

COLD STARTERS



Shrimp Ceviche	\$ 29.500
<i>Or traditional Peruvian style</i>	
Peruvian Ceviche	\$ 37.000
Peruvian Seafood Mix Ceviche	\$ 54.000
Jumbo Shrimp Cocktail	\$ 75.000
Smoked Salmon	\$ 36.000
Caesar Salad	\$ 29.000
Moroccan Octopus Salad	\$ 52.000
Red Yellowfin Tuna Salad	\$ 36.000
Fresh Oysters in their shell	\$ 90.000
<i>Half dozen.</i>	
Alaskan King crab legs	\$ 280.000
Cold Seafood Mix Platter (For 4 people)	\$ 240.000

HOT STARTERS



Lobster Bisque	\$ 45.000
Fish Consomme	\$ 30.000
Mediterranean Soup	\$ 36.000
Shrimp Soup	\$ 32.000
Crab Soup	\$ 36.000
Spanish Garlic Prawns	\$ 65.000
Garlic Crab Claws	\$ 65.000
Breaded Squid Rings	\$ 44.000
Galician Octopus	\$ 65.000
Spanish Garlic Octopus	\$ 65.000
Grilled Octopus Arm	\$ 65.000

MAIN COURSES

RICE

Shrimp Rice	\$ 44.000
Rice with squid in its ink	\$ 52.000
Seafood Mix Rice	\$ 68.000
Peruvian Seafood Rice	\$ 68.000
Mellow Lobster Rice	\$ 94.500
Paella Jaramillo (House's Speciality)	\$ 68.000
Black Paella	\$ 68.000
Valencian Style Paella	\$ 69.500



FISH FILLETS

Snook Fillet	\$ 57.000
<i>Prepared with garlic or grilled.</i>	
Snook Fillet In Basque Sauce	\$ 60.000
<i>Traditional dish from the Basque country. Prepared in wine and fine herbs sauce, decorated with shrimp and asparagus</i>	
Snook Fillet In Marinara Sauce	\$ 60.000
Salmon Fillet	\$ 57.000
<i>Prepared with garlic, grilled, teriyaki style or tropical sauce</i>	
Salmon Fillet in Marinara Sauce	\$ 60.000
Red Yellowfin Tuna in Thai Sauce	\$ 45.000
Orange roughy fillet	\$ 66.000
<i>Prepared with garlic or grilled</i>	
Orange roughy fillet In Marinara Sauce	\$ 69.500
Chilean Seabass Fillet RESPONSABLE FISHING.	\$ 89.000
<i>Prepared with garlic or grilled</i>	
Livornese style Chilean Seabass Fillet IMPORTED	\$ 89.000
Chilean Seabass Fillet In Duglere Sauce IMPORTED	\$ 89.000
<i>Famous French dish prepared with shrimp, capers, cream, white wine and mushroom slices</i>	
Chilean Seabass Fillet with Citric Butter and Basil IMPORTED	\$ 89.000
Chilean Seabass Fillet In Marinara Sauce IMPORTED	\$ 89.000
Norwegian Cod Fillet in Vizcaína Sauce	\$ 79.000
<i>Traditional Basque Recipe</i>	
Norwegian Cod Fillet In Basque Sauce	\$ 79.000
<i>Served with shrimps, white clams, green peas and parsley</i>	
Portuguese Style Norwegian Cod	\$ 79.000
Rodaballo from Galicia (for 2 people)	\$ 220.000
<i>House's speciality. Prepared grilled, spanish garlic, meuniere ir creole style</i>	

LOBSTERS

Preparations

- Cognac butter lobster.*
- Lobster on passion fruit sauce.*
- Lobster in marinara sauce.*
- Lobster thermidor.*
- Lobster pompadour.*

Bogavante Lobster	\$ 145.000
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Live from Canada. Imported directly from the region of Nova Scotia, world famous for its flavor and texture, Choose yours from our aquarium

Caribbean Lobster (according to the season)	\$ 165.000
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SEA FOOD

