

la zarzuela

Restaurante
Fusión Mediterranea - Pasión Latina

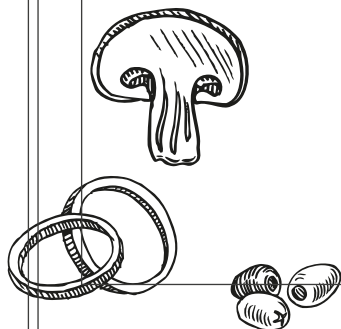
WELCOME TO LA ZARZUELA RESTAURANT AT SPIWAK HOTELS!

IN OUR BISTRO, WE HAVE DEDICATED OURSELVES TO BLENDING FLAVORS FROM THE MEDITERRANEAN WITH PREPARATIONS FROM THE COLOMBIAN AND PERUVIAN PACIFIC. HERE YOU WILL FIND MARRANITAS (FRIED PLANTAINS STUFFED WITH PORK RINDS) AS WELL AS PATATAS BRAVAS (SPICY SPANISH POTATOES); RISOTTO AS WELL AS ARROZ ATOLLADO (A SORT OF LOCAL SOUPY RICE); FRENCH-STYLE STEAK FRITES, BUT ALSO A CAZUELA DE MARISCOS (SEAFOOD STEW)— AN EXQUISITE RECIPE FROM THE AFRO-COLOMBIAN TRADITION BEARER MAURA DE CALDAS. WE AIM TO COOK WITH THE HIGHEST QUALITY, FRESH, LOCAL INGREDIENTS FROM ENVIRONMENTALLY RESPONSIBLE SUPPLIERS. FOR EXAMPLE, OUR WHITE FISH IS SEASONAL, SO WE WORK WITH WHATEVER SPECIES THE ARTISANAL FISHERMAN HAS AVAILABLE AT THE TIME, NOT NECESSARILY JUST ONE OVEREXPLOITED FISH VARIETY.

WE HOPE YOU ENJOY YOUR EXPERIENCE. IF YOU PREFER THE FRESH AIR AND BREEZE OF THE PACIFIC, WE CAN SERVE YOU ON ONE OF OUR TERRACES.

ASK US ABOUT THE NEW PIZZA MENU. PLEASE TELL US IF YOU HAVE ALLERGIES OR INTOLERANCES SO WE CAN ACCOMMODATE THEM.

BON APPÉTIT!



HOTELS
SPIWAK

STARTERS

PICADA VALLUNA \$43 🍷⊕

4 MARRANITAS, 4 ABORRAJADOS, 4 EMPANADAS SERVED WITH HOMEMADE AJÍ.

TEMPURA SHRIMP \$39 🍷

CRISPY SHRIMP AND VEGETABLES SERVED WITH SPICY SRIRACHA MAYO.

CHICKEN SATAY \$25

CHARRED CHICKEN CHUNKS MARINATED IN YOGURT AND SPICES, MANGO SALAD, AND SOY SAUCE.

PULLED PORK TACOS \$45 🍷★

CORN TORTILLA, 12-HOUR-SLOW-COOKED PORK, CRISPY BLACK BEANS, PICO DE GALLO, AVOCADO, AND SOUR CREAM.

PATATAS BRAVAS \$25 🍷

LOCAL YELLOW POTATOES COATED IN SPICY BRAVAS SAUCE AND ANCHOVY AIOLI.

MUSHROOM CASSEROLE \$45 🍷🍷

MIXED MUSHROOMS IN CREAMY CHEESE SAUCE, TOPPED WITH PARMESAN CRISP. SERVED WITH FOCACCIA BREAD.

PORK BELLY \$28 🍷⊕

CRISPY PORK CRACKLING SERVED WITH GUACAMOLE AND PICO DE GALLO.

BEEF POLPETA \$35 🍷

ITALIAN BEEF MEATBALLS WITH CAMPESINO CHEESE IN POMODORO SAUCE, GRATINÉED, SERVED WITH OVEN-BAKED BREAD.

BRIE CHEESE \$55 🍷🍷★

BAKED BRIE CHEESE TOPPED WITH MIXED NUTS GARLIC-ROSEMARY HONEY. SERVED WITH FOCACCIA TOAST.

