



CLUB COLOMBIA

RESTAURANT

A LATIN AMERICAN EXPERIENCE

ENTRADAS / ENTREES

Empanadas Club Colombia

Empanadas are one of the most craved finger-food in Colombia; they can be found in every corner of a Colombian city. Now you have the privilege of being able to enjoy them here in Melbourne. Typical 100% gluten-free yellow corn dough empanada stuffed with beef brisket cooked for 6 hours and mixed with our delicious hogao. They are deep-fried, so the corn dough is crispy. In Colombia, we love to bite the tip and hear that crunchy sound. We highly recommend eating it with Aji or pisao de aguacate sauces. **5**

Arepa con queso

A signature dish of our cuisine (Maybe you saw it in some scenes from the movie Encanto). In Colombia, each region has its type of arepa, and Colombians love to put butter and salt on it. The arepa that you have here is stuffed with mozzarella cheese. See how it stretches when you bite into it. The arepas, made out of corn, are 100% gluten-free.

Do not miss the opportunity to try this classic of the Colombian cuisine. **12**

Arepa de Chocolo

Traditional 100% fresh and natural yellow corn arepa with a sweet touch that is browned in a pan on both sides. Then it is served covered with mozzarella cheese that is taken to the oven to be melted and browned, achieving a 'Not to be missed' result!. It is 100% gluten-free and vegetarian. **12**

Pastel de Yuca

Cassava dough stuffed with quinoa and mushrooms macerated in our smoked hogao to create incredible flavours especially for vegetable lovers. We accompany it with our vegan chontaduro mayonnaise and our smoked hogao sauce. **12**

Carimanola de Platano Maduro

Our famous carimañolas made from ripe plantains cooked in panela (sugarcane) and stuffed with a delicious brisket cooked for 8 hours and mixed with the house's hogao sauce, accompanied by suero costeño salsa. An authentic mix of flavours. You cannot miss this delight. **10**

Ceviche de Pescado

Thin slices of fish marinated in citrus and leche de tigre accompanied by red onion, cilantro, fresh avocado, plantain chips, achiote and coriander oil. A jewel of the Colombian Pacific with an influence from Peru, our sister country. **18**

Chorizo Aguarapado

Classic santarrosano chorizo cooked in guarapo (sugarcane juice) that gives it a golden colour, a special acidity and the sweet flavour of panela. Our chef accompanies it with a pineapple salad and a crispy rice cracker. **18**

Arepa con Chorizo

A classic of Colombian street food is a white arepa (100% white corn, 100% gluten-free) accompanied with our house chorizo roasted and dressed with the best chimichurri you can find in Melbourne (we promise), chontaduro mayonnaise and fresh lemon so you can squeeze it and give it that acid touch that we Colombians love. **18**



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PLATOS FUERTES / MAINS

Ajiaco

Our typical Ajiaco, is a hearty soup made with three types of potatoes (criolla, sabanera and pastusa), and cooked in chicken and corn. It is served with pieces of chicken, avocado, milk cream and capers. **26**

Rollo de Pollo Relleno de Platano Maduro

Chicken fillet stuffed with ripe plantains cooked in panela (sugarcane), cinnamon and sweet pepper over a delicious sauce based on cream cheese and coriander. It is the perfect dish for lovers of chicken and platano maduro.. **28**

Cazuela de Frijoles

Delicious red beans cooked in the style of the Antioquia's grandmothers, slowly, with pork, chicharrón (Crispy pork belly) that goes in the oven for 6 hours, sweet plantains, and patacon crumbs. We serve this delicious and traditional Cazuela de Frijoles with white rice, fried egg, arepa paisa, avocado and our delicious homemade Aji salsa. It is recommended for those who are hungry. **30**

Calentado de Frijoles

Delicious Colombian fried rice with red beans, pork belly cooked for 6 hours in the oven, ripe plantain stuffed with cheese and a bocadillo (guava sweet), avocado, fried egg and fried yucas (Cassava). **30**

Filete de pescado Cartagenero

Cartagena is one of the most beautiful and emblematic cities of Colombia and the Caribbean. Inspired by our chef's multiple trips to this city and his love for it, he created this delicious dish cooked in sous vide at a low temperature that generates a unique and authentic flavour that combines the shades of ingredients such as coconut milk, chontaduro and the rum. It is served in a deep dish with Cartagena sauce based on three types of peppers, coconut milk and coriander. For fish lovers, this dish is a must. The chef suggests accompanying this dish with Arroz con coco (coconut rice). Look for it on the menu. **32**

POSTRES / DESSERTS

Arroz con Leche

Traditional Colombian sweet rice pudding accompanied by rice cracker **12**

Encanto de Maduro y Bocadillo

Delicious balls of ripe plantain dipped in cinnamon and sugar cane, stuffed with cheese and guava paste, with a base of rice pudding, raspberries and mint to garnish. **12**

Oblea

Typical colombian wafers with delicious homemade dulce de leche, blackberry jam and striped cheese. A temptation you can't say no. **12**

ACOMPANANTES / SIDES

Yucas

Crispy fried Cassava sticks and suero costeño. **10**

Patacones

Crispy flattened green plantain and suero costeño. They look like crackers. **12**

Platano Maduro

3 units of platano maduro balls stuffed with cheese and bocadillo (guava sweet). **12**

Papas Criollas

Colombian little yellow potatoes on Pisao de Aguacta and Aji criollo (Colombian Chilli) sauces. **12**

Arroz con Coco

Rice cooked in a reduction of coconut milk to extract its natural oil. This rice is a jewel of food from the Colombian coasts. It is a perfect match for the Ceviche the Pescado and Filete de Pescado Cartagenero. **9**

SALSAS / SAUCES

Aji

Homemade Colombian chilli sauce made of tomato, onion & coriander. **4**

Mayonesa de Chontaduro (Vegan) **5**

Hogao

Homemade traditional Colombian stew made of tomato & onion. **4**

Suero Costeño

Homemade Colombian sour cream. **5**

Pisao de aguacate

Smash avocado Club Colombia's style. **6**

Chimichurri **5**