

casa iwana

SIERRA Y MAR

COCKTAILS, SPIRITS & DRINKS

BAR · 12:00 PM — 8:00 PM

COCKTAILS

Tequila Sunrise\$37.000

Tequila, orange juice, grenadine and ice.

A liquid sunrise in a glass: layers of orange and grenadine mirroring the Santa Marta sky just as the sun climbs over the Sierra.

Margarita\$37.000

Tequila, triple sec, lime juice, simple syrup and a salted rim.

Tart, fresh and full of character: the timeless classic, with a salted rim that wakes up every sip in the Caribbean heat.

Mojito\$35.000

White rum, fresh lime, spearmint, simple syrup, soda and ice.

Freshly muddled spearmint and soda bubbles: a drink as cooling as the breeze that rolls down from the Sierra to the sea.

Piña Colada\$39.000

Rum, pineapple juice, cream of coconut and crushed ice.

Creamy, tropical and ice-cold: pineapple and coconut melt into a glass that tastes like a seaside holiday.

Gin and Tonic\$37.000

Gin, cucumber, tonic water and ice.

Botanical and refreshing: cucumber brings a clean crispness, perfect for long afternoons facing the Caribbean.

Cóctel Iwana\$39.000

Coconut lemonade, white rum or vodka, and ice.

Our signature: creamy coconut lemonade meets rum or vodka — the drink that sums up everything we are in one glass.

Daiquiri\$35.000

White rum, lime juice, simple syrup and ice.

Simple and perfect: the exact balance of rum and fresh lime, served ice-cold.

BEERS

Águila Original (Colombia)\$14.000

330 ml can

Coronita (Mexico)\$16.000

210 ml bottle

Stella Artois (Belgium)\$17.000

269 ml can

Michelada (beer with lime and salt)+\$3.000

Spicy Michelada (Tajín and hot sauce)+\$5.000

SPIRITS

Aguardiente Antioqueño Tapa Azul375 ml\$75.000

Shot\$18.000

Ron de Caldas375 ml\$78.000

Shot\$18.000

Las Moras Wine750 ml\$125.000

Bacardí Carta Blanca Rum750 ml\$145.000

Shot\$24.000

Gordon's Vodka700 ml\$160.000

Shot\$26.000

JP Chenet (Rosé / White)750 ml\$115.000

Gordon's London Dry Gin700 ml\$200.000

Shot\$32.000

El Jimador Blanco Tequila750 ml\$295.000

Shot\$36.000

Old Parr Whisky750 ml\$380.000

On the Rocks\$38.000

JUICES & FLAVORED SODAS

FLAVORED SODAS

Passion fruit Refreshing and tropical.\$16.000

Green mango Citrusy, vibrant and a little daring.\$16.000

Red berries (blackberry and strawberry) Fruity, sweet and refreshing.\$16.000

Lime and spearmint Citrusy and herbal.\$16.000

LEMONADES

Iwana coconut lemonade Creamy and tropical.\$16.000

Spearmint lemonade Fresh and aromatic.\$16.000

FRESH JUICES

Blackberry · Strawberry · Mango\$14.000

Fresh lemonade · Pineapple · Passion fruit

OTHER DRINKS

Coca-Cola\$11.000

Coca-Cola Zero\$11.000

Sprite\$11.000

Sparkling water\$11.000

Bottled water\$8.000

Milo (chocolate malt drink)\$15.000

Breakfast Menu

7:30 AM — 10:00 AM

All breakfasts include your choice of coffee or tea, plus the juice of the day.

Despierta en la Sierra

\$33.000

Eggs your way (fried or scrambled, with or without tomato and onion), 2 handmade arepas (corn cakes with cheese) and the fruit selection of the day from the local harvest.

The first scent of the mountain reaches your table: eggs your way, golden handmade arepas and whatever fruit the day’s harvest decided to give us.

Allergens: contains egg.

Delirio del Mar

\$26.000

Two fluffy pancakes with two toppings of your choice: syrup, house jam, cream cheese or chocolate sauce, plus fresh fruit of the day.

A warm cloud that melts away with every bite. Sweetness floating between the mountains and the sea.

Allergens: contains gluten, dairy and egg.

