

BREAKFASTS

SERVED WITH ORANGE JUICE AND HOT BEVERAGE (COFFEE OR HOT CHOCOLATE)

CLASSIC

Fried or cracked eggs, accompanied by classic hogao sauce, homemade arepa, and fresh cheese.

\$29.000

BOWL DE FRUTAS & GRANOLA

Seasonal fruit platter, homemade granola, hazelnut cream, Greek yogurt, and rosemary honey.

\$29.000

*VEGAN OPTION

Seasonal fruit platter, homemade granola, hazelnut cream, almond milk, and rosemary honey

\$29.000

PANCAKE PLATTER

Boato pancakes with crispy bacon, fried egg, sweet Philadelphia cheese, maple syrup, and seasonal fruit.

\$29.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$29.000

WAFFLE PLATTER

Boato waffles with fresh blueberries, crispy bacon, fried egg, sweet Philadelphia cheese, maple syrup, and seasonal fruit.

\$29.000

*VEGETARIAN OPTION

Boato waffles with fresh blueberries, sweet Philadelphia cheese, maple syrup, and seasonal fruit.

\$29.000

*VEGAN OPTION

Boato waffles with almond milk and fresh blueberries, maple syrup, seasonal fruit, and mixed nuts.

\$29.000

*May contain allergens

BREAKFAST ADD-ONS

Egg Add-on	6.000
Bacon Add-on	8.000
Avocado Add-on	4.000
Fresh Cheese Add-on	6.000
Fruit Add-on	6.000
Feta Cheese Add-on	6.000
Smoked Salmon Add-on	15.000
Sweet Turkey Ham Add-on	8.000

AVOCADO TOAST

Hard-crust sourdough bread with avocados marinated in spearmint and lemon, confit tomato jam, feta cheese, egg, and crispy bacon.

\$29.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$29.000

*VEGAN OPTION

Hard-crust sourdough bread with marinated avocados, confit tomato jam, marinated mushrooms, and mixed nuts.

\$29.000

*May contain allergens

FRIED EGG BAGEL

Bagel with balsamic mayo, mixed greens, sweet turkey ham, and fried egg.

\$29.000

CRACKED EGG BAGEL

Bagel with sour cream, mixed greens, crispy bacon, cracked eggs, and avocados marinated with spearmint and lemon.

\$29.000

SALADS

BOATO VEGAN

Mixed greens, orange supremes, cherry tomatoes marinated in olive oil and oregano, eggplant preserve, crispy leek, fresh fava beans, mixed nuts, and coconut sour cream.

* May contain allergens

\$41.000

BOATO WITH SALMON

Salmon, mixed greens, orange supremes, cherry tomatoes marinated in olive oil and oregano, feta cheese, eggplant preserve, crispy leek, and fresh fava beans.

\$58.000

BOATO WITH BEEF SIRLOIN

Beef sirloin, mixed greens, marinated mushrooms, feta cheese, bell pepper preserve, crispy leek, and toasted peanuts.

\$58.000

BOATO WITH CHICKEN SUPREME

Chicken supreme, mixed greens, crispy sourdough bread, blue cheese cream, and confit tomato jam.

\$52.000

PASTA

POMODORO PASTA

Tagliatelle pasta with charred tomato Napolitana sauce, confit tomato jam, and basil.

\$42.000

*VEGETARIAN OPTION

Modifiable from the first option.

*VEGAN OPTION

Modifiable from the first option.

TELEFONO PASTA

Tagliatelle pasta with charred tomato Napolitana sauce, confit tomato jam, buffalo bocconcini cheese, cream, and basil.

\$42.000

SPINACH AND PORTOBELLO PASTA

Tagliatelle pasta with spinach cream, Portobello mushrooms, and crispy bacon.

\$42.000

*VEGAN OPTION

Modifiable from the first option.

MAIN COURSES

BOATO BEEF SIRLOIN

Beef sirloin, accompanied by jacket potatoes and mixed greens.

\$58.000

CRISPY SALMON

Salmon and butter crispy salmon, mashed potatoes, and charred vegetables.

\$62.000

FLOR JAMAICA BBQ PORK RIBS

6-hour slow-cooked pork ribs with flor Jamaica BBQ sauce, sweet potato puree, and charred vegetables.

\$55.000

REGIONAL DISHES

ANTIOQUIA REGION

Beer-soaked bean casserole with crispy pork ribs, jazzmin rice, sweet plantains, and avocado.

\$48.000

*VEGETARIAN OPTION

Beer-soaked bean casserole, sweet plantains, and jazzmin rice.

\$36.000

PACIFIC REGION

Traditional Colombian Pacific region rice with langoustines and plantain chips.

\$62.000

SOUPS

CHARRED TOMATO SOUP

Charred tomato soup with crispy bacon, buffalo bocconcini cheese, and mini grilled cheese sandwich.

\$22.000

*VEGETARIAN OPTION

Charred tomato soup with buffalo bocconcini cheese and mini grilled cheese sandwich.

\$22.000

PUMPKIN, CARROT, AND GINGER SOUP

Pumpkin, carrot, and ginger soup with buffalo bocconcini cheese and mini grilled cheese sandwich.

\$22.000

*VEGETARIAN OPTION

Pumpkin, carrot, and ginger soup with buffalo bocconcini cheese and mini grilled cheese sandwich.

\$22.000

*VEGAN OPTION

Pumpkin, carrot, and ginger soup with buffalo bocconcini cheese and mini grilled cheese sandwich.

\$22.000

*May contain allergens

PIZZAS

MARGHERITA

Sourdough pizza with charred tomato base, confit tomato jam, buffalo bocconcini cheese, and basil.

