

M E N U

SUSHI

SUSHI AND MABARE'S CEVICHERIA AVAILABLE FROM 5:00 PM.

- SPECIAL BLAKY ROLL**.....\$58.000 COP
Tempura roll with fresh salmon, blanched shrimp and cream cheese with tuna tartar and cachi sauce topping.
- SPECIAL DRAGON ROLL**\$45.000 COP
Breaded roll with hearts of palm, breaded eel, avocado and cream cheese. Topping: breaded shrimp with dynamite sauce.
- SPECIAL PASSION ROLL**\$45.000 COP
Breaded eel, shrimp and octopus with fresh salmon topping, cream cheese bathed in passion fruit sauce.
- DINAMITA ROLL**.....\$45.000 COP
Breaded shrimp, avocado and cream cheese with dynamite sauce topping.
- CRAZY ROLL**.....\$45.000 COP
Breaded shrimp, avocado and cream cheese covered in masago with spacy mayo topping.
- SPECIAL NAUTICAL ROLL**\$45.000 COP
Breaded shrimp and squid roll, avocado and cream cheese, covered in hearts of palm bathed in teriyaki sauce.
- PHILADELPHIA**.....\$38.000 COP
Fresh salmon. Topping: Cream cheese.
- CALIFORNIA**.....\$38.000 COP
Heart of palm, avocado and cream cheese. Topping: cooked shrimp, masago and mayonnaise.
- SPAY TEMPURA ROLL**.....\$38.000 COP
Roll with tempura vegetables, avocado and cream cheese covered with fresh salmon, sesame seeds and teriyaki sauce.



STARTERS

COLD STARTERS

- OCTOPUS CARPACCIO**\$65.000 COP
Thin slices of octopus seasoned with lemon, pepper, olive oil.
- SALMON CARPACCIO**.....\$58.000 COP
Thin slices of salmon, olive oil, lemon, pepper.
- PERUVIAN CEVICHE**\$45.000 COP
Thin squares of fish marinated in tiger's milk.
- SHRIMP AND OCTOPUS COCKTAIL**\$45.000 COP
Shrimp and octopus seasoned in pink sauce.
- SHRIMP COCKTAIL**\$40.000 COP
Shrimp seasoned in pink sauce.

HOT STARTERS

- SEAFOOD TRAY WITH GARLIC**\$250.000 COP
Octopus, squid, shrimp and mussels sautéed with garlic, paprika and fine herbs with potato wedges and crispy yucca.
- CHOPPED SEAFOOD 'SEA AND SOIL'**\$130.000 COP
Squid, prawns, cheese fingers, chicken loin, BBQ ribs, yucca and country potatoes.
- CHOPPED FOOD 'NAUTICA'**\$100.000 COP
Shrimp, squid rings, fish fingers, yucca croquettes and country potatoes.
- BUFFALO WINGS x16**.....\$58.000 COP
Wings with the barbecue home sauce.
- BUFFALO WINGS X8**.....\$42.000 COP
Wings with the barbecue home sauce.
- FRIED SQUID RINGS**.....\$50.000 COP
- CRISPY FISH**\$50.000 COP
Fried fish fillet fingers and tartar sauce.
- MOZZARELLA FINGERS**.....\$30.000 COP
Mozzarella cheese fingers breaded with honey and mustard sauce.

CEVICHE

STARTERS

- CARIBBEAN CEVICHE**\$55.000 COP
Shrimp, octopus and tilapia in a base of tiger's milk, coastal whey, bacon and plantain cubes in temptation.
- FUSION CEVICHE**\$55.000 COP
Salmon, tuna, hearts of palm and shrimp breaded in tiger's milk, mayonnaise, 'acevichada', avocado cubes, glazed sweet potato, cancha corn and chocolo.
- CLASSIC CEVICHE**\$45.000 COP
White fish in a base of tiger's milk, onion, cilantro, sweet potato, cancha corn and chocolo.

