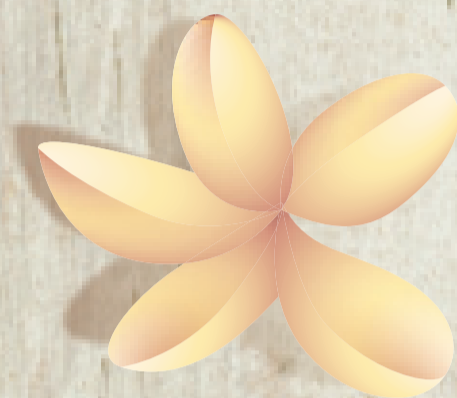


# Jardín

SANTA CLARA



COCINA SALUDABLE & SOSTENIBLE



HOTEL  
SANTA CLARA  
CARTAGENA  
Depuis 1621

SOFITEL  
LEGEND

# A hidden paradise in the Cartagena walled city

Discover in the heart of the historic center of **Cartagena de Indias**, our emblematic garden, surrounded by royal palms, native orchids, ferns from Cartagena and a variety of endemic plants.

It is the ideal warm space, where you can experience new sensations of freshness, tranquility and security with the **ALLSAFE certification**, while enjoying our **gastronomic and beverage proposal under the sustainable, healthy and accessible concept**.

COCINA SALUDABLE & SOSTENIBLE



# Clarified cocktails

Clarification is an art.

In a simple chemical process, it eliminates the impurities present in the liquids, exalts the most exciting of the liquors and ingredients, generating a garden of flavors on your palate. The drink stops being cloudy to be clear as the light that come in to heal your soul.

\* Milk is used in this process, so if you have an intolerance to this product, let us know.

## Pócima

Mezcal Amores, red paprika, jalapeños, black pepper and lemon juice



## RH Factor

Smirnoff Vodka, Royal Blackberry, Blueberry, Strawberry, orange peel, thyme and basil

## Botanic GarGin

Tanqueray gin, Malibu liqueur, pineapple, melon, cloves, anise and lemon juice



## Orgasmo Quintuple

Bacardi white rum, Bulleit Bourbon, Pastis Ricard, pineapple, mango and passion fruit tea, cloves, cinnamon and anise

## Esculapio

Havana special rum, tonic water, basil and lemon juice

## Menjurje

Antioqueño brandy without sugar, lulo, rosemary and lemon juice



**20 Each**

Prices in thousands of Colombian Pesos. Taxes included.

El exceso de alcohol es perjudicial para la salud, Ley 30 de 1986. Prohibase el expendio de bebidas embriagantes a menores de edad y mujeres embarazadas, Ley 124 de 1994.

# Garden Cocktails

**Without alcohol presence**, ingredients harmoniously converge and typical fruits of our region, invaded by techniques and artisan preparations that accelerate the magic of an elixir.



## Ceiba

Biche mango, ginger, lemon juice, simple syrup, Worcestershire sauce and black pepper



## Rubí de miel

Royal & common blackberry, strawberry, blueberry, thyme, basil, orange peel



## Tamarindo

Mango passion fruit tea, lemon juice, tamarind syrup, egg white and basil



## Jardín Colonial

Green apple, cucumber, ginger, coriander, lemon juice and simple syrup



## Pasiflora

Passion fruit, oregano, lemon balm, lemon juice and simple syrup



## Fogón de leña

Cooking rice, cinnamon, cloves, simple syrup and chocolate grated

**10 Each**

Prices in thousands of Colombian Pesos. Taxes included.

# Starters

From the harvest of local organic products to the freshness of responsible fishing in our Caribbean Sea



## Babaganoush

Grilled organic aubergine cream and spices with homemade ciabatta  
**20**

## Escabeche

Responsible marinated fishing, pickles of the house and homemade ciabatta  
**30**



## Ceviche

Responsible fishing, marinated with mandarin lemon, sauerkraut, avocado and coriander, accompanied by crispy cariacó corn  
**45**

## Tomato toast

Macerated of roasted tomatoes, cashew pesto and Dibufala cheese



 Vegetarian dish  Gluten free  Local product



A delicious, inventive low-calorie gastronomy, full of flavor and exciting de-light. By Sofitel means maximum pleasure with few calories.

Prices in thousands of Colombian Pesos. Taxes included.

# Starters

From the harvest of local organic products to the freshness of responsible fishing in our Caribbean Sea

## Mimosa



Eggs stuffed with cream cheese, homemade smoked salmon, chives from our garden and Spanish chorizo powder

30



## Hummus



Chickpea and sesame cream sauce  
sabanero with homemade ciabatta

20

## Greek salad



Mix of fresh leaves from the Granitos de Paz Foundation, candied tomatoes, sealed avocado from Montes de María, fresh cucumber, goat cheese from Ubaté, artisan bread croutons with paprika and oregano vinaigrette

30



## Charcuterie & cheese board

Our selection of artisanal sausages and cheeses from Ubaté  
Accompanied by Creole plum jam

50



Vegetarian dish



Gluten free



Local product



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# Main Courses

Merging French "savoir faire" with the magic of local preparations



## Pizza

Rustic dough, house Neapolitan sauce, Serrano ham, arugula and gouda cheese with a touch of black truffles

35

## Bacon Hotdog

Super crispy pork bathed with chipotle bbq and San Jacinto honey, guava and mango relish, with potato chips

Accompanied by French fries

35



## Legend Burger

Super crispy pork bathed with chipotle bbq and San Jacinto honey, guava and mango relish, with potato chips

Accompanied by French fries

35



## Crab burger

Artisan brioche bread, crab cake, avocado El Salado, Bolívar, organic arugula and fresh onion

