

# EL CARTEL

## Tapas Bar & Restaurant Colombian Cuisine

### TAPAS

#### EMPANADAS \$8

Two Colombian patties in the choice of beef, Chicken, Cheese or Hawaiian style (ham and pineapple)

#### SHRIMP CEVICHE \$18

A staple of Cali! Shrimp dressed in lime juice, cilantro, mango and purple onions in a homemade pink sauce

#### AREPITAS \$12

Three white corn cakes each topped with chicken, chicharron and steak

#### TOSTONES RELLENOS \$15

Three green plantain cups fried to perfection each topped with octopus, chicken and steak. Ask for our Vegan option

#### SALCHIPAPAS \$10

Frankfurter pieces, crispy french fries and topped Colombian style with a hard boiled egg. Served with a side of our homemade pink sauce

#### CHUZOS \$10

A street food favorite. One pork and one chicken skewer served with two arepitas

#### PICADA EL CARTEL \$50

A finger licking contraband served for two. A Colombian favorite consisting of steak, chicken breast, Colombian chorizo, chicharron, morcilla, papa criolla, arepita, fried cassava, tostones and freshly diced tomatoes

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### ENTREES

#### CAZUELA DE MARISCOS \$35

Traditional Colombian seafood casserole made with shrimp, mussels, clams, octopus and calamar served with white rice

#### RED SNAPPER \$35

Whole fried red snapper served with tostones and a salad consisting of Romaine lettuce and cherry tomatoes with a passion fruit vinaigrette

#### BANDEJA EL CARTEL \$35

A well packed dish consisting of steak, egg, rice, red beans, chicharrón, sweet plantain, Colombian chorizo, arepita and avocado

#### EL CARTEL BURGER \$18 ©

A Juicy burger filled with melted mozzarella, lettuce, tomato, Hawaiian sauce and crumbled rippled potato chips served with fries. Ask about our vegan option

#### CHURRASCO \$38

Savory thick cut of sirloin seasoned and grilled to perfection. Served with a homemade chimichurri, buttery mashed potatoes and a house salad

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## ENTREES

### CHULETA DE CERDO \$28

Savory boneless pork chop breaded and fried served with house salad, white rice and red beans

### HAWAIIAN STYLE CHICKEN BREAST \$25

Juicy chicken breast topped with a sweet sauce made of ham and pineapple topped with mozzarella and served with white rice and a house salad

### PECHUGA BUENAVENTURA \$35

Juicy chicken breast topped with a fresh creamy seafood sauce containing shrimp, mussels, clams, scallops, octopus and calamar served with white rice

### EL CARTEL SALAD \$24

Mixed green lettuce, cherry tomatoes and dried cranberries drizzled in our home made sweet balsamic topped with mouth watering skirt steak

### CARNE ASADA \$25

Grilled steak marinated in the chefs special marinade. Served with rice, beans and maduro

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## VEGAN

### EL CARTEL BURGER \$18

A Juicy impossible burger filled with melted vegan mozzarella, lettuce, tomato, Hawaiian sauce and crumbled rippled potato chips served with fries.

### TOSTONES RELLENOS \$15

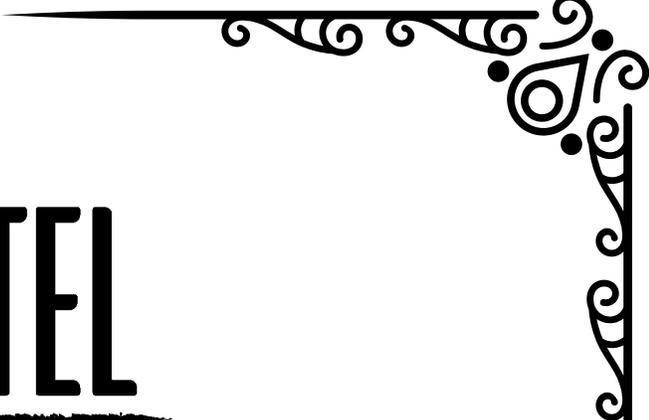
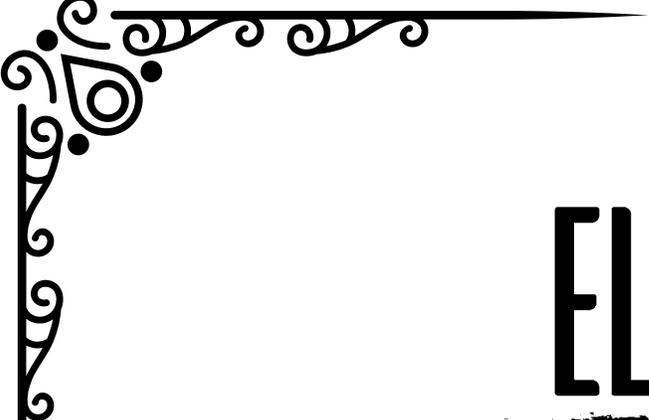
Three green plantain cups fried to perfection each topped with guacamole, mixed vegetables infused in a roasted red pepper puree and green peas sautéed in a roasted jalapeno sauce.

### WINGS \$15

Six vegan tenders in a choice of Mango Chile, Honey Peach, or Rum-Pineapple sauce.

### VEGAN MEATBALLS \$25

Vegan meatballs drenched in a homemade tomato sauce, topped with melted vegan mozzarella. Served with steamed vegetables and tostones



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## SIDES

Sweet Plantains \$6

Rice and Beans \$6

Tostones \$6

Fried Cassava \$6

Blood Sausage \$8

Colombian Chorizo \$8

Chicharron \$8

