

FOOD SERVICE HOURS

MAIN RESTAURANT

BREAKFAST: 7:00 AM - 10:00 AM

APPETIZERS AND SANDWICHES: 11:00 AM - 2:00 PM

FULL MENU: 2:00 PM - 9:30 PM

POOL BAR

APPETIZERS AND SANDWICHES: 11:00 AM - 6:00 PM

ROOM SERVICE: 11:00 AM - 7:00 PM (WITH AN ADDITIONAL CHARGE OF 70,000 COP)

APPETIZER

10 PATACONES TAYRONA ACCOMPANIED WITH WHEY AND HOUSE SPICY	COP 14.000
11 MIXED EMPANADAS MEAT, COSTENO CHEESE	COP 16.000
12 FISH CEVICHE IN TIGER MILK AND BANANA CHIPS	COP 40.000
13 MANGO AND PINEAPPLE VEGETARIAN CEVICHE IN TIGER MILK AND BANANA CHIPS	COP 28.000
14 SHRIMP COCKTAIL IN ROCOTO SAUCE AND BANANA CHIPS	COP 42.000
15 OCTOPUS CARPACCIO ACCOMPANIED BY OLIVE OIL AND BASIL LEAVES	COP 33.000
16 BRUSCHETTA CAPRESE DRIED TOMATOES, MOZZARELLA CHEESE, TERIYAKI SAUCE	COP 25.000
17 HUMMUS CHICKPEA ACCOMPANIED BY FRESH BREAD AND SESAME SEEDS	COP 25.000
18 BRUSCHETTA JAMON SERRANO ACCOMPANIED BY DRIED TOMATOES, SERRANO HAM AND BASIL	COP 28.000
19 PRAWNS IN ROCOTO SAUCE BROKEN PRAWNS IN SPICY SWEET AND SOUR SAUCE	COP 30.000

SALADS AND SOUPS

20 AUTUMN SALAD WITH CHICKEN ACCOMPANIED WITH MIX OF LETTUCE, CHICKEN, PARMESAN, WALNUTS AND PASSION FRUIT VINAIGRETTE	COP 37.000
21 QUINOA SALAD MIX OF LETTERS, TOMATOES, QUINOA, RADISHES, PARMESAN, PAPPY WHITE VINAGRETE	COP 33.000
22 GREEK SALAD MIX OF LETTUCE, FRESH TOMATOES, CROUTONS, FETA CHEESE, ONION, PASSION FRUIT VINAIGRETTE	COP 31.000
23 LENTIL SOUP ACCOMPANIED WITH WHITE RICE	COP 17.000

PASTA

30 SEAFOOD PASTA SEAFOOD, PEREIL	COP 48.000
31 PASTA WITH PESTO FRESH TOMATOES, PESTO, PARMESAN CHEESE	COP 37.000
32 PASTA ALFREDO SAUTÉED BROCCOLI, MUSHROOMS, WHITE SAUCE	COP 37.000
33 PASTA CARBONARA WHITE SAUCE, TORCINETA, PARMESAN	COP 42.000
34 PASTA BOLOGNESA ACCOMPANIED BY BOLOGNESE SAUCE, PARMESAN	COP 40.000
35 SEAFOOD WOK WITH BANANA CHIPS MIX OF VEGETABLES IN SOY SAUCE, SEAFOOD, BANANA CHIPS	COP 48.000
36 VEGETABLE WOK WITH BANANA CHIP MIX OF VEGETABLES SAUTEED IN SOY SAUCE AND BANANA CHIPS	COP 38.000

VEGETARIANS

40 PASTA WITH VEGETABLES IN NEAPOLITAN SAUCE, HOMEMADE BREAD AND PARMESAN	COP 42.000
41 EASTERN VEGETABLES MIX OF VEGETABLES SAUTEED IN SOY SAUCE, PARMESAN, FRENCH POTATOES	COP 39.000
42 MORRONES PEPPERS STUFFED WITH VEGETABLES, WHITE RICE, HOUSE SALAD	COP 38.000
43 VEGETARIAN SKEWER GREEN AND YELLOW ZUQUINI, PEPPERS, MUSHROOMS, PINEAPPLE	COP 30.000
44 HUMUS WITH EGGPLANTS ACCOMPANIED WITH FRESH BREAD, SAUTEED EGGPLANTS	COP 42.000