MAIN DISHES

FISH AND SEAFOOD

- GRILLED OCTOPUS**.....\$125.000 COP
Sautéed grilled octopus accompanied by potato wedges and fresh salad.
- GRATINED PRAWNS**\$92.000 COP
Accompanied by coconut rice.
- GARLIC PRAWNS IN WHITE SAUCE**\$90.000 COP
Sautéed prawns with the house garlic sauce, accompanied by coconut rice.
- FISH FILET AU GRATIN 'A LA MARINERA'**\$90.000 COP
Fish fillet au gratin with seafood sauce, accompanied by mashed potatoes.
- SALMON WITH PASSION FRUIT SAUCE**\$85.000 COP
Salmon fillet accompanied by passion fruit reduction, mashed potatoes and house salad
- TERIYAKI TUNA**\$80.000 COP
Tuna fillet seared medium rare with sesame seeds and teriyaki sauce, accompanied by salad with wasabi mayonnaise
- SHELLFISH STEW**\$80.000 COP
Accompanied by coconut rice and plantain chips.
- FISHING OF DAY**.....\$80.000 COP
Accompanied by patacones, coconut rice and house salad.
- CARIBBEAN FILLET**.....\$75.000 COP
Fish fillet bathed in vegetable biscuit on a bed of mashed potatoes.
- FISH AND CHIPS**.....\$60.000 COP
Breaded fish fillet, country potato, house salad and tartar sauce
- CRAB TIMBALE**\$60.000 COP
Tostadas with a mix of crab and fish, accompanied by avocado and pico de gallo.

CEVICHE

MAIN

- CEVICHE NIKEY**.....\$72.000 COP
White fish, squid, octopus and shrimp in tiger's milk, mayonnaise accompanied with nikey sauce and leek.
- CEVICHE MIXTO**.....\$60.000 COP
Mix of seafood and tilapia in a tiger's milk base, mayonnaise with glazed sweet potato, cancha corn and chocolo.

MAIN DISHES



MEATS AND POULTRY

- NEW YORK STEAK**.....\$95.000 COP
300 grams of Angus beef, with country potatoes and fresh salad.
- FILET MIGNON**.....\$95.000 COP
Fine sirloin, bacon and mushroom sauce.
- STEAK SIZZLERS**.....\$85.000 COP
Fine sirloin with bacon on a slice of onion on a hot platter, accompanied with country potatoes and house salad.
- 'LAND AND SEA' SIRLOIN**\$80.000 COP
Fine sirloin and shrimp bathed in a fusion of meat sauce with seafood bisque
- PEPPER STEAK**.....\$75.000 COP
Fine sirloin in pepper sauce
- BBQ RIBS**\$65.000 COP
Smoked ribs in BBQ sauce with baked potatoes.
- SPECIAL HOUSE BURGER**\$60.000 COP
Brioche bread, 200g of beef and prawn.
- SEAFOOD BURGER**.....\$60.000 COP
Brioche bread, fish and crab mix, with shrimp in sauce, tomato and lettuce. Served with potato wedges.
- CLASSIC MABARE BURGER**\$50.000 COP
Brioche bread, 150g Angus beef, caramelized onion, tomato, cheese and lettuce.
- PORK LOIN AU GRATIN**.....\$50.000 COP
Pork loin covered in peppers, mozzarella and parmesan cheese, with country potatoes
- STUFFED CHICKEN BREAST**\$50.000 COP
Chicken breast stuffed with spinach and Dutch cheese, accompanied with passion fruit sauce and mashed potatoes
- GRILLED BREAST**.....\$45.000 COP
Grilled breast, with country potatoes and house salad.

CHILDREN'S MENU

- CHICKEN AND CHEESE PASTA**\$36.000 COP
- CHICKEN NUGGETS**\$35.000 COP
Chicken nuggets with potato cheeks, strawberry salad and ice cream sundae

RISOTTO & PASTA



- CREAMY RICE WITH SAUTEED OCTOPUS**.....\$95.000 COP
With sautéed octopus and blue cheese.
- SEAFOOD PASTA**.....\$90.000 COP
With prawns, mussels and squid.
- PASTA WITH PRAWNS**.....\$90.000 COP
- RISOTTO WITH PRAWNS**.....\$90.000 COP
- SEAFOOD RISOTTO**\$90.000 COP
With prawns, mussels and squid
- SEAFOOD RICE**.....\$85.000 COP
- SALMON PASTA**.....\$80.000 COP
- CHICKEN AND MUSHROOM PASTA**.....\$65.000 COP
- CARBONARA PASTA**.....\$60.000 COP
- VEGETABLE RISOTTO**\$45.000 COP
With mushrooms, paprika, onion, garlic and parmesan cheese.

