reflect the heart of our land

Breakfast: Your night's stay includes breakfast, which consists of: Eggs any style, fresh farmhouse cheese, bread basket, natural orange juice, homemade jam, butter, fruit, and a hot beverage of your choice (coffee, tea, or hot chocolate).

Additional breakfast options:

- Stack of Pancakes (5).....20,000
- White corn arepa with cheese.....12,000
- French Toast (3).....20,000
- Granola with yogurt and fruit.....15,000
- Pipian Tamale.....25,000
- Extra orange juice.....8,500
- Extra hot beverage.....5,500
- Extra bread basket.....16,000
- Half bread basket.....8,000
- Jar of homemade jam.....14,000

**Menu prices do not include the 8% national consumption tax.*



Appetizers

- Chickpea tahini with pita bread.....25,000
- Shrimp cocktail.....30,000
- Quesadillas with pico de gallo.....25,000
- Gratinated hearts of palm.....30,000
- Blue cheese & chutney bruschetta.....25,000
- “Sumanga” avocado bruschetta.....23,000
- Traditional bruschetta.....25,000
- Mushroom toast.....23,000
- Gouda-stuffed mushrooms.....30,000

Snacks

- Egg arepa with coastal sour cream.....16,000
- Arepa with meat.....18,000
- Beef empanadas (3).....18,000
- Cheese sticks (5).....18,000
- Spring rolls (4).....20,000
- Cassava sticks (5) with sour cream.....20,000
- Salchipapa (fries with sausage).....20,000
- Popcorn with sausage.....18,000



Chicken

- **Curry Chicken**
Served with apple, toasted almonds, mint, and white rice.....45,000
- **Tarragon Chicken Breast**
Served with mashed potatoes and green beans in citrus butter.....45,000
- **Grilled Chicken Breast**
Served with French fries and house salad.....40,000

Trout

- **Almond-Thyme Crusted Trout**
Served with baked ripe plantain tart and sautéed zucchini.....45,000
- **Mont Doré Trout**
Baked with carrot, white wine, and cream; served with scallion butter au gratin potatoes.....42,000
- **Grilled Trout**
Also available in garlic style. Served with rustic potatoes and house salad.....40,000



Pastas

- **Spaghetti Carbonara**
Egg-based sauce with parmesan, pepper, bacon, and cream; served with fresh focaccia.....40,000
- **Garden Pasta**
Choose spaghetti or penne. Tomato and cream sauce with basil and sautéed vegetables; served with fresh focaccia.....37,000
- **Affumicato Tagliatelle**
White wine, cream, onion, bell pepper, mushrooms, smoked trout, and fresh garden parsley; served with fresh focaccia.....45,000

Soups & Creams

- Chicken Cream Soup.....16,000
- Mushroom Cream Soup.....16,000
- Spinach Cream Soup.....16,000
- Mexican Tomato Soup.....30,000
- French Onion Soup.....25,000
- Chicken & Potato Broth with Cilantro...18,000

**All creams come with shoestring potatoes and cream.*



Sandwiches

- **Florencia Sandwich:** Shredded chicken with béchamel sauce and mozzarella.....32,000
- **Erika Sandwich:** Mozzarella, mushrooms, arugula, and tomato.....32,000
- **Pacifico Sandwich:** Tuna with bell pepper, celery, and mayo.....32,000
- **Lelé Sandwich:** Smoked trout with cream cheese and capers.....32,000
- **Brooklyn Sandwich:** Shredded beef, mozzarella, crispy onion, and bell pepper.....40,000
- **Sumangá Burger:** 125g grilled beef with lettuce, tomato, cheese, and bacon...40,000
- **Club Sandwich:** Ham, cheese, bacon, fried egg, lettuce, tomato, and crispy onion...35,000

**All sandwiches and burgers are served with French fries and sauces.*



Postres

- **Sumangá:** Avocado cream with maple syrup, hot chocolate base, and homemade blackberry jam..... 12.000
- **Sutatausa:** Honey, ginger, and lemon infusion served with Greek yogurt and local blueberries..... 12.000
- **Cucunubá:** Homemade papayuela (Andean papaya) dessert with cinnamon, clove, vanilla ice cream, and cookie crumble..... 12.000

Drinks

- Natural juices.....9,500
- Soft drinks.....7,500
- Fruit sodas.....18,000
- Fresh lemonade.....7,500
- Coconut lemonade.....10,500
- Bottled water.....5,500
- Sparkling water.....6,500
- Hot beverages.....5,500
- Club Colombia Beer.....15,000
- Cordillera Beer.....16,000
- Wine by the glass.....15,000



Cocktails &

Alcohol

- Sumangá Signature Cocktail.....35,000
- Piña Colada.....30,000
- Mojito.....35,000
- Margarita.....35,000
- Dry Martini.....40,000
- Lychee Martini.....40,000
- Vodka Martini.....35,000
- Cuba Libre.....30,000
- Gin & Tonic.....35,000
- Pisco Sour.....40,000
- Glass of Whiskey.....30,000
- Bottle of Wine.....100,000
- Bottle of Green Wine.....150,000
- Bottle of Sparkling Wine.....170,000
- Bottle of Aguardiente.....100,000