Accompanied by French fries

35



## Chickpea Kofta

Arabic bread, pickled vegetables, fermented mango and yogurt and spices raita

35



Vegetarian dish



Gluten free



Local product



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# Bbq

In the heat of the embers the best flavors of our cuts



## Caribbean coast Lobster tail

Grilled, varnished with miso, accompanied by Creole lemon cream and dried tomato  
**120**

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## Beef tenderloin

Tomato Chimichurri  
Accompaniment of your choice  
**50**

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## Pork belly

Grilled pickled mustard seeds with fresh turmeric from El Salado, Bolívar  
**35**

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## Sustainable catch of the day fish

Wrapped in bijao leave, with mango sauce  
Creole and spices  
Accompaniment of your choice  
**40**

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## Strip grill

Grilled pickled mustard seeds with fresh turmeric from El Salado, Bolívar  
**50**

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 Vegetarian dish  Gluten free  Local product



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# Bbq

In the heat of the embers the best are exalted flavors of our cuts



## Vacuum

Tomato Chimichurri  
Accompaniment of your choice  
**40**

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## Grilled peasant chicken

Marinated with Chaat Masala,  
tomato chimichurri  
Accompaniment of your choice  
**40**

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## Homemade chorizo

Tomato Chimichurri  
Accompaniment of your choice  
**35**

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Plantain tostones  
Creamy rice with coconut

Potatoes with cream

Creole potatoes sautéed  
Green salad

## Sides

## Typical special



## Snapper chicharron

Crispy snapper fillet, rice with coconut  
patacones and salad with avocado  
**85**



Vegetarian dish



Gluten free



Local product



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# Desserts

## Seasonal tartlets

Petit four

5

Petite

10

Medium

15



## Fruit plate

25



## Scoop sorbet

Flavors according to our seasonal fruits

8



## Hot drinks

12

Espresso / doble espresso

Capuccino

Makiato

Americano

Decaffeinated

Latte

Leche

French press

Té

Hot chocolate (milo)



Vegetarian dish



Gluten free



Local product



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# Wine Bar

## Sparkling

	Copa	Media	Botella
Undurraga Brut Royal, Pinot noir - Chardonnay, Valle de Leyda, Chile	49		250
Undurraga Rosé, Pinot noir - Chardonnay, Valle de Leyda, Chile	49		250
Laurent Perrier La Cuvée, Chardonnay - Pinot Noir, Champagne, Francia	180		560
Veuve Clicquot Brut, Chardonnay - Pinot Noir, Champagne, Francia			650

## White Wine

Hereford, Chardonnay, 2019, Mendoza, Argentina	29	65	120
Rouquet´s, Viognier, 2018, Languedoc, Francia	43	110	190
Sibaris Gran Reserva, Chardonnay, 2018, Valle de Leyda, Chile	56	150	280
Aliwen Reserva, Sauvignon blanc, 2019, Valle de Leyda, Chile	43	110	210

## Rosé Wine

Les jolies filles, Cinsault, Grenache y Syrah, 2017, Côtes-de-Provence, Francia	63	170	300
Undurraga, Cabernet Sauvignon, 2018, Valle central, Chile	43	110	190

## Red Wine

Hereford, Malbec, 2020, Mendoza, Argentina	29	65	120
Sibaris Gran Reserva, Pinot Noir, 2016, Valle de Leyda, Chile	65	180	320
Sibaris Gran Reserva, Carménère, 2016, Valle de Leyda, Chile	65	180	320
Beronia Crianza, Tempranillo, 2014, Rioja, España	49	150	260
Aliwen Reserva, Cabernet Sauvignon, 2017, Valle de Curicó, Chile	52	130	240
Cantina Zaccagnini, Montepuciano, 2017, Abruzzo, Italia	59	170	290
Familia Zuccardi Reserva, Malbec, 2016, Mendoza, Argentina	49	140	240
Stemmari, Nero d´Avola, 2018, Sicilia, Italia			540
Catena, Malbec, 2016, Mendoza, Argentina			350
Los Vascos Grande Reserva, Cabernet - Carménère - Malbec - Syrah, 2017, Colchagua, Chile			310
Montes Alpha, Syrah, 2017, Colchagua, Chile			440
Marqués de Casa Concha, Merlot, 2014, Maule, Chile			540

Si desean ver más opciones, solicitar la carta del sommelier, galardonada por la revista « **Wine Spectator** » como una de las mejores selecciones de vinos a nivel mundial y de nuestra cava perteneciente al « **Restaurante 1621** ».

**Selección Head Sommelier « John Prieto »**

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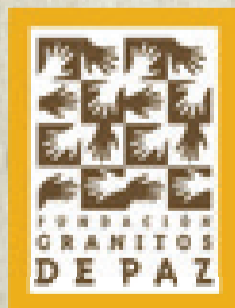
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This sustainable product has been produced respecting the environment and protecting the people and communities that have participated in the entire production process. The activities associated with the production of sustainable products help people and do not cause an impact on the environment. Sustainable products allow their production to last over time without jeopardizing the future of future generations and of local communities.



**TIP WARNING**

Consumers are informed that this business establishment suggests to its consumers a tip corresponding to 10% of the value of the account, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the account, tell the person who attends you whether or not you want said value to be included in the invoice or indicate the value you want to give as a tip. In this commercial establishment the monies collected by way of tips are destined 100% for the workers.

In case you have any problem with the collection of the tip, contact the Service Line of the Superintendency of Industry and Commerce to indicate your complaint to the telephones: in Bogotá, 6513240, for the rest of the country national free line: 018000-91-0165, to file your complaint.

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