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WELCOME

LA REGATTA
Cocina Caribena

GLORIA & GUILLO BASMAGI

27

Años
SINCE 1.999

www.restaurantelaregatta.com  [laregatta](#)  [Restaurante La Regatta](#)





C O L D A P P E T I Z E R S

Ceviche Johnny Cay \$75.000

Mixed ceviche with shrimp, squid, and prawn, flavored with lime, salt, pepper, onion, cilantro, a touch of spicy chili pepper, tomato sauce, and a hint of rum.

Ceviche Mar Adentro \$74.000

Cubed fish flavored with lulo leche de tigre, julienned onion, mint, bell pepper, and a touch of chili.

Ceviche Surf & Turf \$79.000

Shrimp, fish, and squid in coconut leche de tigre, titote, basil, ginger, and crispy pork rinds.

Ceviche de Caracol \$70.000

Fresh snail with island spices, mango, coconut leche de tigre, and corn crunch.

Carpaccio de Pulpo Morgan \$76.000

Octopus slices lemon vinaigrette, olive oil, touch of pesto, red onion, black olive powder and paprika.

Tiradito de Pescado \$59.000

Thin slices of cured fish, coconut ceviche, titote, chives, hibiscus flower, and fresh strawberries.

Tartar de Tuna Costero \$54.000

Marinated tuna, avocado, onion, mint, a touch of passion fruit, and sour cream.

Pila de Camarón \$51.000

Crunchy shrimp on a bed of avocado and sesame with a topping of tomato, cucumber, and parsley.

Tostadas de Salmon \$64.000

Salmon, avocado, roasted corn with dill mayonnaise, mustard, and capers, on a crispy corn tostada.

All our ceviches come with chili pepper.

S A L A D S

Ensalada Poke de Verano \$62.000

Bowl with tuna or salmon, avocado, carrot, cabbage, radish, quinoa, mango, ginger, and nuts in poke sauce.

Ensalada Caballito de Mar \$75.000

Green leaves, confit tomatoes, citrus honey, olive oil, buffalo burrata, grilled shrimp, boronia, and pieces of parmesan cookie.

Bowl Primavera \$45.000

Avocado, carrot, cabbage, radish, cherry tomatoes, quinoa, mango, ginger, nuts, and sesame seeds in poke sauce.

Ensalada On The Side \$20.000

Fresh lettuce and vegetables.

**S I D E S
 (Portion)**

Coconut rice \$ 11.000

White rice \$10.000

Mashed potatoes \$10.000

Fried green plantains \$14.000

Guacamole \$10.000

Sautéed Vegetables \$16.000

Breadfruit portion \$13.000

Breadfruit ribbons \$12.000

Green plantain slices \$11.000

Rustic potatoes \$10.000

Crispy sweet plantain \$10.000

Yucca sticks \$10.000

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HOT APPETIZERS

***Conch Fritters \$53.000 NEW**

Caribbean conch fritters served over yuca purée, island-style sauce, and marinated cebollitas in ceviche style.

***Muelitas de Cangrejo South West \$64.000**

Garlic, butter or spicy.

***Muelitas de Cangrejo Azul \$60.000**

Garlic, butter or spicy.

Camarones San Luis \$44.000

Classics shrimp breaded in Panko, accompanied by yucca sticks, spicy pink sauce and “suero costeño”.

Patacón Antilla no \$45.000

Green plantain baskets with shrimp, cheese, and “Suero costeño”.

***Crab Back Isleño \$46.000**

Providence’s island black crab meat.

Hummus Apasionado \$62.000 NEW(para compartir)
Chickpea hummus, grilled prawn salad, pomegranate reduction, fresh mint, served with crispy pita and za’atar.

Croquetas de Verano \$45.000

Rice croquettes stuffed with yam, costeño cheese, and hogao, on top of babaganoush, drizzled with spicy artisanal island honey.

Mar Derretido \$47.000

Shrimp and crab seasoned with melted mozzarella and parmesan cheese au gratin, accompanied by crispy chips.