HUMMUS \$28 🍷

ROASTED CHICKPEA PURÉE, CRISPY CHICKPEAS OLIVE OIL, FRIED FALAFEL, AND PITA BREAD.

🍷 For sharing 🍷 Vegetarian Dish ★ Recommended Dish ⊕ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.

CEVICHEs

PERUVIAN CEVICHE \$50 🍷

WHITE FISH, CRISPY CORN, TIGER'S MILK, AND ASSORTED CHIPS.

MEXICAN CEVICHE \$40 🍷★

SHRIMP, CLAMATO, AVOCADO, MANGO, CILANTRO, SERVED WITH CRISPY TORTILLA.

CARIBBEAN CEVICHE \$45 🍷

SHRIMP OR WHITE FISH, TOMATO BASE, CILANTRO, LEMON, DICED ONION, AND MANGO.

COLOMBIAN CEVICHE \$35 🍷⊕

WHITE FISH, TIGER'S MILK WITH COLOMBIAN CRÈME FRAÎCHE, RIPE PLANTAIN, CILANTRO, RED ONION, AND BACON.

BURGERS AND SANDWICHES

SPIWAK BURGER \$50

POTATO BRIOCHE BUN, 200G BEEF, AMERICAN CHEESE, ONION RINGS BBQ SAUCE, BACON, TOMATO, AND LETTUCE.

BLT BURGER \$45

POTATO BRIOCHE BUN, 200G BEEF, BACON, LETTUCE, TOMATO THOUSAND-ISLAND DRESSING.

CHEESE SMASH BURGER \$50★

TWO 100G BEEF PATTIES, POTATO BRIOCHE BUN, DOUBLE BACON DOUBLE AMERICAN CHEESE, THOUSAND-ISLAND DRESSING.

CAPRESE SANDWICH \$45 🌱

FOCACCIA BREAD, ROASTED TOMATOES, CHEESE BUFFALO MOZZARELLA, ARUGULA, AND PESTO.

CLUB SANDWICH \$45

GRILLED CHICKEN, BACON, HAM, YELLOW SABANA CHEESE FRIED EGG, AVOCADO, TOMATO, LETTUCE, FOCACCIA BREAD.

CRUNCHY CHICKEN SANDWICH \$30

ARTISANAL BREAD, CRUNCHY FRIED CHICKEN SPICY SRIRACHA MAYO, COLESLAW SALAD, PICKLES.

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SOUPS

CHICKEN AND VEGETABLE SOUP \$23 ④

CARROT, ONION, ZUCCHINI, AND POTATO MIREPOIX, CHICKEN BREAST.

CREAM OF ROASTED TOMATO \$27 ④ ★

ROASTED TOMATOES, FRESH BASIL, OLIVE OIL, PARMESAN CHEESE SAUTÉED CHERRY TOMATOES. SERVED WITH FOCACCIA BREAD.

CREAM OF MUSHROOM \$29 ④

MIX OF MUSHROOMS, STEWED IN WHITE WINE AND CREAM WITH DRIED MUSHROOM DUXELLE. SERVED WITH FOCACCIA BREAD.

CREAM OF PUMPKIN \$23 ④

BAKED PUMPKIN FLAVORED WITH GINGER TOASTED SUNFLOWER SEEDS, AND BLUE CHEESE.

SOUP OF THE DAY \$20

CHEF'S CHOICE.

SALADS

CAESAR SALAD WITH CHICKEN \$45

GREEN LETTUCE MIX, BREAD CROUTONS, PARMESAN CHEESE GRUYERE CHEESE, GRILLED CHICKEN, AND CAESAR DRESSING.

ITALIAN SALAD \$25 ★

SHORT PASTA, GREEN LETTUCE MIX, RED ONION, FRESH BELL PEPPER PESTO MAYONNAISE, PEAS, CARROTS, AND SHREDDED TUNA.

QUINOA SALAD \$35 ④ ⊕

QUINOA IN TEXTURES, HEARTS OF PALM, GRILLED AVOCADO, CUCUMBER RED ONION, TOMATO, FETA CHEESE, BALSAMIC VINAIGRETTE.

