

Cazuelitas

Cocina Mestiza

Distrito de negocios Milla de Oro
Cra 42 Cl 3 sur 81, Local 205, Piso 2.

C.C Sandiego
Cl 34 # 43 - 66, Local 3374



ASK FOR OUR
SEASONAL MENU

OUR PRICES INCLUDE TAXES

Tropical Wonders

NATURAL JUICES

- Tangerine | \$ 16.5
- Mango (in water) | \$ 12.9
- Mango (in milk) | \$ 13.9
- Strawberry (in water) | \$ 12.9
- Strawberry (in milk) | \$ 13.9
- Pineapple and peppermint | \$ 12.9
- Strawberry and tangerine | \$ 14.9
- Mango and tangerine | \$ 14.9

Citric Magic

LEMONADES

- Coconut | \$ 19
- Red Fruit | \$ 13.9
- Strawberry | \$ 12.9
- Mango | \$ 12.9
- Cherry | \$ 12.9
- Natural | \$ 11

The Always Inevitable

BEVERAGES

- Coca Cola | \$ 8.9
- Pepsi | \$ 8.9
- Sugar cane soda | \$ 10
- Bottle of water | \$ 8.5
- Sparkling water | \$ 7.5
- Hatsu tea | \$ 12.9
- Hibiscus tea | \$ 11.9

The Sparkling Ones

SPARKLING DRINKS

- Sugar cane soda | \$ 11.5
- Ginger and grilled pineapple | \$ 14.5
- Red Fruit | \$ 14.5
- Watermelon | \$ 14.5
- Gulupa passion fruit | \$ 14.5





OUR PRICES INCLUDE TAXES

Get surprised from the beginning

APPETIZERS TO SHARE



Cacerola Musa Paradisiaca | \$ 34

Sweet plantain, chilli, mozzarella and parmesan cheese.

Picada Mixta | \$ 110

Sirloin, pork sausage, small pieces of morcilla, pork rind, pork loin, chicken tenders with parmesan cheese, empanadas, creole potato, arepas and chunks of tomatoes.

Stuffed Fried Potatoes | \$ 19.9

7 pieces, with vinaigrette dressing, hot sauce, lime and salsa costena.

Empanadas de la Cathedral | \$ 19.9

9 pieces of beef empanadas with vinaigrette dressing, hot sauce and lime.

Fried Flat Green Plantain Caribbean Style | \$ 19.5

4 pieces of fried flat green plantains with guacamole and tomato onion sauce.

Cacerola Texmex | \$ 49.9

Refried beans, chilli beef, sour cream, guacamole, pico de gallo, mozzarella cheese, nachos and jalapeños.

Pork Rind Chunks | \$ 35.9

with fried flat green plantains.

Pork Rind Ceviche | \$ 35.9

with long pieces of fried flat green plantains.

Spanish Morcilla | \$ 32.9

Morcilla with arepa, tomato and basil, in olive oil and lime.

Pork Sausage | \$ 26.9

with two arepas, lime, and creole potatoes, in chimichurri sauce.



OUR PRICES INCLUDE TAXES

Our legacy and tradition

CAZUELAS WITH BEANS

with rice, arepa and pico de gallo

Paiza | \$ 47.9

Paiza Perfect Portion | \$ 36.9

Red beans, shredded beef, pork rind, tender corn, avocado, small pieces of sweet plantain and stringed potatoes.

Pinto Beans | \$ 47.9

Pinto beans, chili beef, pork rind, avocado, and small pieces of sweet plantain

Montañera | \$ 49.9

Red beans, ground beef, pork rind, pork sausage, fried egg, tender corn, avocado and sweet plantain.

The Mestizas, flavors from here and there!

CAZUELAS

Lentils | \$ 39.5

Lentils Perfect Portion | \$ 34.9

with pork rind, small pork sausages, sweet plantain, avocado and arepa.

Mondongo | \$ 39.9

Mondongo Perfect Portion | \$ 34.9

with rice, avocado, banana and arepa.

Tijuana Y Viva Mexico! | \$ 44.9

San Marzano tomato soup with chicken, cilantro, tender corn, white cheese, avocado, sour cream, jalapeños and nachos.

Ajiaco | \$ 41.9

Ajiaco Perfect Portion | \$ 34.9

Soup with three kinds of potatoes, chicken, rice, avocado, corn on the cob, capers, sour cream and cilantro.

Tolima Rice | \$ 39.9

Rice soup with ground beef, sweet plantain, egg tortilla and avocado.

Shellfish | \$ 65.9

Perfect mix of shellfish, prawns, shrimp, crab sticks, squid, octopus, fish and a mussel, with coconut rice and fried flat long green plantains.

Fish | \$ 54.9

Creamy Dorado fish soup in coconut milk and white wine with small pieces of white cheese. It includes coconut rice, pico de gallo, fried flat green plantain and avocado.

OUR PRICES INCLUDE TAXES

OTHER SPECIALTIES

Sirloin (9 oz) | \$ 73.9

Grilled Orange Chicken Breast | \$ 41.9

Parmesan Chicken Breast | \$ 53.9

Pork Milanese | \$ 49.9

Pork loin breaded in parmesan cheese and covered with arugula lettuce and cherry tomato, in olive oil and a bit balsamic vinegar.

Blue Ocean Salmon | \$ 65.9

with salad and one side.

Flank Steak | \$ 55.9

with potatoes covered in creamy cheesy tomato sauce.

with fresh salad and one side order: fried flat long green plantain, French fries, rustic potatoes, creole potatoes or boiled potatoes.

BASKETS OF GREEN PLANTAIN

Cazuelita Plantain Basket | \$ 45.9

Green plantain basket with shredded beef, red beans, small pieces of pork rind, stringed fried potatoes, tomato and onion sauce (hogao) and guacamole.

