



## Menu



CAFÉ RESTO

# CAMBRIA

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*Once upon a time there was a place full of flavors.  
A moment that inspired my life...  
An instant to relive the aromas that surround  
the memories and awake my senses.  
A time that makes me dream and think  
of deliciously foolish things.*



# BREAKFAST



## EGGS FROM DAWN

Delicious omelette with a choice of 3 ingredients (ham, chicken, spinach, mushrooms, broccoli, tomato, onion, bacon or cheese).....\$19.000

## SHAKSHUKA EGGS

Skillet with eggs cooked with an exquisite mix of tomatoes, bell pepper, spices and cheese.....\$22.000

## EGG MUFFIN

Delicious bread filled with egg, cheese, basil and tomato.....\$19.000  
Add ham.....\$5.000  
Add bacon.....\$5.500

## FRESH FRUITS

Variety of seasonal fruits with maple syrup and whipped cream.....\$15.000

## CHEESE STICKS

Mini cheese sticks. 6 units served with a fruit sauce.....\$16.000

## FRENCH TOAST

Spongy toast with an authentic flavors, hints of vanilla and cinnamon served with red fruits sauce.....\$19.000

## CREPES

Crepes filled with apples, strawberries or peaches, served with maple syrup and whipped cream.....\$18.000

## PARFAIT

A healthy combination of fruits, cereals yogurt and fruit syrup.....\$18.000

## MORNING BREADS

A variety of breads served with red fruits sauce and butter.....\$13.000

## BASKET OF MINI EMPANADAS

Mini empanadas filled with: Potato and meat / Spinach and cheese. 10 units served with mild sauce.....\$14.000



**SUGGESTIONS:** Enjoy your breakfast with one of the products from our "From Our Oven" session

Our prices include the national consumption tax of 8%







# SANDWICHES & WRAPS



## CARMEL

Fresh bread with chicken, ham, cheese, pineapple, tomato, basil, mushrooms, bell pepper, lettuce and house sauce.....\$ 30.000

## IBERIA

Fresh bread with cheese, ham, tomato, basil, mushroom, bell pepper, lettuce and house sauce.....\$ 30.000

## BOSTON

Artisan bread with smoked pulled pork in a sweet sauce, American cheese, guacamole, onions, pineapple, lettuce and mustard.....\$ 30.000

## ROMA

Grilled Focaccia bread with chicken, mushrooms, cheeses and white sauce .....\$ 30.000

## BERLIN

Mix of turkey breast, caramelized onions, apples, Dutch chesse, sprouts, lettuce and fruit sauce.....\$ 30.000

## MANHATTAN

Grilled Croissant with roast beef, fresh mozzarella and dijon mustard.....\$ 30.000

## NEVADA

Wrap with lettuce, chili con carne, ham, cheeses, tomato, chicken, basil and mushrooms.....\$ 30.000

## FLORIDA

Wrap with breaded chicken, red cabagge, red onions, mango sauce, bacon, corn, cheese dip and dijon mustard.....\$ 30.000





# PASTAS & SALADS



## AMERICAN MACARRONI

Short pasta with American cheese and  
bacon.....\$ 28.000

## FETUCCINI

Delicate green pasta with a combination  
of Bolognese and Neapolitan sauce  
.....\$ 30.000

## LASAGNA

Beef & Mushrooms / Chicken &  
Mushrooms / Beef & Chicken with  
Mushrooms.....\$ 30.000  
Add Pesto sauce.....\$ 6.500

## VEGETABLE LASAGNA

Tomato, cheese, mushrooms, spinach  
and pesto sauce.....\$ 28.000

## SALMON LASAGNA

Made with salmon, spinach, pesto,  
touches of aged cheeses and aromatic  
herbs. Served with a side of delicate  
green salad, peaches, cranberries, leeks  
and citrus.....\$38.000

## RAVIOLIS

Beef / 4 Cheeses / Spinach and Cheese  
.....\$ 28.000  
Choice of sauces: Neapolitan, Pesto or  
"Al Burro"

## CAMBRIA SALAD

Exquisite combination of fresh lettuce,  
cherry tomatoes, chicken, ham,  
mushrooms, leeks, basil, baked bell  
pepper, pineapple, raisins, sesame  
seeds, parmesan cheese and croutons,  
served with a mustard vinaigrette  
.....\$ 30.000

