

CANTINA^{LA} 15
CIUDAD JARDÍN

Food

MEXICAN *Treasure*

Fried rice pudding in hibiscus flower and coconut sauce, decorated with a caramel crown and bathed in cajeta sauce and liquor 43.

\$ 39.900



CHEF'S RECOMMENDATIONS

SHRIMP AGUACHILE 🌶️

Shrimp in lime juice, morita chile, salt and pepper, served with crispy tortillas.
\$ 69.900

A STONE ON THE ROAD

Live the experience of grilling your meat on a hot stone at the table. Beef tenderloin in a herb marinade, served with mashed beans, guacamole and corn tortillas.
\$ 49,900

THE HAT

Mexican style rice with octopus and sour cream.
\$ 74.900

OF FISH

Fresh sea bass ceviche, lemon juice, red onion, corn, coconut milk, coriander, avocado and a variety of chili peppers, served with banana chips.
\$ 69,900

OCTOPUS AND PRAWNS WITH TEQUILA

Octopus and prawns in chili marinade, served with rustic potatoes. Flambéed at the table with 100% agave tequila.
\$ 159,900

GRILLED PORTERHOUSE

Imported angus meat cut (with bone), served with spiral potatoes. Flambéed at the table with 100% agave tequila. 800GR
\$ 379.900

*Serve with roasted lettuce hearts salad by
\$ 38.900

MENÚ

STARTERS



MADURO SINALOA

MADURO SINALOA 🌶️

Ripe plantain stuffed with shrimp, gratin cheese, avocado emulsion, fried carrot and pico de gallo. \$ 58,900

MIXED FAJITAS

Grilled beef tenderloin and chicken fillet served with sautéed vegetables, corn tortillas, avocado, double cream cheese, and sour cream. \$ 54,900

CRISPY ONION

Crispy onion flower, accompanied by chipotle emulsion. \$ 27.900

MIXED FAJITTES

Beef tenderloin and chicken fillet served with sautéed vegetables, corn tortillas, heavy cream cheese and sour cream.

\$ 54.900

TENDERLOIN FAJITAS

Served with sautéed vegetables, corn tortillas, avocado, heavy cream cheese and sour cream.

\$ 54.900

CHICKEN FAJITAS

Served with sautéed vegetables, corn tortillas, avocado, heavy cream cheese and sour cream.

\$ 54.900

A STONE ON THE ROAD

Live the experience of grilling your meat on a hot stone at the table. Beef tenderloin in a herb marinade, served with mashed beans, guacamole and corn tortillas.

\$ 49,900



MIXED FAJITAS

MENÚ

STARTERS

GUACAMOLE IN MOLCAJETE

BREADED SQUID

over tamulated guacamole, served with chips and corn tortillas.

\$ 65,900

TENDERLOIN RIND

over tamulated guacamole, served with chips and corn tortillas.

\$ 54,900

PORK RINDS

over tamulated guacamole, served with chips and corn tortillas.

\$ 54.900

BREADED SHRIMP

on top of sifted guacamole, served with tortilla chips and corn tortillas

\$ 55,900



TENDERLOIN RIND



PORK RINDS

MENÚ

STARTERS

TACOS

WOOD-FIRED OCTOPUS

Marinated octopus tacos on corn tortillas with carrot chips, pickled onion and avocado emulsion. \$ 64.900

CRISPY PRAWNS 🌶️

Crispy shrimp tacos, on colmix, pickled onion and chipotle emulsion. \$ 64.900

COCHINITA PIBIL 🌶️

Pork tacos marinated in achiote and Mexican style spices with pickled onion, avocado emulsion and cilantro. \$ 44.900

CARNITAS

Pork carnitas tacos with onion, cilantro, roasted tomato sauce and avocado emulsion. (Four units) \$ 44,900

BARBECUE 🌶️

Beef tacos in barbecue sauce with gratin mozzarella cheese, served with guacamole, pico de gallo and chipotle emulsion. \$ 44,900



TACOS DE LANGOSTINO



CARNITAS TACOS

ASSEMBLE YOUR TACOS BY \$ 79.900

Choose each taco of the flavor you prefer (4 units)



SHRIMP CEVICHE

CEVICHES

OF FISH 🌶️

Fresh sea bass ceviche, lemon juice, red onion, corn, coconut milk, coriander, avocado and a variety of chili peppers, served with banana chips. \$ 69,900