MEAT AND CHICKEN

50 SIRLOIN WITH WINE	COP 85.000
ACCOMPANIED BY PURE IN RED WINE AND VEGETABLE SAUCE	
51 POLLO AL CURRY	COP 55.000
WITH CURRY VEGETABLES, ACCOMPANIED BY WHITE RICE	
52 CHICKEN MILANESE	COP 47.000
IN NEAPOLITAN AND PARMESAN SAUCE, FRENCH WINGED POTATOES	
53 GRILLED CHICKEN BREAST	COP 42.000
ACCOMPANIED WITH HOUSE SALAD AND FRENCH WING POTATOES AND CHIMICHURRI	
54 SALT LOMO	COP 50.000
ACCOMPANIED BY WHITE RICE, FRENCH WING POTATO	
55 BARBEQUE RIBS	COP 48.000
ACCOMPANIED BY FRENCH POTATOES, HOUSE SALAD	
56 CHULETA DE TERNERA DEL CHEF (300 g.)	COP 95.000
GRILLED CHEF'S VEAL CHOP WITH SPICES AND YELLOW POTATOES	

SEAFOOD AND FISH

60 LOBSTER NEAPOLITAN STYLE	COP 155.000
ACCOMPANIED WITH VEGETABLES IN NEAPOLITAN SAUCE AND PATACONES OR RICE	
61 SEAFOOD CASSEROLE	COP 60.000
ACCOMPANIED WITH COCONUT RICE AND PATACONES	
62 FISH OF THE DAY	COP 65.000
ACCOMPANIED WITH COCONUT RICE AND PATACONES	
63 STEAL IT FROM THE SAILOR	COP 80.000
ACCOMPANIED WITH SEAFOOD MIX, COCONUT RICE	
64 STEAL FROM THE COCONUT	COP 65.000
IN COCONUT AND LEMON SAUCE, TOMATOES AND COCONUT RICE	
65 BLACK SEA RICE	COP 78.000
RICE WITH SQUID INK, PRAWNS, SHRIMPS AND BELLS	

DESSERTS

70 CHEESECAKE	COP 20.000
IN PASSION FRUIT OR RED FRUITS SAUCE	
71 BANANA CAKE	COP 20.000
BANANA CAKE WITH A CRISP BASE AND A SOFT FILLING	
72 CHOCOLATE CAKE	COP 20.000
SOFT LAYERS AND AN INTENSE CHOCOLATE FLAVOR	
73 SUNDAE	COP 15.000
ACCOMPANIED BY CHOCOLATE WAFERS AND STRAWBERRIES	
74 CHOCOLATE VOLCANO	COP 25.000
ACCOMPANIED WITH ICE CREAM AND CHOCOLATE SAUCE	
75 CARROT CAKE	COP 20.000
HOMEMADE CARROT CAKE	
76 LIMON PIE	COP 20.000
IN SWEET LEMON ZIP	

SANDWICHES

80 CHICKEN SANDWICH	COP 28.000
IN PESTO SAUCE, LETTUCE AND FRESH TOMATOES AND MOZZARELLA CHEESE	
81 VEGETARIAN SANDWICH	COP 26.000
GRILLED VEGETABLES WITH SOY SAUCES AND MOZZARELLA CHEESE AND FRENCH POTATOES	
82 HAM AND CHEESE SANDWICH	COP 28.000
ACCOMPANIED BY FRENCH POTATOES AND HOUSE SAUCE	
83 TAYRONA BURGER	COP 38.000
ACCOMPANIED BY FRENCH POTATOES, MOZZARELLA CHEESE, BACON AND JALAPENOS	

Villa Maria Tayrona, a Kali Hotels

BEBIDAS

GAS WATER	COP 5.000
NATURAL WATER 1L	COP 7.000
NATURAL WATER 600ML	COP 3.000
TONIC WATER	COP 5.000
ICED COFFEE	COP 17.000
COCA COLA	COP 5.000
COCA COLA ZERO	COP 5.000
GATORADE	COP 7.000
GINGER ALE	COP 5.000
HATSU	COP 9.000
KOLA ROMAN	COP 5.000
MICHELADA WITH SODA	COP 7.000
SODA	COP 5.000
SPRITE	COP 5.000
NATURAL JUICE	COP 9.000
QUATRO	COP 5.000

BEERS

AGUILA LIGHT	COP 7.000
AGUILA NORMAL	COP 7.000
CLUB COLOMBIA	COP 7.000
COPA VINO BLANCO	COP 19.000
COPA VINO TINTO	COP 19.000
CORONA	COP 14.000
HEINEKEN	COP 7.000
POKER	COP 7.000
OPCION MICHELADA	COP 2.000