SPIWAK CAPRESE SALAD \$25 ④

SAN MARZANO TOMATOES, FRESH AND ROASTED CHERRY TOMATOES SUN-DRIED TOMATOES MARINATED IN OLIVE OIL, BUFFALO MOZZARELLA CHEESE, PESTO, AND ARUGULA.

LETTUCE HEARTS SALAD \$30

GRILLED LETTUCE HEARTS, CITRUS VINAIGRETTE, PARMESAN CHEESE ORANGE SLICES, SLICED ALMONDS, AND SAUTÉED SHRIMP.

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RICES

SEAFOOD PAELLA \$140 🍷

BOMBA RICE, SAFFRON, SHRIMP, MUSSELS, SQUID, CLAMS AND WHITE FISH. SQUID, CLAMS AND WHITE FISH.

MIXED PAELLA \$160 🍷

BOMBA RICE, SAFFRON, SHRIMPS, MUSSELS, CHORIZO CHORIZO, SQUID, CLAMS AND CHICKEN.

CHEESE AND MUSHROOM RISOTTO \$49 🌱

RISOTTO WITH CREAM CHEESE, PARMESAN AND BLUE CHEESE, SAUTÉED MUSHROOM MIX AND FINISHED WITH NUTS.

SAFFRON & SEAFOOD RISOTTO \$80 ★

CREAMY RICE WITH SAUTÉED SEAFOOD MIX, SAFFRON AND PARMESAN CHEESE.

ATOLLADO RICE \$49

RICE WITH SOFRITO CHOCOANO, PORK SAUSAGE, CHICKEN, LOMO VICHE, FINISHED WITH RIPE PLANTAINS AND CHIPS, CILANTRO MAYONNAISE.

CHAUFA RICE \$40

STIR-FRIED RICE WITH VEGETABLES, CHICKEN, SOY SAUCE, CHINESE ROOTS, SESAME OIL, CILANTRO AND SCALLION.

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FISH & SEAFOOD

COCONUT SEAFOOD STEW \$95

LOCAL SPECIALTY OF MIXED SEAFOOD STEWED IN CREAMY, TANGY COCONUT MILK. RECIPE FROM BELOVED AFRO-COLOMBIAN COOK, MAURA DE CALDAS. SERVED WITH COCONUT RICE AND CRUNCHY PLANTAIN TOASTS.

PACIFIC FISH FILET \$95

FRESH SEASONAL CATCH, CHOCÓ-STYLE SAUTÉE IN COCONUT MILK. BREADED SHRIMP. SERVED WITH COCONUT RICE, CRUNCHY PLANTAIN TOASTS, AND AVOCADO SALAD.

CHONTADURO SALMON \$70

GRILLED SALMON FILLET WITH CHONTADURO (LOCAL PALM FRUIT) IN TEXTURES, PLANTAIN CHIPS AND SALAD.

SPIWAK FISH \$70★

FRESH SEASONAL CATCH, CAULIFLOWER CREAM, FOCACCIA CRISP, SAUTÉED TOMATOES, FRIED CAPERS, PICKLED ONION, WITH BUTTER AND LEMON SAUCE.

CILANTRO TROUT \$90

GRILLED TROUT, GREEN CILANTRO SAUCE. SERVED WITH SALAD STARFRUIT CEVICHE, AND TANGY SUMAC.

WHITE MEAT

LOCAL PORK CUTLET \$45 ⊕

PANKO BREADED, LEMON MUSTARD, STICKY RICE, AVOCADO SALAD.

BABY BACK RIBS \$55

SLOW-COOKED PORK RIBS GLAZED WITH TAMARIND BBQ SAUCE, RUSTIC POTATOES, FRESH SALAD.

PORK BONDIOLA \$50

SLOW-COOKED PORK BONDIOLA ON TOMATO PASTA, FINISHED WITH BLACK BEER SAUCE, CUCUMBER, BELL PEPPER, AND TOMATO SALAD.

ORIENTAL CHARCOAL CHICKEN \$40

MIDDLE EASTERN SPICE-MARINATED CHICKEN BREAST, SERVED WITH MASHED POTATOES, GREEN TAJINE SAUCE, AND PICO DE GALLO.

MOCHERO CHICKEN \$48★

CHICKEN BREAST WITH CREAMY YELLOW PEPPER SAUCE, SAUTÉED CORN, TOMATO, AND RED ONION, TORTILLA CRISPS, SERVED WITH RUSTIC POTATOES.