Shrimp Plantain Basket | \$ 65.9

Green plantain basket with shrimp in Thousand Island dressing, avocado, and pico de gallo.

Treasures of the Vegetable Garden

SALADS

Only Salad with Parmesan Chicken | \$ 42.5

Batavia lettuce, white cheese, soaked pineapple, green apple, avocado, Greek yogurt and parmesan cheese.

OUR PRICES INCLUDE TAXES

The Scent and Flavor of Our Mountains

COFFEE SELECTION

Americano | \$ 6.5

Espresso | \$ 6.9

Latte | \$ 7.9

Capuchino | \$ 7.9

Capuchino with liquor | \$ 19.9

(Coffee cream, amaretto, rum brandy or Baileys)



Deserved Indulgence

DESSERTS

Rice Puddingt | \$ 10

Cazuelitas Lime Pie | \$ 13.9



OUR PRICES INCLUDE TAXES

HOUSE COCKTAILS

Baltazar | \$ 39

Rum, lime juice, clove honey, cinnamon, artisanal orange liquor and ginger beer.

Tropical Beauty | \$ 32.5

Tequila, tangerine juice and red fruit syrup.

CLASSIC COCKTAILS

Moscow Mule | \$ 32.5

Vodka, fresh lime and ginger beer.

Dry Martini | \$ 35.9

Gin dry vermouth and green olive.

Passion Mojito | \$ 32.5

Gulupa passion fruit, white rum, peppermint, lime and sugar.

Mojito | \$ 32.5

White rum, peppermint leaves, pieces of Tahiti lime, sugar and soda.

Classic Margarita | \$ 35.9

Tequila, triple sec and fresh lime.

Espresso Martini | \$ 32.5

Espresso coffee, white vermouth and gin.

Tonic Ginger Beer | \$ 12.5



OUR PRICES INCLUDE TAXES

GIN & TONIC

Hendricks | \$ 42.5

Rose petals and cucumber.

Tanqueray | \$ 39.9

Dehydrated pink grapefruit and juniper.

Beefeater | \$ 39.9

Mint and dehydrated orange

SANGRIAS

Rose | \$ 95 x Cup | \$23.5

Pink wine, Vodka, fruit syrup, lychee liquor, melon, strawberries, Isabella grapes, peppermint and orange.

Tinto | \$ 95 x Cup | \$23.5

Red wine, brandy, watermelon, star fruit, green apple, orange, cinnamon, red rose petals and dehydrated pineapple.

Blanco | \$99.9x Cup | \$26.9

Lambrusco wine, syrup, white vermouth, syrup, strawberry, orange, rose petals, English cucumber, green apple, lime and dehydrated pineapple.

Refajo | \$ 43

Natural tangerine juice, activated peppermint, aguardiente Antioqueño, chunks of tangerine and orange, beer and colombiana soda.

WINES

Ask for our wine selection

BEER

Local

Club Colombia | \$ 12.9

Tres Cordilleras | \$ 13.9

Imported

Stella Artois | \$ 16

Corona | \$ 16

Heineken | \$ 16

TEQUILA

Shot 2 oz

Don Julio Reposado Bottle | \$ 460

Don Julio Añejo Bottle | \$ 560

Don Julio 70 Bottle | \$ 660

Maestro Dovel Bottle | \$ 590

x shot | \$ 45

x shot | \$ 52

x shot | \$ 64

x shot | \$ 54

RUM

Shot 1 oz

Zacapa 12 Años | \$ 235

Parce Rum | \$ 410

Ron Medellin 3 Años | \$ 103

Ron Medellin 8 Años | \$ 141

Ron Viejo de Caldas 5 Años | \$ 115

Ron Viejo de Caldas 8 Años | \$ 174

Ron Viejo de Caldas Gran Reserva | \$ 240

x shot | \$ 19.5

x shot | \$ 32.9

x shot | \$ 10

x shot | \$ 13

x shot | \$ 10.5

x shot | \$ 17

x shot | \$ 20

WHISKEY

Shot 1 oz

Glenfiddich 12 Años | \$ 380

Buchanan's | \$ 300

Old Parr | \$ 270

x shot | \$ 19.5

x shot | \$ 17.5

x shot | \$ 17.5

VODKA

Shot 1 oz

Absolut | \$ 175

x shot | \$ 10.5

AGUARDIENTE

Shot 1 oz

Aguardiente Antioqueño (Half a bottle) | \$ 70
(Red – Blue – Green)

x shot | \$ 8.5





Cazuelitas

Cocina Mestiza

Nuestros precios incluyen impuestos

Formas de pago: Bonos cazuelitas, efectivo, tarjeta débito, visa electron, maestro, tarjetas de crédito máster card, visa, american express, dinner, bonos sodexo (Aplican condiciones y restricciones).

Propina: "Se informa a los consumidores que este establecimiento de comercio sugiere a los consumidores una propina correspondiente al 10% del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted de acuerdo con su valoración del servicio prestado. Al momento de solicitar su cuenta, indique a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indique el valor que quiere dar como propina. En el caso de que tenga algún inconveniente con el cobro de la propina, comuníquese con la línea de atención de la superintendencia de industria y comercio para que radique su queja a los teléfonos: en Bogotá 6513240, para el resto del país línea gratuita nacional 01-8000-910165. En este establecimiento de comercio los dineros recaudados por concepto de propina se destinan a todo el personal involucrado en la cadena de las diferentes áreas de servicio de la compañía."

Milla de Oro, Cra 42, Local 205, Piso 2.
C.C Santiago, Local 3374

 @cazuelitas_restaurante

 Restaurante Cazuelitas

www.cazuelitas.com.co

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TE CUIDAMOS