Pulpo Capitan \$73.000

Crispy octopus and potato, bathed in olive oil, balsamic, and garlic vinaigrette.

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SOUPS AND CREAMS

Mote de Camarones \$33.000

Traditional soup from Colombian coast with shrimp, yams, hogao and “queso costeño”.

Sopa de Pescadores \$33.000

Fish, shrimp, squid, octopus and vegetables with coconut milk.

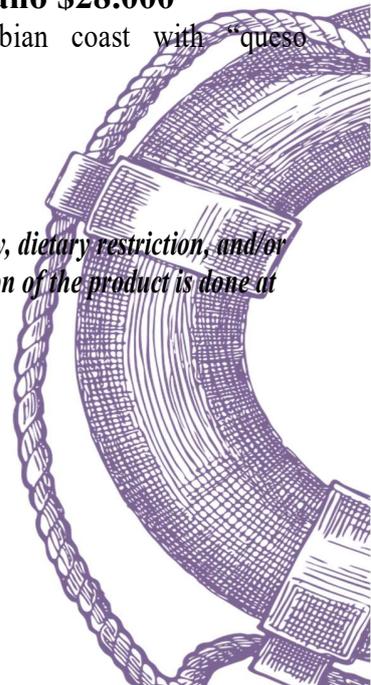
***Sopa Típica de Cangrejo \$62.000**

Traditional soup from the islands with Providence’s black crab, pig tail and dumpling.

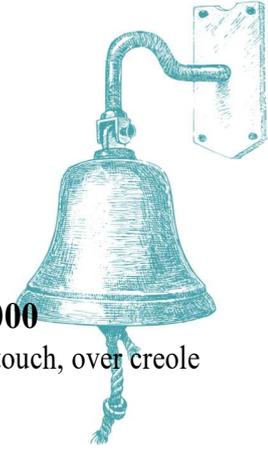
Mote de Queso Vegetariano \$28.000

Traditional soup from Colombian coast with “queso costeño”, yams and hogao.

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SEAFOOD



*Langosta Regatta \$205.000

Three lobster tails (350 gr) with a choice of different sauces: Garlic, Passion fruit, Crab*, Marinara, Coconut, Butter, and Bisque, accompanied by coconut rice and plantain ribbons.

*Langosta Cayo Acuario \$200.000

Grilled lobster with shell (350 gr) with clarified butter and coconut rice.

*Langosta Caribeña \$195.000

Lobster tail (350 g) chopped in its shell, drenched in coconut sauce and Caribbean spices, served with white rice.

*Fiesta Náutica \$215.000

Grilled Seafood Platter, Lobster*, Prawns, Fish, Shrimp, Squid, Octopus, conch*, Mussels, Small Mussels, coconut rice, and crispy banana chips, accompanied by garlic sauce and vinaigrette with olive oil, balsamic, and garlic.

Pulpo Altamar \$149.000

Marinated octopus tentacles over cornmeal puree, topped with chimichurri and roasted tomatoes.

*Tesoros del Mar \$103.000

Seafood Casserole, au gratin with lobster, shrimp, squid, prawn, fish, mussel and clam.

Langostinos Sweet Chili \$104.000

Drenched in citrus sauce with a spicy touch, over creole potato puree and truffled fresh salad.

Langostinos Lemon Town \$108.000

Sautéed in lemon butter and capers over creamy coconut rice.

Langostinos Caprichos del Mar \$99.000

In creamy orzo, based on Neapolitan sauce, cream, and vodka, served with fresh burrata, artisanal island honey, and a touch of pesto.

Tuna del Viento \$89.000

Tuna tataki marinated in soy sauce and ginger, coated in sesame seeds, passion fruit emulsion with aji amarillo, and served with a seasonal salad.

*Caracol a la Isleña \$59.000

Caribbean conch in a typical sauce based on coconut, paprika and onion.

FISHES

Salmón Sorrel \$83.000

Salmon fillet glazed in hibiscus reduction and teriyaki sauce, accompanied by vegetables in season and sesame rice.

