

Producers of sustainable love

MENU

Restaurant's

Here you can make your order

Restaurant 305 315 9799
Bookings 321 511 5242

We are open every day
9:00 a.m to 8:00 p.m

Consumption tax of 8% according
to article 512 of the tax statute
(included in the values of the menu)



**CERRO
VERDE**

UN MIRADOR
ENTRE EL CIELO ...

... Y LA TIERRA



BREAKFAST

CERRO VERDE BREAKFAST (included with the stay)

Eggs of your choice: scrambled or fried. Served with white arepa, cheese and hot chocolate

AMERICAN BREAKFAST

Eggs of your choice: scrambled or fried. Served with caramelized bacon, toast, seasonal fruit, orange juice and coffee _____ 31

ANTIOQUIÑO BREAKFAST

Eggs of your choice: scrambled, fried or soft boiled. Served with typical calentado, white arepa, cheese, avocado, coffee or hot chocolate _____ 36

FRECH TOAST

Artisan stuffed toast with red fruits and sour cream. Served with banana, fresh strawberries, maple syrup and sliced almonds _____ 28

COLOMBIAN MIGAO

Traditional Antioquian mix of crumbled cookies, croissant, bizcochitos, yucca bread, mozzarella and arepa. Served with dark or milk hot chocolate _____ 20

FRUIT PORTION

Seasonal fruits _____ 12



To start the day



ENTRIES

CHICHARRÓN CEVICHE

Crispy pork crackling marinated in lime juice with red onion, mango, sweet chili and fresh cilantro. Served with crispy plantains _____

34

PLANTAIN BASKET

Portion of eight plantains served with hogao and guacamole _____

19

EMPANADA BASKET

Portion of six empanadas served with spicy sauce _____

16

PORK CRACKLING PLATE

Traditional style crispy pork crackling served with fried plantains and arepas _____

28

CHORIZO PLATE

Juicy artisan chorizo served with crispy plantains and fried arepas _____

24

BLOOD SAUSAGE PLATE

Traditional Antioquian blood sausage served with fried plantains and arepas _____

22

CORN CAKE WITH CHEESE

Sweet corn arepa filled with cheese _____

15

FRENCH FIRES PORTION

Crispy french fries _____

14

TOMATO CREAM SOUP

Made with organic tomatoes served with grilled cheese sandwich _____

23



ENTRIES
for snacks

MAIN DISHES

BEEF TENDERLON

Beef cut cooked to your liking, served with house salad. Choose one side: pesto risotto, alfredo risotto, french fries or mashed potatoes _____ 62

TRADITIONAL CHURRASCO

Beef cut cooked to your liking, served with house salad. Choose one side: pesto risotto, alfredo risotto, french fries or mashed potatoes _____ 62

GRILLED SALMON

Salmon fillet cooked to your liking, served with house salad. Choose one side: pesto risotto, alfredo risotto, french fries or mashed potatoes _____ 68

GRILLED CHICKEN

Chicken breast fillet served with house salad. Choose one side: pesto risotto, alfredo risotto, french fries or mashed potatoes _____ 48

BEAN CASSEROLE

Bean casserole served with pork crackling, chorizo, avocado, ripe plantain, corn, arepa and white rice _____ 43

Our beans are not prepared with animal substances, ask for the vegetarian option.



to have energy

MAIN DISHES



MAIN DISHES

TYPICAL PAISA DISH

Classic Antioquian platter with homemade beans, chorizo, fried egg, blood sausage, cracking, white rice, ground beef, ripe plantain and avocado

52

SANCOCHO MIRADOR Viewpoint (available on Sundays only)

Traditional Colombian sancocho prepared with beef shank and chicken. Served with potatoes, creole potatoes, yucca, green plantain, corn on the cob, rice, avocado, banana, arepa and pico de gallo

45

SALAD BOWL

Fresh mix of lettuce and seasonal vegetables with roasted chickpeas and house vinaigrette

30

ADDITIONAL SALMON PORTION

36

ADDITIONAL SIRLOIN PORTION

36

ADDITIONAL CHICKEN BREAST PORTION

27



to have energy

TO SHARE

PAPITAS CERRITO

French fries topped with slow-cooked pork shoulder in BBQ sauce, pico de gallo, guacamole, cheese, sour cream and cheddar sauce _____ 48

PLATTER FOR TWO

Combination of grilled pork loin in BBQ sauce, crispy pork crackling, blood sausage and artisan chorizo. Served with fresh fries, arepas and house-made chimichurri _____ 84

PLATTER FOR FOUR

Same delicious combination, portion for four people _____ 130

Artisan pizza

MARGARITA PIZZA

Pomodoro sauce base with mozzarella, oregano, fresh tomato slices, topped with pesto sauce _____ 39

CERRO VERDE PIZZA (Green Hill Pizza)

Pomodoro sauce base with salami, spanish chorizo, serrano ham, mozzarella pearls and pesto sauce _____ 50

HAWAIIAN PIZZA

Pomodoro sauce base with ham and caramelized pineapple with a touch of cinnamon _____ 42

PAISA PIZZA

Pomodoro sauce base topped with chorizo, crispy pork crackling, ripe plantain and fresh avocado slices _____ 50