## SUMMER SALAD

Fresh mix of green vegetables,  
tomatoes, carrots, broccoli,  
cauliflower, white beans, onions,  
asparagus, cheese, egg, cilantro and a  
lime vinaigrette.....\$ 27.000

## TUSCAN SALAD

Intense combination of spinach,  
arugula, red onions, peasant cheese,  
olives, quinoa, slivered almonds, dill,  
cherry tomato, balsamic vinegar and  
olive oil.....\$ 27.000  
Add Blue Cheese.....\$ 7.000  
Add Chicken.....\$ 7.000



# MAIN COURSES



## SALMON OF THE NILE

Tender fillet of salmon in an interesting mix of Egyptian grains and rosemary served with couscous, nuts and asparagus.....\$ 40.000

## GINGER SALMON

Fillet of salmon with ginger served with spinach salad, nuts and cranberries....\$ 36.000

## TUNA CORALINA

Fresh tuna steaks over mango sauce served with a delicious barley and nuts salad.....\$ 36.000

## BBQ CHICKEN

Delicious baked chicken, american style, in a BBQ sauce served with herb sautéed potatoes and vegetables.....\$ 29.000

## CHICKEN BREAST "COLONY STYLE"

Juicy chicken breast fillets with ham, cheese and basil rolled in bacon, served with exquisite carrots and green beans sautéed in ginger and honey.....\$ 29.000

## CHICKEN BREAST "AUTUMN STYLE"

Juicy chicken breast fillets filled with peanuts, apricots, cheeses and spices served with a light green vegetables salad, leeks and arugula.....\$ 32.000

## SAÇ KAVURMA AND BABA GHANOUSH

Tenderloin cubes sautéed with bell peppers, tomatoes and onions with subtle spicy touches, served on a bed of eggplant and sesame paste purée.....\$ 39.000

## BELUSA

Crispy puff pastry base filled with chicken, spinach, basil, mushrooms, cheese and caramelized onions served with a green mix salad...\$ 29.000

## VEGETARIAN BELUSA

Crispy puff pastry base filled with tomatoes, mushrooms, cheese, spinach and basil served with a green mix salad.....\$ 29.000

## GARDEN CREPES

Delicious crepes filled and broiled with cheese and spinach, served with vegetables sautéed with mushrooms, bacon, ham, zucchini, bell pepper and spices.....\$30.000

## CALIFORNIA TENDERLOIN

Juicy tenderloin steak baked on a mushroom sauce served with bacon, mashed potatoes and a salad with lettuce, fruits and nuts in a wine and yogurt vinaigrette.....\$ 37.000

## SICILIAN TENDERLOIN

Tenderloin steak baked on a mushroom sauce served with bacon, green fetuccini, pesto sauce and cherry tomatoes.....\$ 37.000



# WINES

## Las Moras (Argentina)

Malbec  
Split...\$23.000/Half...\$40.000 /Bottle.....\$73.000

## Trapiche (Argentina)

Malbec  
Split...\$24.000/Half...\$43.000 /Bottle.....\$75.000

## La Celia (Argentina)

Malbec Reserve /Bottle.....\$87.000

## Cousiño Macul (Chile)

Cabernet Sauvignon  
Half.....\$45.000 /Bottle.....\$87.000  
Sauvignon Blanc  
Half.....\$45.000 /Bottle.....\$87.000  
Gris Cabernet Sauvignon /Bottle.....\$87.000

## Misiones de Rengo (Chile)

Cabernet Sauvignon /Bottle.....\$67.000

## Santa Rita (Chile)

Carmenere Reserve /Bottle.....\$88.000  
Merlot Reserve /Bottle.....\$88.000  
Cabernet Sauvignon Reserve  
Split...\$23.000 /Half...\$45.000 /Bottle.....\$88.000  
Sauvignon blanc Reserve  
Split...\$23.000 /Half...\$45.000 /Bottle.....\$88.000

## Morandé Pionero (Chile)

Sauvignon Blanc  
Split.....\$22.000 /Bottle.....\$76.000

## Yellow Tail (Australia)

Cabernet Sauvignon /Bottle.....\$72.000  
Chardonnay /Bottle.....\$72.000

## Sutter Home (California)

Rosé White Zinfandel /Split.....\$20.000

## J.P. Chenet (France)

Merlot /Split.....\$29.000  
Cabernet-Syrah /Split.....\$29.000  
Grenache Cinsault /Split.....\$37.000  
Brut Espuman Split....\$35.000 /Bottle.....\$90.000  
Espumante Rose Split..\$35.000 /Bottle.....\$90.000