Salmón Sotavento \$83.000 **NEW**

Grilled salmon over wheat salad with cucumber, confit tomato, spinach, bell pepper, and mint. Served with yogurt sauce, balsamic reduction, and crispy sweet potato.

Pescado Run Down (pesca artesanal) \$89.000

Cooked fish bathed in coconut sauce, titote, conch*, Pig tail, island pepper and coconut rice.

Filete de Pescado White Watta \$115.000 **NEW**

Catch of the day over yuca purée, topped with a seafood bisque-based sauce with chunks of lobster, shrimp, and calamari in coconut milk, island spices, and sautéed vegetables.

Pescado Artesanal del Muelle \$86.000

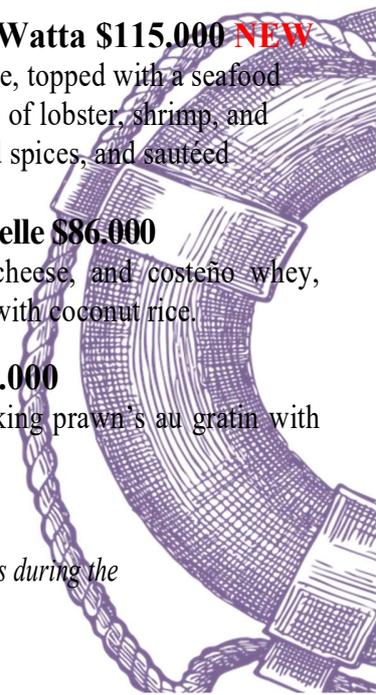
Fish fillet, corn cake puree, cheese, and costeño whey, topped with bacon bits, served with coconut rice.

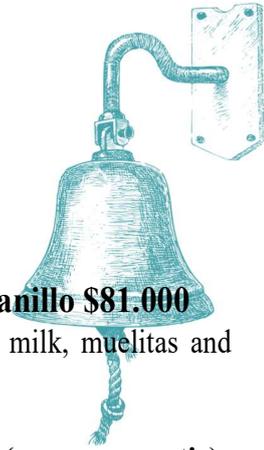
Pescado Providencia \$84.000

Fillet in mushroom sauce and king prawn's au gratin with coconut rice.

Due to the characteristics of the product, it may contain some thorns.

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RICES

Arroz del Mar \$81.000

Creamy Rice with Shrimp, Squid, Mussels, Clams, Octopus, Prawns, Fish, and a Hint of Coconut Milk.

Arroz de Camarones Paradise \$64.000

Flavored shrimp in island species and coconut milk with sautéed vegetables.

Paella de Arroz Chaufa \$81.000 **NEW**

Chaufa-style rice finished in paella with shrimp, calamari, fish, crab, and clams, a touch of aji amarillo sauce, crispy quinoa, and ceviche-style salad

*Arroz de Cangrejo Playa Manzanillo \$81.000

Creamy rice, flavored crab in coconut milk, muelitas and sautéed vegetable.

*Arroz de Langosta \$205.000 (para compartir)

Creamy lobster rice based on roasted peppers and tomatoes, paprika, fumet and a touch of brandy.

Arroz Caldoso de Champiñones \$49.000

Creamy rice, mushrooms, vegetable stock, and feta cheese.

PASTAS

De Mares \$62.000

Spaghetti with seafood: Shrimp, squid and mussel, in Neapolitan sauce or in white sauce.

*Orzo de Langosta al Limone \$100.000

Orzo pasta, with lobster in a creamy lime sauce and Parmigiano Reggiano, with a touch of Aleppo pepper and truffle oil.

Pasta el Faro \$52.000

Spaghetti pesto with shrimp.

Spaguetis Primavera \$57.000 **NEW**

Sofrito of roasted bell pepper and tomatoes, smoked cheddar, spinach, and burrata.

Sirena de Langosta \$104.000

Lumaconi pasta with Lobster (130g) in gratinated cheese sauce.

BEEF AND POULTRY

Medallones de Lomo Green Moon \$87.000

Medallions of fine loin flavored in Red Wine sauce, bitter chocolate, and balsamic vinegar placed over truffled risotto and arugula salad.