WINE

WHITE

WHITE WINE ROSALEDA SAUVIGNON BLANC (CHILE) CITRUS NOTES OF GRAPEFRUIT, PINEAPPLE, MANGO, AND SUBTLE HERBAL HINTS	COP 55.000
WHITE WINE DON SIMÓN SELECCIÓN AIRÉN (ESPANA) JOYFUL AND INTENSE WITH A PROFILE OF PEAR, APRICOT, AND FLORAL NOTES	COP 68.000
WHITE WINE SANTA CAROLINA CHARDONNAY (CHILE) INTENSE AROMAS OF TROPICAL FRUITS SUCH AS MELON AND MANGO AND CITRUS FLAVORS	COP 100.000
WHITE WINE LAS MORAS SAUVIGNON BLANC (ARGENTINA) INTENSE PINEAPPLE AND ASPARAGUS	COP 120.000
WHITE WINE LAS MORAS CHARDONNAY (ARGENTINA) FLORAL ON THE NOSE, WITH AROMAS OF HONEY AND BUTTER	COP 130.000
WHITE WINE LAS MORAS BARREL SELECT CHARDONNAY (ARGENTINA) FRUITY AROMAS OF PINEAPPLE AND APPLE	COP 150.000

RED

RED WINE ROSALEDA MERLOT (CHILE) GREAT AROMATIC INTENSITY, HIGHLIGHTING NOTES OF BLACKBERRIES AND PLUMS	COP 55.000
RED WINE YELLOW TAIL SHIRAZ (AUSTRALIA) HINTS OF BLACKBERRIES AND SOFT VANILLA	COP 105.000
RED WINE LAS MORAS MALBEC (ARGENTINA) FRESH AROMAS OF RED FRUITS SUCH AS CHERRIES	COP 130.000
RED WINE DADA 2 MERLOT (ARGENTINA) ITS PASSAGE THROUGH FRENCH AND AMERICAN OAK OF STRONG TOAST	COP 140.000
RED WINE 9 LIVES RESERVA CARMENERE (CHILE) BLACK FRUIT PREVAILS, SUCH AS BERRIES AND SPICY NOTES	COP 155.000
RED WINE NAVARRO CORREAS PRIVADA (ARGENTINA) BLEND MALBEC CABERNET SAUVIGNON MERLOT. SPICY AROMAS, RIPE PLUMS	COP 180.000

ROSÉ

ROSÉ WINE MISIONES DE RENGO CABERNET SAUVIGNON (CHILE) FRESH AND EXPRESSIVE, WITH AROMAS OF RED FRUITS SUCH AS RASPBERRY, CHERRY, STRAWBERRY, AND CARAMEL.	COP 95.000
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Villa Maria Tayrona, a Kali Hotels

SPARKLING

SPARKLING WINE CHANDON EXTRA BRUT (ARGENTINA) FLAVORS OF PEACH, LIME, JASMINE, RED FRUITS, PINEAPPLE, BRIOCHE BREAD	COP 135.000
SPARKLING WINE CHANDON EXTRA BRUT ROSE (ARGENTINA) STRAWBERRY, CHERRY, RED PLUM, YELLOW PEACH, AND WHITE FLOWERS	COP 145.000
SPARKLING WINE PROSECCO PICCINI (ITALIA) DELICATE AROMAS UNFOLD IN NOTES OF WHITE FRUITS AND FLOWERS	COP 170.000
CHAMPAGNE VEUVE CLICQUOT BRUT YELLOW LABEL (FRANCIA) FRUITY (PEACH, MIRABELLE PLUM, PEAR), VANILLA, AND TOASTED (BRIOCHE)	COP 780.000

SWEET

WHITE WINE GATO NEGRO SEMI SWEET VARIETAL (CHILE) PEACH AND HONEY IN THE SWEETEST GATO NEGRO OF ALL	COP 90.000
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SPIRITS AND COCKTAILS

TRADITIONAL

VILLA MARIA PASSION VODKA, MARACUJA, TRIPLE SEC, LEMON	COP 40.000
LILA BLUE VODKA, PINA COLADA, TRIPLE BLUE, LIMON	COP 35.000
SELVA FRESH VODKA, MINT LIQUOR, LEMON, ORANGE	COP 35.000
CUBA LIBRE RUM, COCA COLA, LEMON	COP 35.000
GIN AND TONIC GIN, LIMON, TONIC	COP 35.000
TOM COLLINS GIN, LIMON, SODA	COP 38.000
CAIPIROSKA VODKA, LIME, SUGAR	COP 35.000
MOJITO RUM, PEPPERMINT, SODA, LEMON	COP 35.000
ROMPE OLAS VODKA, WHITE RUM, LEMON, SUGAR	COP 35.000
VODKA TONIC VODKA, LEMON, TONIC	COP 35.000
DAIQUIRI WHITE RUM, LEMON, STRAWBERRIES, SUGAR	COP 35.000
MARGARITA TEQUILA, TRIPLE SEC, LIMON	COP 35.000
TIBURON AZUL ANEJO RUM, PINA, BLUE CURACAO, SUGAR	COP 50.000
PINA COLADA PINA, COCO, RON, YERBABUENA	COP 40.000