OF SHRIMP 🌶️

Shrimp ceviche, lemon juice, corn, red onion, avocado and a variety of chili peppers, served with banana chips. \$ 69,900

MENÚ

STARTERS

QUESADILLAS

OF CHICKEN

Shredded chicken, guajillo chili and cheese quesadillas served with guacamole, refried beans and pico de gallo. \$ 45,900

GRINGA 🌶️

Pork quesadillas marinated with chili peppers, coriander, onion, pineapple and cheese, served with guacamole, refried beans and pico de gallo. \$ 45,900

RICE

TIJUANA RICE

Soupy rice with crispy pork rinds, chili adobo, corn, sour cream, pico de gallo and guacamole. \$ 64,900

THE HAT

Mexican style rice with octopus and sour cream. \$ 74.900



TIJUANA RICE



CALDO LOCO

SOUP

CALDO LOCO 🌶️

Beef reduction in fine herbs with onion, lime, cilantro, rice and jalapenos. \$ 33.900

SALAD

ROASTED BUDS

Grilled lettuce hearts, with cherry tomato, onion and avocado with balsamic vinaigrette. \$ 38.900

FISH & SEAFOOD

CULIACÁN SEAFOOD 🌶️

Variety of crunchy seafood (octopus, shrimp, white fish and shrimp), accompanied by chipotle chili emulsion and avocado emulsion. \$ 169.900

RIVIERA SALMON

Fresh salmon crusted in herbs and tortilla, with a bed of tatemada sauce, mashed ripe and cheese. \$ 89.900

CATRINA SALMON

Fresh salmon served with rustic mashed potatoes, avocado emulsion with almonds and plantain chips. 230 GR \$ 79.900

WOOD-FIRED OCTOPUS

Herb Butter Grilled Octopus served with Caramelized Onions and Country Potatoes. 240 GR \$ 138,900

OCTOPUS AND PRAWNS WITH TEQUILA 🌶️

Octopus and prawns in chili marinade, served with rustic potatoes. Flambéed at the table with 100% agave tequila. \$ 159,900



RIVIERA SALMON



CATRINA SALMON



WOOD-FIRED OCTOPUS

POULTRY

CANTEEN CHICKEN 🌶️

Chicken stuffed with spinach and cheese, wrapped in bacon, chipotle sauces and blue cheese, accompanied by salad. 200 GR \$ 55.900

BURGER

CANTEEN

Burger with grilled angus beef, tomato, onion, Dutch cheese, pico de gallo and guacamole, served with rustic potatoes and house sauces. 200gr \$ 59.900

ADDITIONS

French fries	\$ 12.900
Fresh salad	\$ 9.900
Guacamole	\$ 9.900

Sketches	\$ 9.900
Totopos	\$ 9.900
Spiral potatoes	\$ 9.900

TOMAHAWK

★ D E O R O ★

Imported Angus **Meat Cut to share**, Rib Eye with bone, covered with **gold foil**, flambé at your table with 100% agave tequila. Served with crispy onion and spiral potatoes.



TOMAHAWK OF GOLD

IMPORTED ANGUS MEAT CUT, COVERED WITH GOLD FOIL
(RIB EYE WITH BONE)

1.200GR \$919.900 | 1.600GR \$1.169.900

Flambéed at the table with 100% agave tequila.

TOMAHAWK

IMPORTED ANGUS BEEF CUT
(RIB EYE WITH BONE)

1.200GR \$693,900 | 1.600GR \$897,900

Flambéed at the table with 100% agave tequila.

MENÚ MEAT

GRILL

CHILITO LOIN 🌶️

Beef medallions au gratin with meat sauce and chile morita, served with rustic potatoes. \$74.900

TENDERLOIN 3 FIRES 🌶️

Beef tenderloin cooked in chili butter, served with rustic potatoes and chipotle corn. 300 GR \$ 84.900

PORTERHOUSE

Imported angus meat cut (rib eye with bone), served with spiral potatoes. Flambéed at the table with 100% agave tequila. 800GR \$ 379,900

MORRILLO VERACRUZ 🌶️

tender cut of beef cooked in its juices with sweet mexican sauce. \$ 59.900

BRAISED RIB 🌶️

Rustic cut of charcoal-braised beef rib, flambéed with 100% agave tequila at the table, flavored butter, chili barbecue sauce and guacamole. 2,000 GR \$ 299,900