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RED MEAT

LOMO SALTADO \$60

ANGUS BEEF LOIN SAUTÉED WITH SOY SAUCE, RED ONION, AND TOMATO, SERVED WITH POTATO WEDGES AND CORN RICE.

ITALIAN-STYLE BEEFLOIN \$70

BEEF LOIN MEDALLIONS, SAUTÉED ITALIAN VEGETABLES IN PESTO, GRATINÉED WITH CHEESE, DRESSED WITH CREAM OF BALSAMIC VINEGAR.

STEAK AND FRIES \$75

GRILLED BEEF TENDERLOIN, MAÎTRE D'HOTEL BUTTER, FRENCH FRIES WITH CHIVES AND PARMESAN CHEESE.

FILET MIGNON \$80 ★

BACON-WRAPPED BEEF TENDERLOIN, MUSHROOM AND WINE SAUCE, MASHED POTATOES, ASPARAGUS, SAUTÉED CARROTS AND MUSHROOMS IN OLIVE OIL AND SPICES.

BEEF RIBS \$55 ★⊕

SLOW-COOKED BEEF RIBS IN CARTAGENA-STYLE AU-JUS SAUCE, RIPE PLANTAIN CROQUETTES, FRESH SALAD.

IMPORTED CUTS

SERVED WITH FRENCH FRIES AND SALAD:

T-BONE \$275 🍴

WIDE LOIN \$140

NEW YORK STEAK \$130

RIB EYE \$270

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CLASSIC PASTAS

CARBONARA \$45

POMODORO \$45 

BOLOÑESA \$45

ALFREDO \$45 

PESTO \$45 

PUTTANESCA \$45

ARRABIATA \$45 

SPIWAK COMBINATIONS

SHRIMP, CREOLE SAUCE, CREAM, RIPE PLANTAIN,
FINISHED WITH CILANTRO AND PARMESAN. **\$50** 

MUSHROOM, BACON, SPINACH, ONION, AND POMO-
DORO SAUCE. CREAM, YELLOW PEPPER PASTE, AND
PARMESAN CHEESE. **\$45**

4 TYPES OF TOMATOES: MILANO, PELATI, CHERRY,
SUN-DRIED, WITH BUFFALO MOZZARELLA CHEESE. **\$40** 

VEGETABLE JULIENNE, CAJUN, NUTS
WHITE WINE AND CREAM. **\$45**  

JULIENNE VEGETABLES, CAJUN SPICES, CHICKEN
NUGGETS, NUTS, WHITE WINE, AND CREAM. **\$50**

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DESSERTS

THREE-MILK TORRIJA \$20 ①

SPONGEY BRIOCHE BREAD SOAKED IN THREE KINDS OF MILK: EVAPO-RATED MILK, CONDENSED MILK, AND WHOLE MILK, SEARED ON THE GRIDDLE, SERVED WITH VANILLA CREAM, FRESH FRUIT, OAT CRUM-BLE, AND VANILLA ICE CREAM.

CHOCOLATE VOLCANO \$18 ①

65% CHOCOLATE CAKE WITH LIQUID CENTER, SERVED WITH WHIPPED CREAM, BERRIES, MINT, VANILLA CRUMBLE, AND VANILLA ICE CREAM.

BREAD PUDDING \$24 ①

BREAD PUDDING, CARAMEL SAUCE, CHANTILLY CREAM
CANDIED NUTS, YELLOW FRUITS, CRUMBLE, AND ICE CREAM.

TIRAMISU \$25 ①★

MASCARPONE AND AMARETTO CREAM, LADYFINGERS
SOAKED IN COFFEE, COCOA CRUMBLE.

CAPRESE CAKE \$22 ①

GLUTEN-FREE COCOA AND ALMOND CAKE, BERRIES
VANILLA CREAM, GRANOLA, AND VANILLA ICE CREAM.

TROPICAL DESSERT \$24 ①★⊕

“FALSE” COCONUT OF MILK AND WHITE CHOCOLATE
PASSION FRUIT NAMELAKA, GULUPA COULIS
MANGO AND PINEAPPLE BRUNOISE, CRUMBLE.

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