

Colombia

STARTER

Patacones

Mojo verde aioli, tomato mayonnaise

Although synonymous with Latin American cuisine, plantains are native to Southeast Asia. They were brought to the Caribbean from Africa in the 16th century. The name tostones comes from the tostón, a Spanish coin used during the colonial period, as the fried slices resemble coins.

ENTREE

Bandeja Paisa

Chorizo, plantain, roast pork, chicharrón, hogao sauce, Colombian rice

Bandeja Paisa comes from the "Paisa" culture in the Antioquia region. It was created to provide laborers with a balanced, energy-dense meal of proteins, carbs, and fats.

SIDE

Frijoles Colombianos

Pinto beans simmered in hogao

Colombia is a diverse and vibrant country in northwestern South America, often called the "gateway to South America" due to its strategic location connecting the continent with Central and North America.

DESSERT

Tres Leche

The concept of soaking a cake to preserve it or give it a "second life" dates to medieval Europe. Before refrigeration, bakers used liquids to soften stale or dry sponge cakes. Tres Leche cake is a blend of European traditions and Latin American innovation that is soaked in evaporated milk, sweetened condensed milk and heavy cream.