

# APPETIZERS

## APERITIVOS



<b>Soups (Sopas)</b>	<b>8.95</b>
Chicken Soup, Beef Soup. (12oz).	
<b>Beef Patty (Empanadas) (4)</b>	<b>11.95</b>
Colombian Style.	
<b>Mozzarella Sticks (Tequeños) (6)</b>	<b>10.95</b>
<b>Colombian Sausage (Chorizo)</b>	<b>5.95</b>
<b>French Fries &amp; Beef Sausages (Salchipapa)</b>	<b>10.95</b>
<b>Fried Pork Skin (Chicharrón)</b>	<b>10.95</b>
<b>Black Sausage (Morcilla)</b>	<b>5.95</b>
<b>Pork rind ceviche (Ceviche de Chicharrón)</b>	<b>13.95</b>
<b>Chicken Wings (Alitas de Pollo)</b>	<b>13.95</b>

## CHICKEN / POLLO

<b>Grilled Chicken Breast (Pechuga a la Plancha)</b>	<b>17.95</b>
Chicken breast served with rice, green plantain and salad.	
<b>Chicken Salad (Ensalada de pollo)</b>	<b>17.95</b>
A universal classic with fresh lettuce, tomatoes, carrots, red onions, croutons, avocado, choice ranch or Italian dressing.	
<b>Breaded Chicken Breast (Pechuga Empanizada)</b>	<b>17.95</b>
Traditional breaded chicken breast served with rice, fries and salad.	

## MEATS / CARNES

<b>Simon's Parrilla (Simon Parrilla)</b>	<b>40.95</b>
A special in-house combination of sirloin steak, pork chop (2) (or center cut pork chop), chicken breast and sausage. Sirloin (12 oz), Pork Chop (8oz), Chicken Breast (10 oz).	
<b>Grilled Skirt Steak (Churrasco)</b>	<b>27.95</b>
Hot and juicy. Quality and flavor. Served with rice, green plantains and beans. (10 oz).	
<b>Sirloin Steak (Punta de Anca)</b>	<b>26.95</b>
Served with white rice, pico de gallo and green plantains. Top Bottom (12 oz).	
<b>Bandeja Paisa</b>	<b>22.95</b>
Grilled steak, colombian sausage, fried pork rinds, fried eggs, sweet plantains, corn bread, red beans, white rice and avocado. Steak (7 oz).	
<b>Steak with Colombian Sauce (Bistec a caballo)</b>	<b>21.95</b>
Steak with tomatoes sauce and fried eggs on top, served with sweet plantain, rice and beans.	
<b>Surf &amp; Turf (Mar y Tierra)</b>	<b>38.95</b>
Grilled skirt steak with sauted shrimp, served with rice and beans, green plantains (10 oz skirt).	
<b>Grilled Steak (Carne Asada)</b>	<b>21.95</b>
Grilled steak served with rice, sweet plantain and beans (10oz). With onions 2.00 Colombian Sauce 2.00	
<b>Chuleta valluna</b>	<b>18.95</b>
Breaded pork loin served with rice, sweet plantains, tomatoes and red onions.	
<b>Grilled Pork Chops (Chuleta de Cerdo)</b>	<b>18.95</b>
Served with rice, beans and sweet plantains.	
<b>Red Beans Casserole (Cazuela de Frijol)</b>	<b>18.95</b>
Red Beans Casserole - Cazuela de Frijol, white rice, red beans, eggs, fried pork rinds, potato sticks, sweet plantains and 6oz steak.	

## MENU INFANTIL / KIDS MENU

<b>Chicken Nuggets (Nuggets de Pollo)</b>	<b>9.95</b>
With fries.	
<b>Chicken or Steak</b>	<b>11.95</b>
Menú de niños aplica hasta 14 años - Children's menu applies up to 14 years old.	

## SEAFOOD

### Mariscos



<b>Fried Mojarra (Mojarra frita)</b>	<b>25.95</b>
Served with rice, green plantains and salad.	
<b>Grilled Salmon (Salmón a la Plancha)</b>	<b>24.95</b>
Grilled Salmon Served with rice, green plantains and salad. (8oz).	
<b>Fish Filet (Filete de Pescado)</b>	<b>23.95</b>
Breaded swai filet & shrimp (6) on garlic sauce served with rice, salad and green plantains.	