\$38.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$35.000

5 CHEESES

Sourdough pizza with white base, blue cheese, manchego cheese, tomme cheese, smoked tomme cheese, and buffalo mozzarella.

\$42.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$42.000

BACON JAM

Sourdough pizza with charred tomato base, buffalo bocconcini cheese, and bacon jam.

\$42.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$42.000

AGED HAMS

Sourdough pizza with charred tomato base, buffalo bocconcini cheese, pepperoni, prosciutto, and salami.

\$42.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$42.000

ROASTED VEGETABLES

Sourdough pizza with charred tomato base, buffalo bocconcini cheese, bell pepper and eggplant preserves, Portobello mushrooms, and mixed greens.

\$35.000

*VEGETARIAN OPTION

Modifiable from the first option.

\$35.000

*VEGAN OPTION

Sourdough pizza with charred tomato base, bell pepper and eggplant preserves, Portobello mushrooms, and mixed greens. (Without cheese and dairy)

\$35.000

*May contain allergens

SANDWICHES & BURGERS

BOATO BURGUER

Artisan brioche-style bun, beef, aioli, mixed greens, sun-dried tomatoes, pickles, American cheese, and jalapeño jam. Served with jacket potato wedges.

\$48.000

VEGGIE BURGUER

Artisan brioche-style bun, Beyond soy meat, aioli, mixed greens, sun-dried tomatoes, pickles, American cheese, and jalapeño jam. Served with jacket potato wedges.

\$42.000

VEGAN BURGUER

Artisan brioche-style bun, Beyond soy meat, mixed greens, sun-dried tomatoes, pickles, and jalapeño jam. Served with jacket potato wedges.

\$38.000

CHEESE BURGUER

Artisan brioche-style bun, beef, crispy bacon, and American cheese. Served with jacket potato wedges.

\$38.000

GRILLED CHEESE SANDWICH

Sourdough bread sandwich with melted cheese mix. Served with jacket potato wedges.

\$38.000

CEVICHESES

PERUVIAN CECICHE

Peruvian-style ceviche with langoustines, shrimp, calamari, white fish, in tiger's milk with charred yellow bell peppers and cancha corn.

\$45.000

* May contain allergens

BOATO CECICHE

Peruvian-style ceviche with langoustines, shrimp, calamari, white fish, in tiger's milk with charred red bell peppers and coconut milk.

\$45.000

* May contain allergens

SHARING PLATTERS

CHEESE FONDUE 84.000

CHOCOLATE FONDUE 64.000

CHEESE AND AGED HAMS PLATTER

Artisanal Guatapé cheeses made with French techniques, pork and turkey ham, salami, pepperoni, and prosciutto. 95.000

CHEESE STICKS 19.000

PASTELITOS (PASTRIES) 19.000

JACKET POTATOES 12.000

CHICKEN NUGGETS

Chicken nuggets breaded in beer tempura and panko, served with jacket potato wedges. 38.000

DESSERTS

HAZELNUT CREAM PIZZA 21.000

CARROT CAKE 14.000

ICE CREAM BALL 8.000

BROWNIE WITH ICE CREAM 14.000

MARSHMALLOWS 8.000

DRINKS

NATURAL JUICES

Orange Juice 8.000

Blackberry Juice 10.000

Strawberry-Lemon-Watermelon Juice 10.000

Tangerine-Strawberry Juice 12.000

Green Smoothie 12.000

Natural Lemonade 12.000

Coconut Lemonade 12.000

Lychee Lemonade 12.000

Cherry Lemonade 12.000

WATER & SODAS

Regular Coca-Cola 8.000

Coca-Cola Zero 8.000

Hatsu Tea 6.000

Breñaña Soda 7.000

Natural Spring Water 8.000

Sparkling Spring Water 7.000

Gatorade 8.000

Red-Bull 12.000

BEERS

CLUB COLOMBIA BEER (DORADA-ROJA-NEGRA) 13.000

STELLA ARTOIS BEER 18.000

CORONA BEER 18.000

WINES AND SANGRIAS

Organic Malbec Wine, Finca Las Moras 105.000

Organic Syrah Rosé Wine, Finca Las Moras 105.000

Organic Chardonnay Wine, Finca Las Moras 105.000

Dadá Blend No. 1 Wine 125.000

Dadá Blend No. 2 Wine 125.000

Dadá Blend No. 3 Wine 125.000

Piña de Vño, Finca Las Moras 32.000

JP Chenet Rosé Sparkling Wine 130.000

JP Chenet Blanc Sparkling Wine 130.000

JP Chenet Fizzy Sparkling Wine, 250ml Can 25.000

Traditional Sangria 125.000

Lychee Sangria 125.000

LIQUORS

Don Julio Blanco Tequila 420.000,00

Don Julio Añejo Tequila 435.000,00

Don Julio 70 Tequila 595.000,00

1800 Blanco Tequila 370.000,00

1800 Reposado Tequila 385.000,00

Tanqueray Gin 370.000,00

Bulldog Gin 420.000,00

Ketel One Vodka 420.000,00

Buchanan's 12-Year-Old Whisky, 750ml 370.000,00

Buchanan's 12-Year-Old Whisky, 375ml 210.000,00

Johnnie Walker Black Label Whisky, 700ml 370.000,00

Baileys Whisky Cream 135.000,00

Medellín 5-Year-Old Rum 110.000,00

Red Top Aguardiente, 375ml 75.000,00

Blue Top Aguardiente, 375ml 75.000,00

All prices include an 8% consumption tax.

Prices are expressed in thousands of Colombian Pesos. *

FEED ALL YOUR SENSES

UNFORGETTABLE COMBINATIONS

ENJOY EVERY FLAVOR

VIAJA POR CADA TEPAL