

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

ANTIOQUIEÑO 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



for snacks

MAIN DISHES

BEEF TENDERLON

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

TRADITIONAL CHURRASCO

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

GRILLED SALMON

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

GRILLED CHICKEN

Chicken breast fillet served with house salad. Choose one side: pesto risotto, alfredo risotto, frech 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

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

ADITONAL CHICKEN BREAST PORTION

27



to have energy

TO SHARE

PAPAS CERRITO

rench fries topped with slow-cooked pork shoulder in BBQ sauce, pico de gallo, guacamole, cheese, sour cream and cheddar sauce _____ 49.9

PLATTER FOR TWO

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

PLATTER FOR FOUR

Same delicious combination, portion for four people _____ 140

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 Pizza with mushrooms and chicke _____ 42

PIZZA TOCINETA PRIMAVERA

Pomodoro sauce base, mozzarella, Gouda and bocconcini cheeses, crispy bacon, red onion, confit tomatoes, oregano, and fresh microgreens _____ 50



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

Contains nuts 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

LATTE _____ 8

ICED LATTE _____ 8

HOT CAPPUCCINO _____ 11

ICED CAPPUCCINO

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

AMERICAN COFFEE _____ 6

EXPRESSO _____ 6

AGUA PANELA _____ 6

CARAJILLO _____ 12

AFFOGATO _____ 12



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

Cocktails

GIN & TONIC	40
MIMOSA	40
MARGARITA	40
MOSCOW MULE	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

Ask us about our 2x1 offer

Beers

ÁGUILA	11
ÁGUILA LIGHT	11
CLUB COLOMBIA	14
CORONA	14
CORONITA	12
LEMON JUICE	4
REFAJO'S JUG	60

Presagio craft beer

PORTER (Negra)	17
PALE ALE (Rubia)	17
SCOTTISH (Roja)	17
BELGIAN GOLDEN	
STRONG (Rubia)	17
GINGER PALE ALE	
(Rubia)	17
IPA (Rubia)	17



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

Our supplies are fresh, organic
and harvested in Santa Elena,
they will make your palate
an orchestra of flavors.
Enjoy the great variety of our menu!

Vive **#momentoscerroverde**



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