DESSERTS



- COCONUT PIE**.....\$15.000 COP
- CHOCOLATE CAKE**.....\$15.000 COP
- RED BERRY CHEESECAKE**\$15.000 COP
- AFOGATO**.....\$15.000 COP
- APPLE PIE**.....\$14.000 COP
- BANANA CAKE**.....\$14.000 COP
- TIRAMISÚ (ONE PORTION)**.....\$10.000 COP
- CARAMEL FLAN**.....\$10.000 COP

- MILKSHAKES**.....\$12.000 COP
Chocolate, vanilla, macadamia, red berries or almond.

- ICE CREAM CUPS**\$12.000 COP
Available flavors: chocolate, vanilla, macadamia, red berries, almond or mixed.
- ICE CREAM BALL**.....\$6.000 COP
Available flavors: chocolate or vanilla

PIZZA

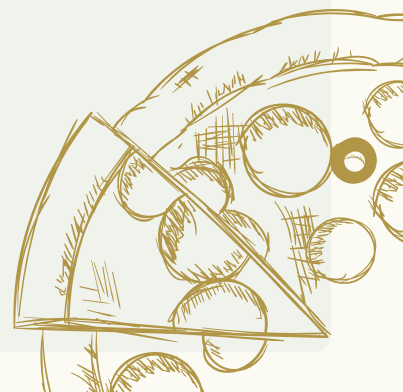


PIZZERIA AVAILABLE FROM 5:00 PM.

- GARDEN PIZZA**\$68.000 COP
Mozzarella cheese, mushrooms, cherry tomatoes, rugula, prosciutto, parmesan cheese.
- SEAFOOD PIZZA**\$65.000 COP
Bechamel, mozzarella cheese, shrimp, octopus, squid, black olives, red pepper.
- FOUR MEAT PIZZA**.....\$58.000 COP
Mozzarella cheese, Spanish chorizo, pepperoni, salami.
- NEW JERSEY PIZZA**\$55.000 COP
Bechamel, mozzarella cheese, broccoli, chicken, blue cheese, green apple.
- PEPPERONI PIZZA**\$48.000 COP
Mozzarella cheese, pepperoni.
- SALAMI PIZZA**.....\$48.000 COP
Mozzarella cheese, salami, mushrooms, fresh basil.
- EGGPLANT PIZZA**.....\$42.000 COP
Mozzarella cheese, pickled eggplant, tomato, smoked ham, garlic, fresh basil.
- HAWAIIAN PIZZA**\$42.000 COP
Mozzarella cheese, smoked bacon, pineapple, smoked ham.
- VEGETARIAN PIZZA**\$42.000 COP
Mozzarella cheese, broccoli, red and green bell pepper, mushrooms, black olives, white onion, corn, garlic.
- BACON AND CARAMELIZED ONION PIZZA**\$42.000 COP
- CHICKEN AND MUSHROOM PIZZA**.....\$40.000 COP
- HAM AND CHEESE PIZZA**.....\$38.000 COP
Mozzarella cheese, ham.
- MARGARITA PIZZA**.....\$38.000 COP

Mabare
RESTAURANTE BAR

Pizza diameter: 30 cm



MENU

LIQUOR AND DRINKS

WINE

SPARKLING WINE

	BOTTLE
■ CHANDON EXTRA BRUT.....	\$300.000 COP
■ CHANDON ROSE.....	\$300.000 COP
■ PINOT GRIGIO.....	\$190.000 COP
■ BARON DE ROTHBERG.....	\$80.000 COP

ROSE WINE

	BOTTLE	GLASS
■ WINE LAMBRUSCO ROSE 750.....	\$120.000 COP	
■ WINE OF HOUSE: FRONTERA - ROSSE.....	\$100.000 COP	\$30.000 COP

RED WINE

	BOTTLE	GLASS
■ WINE 'EL COTO CRIANZA' TEMPRANILLO 750	\$220.000 COP	
■ CASILLERO DEL DIABLO - CABERNET.....	\$180.000 COP	
■ WINE LAMBRUSCO ROJO 750.....	\$120.000 COP	
■ WINE OF HOUSE: FRONTERA.....	\$100.000 COP	\$30.000 COP