CANTINA PORK TENDERLOIN

Tender cut of tenderloin wrapped in bacon and cooked in the oven, bathed in balsamic reduction and pickled jalapeños, accompanied with rustic potatoes. 300 GR \$ 59,900

LOIN WITH TEQUILA

To share. Beef tenderloin flambéed at the table with tequila, served with hibiscus flower reduction, flavored butter, spiral potatoes and esquites. 550 GR \$ 159,900



PORTERHOUSE



BRAISED RIB



CANTINA PORK TENDERLOIN

MENÚ MEAT



AZTEC LOIN

AZTEC LOIN 🌶️

Tenderloin au gratin with guajillo chili sauce, epazote, served with rosemary potatoes and corn. 230 GR \$ 58,900

MONTERREY LOIN

Grilled tenderloin with avocado emulsion and hibiscus flower sauce, served with rustic mashed potatoes. 230 GR \$ 84,900



BAKED BONDIOLA

CRISPY RIB 🌶️

Chili Marinated Pork Rib served with Chipotle BBQ Sauce, Rustic Potatoes and Salad. 450 GR \$ 84,900

BAKED BONDIOLA

Baked bondiola meat served in its juices with flavored butter and accompanied by rustic puree. 300 GR \$ 69,900

RIB BARBECUE

Rib of beef braised in fine herbs with chipotle sauce, served with guacamole and tortillas. 350 GR \$ 83,900



MONTERREY LOIN

NEW YORK STEAK

Imported beef cut, boneless grilled, accompanied by spiral potatoes and crispy onions. 400GR \$ 198,900

MENÚ

DESSERTS

TO SHARE



CHURROS WITH ICE CREAM

CHURROS WITH ICE CREAM

Vanilla ice cream between fried churros, accompanied by chocolate sauce and crunchy nuts. \$ 32.900



RED FRUITS CHEESECAKE

RED FRUITS CHEESECAKE

Cheese cake and chocolate biscuit base, on a red fruit mirror, decorated with strawberry, blackberry and berry jam. \$ 39,900



CHOCOLATE SPHERE

CHOCOLATE SPHERE

Chocolate sphere, brownie with vanilla ice cream, strawberries and evaporated milk sauce. Flambéed at the table with brandy. \$ 55,900



CHURROS

CHURROS

Traditional churros served with arequipe, maracuya, blackberry and chocolate sauces. \$26.900

CANTINA^{LA}15

cantinala15



Our menu is prepared at the time the order is placed, guaranteeing and offering fresh food. However, please note that some basic ingredients may contain traces of gluten-containing grains, nuts, especially almonds, cashews, walnuts and/or peanuts. Some preparations include or may include egg, mustard, milk, cheese, sesame seeds or some fish/shellfish. If you are allergic to any of the foods listed or know of a particular food allergy, please inform the waiter at the time of ordering. WE CANNOT GUARANTEE THAT OUR DISHES ARE COMPLETELY ALLERGEN FREE.

Consumers are informed that this establishment of commerce suggests a gratuity corresponding to 10% of the value of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. At the time of requesting the bill, indicate to the person who served you if you want this value to be included or not in the bill or indicate the value you want to give as a tip. Remember that the tip is voluntary in accordance with LAW 1935 OF 2018 and that the collection of the same is destined to the workers of the service area of the point. In case you have any inconvenience with the collection of the tip, please contact the hotline of the Superintendence of Industry and Commerce, to file your complaint, at the following telephone numbers: in Bogota, 5920400 PBX: 5870000 Ext. 1190/1191, for the rest of the country, national toll free line 018000-910165".

Our prices and values are expressed in thousands of Colombian pesos and include the national consumption tax.

Prohibit the sale of intoxicating beverages to minors LAW 124 OF 1994. Excessive alcohol is harmful to health LAW 30 OF 1986. Remember that in case you have any inconvenience with this commercial establishment that has not been attended, you can contact the attention line of the Superintendence of Industry and Commerce, to file your complaint, to the attention lines. Telephone: +60 (1) 587 00 00 - Bogotá to the National Toll Free Line: 01 8000 910165 or to the e-mail contactenos@sic.gov.co.