Amanecer Costeño

\$24.000

Two traditional crispy arepas de huevo (corn cakes with an egg inside), served with suero costeño — tangy cream — plain or spicy, plus the fruit of the day.

Crisp outside, juicy inside: our arepas de huevo carry the true taste of the Caribbean in every bite.

Allergens: contains egg and dairy.

Balance Tropical

\$24.000

A generous bowl of crunchy granola, plain yogurt and a delicate selection of fresh seasonal fruit.

Light as the morning breeze: layers of crunchy granola, creamy yogurt and the freshest fruit of the tropics.

Allergens: contains gluten and dairy. May contain tree nuts.

* The fruit of the day varies with the local harvest: papaya, pineapple, melon, banana or mango.

Snacks & Cravings

12:00 PM — 8:00 PM

IWANA CRUNCH

Patacones de la Orilla (x4)

\$22.000

Crispy patacones (twice-fried green plantain) with house hogao, a tomato-onion sofrito, and fresh guacamole.

Fried to exactly the right crunch, waiting to be dipped in hogao and garden-fresh guacamole.

Papas del Refugio

\$19.000

Classic french fries, golden outside and soft inside, topped with pico de gallo and suero costeño (tangy cream).

The classic with a Caribbean accent: golden fries crowned with pico de gallo and the tang of suero costeño.

Allergens: contains dairy.

Dedos de la Sierra (x6)

\$28.000

Golden cheese sticks, perfect for a quick craving, served with blackberry jam.

Molten gold inside, crisp outside. The craving that never fails — made for sharing.

Allergens: contains gluten and dairy.

Croquetas de Cayeye (x4)

\$28.000

Crispy cayeye croquettes (mashed green banana with cheese), served with suero costeño and grated cheese.

Cayeye, the signature dish of Santa Marta, reshaped into croquettes that keep all its Caribbean memory.

Allergens: contains gluten and dairy.

FLAVORS OF THE SEA

Shrimp Cocktail

\$38.000

Freshly cooked shrimp in our house pink sauce with a touch of lime, served with crispy green plantain chips.

Fresh shrimp coated in our signature pink sauce — an elegant nod to the Caribbean Sea.

Allergens: contains crustaceans and egg.

Shrimp Ceviche

\$38.000

Shrimp marinated in fresh lime juice with onion and cilantro, served with green plantain chips.

Fresh, tart and vibrant: shrimp cured Caribbean-style, capturing the very essence of the sea.

Allergens: contains crustaceans.

Canastas de Iwana (x4)

\$38.000

Four crispy fried green plantain cups filled with shrimp, prepared in your choice of garlic butter, signature pink sauce or ceviche style.

Little plantain cups, as crisp as the midday sun, filled with shrimp prepared your favorite way.

Allergens: contains crustaceans. May contain egg.



CONTINUED

Bocados Dorados (x5)	\$32.000
-----------------------------	-----------------

Golden, crunchy chicken strips with fries done just right. Simple, honest and perfect at any hour.

Quesadillas Iwana ♦ **\$19.000**

Melted mozzarella between golden layers of tortilla, served with fresh guacamole. Simple and irresistible.

Carimañolas del Caribe (x4) \$20.000

A recipe passed down through generations: crunchy cassava hiding a molten heart of cheese.

Mango Biche ♦ **\$13.000**

The most Caribbean craving there is: tart, fresh and with just the right heat.



12:00 PM — 8:00 PM

Shrimp Pasta **\$45.000**

The Caribbean at its creamiest: fresh shrimp wrapped in a sauce as smooth as the still water of the bay.

Chicken & Bacon Pasta **\$42.000**

The mountain side of the house: smoky bacon and soft cream, like a cool afternoon climbing the Sierra.

Pasta Carbonara **\$35.000**

Three ingredients and nothing to hide, brought together by the heat of freshly drained pasta.

Iwana Coconut Rice with Shrimp \$45.000

The fishermen's plate: sweet coconut, fresh shrimp and the color of the garden in every spoonful.

Iwana Crispy Chicken Burger	\$42.000
-----------------------------------	----------

Crunchy outside, juicy inside and cooled down by our house slaw.

Allergens: contains gluten, dairy and egg.

Allergen information is based on the main ingredients of each preparation. Please tell your server about any allergy or dietary restriction.