## Maison Calvet (France)

Merlot / Cabernet Sauvignon /Bottle.....\$67.000

## Partager (France)

Red / White / Rosé /Bottle.....\$66.000

## B&G - Barton & Guestier (France)

Pinot Noir Reserve /Bottle.....\$93.000

## Jaume Serra (Espain)

Cava Rosé Brut /Bottle.....\$69.000  
Cava Brut Nature Split...25.000 /Bottle.....\$69.000

## Viñas del Vero (Espain)

Macabeo-Chardonnay /Bottle.....\$80.000

## Marqués de Riscal (Espain)

Riscal 1860 Tempranillo  
Half.....\$50.000 /Bottle.....\$96.000  
Marqués de Riscal Rueda White  
Half.....\$52.000 /Bottle.....\$103.000

## Piccini (Italy)

Tinto Chianti /Bottle.....\$92.000  
Lambrusco Tinto /Bottle.....\$65.000

## Pasqua (Italy)

Sangiovese Di Puglia /Bottle.....\$68.000  
Bardolino /Bottle.....\$68.000  
Chardonnay Di Puglia /Bottle.....\$68.000  
Prosecco DOC Treviso /Bottle.....\$113.000

# BEVERAGES WITH ALCOHOL

## COCKTAILS

**Traditionals.....\$20.000**

**Mojito:** Rum, soda, mint and lemon.

**Back Porch Martini:** Rosé wine, vodka and watermelon.

**Black Thai Spritzer:** White wine, soda, spices and tea

**Side Car:** Brandy, tangerine and triple sec.

**Margarita:** Tequila, triple sec and lemon.

**Daiquiri:** Rum and Strawberries.

**Hot wine:** Red Wine, spices and citrus

**Legendaries.....\$22.000**

**Moscow Mule:** Vodka, ginger beer, lemon and mint.

**Bee's Knees:** Gin, honey and citrus.

**Dry Martini:** Gin, triple sec and olives.

**Expreso Martini:** Vodka, coffee and Irish cream.

**Martini Cremoso:** Vodka, gin, citrus cream and spices.

**Gin Tonic:** Gin, tonic, lemon and cucumber.

**Cosmopolitan:** Vodka, triple sec and cranberry juice.

**Watermelon Cooler:** Vodka, rum, watermelon, cucumber, honey and citrus.

**Piña Colada:** Rum, coconut cream and pineapple

## SANGRIA

**Tinta / Rosé / White**

Glass.....\$19.000  
Pitcher.....\$55.000

## BEERS

Craft Beer / **Apóstol.....\$12.000**

**Helles:** \*Lager, gold

**Weizen:** \*Wheat Ale, blond

**Märzen:** \*Lager, amber

**Dubbel:** \*Ale, brown

**Bock:** \*Lager, black

Imported Beer.....\$8.500

Local Beer/ Club Colombia.....\$7.500  
*Gold, Red, Black*

Michelada with salt and/or hot spices.\$1.600



# COFFEE, TEA & CHOCOLATE

## HOT COFFEES

Café Americano.....	\$ 4.500
Espresso.....	\$ 4.500
Macchiato.....	\$ 5.500
Caramel Macchiato.....	\$ 7.500
Vienesse Coffee.....	\$ 7.500
Capuccino.....	\$ 5.500
Café Late.....	\$ 5.500
Mocaccino.....	\$ 9.000
Capuccino / Late with Almond Milk .....	\$8.500
Mocaccino with Almond Milk .....	\$12.000

### Extra Flavors:

(Vanilla, Hazelnut, Raspberry, Caramel and Chocolate).....	\$ 3.000
Whipped Cream.....	\$ 4.000
Almond Milk (6oz).....	\$ 4.000

## COLD COFFEES

Café Latte.....	\$5.500
Cold American Coffee.....	\$4500
Coffee Shake with chocolate and caramel sauce.....	\$ 12.000
Café Opera with sauces and whipped cream.....	\$ 16.000
Frapuccino.....	\$ 12.000