WHITE WINE

	BOTTLE	GLASS
■ CASILLERO DEL DIABLO - SAUVIGNON B.....	\$180.000 COP	
■ WINE OF HOUSE FRONTERA SAUVIGNON B.	\$100.000 COP	\$30.000 COP
■ WINE FRONTERA - CHARDONNAY.....	\$100.000 COP	\$30.000 COP



LIQUORS

WHISKY

	BOTTLE	SHOT
■ BUCHANANS 18 AÑOS.....	\$800.000 COP	\$55.000 COP
■ BUCHANANS MASTER.....	\$370.000 COP	\$35.000 COP
■ BUCHANANS 12 AÑOS.....	\$320.000 COP	\$32.000 COP
■ JACK DANIELLS.....	\$320.000 COP	\$32.000 COP
■ OLD PARR 12 AÑOS.....	\$300.000 COP	\$30.000 COP

RUM

	BOTTLE	SHOT
■ ZACAPA 23 AÑOS.....	\$500.000 COP	\$50.000 COP
■ BACARDI WHITE RUM.....	\$160.000 COP	\$25.000 COP
■ MEDELLIN RUM.....	\$160.000 COP	\$25.000 COP
■ AGUARDIENTE SUGAR FREE 500 ML...	\$160.000 COP	\$25.000 COP

VODKA

	BOTTLE	SHOT
■ ABSOLUT.....	\$260.000 COP	\$30.000 COP
■ FINLANDIA.....	\$200.000 COP	\$20.000 COP

GINEBRA

	BOTTLE	GLASS
■ TANQUERAY TEN.....	\$450.000 COP	\$32.000 COP
■ HENDRICK'S.....		\$60.000 COP
■ BEEFEATER.....	\$260.000 COP	\$20.000 COP

TEQUILA

	BOTTLE	SHOT
■ 'PATRON' AGED TEQUILA.....	\$700.000 COP	\$70.000 COP
■ 'DON JULIO' AGED TEQUILA.....	\$680.000 COP	\$68.000 COP
■ DON JULIO WHITE.....	\$600.000 COP	\$60.000 COP
■ TEQUILA PATRON SILVER.....	\$600.000 COP	\$60.000 COP

DIGESTIFS COCKTAIL

	SHOT
■ COINTREAU.....	\$32.000 COP
■ AMARETTO.....	\$30.000 COP
■ CAMPARI.....	\$24.000 COP
■ BAILEYS.....	\$22.000 COP

BEERS

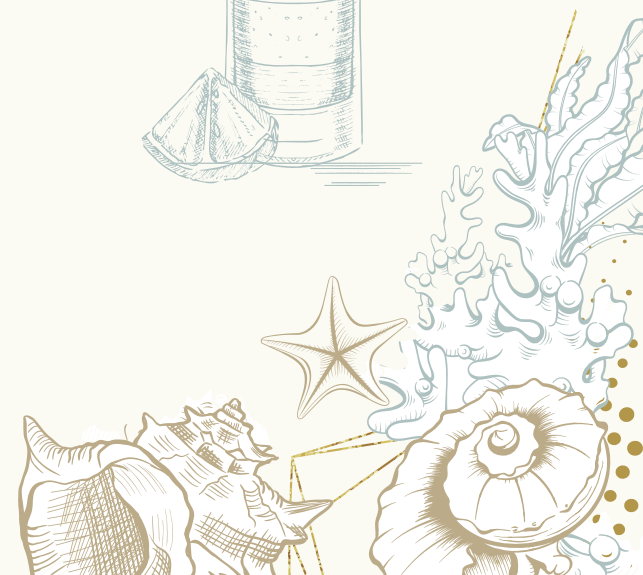
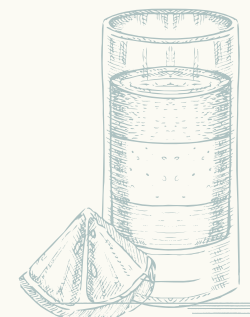
■ CORONA.....	\$18.000 COP
■ STELLA ARTOIS.....	\$18.000 COP
■ HEINEKEN.....	\$18.000 COP
■ CLUB COLOMBIA.....	\$16.000 COP
■ AGUILA.....	\$12.000 COP