Lomito al Sarten \$72.000

Pan-seared Beef Tenderloin Marinated and stir-fried lean tenderloin with vegetables, accompanied by rustic potatoes and white rice.

Old Point Chicken \$53.000

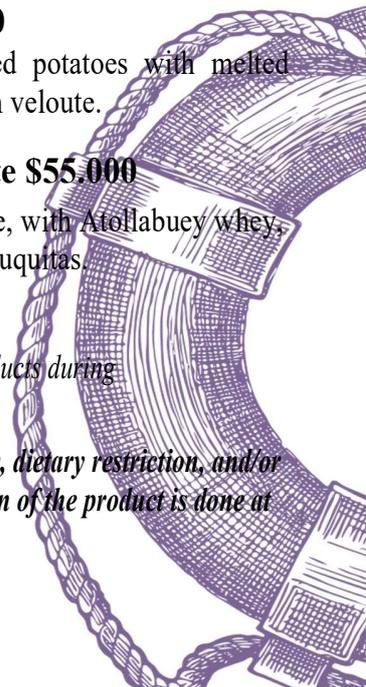
Chicken breast on rustic mashed potatoes with melted cheese-bacon topping and spinach veloute.

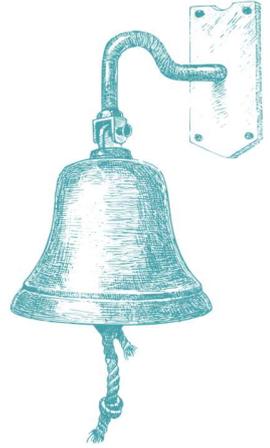
Panceta de Cerdo Crocante \$55.000

Crispy pork in veleño guava sauce, with Atollabuey whey, accompanied by fresh salad and yuquitas.

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CHILDREN'S MENU
(Under 12 years)

STARTER
Breaded shrimps \$19.000

MAIN-DISHES

Spaghetti in Alfredo or Neapolitan sauce with Chicken \$25.000

Grilled mini baby beef, white rice \$32.000

Grilled Chicken with rustic potatoes \$23.000

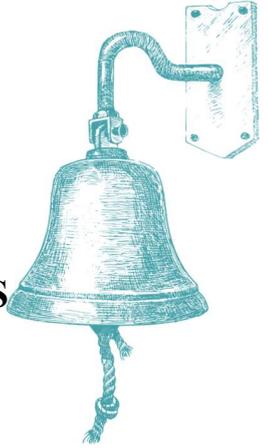
Breaded fish fillet with butter pasta \$38.000

La Regatta a Charm in the Caribbean

TIP WARNING

Consumers are informed that this business establishment suggests to its consumers a tip corresponding to 10% of the value of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the account, tell the person who attends you whether you want said amount to be included in the bill or indicate the amount you want to give as a tip. In this business establishment, 100% of the money collected as tips is allocated to all the personnel involved in the chain of the different service areas of the company. If you have any inconvenience with the collection of the tip, contact the exclusive line provided in Bogotá to address concerns on the subject: 651 3240 or the citizen service line of the Superintendency of Industry and Commerce 592 0400 in Bogotá or for the rest of the country toll free national 018000-910165, or email: contactenos@sic.gov.co to file your complaint.





H O M E M A D E - D E S S E R T S

Coconut Pie \$22.000

Lemon Pie (slightly frozen) \$22.000

Brownie Ice-cream \$20.000

Iced Coffee Cake \$26.000

Banana Caprichosa \$22.000

Panna Cotta with Corozo Syrup \$24.000

Ice-cream cup (one flavor) \$15.000

Combined Ice-cream cup \$20.000

Chocolate ice cream cup \$25.000

Chocolate tartlet with passion fruit. \$25.000

C O F F É

Americano Coffee \$6.000

Espresso Coffee \$7.000

Coffe Latte \$9.000

Herbal tea \$6.000

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o al mail: contactenos@sic.gov.co para que radique su queja.

