

BREAKFAST

Thick Greek Yogurt & Home made Granola	35.000	Poached egg, with potato hash and maíz hollandais	35.000
Thick Greek yogurt with homemade granola & seasonal fruit jam, seasonal fruit and a dusting of antioxidant rich pink dragonfruit.		A crispy potato hash topped with guacamole, poached egg and a creamy maíz hollandaise	
Coconut Yogurt & Home made granola	35.500	Breakfast Egg Croissant	35.000
Coconut yogurt with homemade granola & seasonal fruit jam, seasonal fruit and a dusting of antioxidant rich pink dragonfruit. Vegan.		A croissant, with corn bechamel, lulo and tomato salsa, costenio cheese, herbs and a soft boiled egg	
Seasonal Fruit Salad	26.000	Toasted Brioche with Jam and Butter	20.500
of our favorite seasonal fruits		Two sllices of toasted Brioche with homemade salted whipped butter and seasonal jam	
Toasted cashew nut and maracuya-mango	20.500	+Avocado	8.000
One thick slice of brioche, homemade toasted cashew nut butter, maracuya-mango jam and fresh mango		+Poached egg	7.500

PASTRIES & TARTS

Seasonal fruit tart	16.500
Flaky croissant filled with seasonal fruits	
Soft Uchuva Bun	14.500
A soft pillowy milk bun topped with homemade uchuva jam	
Ginger & Cinnamon Morning Bun	14.000
A soft milk bun dough rolled with cinnamon, ginger, and citrus zest and finished with a citrus glaze	
Mango Azucar Tart	17.000
A thin tart shell filled with a mango azucar and Maracuyá custard and topped with a lightly whipped cinnamon cream	
Lulo Meringue Tart	17.000
A thin tart shell filled with homemade lulo jam, lulo curd and topped with crunchy meringue	
Pineapple Upside Down Tart	17.000
Thin layers of caramelised pineapple on a flaky puff pastry base	

CAKES

Achiote Banana Bread	16.000
With chunks of 75% disidente chocolate, & toasted walnuts	
Toronja Loaf Cake	16.000
A pillowy grapefruit cake soaked in a grapefruit glaze	

COOKIES

Arequipe & Dark Chocolate Cookie	13.000
A thick butter cookie with an gooey arequipe centre and topped with 75% Disidente dark chocolate.	
Lulo & White Chocolate Cookie	13.000
A thick butter cookie with a homemade lulo jam topped with disidente white cashew chocolate	
Munchique	6.000
Crunchy puff pastry caramelized with coca leaf sugar	

ICE CREAM & SORBET

SMOOTHIES

FLAVORS

Ask for the seasonal flavors

	Cup	Homemade cone	Coconut cone
One scoop	8.000	10.000	10.000
Two scoop	12.000	14.000	14.000

The Pink Smoothie (antioxidant) 20.000

Strawberry, blackberry, dragonfruit, mango, banana, isabellina grape, thick yogurt and freeze dried red dragonfruit

The Green Smoothie (energising) 20.000

Yogurt and mambe with limon mandarino, guanabana, avocado, pineapple, banana and honey

The Sunset Smoothie 20.000

(immune boosting)

Orange and achiote with mango, ginger, turmeric, lulo, pineapple, banana, thick yogurt and honey

DRINKS

JUICES

Sparkling grapefruit cooler 12.000

Fresh pressed grapefruit juice topped with sparkling water

Orange Juice 13.000

Fresh pressed orange juice

Mango Juice 13.000

Fresh blended mango azucar juice

COLD BREW

Cold Brew 12.000

Cold brew lulo soda 16.500

Cold brew toronja soda 16.500

Cold brew corozo soda 16.500

Cold brew maracuyá soda 16.500

COFFEE & HOT DRINKS

Cappuccino 12.000

Flat White 14.000

Espresso 8.500

Americano 10.000

Mocaccino 13.500

Macchiato 10.000

Latte 12.000

Iced Latte 14.000

Chemex 20.000

Origami 10.000

Hot Chocolate 16.000

COLD DRINKS

Bottled Water 8.000

Sparkling Water 8.000

Coca Cola 8.000

Coke Zero 8.000

Cold Chocolate with Milk 16.000



@NiaBakeryCartagena

NIA