## COFFEES WITH LIQUOR

Irish coffee with whiskey and whipped Cream.....	\$ 12.000
Café Amaretto.....	\$ 12.000
Mint Coffee.....	\$ 12.000
Carajillo.....	\$ 12.000
Expreso Martini.....	\$ 22.000

## TEAS

Mixed Berries, Chai, Orange, Ginger, Cinnamon, Cucumber, Peach, Black Tea, Earl Grey and Green Tea.....	\$ 5.500
Chai with Milk.....	\$ 5.500
Tea with Almond Milk.....	\$ 9.000

## CHOCOLATES

Hot Chocolate.....	\$5.500
Extra Flavors: (Vanilla, Hazelnut, Caramel, Raspberry and Chocolate) .....	\$3.000
Chocolate With Almond Milk.....	\$9.500





# FROM OUR OVEN



## TRADITIONAL

Croissants: Spinach and cheese.....	\$ 7.500
Chocolate / Ricotta, smoked ham and bacon / Blue cheese and cranberries.....	\$ 8.200
Almond croissant.....	\$ 8.800
Cinnamon roll traditional.....	\$ 7.000
Cinnamon roll: Mixed berries / apple .....	\$ 8.000
Quiche with cheese, ham, bacon and spinach.....	\$ 11.500
Vegetarian quiche.....	\$ 11.500
Apple strudel.....	\$ 6.900
Turnovers: Cheese / Ricotta with spinach / Chicken, bacon, pesto and asparagus / Dutch cheese, tomato and basil.....	\$ 6.900
Rougulash / Ma' Amoul.....	\$ 5.500
Sweet Turnovers: Dulce de leche and blackberries / Guava and dulce de leche / Chocolate and Nuts.....	\$ 6.900
Meringue.....	\$ 3.500

## CAKES AND DESSERTS

Cake per serving: German Chocolate / Apple and Nuts / Carrot / Brownie / Chocolate / Honey and Lemon / Red Velvet / María Luisa / Banana and Caramel / Mocha / Pumpkin .....	\$ 9.800
Brownie.....	\$ 7.000
Special Brownie.....	\$ 8.500
Cheesecake: Mixed berries / Roses / Yellow fruits.....	\$ 10.000
Lemon pie / Passion fruit pie / apple pie .....	\$ 11.000
Pecan cherry pie.....	\$ 12.000
Ice cream.....	\$ 5.500
Home made ice cream & Cookies sandwich.....	\$ 12.500
Brownie sandwich with strawberry and chocolate.....	\$ 16.000

*The suggested products are available according to the latest baking*

## NON-ALCOHOLIC BEVERAGES

Natural water.....	\$3.900	Milk (Glass).....	\$2.500
Spring water.....	\$5.500	<b>Dirty Soda</b> .....	\$8.500
Sodas 10 oz.....	\$4.800		
<b>Natural juices:</b> Strawberry / Orange / Lemonade / Mango / Pineapple / Blackberry / Tangerine / Tamarind / Lulo Soursop.....	\$7.000	<b>Spring Notes:</b> Refreshing mix of strawberries, tangerine and pineapple.....	\$9.500
Coconut lemonade.....	\$9.500	<b>Summer Afternoons:</b> Energizing mix of pineapple, passion fruit and mango.....	\$9.500



Ingredients:

- 100 grams of kisses
- 500 grams of illusions
- 500 grams of love sparkles
- 1 teaspoon of passion extract
- 1/2 cup of crazy thoughts
- 1 pinch of tenderness

*Mix all the ingredients  
and you shall have the recipe  
to a very sweet life...*



**CAMBRIA**


*Tip warning: we hereby advise you that this restaurant suggests a tip equivalent to 10% of the amount of your check, which can be accepted, refused or changed by you according to your evaluation of the service that has been rendered. When asking for the check, please advise your server on whether you would like or not to include such amount in the final bill, or if you want to include a different amount.*


*"Should you experience any inconvenience, please communicate with the costumer service line of the Super Intendencia de Industria y Comercio to register your complain through one of the following telephone numbers: in Bogotá 6513240 and in the rest of the country through the toll free numbre 018000910165".*

Carrera 43E No 12-16  
Manila - El Poblado  
Teléfono (4) 352 1970

[www.cambria.com.co](http://www.cambria.com.co)

 /Cambria Café Resto Colombia

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FINCA  
LAS MORAS