# SIMON PICADA

## PICADA DE LA CASA

Grilled steak, grilled chicken, colombian sausage, fried pork rinds, black sausage, corn bread, fried cassava, fried green plantains, potatoes, tomatoes.



**41.95**

## BREAKFAST / DESAYUNOS

<b>CALENTADO PAISA</b>	<b>17.95</b>
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## SIDES

<b>Red Beans (Frijol)</b>	<b>4.95</b>
<b>White Rice (Arroz)</b>	<b>3.95</b>
<b>Sweet Plantain (Plátano)</b>	<b>4.95</b>
<b>Green Plantains (Tostones)</b>	<b>4.95</b>
<b>Fried Cassava (Yuca Frita)</b>	<b>4.95</b>
<b>Boiled Cassava (Yuca cocida)</b>	<b>4.95</b>
<b>Fries (Papas Fritas)</b>	<b>4.95</b>
<b>Corn Bread (Arepas)</b>	<b>3.95</b>
<b>Guacamole</b>	<b>9.50</b>
<b>Green Salad (Ensalada Verde)</b>	<b>4.25</b>
<b>Colombian Sauce (Hogao)</b>	<b>4.95</b>
<b>Pico de Gallo</b>	<b>4.95</b>
<b>Creole Potato (Papa Criolla)</b>	<b>6.95</b>
<b>Tostones with shrimps</b>	<b>13.95</b>
<b>Shrimp (Camarones)</b>	<b>12.00</b>
<b>Avocado (Aguacate)</b>	<b>5.99</b>
<b>Tomato (Tomate)</b>	<b>2.50</b>
<b>Tostones with Guacamole</b>	<b>13.95</b>
<b>Tostones with Hogao</b>	<b>7.95</b>
<b>Eggs (Huevos)</b>	<b>3.50</b>
<b>Cheese (Queso)</b>	<b>4.95</b>
<b>Corn bread with cheese (Arepá con queso)</b>	<b>6.50</b>
<b>Sautéed Onions (Cebolla Salteada)</b>	<b>2.00</b>
<b>Creole Sauce (Salsa Criolla)</b>	<b>3.00</b>

Only one side can be changed on the main courses  
Solo es posible el cambio de un solo side en los platos fuertes.



# ESPECIALES

## SPECIALS

**Monday - Thursday**

Lunes a Jueves

**Friday - Sunday**

Viernes a Domingo

**13.95**

**15.95**

# POSTRES

## DESSERTS



**Milk Cake (Tres Leches)**

**8.95**

**Vanilla Flan (Flan de Vainilla)**

**5.50**

**Chocolate Volcano (Volcán chocolate)**

**8.95**

**Caramel Volcano (Volcán caramelo)**

**8.95**

**Mazamorra**

**6.95**

# BERIDAS

## DRINKS



**Bottled Water (Agua)**

**3.00**

**Espresso**

**2.90**

**Sugar Cane Juice (Agua Panela)**

**5.95**

**Americano**

**3.95**

**Kids Juice (Jugo de niños)**

**4.00**

**Latte**

**4.95**

**Soft Drink (Gaseosa)**

**4.00**

**Mountain Coffee**

**5.50**

**Lemonade (Limonada)**

**6.95**

**Capuchino**

**4.95**

**Coconut Lemonade (Limonada de coco)**

**8.95**

**Mocacchino**

**5.25**

**Natural Juices (Jugos naturales)**

**6.25**

**Té**

**2.95**

Passion Fruit, Mango, Lulo, Blackberry & Soursop.

**Milk Juices (Jugos en leche)**

**9.95**

**Redbull**

**7.00**

Passion Fruit, Mango, Lulo, Blackberry & Soursop.

**Flavored Soda (Sodas saborizadas)**

**6.95**

**Coconut Water (Agua de coco)**

**5.00**

Passion Fruit, Mango, Red Fruits.

## MARGARITAS

**HOUSE MARGARITA 11.95**

**GOMELA 14.95**

House Tequila, Fresh Lime Juice, Organic Agave Nectar and Strawberry.