Seafood Casserole	\$ 68.000
<i>Spectacular combination of seafood, prepared with Pesquera Jaramillo's traditional recipe</i>	
Seafood Cataplana (for 2 people)	\$ 145.000
<i>Traditional Portuguese Soup, created by the fishers from Algarve region in the 8th century after Christ.</i>	
Seafood Festival	\$ 68.000
<i>Two Pearl Shells topped with a seafood mix on White sauce au gratin over rice.</i>	
Thai style seafood mix	\$ 68.000
<i>Combination of seafood with vegetables and Asian spices</i>	
Crab au Gratin	\$ 62.000
<i>Gratinated Crab Meat over rice</i>	
Linguini Fruto Di Mari	\$ 68.000
<i>In a napolitan sauce made of fresh tomatoes and basil.</i>	
Linguini Marinara	\$ 68.000
<i>Exoctic seafood combination, prepared with fine herbs and white sauce</i>	
Seafood Grill	\$ 120.000
<i>Special seafood combination on the grill with creamy garlic sauce</i>	
Galician grill (for 2 people)	\$ 250.000



JUMBO SHRIMPS

(Five provocative U10 classified Jumbo Shrimps) \$ 75.000

Preparations:

Spanish Garlic Jumbo Shrimps
Grilled or Gratin Jumbo Shrimps
Coconut Breaded Jumbo Shrimps
Hawaiian Jumbo Shrimps
Jumbo Shrimps in Peanut and Almond Sauce

WHOLE FISH

Rainbow Trout \$ 52.000

Prepared grilled or garlic

Rainbow Trout In Marinara Sauce \$ 56.000

Di Sole Trout \$ 52.000

Grilled bathed in a blue cheese sauce

Fried Mojarra \$ 49.000

Typical Caribbean dish, with plantain, yucca and green salad

Fried Red Snapper \$ 60.000

Fried, with plantain, yucca and green salad

Creole Red Snapper \$ 60.000

Time preparation about 30 minutes

Baked Red Snapper \$ 60.000

Oven Prepared with fine herbs (time preparation about 30 minutes)

MEATS AND POULTRY

American Ribeye Steak \$ 75.000



Grilled Boneless Chicken Breast \$ 47.000

Chicken Breast in Mushroom Sauce \$ 47.000

Chicken Breast in Hawaiian Sauce \$ 47.000

DESSERTS

Caramel Flan \$ 17.000

Key Lime Pie \$ 17.000

Coconut Cake \$ 17.000

Three Milk Dessert \$ 17.000

Ice Cream (Strawberry, Vanilla, Caramel and nuts) \$ 17.000

Chocolate Cake with Ice Cream \$ 17.000

Crema Catalana \$ 17.000

BEER

Corona Extra \$ 12.000

Heineken \$ 12.000

Stella Artois \$ 12.000

Estrella Damm \$ 12.000

Club Colombia \$ 9.500

Aguila Cero \$ 9.500

DRINKS

Natural Juices \$ 12.000

Lulo, Blackberry, Strawberry, Cantaloupe, Guanabana, Mango,

Cantaloupe Tangerine and Strawberry Tangerine.

Green Power juice (Lettuce, Green Apple, Pineapple, Ginger) \$ 12.500

Fruit Punch \$ 15.000

Lemonade (Natural, peppermint, cherry) \$ 9.500

Coconut lemonade \$ 11.500

Soda \$ 6.000

Acqua Panna water \$ 16.500

San Pellegrino water \$ 14.500

Mineral Water 1.500 c.c. \$ 9.000

Mineral Water (With or whitout Gas) \$ 6.500

Xen Cha Tea \$ 9.500

Espresso \$ 5.800

Capuccino \$ 8.500

Macchiato \$ 6.800

Black coffee \$ 5.000

THE BEST SEA FOOD
 IN BOGOTÁ
 SINCE 1934

TAX INCLUDED

"TIP NOTICE: We inform to all our customers that 10% of the check is suggested as a voluntary tip, it means that might be either accepted or rejected or even modified by you in accordance with the experience you lived with our service. At the very moment you request the check to the waiter/waitress, please let him/her know if you agree to add this value or pay a different one. In case of having any inconvenience you can freely report your complaint to the Department of Trade & Industry at 6513240 in Bogota or at 018000 - 910165 for other cities in Colombia". DEPARTMENT OF TRADE & INDUSTRY. EXTERNAL POLICY N° 48094, JUNE 8, 2011.

DEAR CUSTOMER. WE DO NOT RECEIVE FOREIGN CURRENCY

La Cava



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YOUR FAMILY OR BUSINESS

PHONE RESERVATIONS:
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93 PARK