



Alegria

COLOMBIAN KITCHEN



MENU

Appetizers

Carpaccio de Pulpo

With rooftop herb oil, unripe mango, mixed bell peppers, crispy capers, cilantro, fresh cherry tomatoes, citrus vinaigrette, parmesan cheese, arugula, and crispy yuca.

\$19

Tataki de Atún

Seared tuna with sesame seeds, thinly sliced over lulo aguachile, avocado, mixed bell peppers, cilantro, and crispy yuca.

\$15

Coctel de Camarón Cartagenero

Shrimp with pink sauce, onions, avocado, and arugula. Served with soda crackers and green plantain.

\$16

Trío de Patacones

Served with hogao and avocado purée.

\$9

Empanaditas Felicidad

Five empanadas served with avocado purée and chili sauce.

\$16

Bites de Chorizo

Chorizo cut into pieces, served with mini arepas, sweet plantain, and house salad.

\$13

Bites de Chicharrón

Pork belly cut into pieces, served with mini arepas, sweet plantain, and house salad.

\$16

Ceviche de chicharrón

Pork belly cubes with onions and pickled cider, tomato, served with our acevichada sauce and crispy plantain.

\$21

Main Dishes

Bandeja Paisa by El Rancherito

The complete traditional version: beans, rice, ground beef, pork belly, chorizo, blood sausage, fried egg, sweet plantain, avocado, and arepa.

\$27

Bandeja Paisa ligera

\$22

Caserito de Fríjoles

Beans served with rice, sweet plantain, and arepa. Choice of protein:

Chicharrón \$18

Carne molida \$17

Cazuela de Lentejas

Lentil soup served with rice, pork belly, fried egg, sweet plantain, and avocado.

\$19

Ajiaco Santafereno

Traditional soup from Bogota cooked with three different potatoes and chicken, accompanied by rice and avocado, with cream and capers.

\$21

Cazuela de Fríjoles

Our beans served with mix-your-own toppings: shredded beef, pork belly pieces, avocado, sweet plantain, and rice on the side.

\$24

Mondongo

Tripe soup with pork, served with rice, and avocado.

\$19

Sancocho

Traditional Colombian beef soup served with rice, and avocado.

\$21



Beef stew colombiano

Colombian beef stew cooked in Grandma Mary's seasonings, served with rice, potato, yuca, and house salad.

\$23

Posta Cartagenera

Beef posta cooked in a panela reduction sauce, served with coconut rice, fried green plantain, and house salad.

\$27

Chicharrón Alegría

400g pork belly served with sweet plantain, arepa, and house salad.

\$19

Chuleta Valluna

A classic from our kitchen. Breaded with panko and achira flour, served with French fries and tartar sauce.

\$24

Pesca caribeña

Grilled white fish fillet with coconut sauce, served with coconut rice, fried green plantain, and house salad.

\$39

Pescado Frito

Whole fried red snapper served with coconut rice, fried green plantains, and house salad.

Market Price

Arroz Encocado de Mariscos

Creamy coconut rice with a variety of fresh seafood—shrimp, calamari, and mussels—served with green plantain chips and house salad.

\$37





Salads

Ensalada de Chicharrón

Pork belly glazed in panela honey, with pickled cidra and onions, arepa croutons, fresh cheese cream, and crispy yuca over mixed greens with tamarind vinaigrette.

\$19

Ensalada de pollo a nuestro estilo

Grilled chicken breast served with mixed lettuce, avocado, fresh blackberries, grilled vegetables, cherry tomatoes, pickled cidra, and peanut praline.

\$23

César a Nuestro Estilo

Romaine lettuce hearts with chontaduro Caesar dressing, sweet corn arepa crumbs, bacon, cherry tomatoes, Parmesan cheese, grilled chicken, avocado, and cilantro.

\$19

Ensalada de Salmón a nuestro estilo

Grilled salmon served with mixed lettuce, avocado, fresh blackberries, grilled vegetables, cherry tomatoes, pickled cidra, and peanut praline.

\$28

Grill

All meats are served with a side of your choice.

Hamburguesa

Grilled beef with bacon, cheese, house sauce, lettuce, tomato, and onion on a brioche bun, served with French fries. \$24

Punta de Anca \$29

Salmón \$26

Pechuga de pollo \$21

Sides

Mix de verdes \$10

Papas a la francesa \$7,5

Arroz blanco \$5

Plátano maduro frito \$6

Plátano Maduro asado \$8

Vegetales parrilla \$7

Aguacate \$4,5

Arepitas con hogao \$4

Ensalada de tomate y aguacate \$4,5

Papitas criollas \$8,5



SHARING IS *Happiness*

Picada Fiestera

Pork belly, chorizo, and blood sausage, mini empanadas, potatoes with hogao cream, sweet plantain, fried mini arepas, chili sauce, and avocado purée.