COCONUT SPECIALTIES

COCO LOCO	COP 50.000
RUM, VODKA, BRANDY, TEQUILA, GIN, COCONUT WATER	
MOJITO DE COCO	COP 35.000
RUM, GOOD GRASS, COCONUT MILK, LEMON	
COCO COLADA	COP 35.000
COCONUT SMOOTHIES WITH RUM	
COCO GIN TONIC	COP 35.000
GIN, COCONUT MILK, TONIC, ORANGE	
COCONUT MARGARITA	COP 40.000
TEQUILA, COCONUT MILK, LEMON	
CUBAN SAOCO	COP 35.000
RUM, COCONUT WATER, COCONUT SYRUP, LEMON	

LIQUORS

ABSOLUT VODKA	SHOT COP 20.000 - BOTTLE COP 160.600
BRANDY BONAPARTE	SHOT COP 20.000 - BOTTLE COP 111.100
GLENFIDDICH SINGLE MALT SCOTCH WHISKY	SHOT COP 45.000 - BOTTLE COP 506.000
GORDON GIN	SHOT COP 20.000 - BOTTLE COP 167.900
GREY GOOSE VODKA	SHOT COP 30.000 - BOTTLE COP 345.000
MILAGRO REPOSADO TEQUILA	SHOT COP 30.000 - BOTTLE COP 322.000
MILAGRO SELECT RESERVE REP. TEQUILA	SHOT COP 35.000 - BOTTLE COP 391.000
MONKEY 47 DRY GIN	SHOT COP 45.000 - BOTTLE COP 460.000
REMY MARTIN COGNAC	SHOT COP 45.000 - BOTTLE COP 575.000
RON BLANCO VIEJO CALDAS	SHOT COP 15.000 - BOTTLE COP 84.600
RON MEDELLIN 3 ANOS	SHOT COP 15.000 - BOTTLE COP 100.100
RON MEDELLIN 5 ANOS	SHOT COP 20.000 - BOTTLE COP 121.700
RON VIEJO DE CALDAS 8 ANOS	SHOT COP 25.000 - BOTTLE COP 211.400
RON ZACAPA	SHOT COP 35.000 - BOTTLE COP 483.000
TANQUERAY NO. TEN GIN	SHOT COP 30.000 - BOTTLE COP 414.000
JOSE CUERVO TEQUILA	SHOT COP 20.000 - BOTTLE COP 179.200
THE BALVENIE SINGLE MALT SCOTCH WHISKY	SHOT COP 45.000 - BOTTLE COP 644.000
THE BOTANIST ISLAY DRY GIN	SHOT COP 30.000 - BOTTLE COP 414.000
AGUARDIANTE ANTIOQUENO	SHOT COP 15.000 - BOTTLE COP 124.200
BUCHANANS TWO SOULS 12 ANOS WHISKY	SHOT COP 35.000 - BOTTLE COP 437.000

BREAKFAST OPTIONS

101 CHICKEN SOUP

CHICKEN BROTH, HOMEMADE AREPA

102 AMERICAN

EGGS (TO YOUR CHOICE) HOMEMADE AREPA HOMEMADE BREAD AND BACON

103 WAFFLES VILLA MARIA

WAFFLES CAPRES WITH FRIED EGGS, TOMATOES, AND BASIL

104 CAYEYE VILLA MARIA

GREEN BANANA PURE WITH TOMATO, ONION, COSTEÑO CHEESE

105 TAYRONA OMELETTE

TO YOUR CHOICE ACCOMPANIED WITH GRILLED VEGETABLES AND HOMEMADE AREPA OR BREAD

106 NATURAL GRANOLA

ACCOMPANIED BY BANANA AND STRAWBERRY MILK

107 EGG AREPA

AREPA WRAPPING A WHOLE BOILED EGG WITH HOMEMADE SAUCE AND BUTTERMILK

108 PANCAKES

PANCAKES, JAM, HONEY OR NUTELLA

ADDITIONALS

90 NATURAL JUICE	COP 9.000
91 EGG AREPA	COP 7.000
92 ADDITIONAL FULL BREAKFAST	COP 22.000
93 ADDITIONAL CAYEYE	COP 15.000
94 CHOCOLATE IN WATER OR MILK	COP 6.000
95 COLOMBIAN AREPA	COP 7.000
96 ADDITIONAL EGG	COP 5.000
97 ADDITIONAL PANCAKE	COP 15.000
98 CHICKEN BROTH AND AREPA	COP 18.000
99 ADDITIONAL PAN	COP 5.000
910 ADDITIONAL COSTENO CHEESE	COP 7.000
911 ADDITIONAL PORTION OF FRUITS	COP 8.000
912 ADDITIONAL GRANOLA	COP 8.000