BARRANQUERO PIZZA

Fresh pesto base with mozzarella, smoked cherry jam, smoked roasted pepper and balsamic vinegar reduction _____ 42

with family and friends



DESSERTS

HOUSE DESSERT

Homemade red fruit cheesecake served with red fruit sauce and a touch of arequipe (caramel spread) _____ 20

WARM COOKIE

Freshly baked artisan cookie served warm with vanilla ice cream, arequipe sauce and sliced almonds ____ 23

BROWNIE WITH ICE CREAM

Soft, gooey homemade brownie served with vanilla ice cream and toasted almonds _____ 24

BROWNKIE

Perfect dessert duo: soft brownie base topped with freshly baked cookie crust. Served warm with vanilla ice cream, sliced almonds and arequipe and chocolate sauce _____ 31

CAMPFIRE WITH MARSHMALLOWS _____ 54

CAMPFIRE WITH MARSHMALLOWS and two glasses of wine _____ 77



Hot Beverages

Dehydrated fruits drink

Aromatical drink _____ 8

CANELAZO _____ 13,5

THE HILL CHOCOLATE

Delicious milk chocolate with marshmellow's _____ 13

DARK CHOCOLATE _____ 8

MILK CHOCOLATE _____ 9

COFFEE WITH MILK _____ 8

HOT CAPPUCCINO _____ 11

ICED CAPPUCCINO

Frozen coffee drink made with coffee, milk and ice cream, with vanilla notes and a touch of sugar. Smooth, refreshing and creamy _____ 15

AMERICAN COFFEE _____ 6

ESPRESSO _____ 6

CARAJILLO _____ 12

AFFOGATO _____ 12



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REFRESHMENTS

GUANDOLO _____	8
GUANDOLO'S JUG _____	33
BOTTLE OF WATER _____	8
GATORADE _____	11
GASEOSA _____	9
HATSU _____	13

Natural juice

BLACKBERRY, STRAWBERRY, GOLDENBERRY, TAMARIND, MANGO OR PASSION FRUIT WITH WATER _____	14,5
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BLACKBERRY, STRAWBERRY, GOLDENBERRY, TAMARIND, MANGO OR PASSION FRUIT WITH MILK _____	15,5
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Natural Smoothies

STRAWBERRY-KIWI _____	17,5
PINEAPPLE - HIERBABUENA _____	17,5
PINEAPPLE - COCONUT _____	17,5
COCONUT - PASSION FRUIT _____	17,5

Lemonades

NATURAL LEMONADE _____	12
LYCHEE LEMONADE _____	15,5
COCONUT LEMONADE _____	15,5

Flavored Sodas

MANGO SODA _____	16
BERRIES SODA _____	16
GINGER LEMON SODA _____	16
STRAWBERRY & CUCUMBER SODA _____	16



Delight your palate

LIQUORS

Coctails

GIN TONIC _____	40
MARGHERITA _____	40
MOSCOW MULE _____	40
MIMOSA _____	40
MOJITO _____	40

Wines

HOUSE WINE MORTIÑO _____	125
WINE JP CHENET _____	128
WHITE WINE _____	128
ROSE WINE _____	128
RED WINE _____	128
WINE CUP _____	23
HOT WINE CUP _____	25

Sangrias

SANGRIA'S JUG White, pink, red _____	110
HALF SANGRIA'S JUG _____	62
TINTO DE VERANO A refreshing spanish cocktail made with red wine and lemon soda _____	22
GLASS OF SANGRIA _____	22

Beers

AGUILA _____	11
AGUILA LIGHT _____	11
CLUB COLOMBIA _____	14
CORONA _____	14
CORONITA _____	12
LEMON JUICE _____	3,5
REFAJO'S JUG _____	60

Presagio craft beer

POTER (Negra) _____	17
PALEALE (Rubia) _____	17
SCOTTISH (Roja) _____	17
BELGIAN GOLDEN STRONG (Rubia) _____	17
GINGER PALE ALE (Rubia) _____	17

Ask us about our 2x1 offer



LIQUORS

Aguardiente

ANTIOQUEÑO 1/2 _____	79
ANTIOQUEÑO TAPA AZUL 1/2 _____	88
ANTIOQUEÑO TAPA VERDE 1/2 _____	77
SHOT _____	13,5
SHOT TAPA AZUL _____	14,5

Rum

RUM 5 AÑOS 1/2 _____	105
RUM 5 AÑOS SHOT _____	18
OLD CALDAS RUM 1/2 _____	101
OLD CALDAS RUM SHOT _____	11

Whiskey

BUCHANAS 1/2 _____	207
BUCHANAS SHOT _____	45
OLD PARR 1/2 _____	210
OLD PARR SHOT _____	45

Tequila

TEQUILA BOTTLE JOSÉ CUERVO _____	225
1/2 TEQUILA JOSÉ CUERVO _____	105
TEQUILA SHOT JOSÉ CUERVO _____	26
TEQUILA SHOT 1800 OR PATRÓN _____	32

Gin

GORDON'S GIN BOTTLE _____	221
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Delight your palate