\$65

Parrillada Alegría

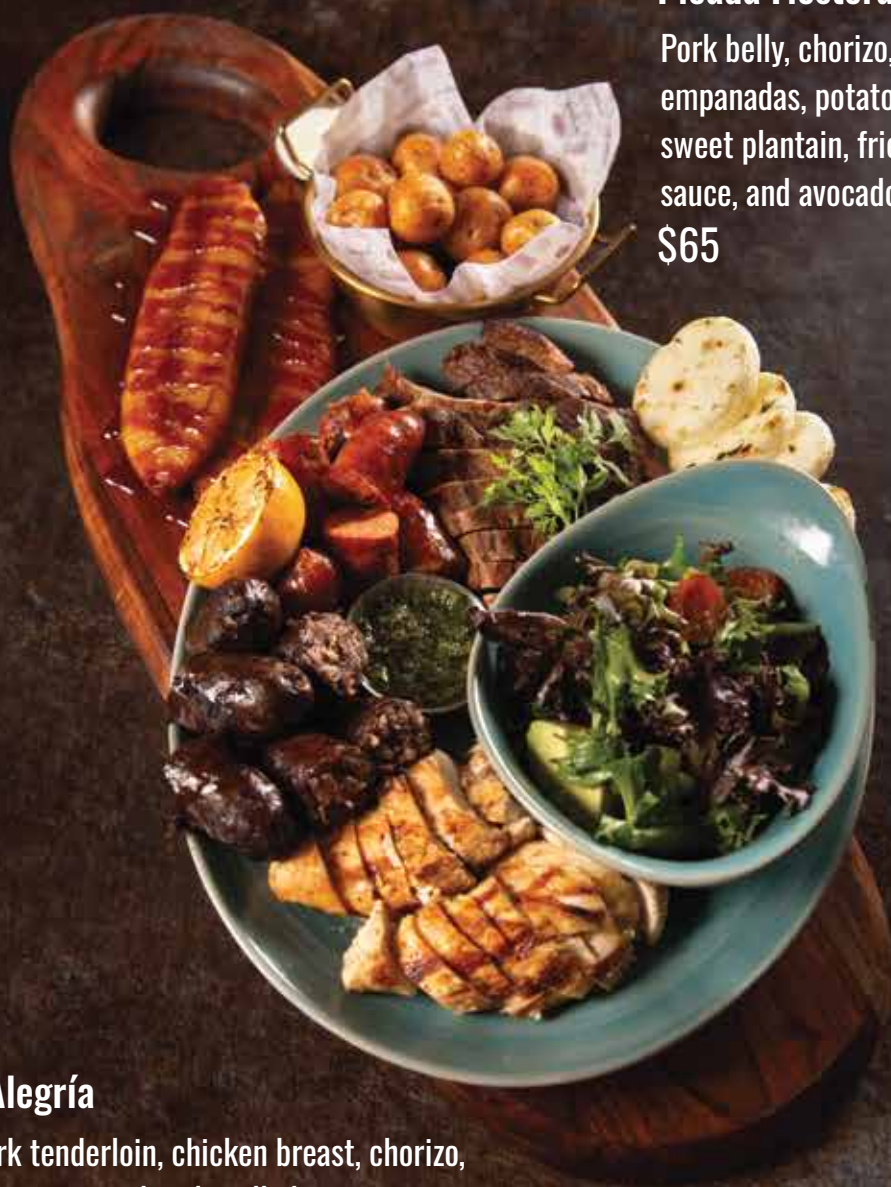
Top sirloin, pork tenderloin, chicken breast, chorizo, and blood sausage, served with grilled sweet plantain with guava jam, mixed greens, grilled mini arepas, creole potatoes, chimichurri, hogao cream, and fresh cheese cream.

\$92

Pataconada

Patacones (fried green plantain slices) with toppings to assemble to your liking: Ceviche-marinated pork crackling, shredded beef, mashed avocado, cream cheese, and hogao (Colombian variant of Spanish sofrito).

\$20



Little Geniuses

Palitos de Pollo Apanados
Chicken breast pieces served with
French fries.
\$12



Bandejita Infantil
Beans, rice, ground beef, avocado, and
sweet plantain.
\$14



Salchipapas
French fries and sausage mix served
with house sauce.
\$17



Desserts

Torta de Almojábana \$14

Torta de Banano \$10

Arroz con leche \$9

Brevas con crema de quesito \$10

Obleas del parque \$15

Torta de chocolate \$12

Flan de leche \$10

