



STARTERS

TRADITIONALS

Fried Green Plantains

Crispy slices of green plantains, served with homemade garlic dressing or suero costeño (a traditional Colombian sour cream). A perfect appetizer to share, highlighting the authentic flavors of the region. COP \$24,000

Pork & Ginger Carimañola

Delicious and crispy yuca fritters filled with seasoned pork and a hint of ginger. COP \$30,000

Pork Chicharrón

Crispy, marinated pork bites served with pickled onions and a fried yuca ball. COP \$38,500

SEAFOOD

Shrimp Cocktail

Fresh shrimp served in a classic cocktail, accompanied by cocktail sauce, lime juice, and a hint of cilantro. COP \$60,000

Tierra Bomba Ceviche

Fresh coastal fish marinated in leche de tigre and served with red onion. COP \$64,000

Tuna Poke Bowl

Fresh cubes of yellowfin tuna and watermelon, served with gohan rice, avocado, cucumber, carrot, radish, Nori seaweed, and Ponzu sauce. An explosion of fresh flavors and textures. COP \$52,000

Shrimp Aguachile

Shrimp marinated in a spicy green serrano chili sauce, served with cucumber, red onion, cilantro, and avocado. A flavorful and refreshing classic. COP \$46,000

Fish Tiradito

Thin slices of fresh fish, served with scallions, lime juice, and soy sauce. A fresh and delicate bite. COP \$55,000

Mediterranean Hummus

Creamy traditional Mediterranean hummus, served with crispy pita bread, paprika, and extra virgin olive oil. COP \$39,000

SALADS

Atolon Salad

A refreshing mix of organic lettuces, goat cheese, and homemade berry vinaigrette—perfect for those who appreciate light yet bold flavors. COP \$33,000

Caesar Salad

Fresh lettuce, oven-baked croutons, Reggiano Parmesan cheese, and grilled chicken breast, all tossed in our handcrafted Caesar dressing. COP \$44,000

Burrata, Corozo Jam, and Sourdough Bread

A perfect fusion of the creaminess of burrata, the sweet touch of corozo jam, and artisanal bread. COP \$60,000

TACOS

Shrimp Tacos (4 pz)

Breaded and fried shrimp, served with pickled cabbage and chipotle mayonnaise on corn tortillas. COP \$52,000

Fish Tacos (4 pz)

Seasoned fried fish, served with pickled cabbage, onion, and tzatziki sauce on corn tortillas. COP \$48,000

Flank Steak Tacos (4 pz)

Tender grilled flank steak, served with avocado, pickled red onion, and roasted habanero chili sauce. COP \$54,000

PIZZAS

Atolon Pizza

Serrano ham, cream cheese, sun-dried tomatoes, and pesto, all on a thin, crispy dough base. COP \$52,000

Pizza Margarita

Classic pizza with fresh tomatoes, basil, and mozzarella. COP \$40,000

Pizza Pepperoni

Homemade tomato sauce, pepperoni, and melted mozzarella. COP \$48,000

Vegetarian Pizza

Tomatoes, arugula, zucchini, artichokes, and sun-dried tomatoes, drizzled with parsley and olive oil. COP \$42,000

ISLAND

SPECIALITIES

Fried Fish

Fresh catch of the day, perfectly fried and served with a salad and crispy patacones (fried green plantains). A traditional coastal delight. COP \$58,000

Seafood Rice Soup

A flavorful, creamy rice dish cooked with an abundant mix of fresh seafood, local spices, and fish broth. Perfect for seafood lovers. COP \$98,000

Grilled Fish Fillet with Creamy Coconut Rice and Pickles

Filete de pescado fresco a la plancha, servido con un cremoso arroz de coco que complementa perfectamente los encurtidos de la casa. Un platillo que fusiona lo mejor de la cocina caribeña. COP \$65,000

Coconut Shrimp and Mussels Stew

Shrimp and mussels cooked in a creamy coconut sauce with a hint of annatto and cilantro. A tropical delicacy that transports you to the Caribbean with every bite. COP \$65,500

Fish in Posta

Catch of the day, slow-cooked in its own juices with a sauté of onions, bell peppers, and spices. A classic of island cuisine. COP \$60,000

FROM THE GRILL

Atolon Burger

Imported sirloin burger with cheddar cheese, caramelized onions, truffle mayonnaise, and French fries. COP \$58,000

Flank steak

Arrachera importada, marinada y cocinada a la parrilla, servida con guarnición de tu elección. COP \$86,600

Grilled Chicken Supreme

Chicken breast marinated with local spices and grilled to perfection. COP \$56,000

Grilled Lobster

Fresh lobster tail marinated in white wine and butter, grilled to perfection for a delicate and smooth flavor. COP \$110,000

Tuna Sashimi Steak

Tuna medallion marinated in fine herbs, seared with butter and garlic. COP \$72,000

SIDES

Truffled French Fries COP \$18,000

Potato Gnocchi with Gorgonzola COP \$20,000

Selection of Grilled Vegetables COP \$12,500

Creamed Spinach with Parmesan COP \$15,500

Sweet Potato Purée COP \$15,500

DESSERTS

Nutella Pancakes

Fluffy pancakes served with a generous layer of Nutella. COP \$40,000

Nutella Pizza

Crispy pizza base topped with Nutella and fresh strawberries. COP \$48,000

Lemon Pie

Creamy lemon pie with a crunchy crust and a touch of meringue. COP \$32,000

Brownie

Chocolate brownie with a soft center and a crispy exterior. COP \$32,000