MIXERS

■ TE HATSU.....	\$12.000 COP
■ SODA HATSU.....	\$12.000 COP
■ HATSU WATER.....	\$8.000 COP
■ SODA POSTOBON.....	\$8.000 COP
■ COCA COLA.....	\$8.000 COP
■ SODA BRETAÑA.....	\$8.000 COP
■ GINGER CANADA DRY.....	\$8.000 COP
■ TONIC WATER CANADA DRY.....	\$8.000 COP
■ SPARKLING WATER HATSU.....	\$7.000 COP

ADDITIONAL

■ LEMON JUICE.....	\$4.000 COP
■ MILK.....	\$4.000 COP
■ MICHELADA.....	\$4.000 COP



COCKTAILS

CLASSIC COCKTAILS

- PIÑA COLADA\$45.000 COP
- STRAWBERRY OR LEMON DAIQUIRI.....\$38.000 COP
- CUBA LIBRE.....\$38.000 COP
- TRADITIONAL MOJITO.....\$38.000 COP
LYCHEE, STRAWBERRY, OR PASSION FRUIT
- SUMMER MARTINI.....\$38.000 COP
- ESPRESSO MARTINI.....\$36.000 COP
- BLUE LAGOON.....\$34.000 COP
- NEGRONI.....\$32.000 COP

MARGARITA

- COCONUT MARGARITA.....\$45.000 COP
- SPICY MARGARITA.....\$40.000 COP
- NATURAL MARGARITA\$36.000 COP
PASSION FRUIT, COROZO, MANGO OR STRAWBERRY
- LEMON MARGARITA.....\$34.000 COP

SPECIAL COCKTAILS

- LIMONCELLO SPRITZ.....\$65.000 COP
- LONG ISLAND.....\$65.000 COP
- APEROL SPRITZ.....\$65.000 COP
- GYN AND TONIC HENDRICKS.....\$55.000 COP
- BERRY COLADA.....\$52.000 COP
- SOUR OF THE 7 SEAS.....\$50.000 COP
- CAIPIRIÑA.....\$50.000 COP
- MOSCOW MULE.....\$45.000 COP
- SUNRISE WITH TEQUILA PATRON.....\$45.000 COP
- GYN AND TONIC.....\$43.000 COP



COCKTAILS

NON-ALCOHOLIC COCKTAILS

- MOJITO NON-ALCOHOLIC\$26.000 COP
- NON-ALCOHOLIC PIÑA COLADA\$26.000 COP
- HATSU COCKTAIL.....\$24.000 COP

JUGS AND SANGRIAS

- ROSE WINE SANGRIA.....\$150.000 COP
- RED WINE SANGRIA.....\$140.000 COP
- WHITE WINE SANGRIA.....\$140.000 COP
- JAR OF STRAWBERRY MOJITO
OR TRADITIONAL MOJITO\$140.000 COP
- SUMMER RED WINE.....\$30.000 COP

GLASS



COFFEE

- AFOGATO.....\$15.000 COP
- COFFEE SLUSH\$11.000 COP
- CAPUCCINO.....\$7.000 COP
- MACCHIATO.....\$7.000 COP
- AROMATIC.....\$6.000 COP
- AMERICAN EXPRESS.....\$6.000 COP
- EXPRESSO.....\$5.000 COP



JUICES

- COMBINED: BANANA, STRAWBERRY\$18.000 COP
AND ORANGE
- COMBINED PINEAPPLE, GINGER\$18.000 COP
AND MINT
- NATURAL JUICES.....\$15.000 COP
Corozo, Strawberry, Mango, Passion Fruit, Tamarind

FLAVORED SODAS

Bretaña

- SODA PASSION FRUIT AND MANGO \$25.000 COP
- SODA RED BERRIES.....\$25.000 COP
- SODA HAWAIIAN.....\$25.000 COP



LEMONADE

- COCONUT LEMONADE.....\$18.000 COP
- CHERRY OR MINT LEMONADE.....\$17.000 COP
- NATURAL LEMONADE.....\$15.000 COP

Mabare
RESTAURANTE BAR