**COSTEÑA 14.95**

House Tequila, Fresh Lime Juice and Organic Agave Nectar.

**PASTUSA 14.95**

House Tequila, Fresh Lime Juice, Organic Agave, Nectar and Mango.

**CALEÑA 15.95**

Patron Silver Tequila, Fresh Lime Juice, Organic Agave Nectar and Passion Fruit.

**GUARO PASION 14.95**

Aguardiente Amarillo, Fresh Lime Juice and Passion Fruit.

**PAISA 16.95**

Patron Silver, Organic Agave Nectar, Fresh Lime Juice and Grand Marnier.

## COCTELES

**COLOMBIA LIBRE 14.95**

(Rum) Ron Viejo de Caldas, fresh lime juice and coke.

**MEDALLO MULE 14.95**

Tito's Vodka, ginger beer and fresh lime juice.

**UN MOJITO BIEN BACANO 14.95**

Choose from Lemon, Coconut, Mango, Passion Fruit.

**CARTAGENA BEACH 14.95**

Tito's Vodka, peach schnapps, cranberry juice and orange juice.

**MALIBU PIÑA COLADA 14.95**

## COGNAC

**HENNESSY 160.00**

(750ML)

**GRAND MARNIER 160.00**

(750ML)

## TEQUILA

**PATRON SILVER 90.00**

(375ML)

**PATRON SILVER 160.00**

(750ML)

**DON JULIO REPOSADO 180.00**

(750ML)

## VINOS

**COPA 9.00**

**BOTELLA 30.00**

Chardonay, Moscato, Merlot White Zinfandel

**COPA SANGRIA 12.00**

**JARRA SANGRIA 32.00**

## CERVEZA

**JARRA REFAJO 18.00**

**BOTELLA 7.00**

**BUCKET X 5 30.00**



## KARAOKE SPECIAL

**BUCKET X 5 25.00**

**ANTIOQUEÑO 80.00**

(750ML)

**RON VIEJO DE CALDAS 3 AÑOS 80.00**

(750ML)

## AGUARDIENTE

**SHOT 7.00**

**ANTIOQUEÑO (375ML) 60.00**

**ANTIOQUEÑO (750ML) 100.00**

**ANTIOQUEÑO REAL AMARILLO 100.00**

(750ML)

**AMARILLO MANZANARES (375ML) 60.00**

**AMARILLO MANZANARES (750ML) 100.00**

**DEL VALLE (750ML) 90.00**

## WHISKY

**BUCHANAN'S (375ML) 100.00**

**BUCHANAN'S (750ML) 160.00**

**BUCHANAN'S MASTER (750ML) 180.00**

**BUCHANAN'S 18 AÑOS (750ML) 300.00**

**BLACK LABEL (375ML) 100.00**

**BLACK LABEL (750ML) 160.00**

**OLD PARR (750ML) 150.00**

## RON

**RON VIEJO DE CALDAS 3 AÑOS 60.00**

(375ML)

**RON VIEJO DE CALDAS 3 AÑOS 90.00**

(750ML)

**RON VIEJO DE CALDAS 5 AÑOS 110.00**

(750ML)

**RON VIEJO DE CALDAS 8 AÑOS 130.00**

(750ML)

**RON VIEJO DE CALDAS 15 AÑOS 160.00**

(750ML)

**RON SANTA TERESA 130.00**

(750ML)

**BACARDI 110.00**

(750ML)

## VODKA

**TITOS (750ML) 110.00**

**GREY GOOSE (750ML) 150.00**

Saturdays night have 18% included • Los sábados por la noche tienen el 18% incluido.

If you are allergic to any food please let us know • Si eres alérgico a cualquier comida por favor déjanos saber.

Events and parties of 6 or more will be charged 18% GRATUITY • Eventos especiales y fiestas de 6 o más personas tendrán un cargo del 18%.

NOTICE: The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness. • AVISO: El consumo de huevos, carne, aves, mariscos o crustáceos crudos o poco cocidos puede aumentar el riesgo de contraer enfermedades transmitidas por los alimentos.