

ICECREAMS & SORBETS

Ask for the seasonal flavors

	Cup	Home made cone	Coconut cone
One scoop	9.000	11.000	11.000
Two scoop	13.000	15.000	15.000

JUGOS Y SODAS

Sparkling grapefruit cooler 16.000
Fresh pressed grapefruit juice topped with sparkling water

Pineapple Soda 20.000
Pineapple, mint, ginger and lime with soda

Seasonal soda 16.000

Mango Juice 13.000
Fresh blended sugar mango juice

Orange Juice 13.000
Fresh pressed orange juice

Zapote Juice 18.000
Fresh zapote juice with milk

Seasonal Juice 16.000

COFFEE & HOT DRINKS

Cappuccino	12.000
Flat White	14.000
Espresso	8.500
Americano	10.000
Mocaccino	16.500
Macchiato	10.000
Latte	12.000
Iced Latte	14.000
Mambe Latte	16.000
Chemex (2 servings)	24.000
Origami (2 servings)	24.000
French press	12.000
Sifón (2 servings)	24.000
Hot Chocolate	18.500
*Almond milk	+3.000
*Oat milk	+3.000

SMOOTHIES

The Pink Smoothie 26.500
(antioxidant)
Strawberry, blackberry, dragonfruit, mango, banana, isabellina grape, thick yogurt and freeze dried red dragonfruit

The Green Smoothie 26.500
(energising)
Yogur y mambe con limón mandarino, guanábana, aguacate, piña, banano miel y leche

The Sunset Smoothie 26.500
(immune boosting)
Orange and achiote with mango, ginger, turmeric, lulo, pineapple, banana, thick yogurt and honey

COLD DRINKS

Bottled water	8.000
Sparkling water	8.000
Coca Cola	8.000
Coca-Cola Zero	8.000
Iced Chocolate	18.500
Mango Mambe 22.500 Mango pulp, milk, mambe	
Lulada 20.000 Fresh lulo, lulo juice, condensed milk	

COLD BREW

Cold Brew	12.000
Cold brew lulo soda	16.500
Cold brew maracuyá	16.500

TEA AND INFUSIONS

Tea pot of Hibiscus Flower Infusion (2 serving)	20.000
Iced Infusion of Hibiscus Flower	12.000



@NiaBakeryCartagena

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ALL DAY

Poached egg, with potato hash and corn hollandais

A crispy potato hash topped with guacamole, poached egg and a creamy corn hollandaise

35.000

Thick Greek Yogurt & Home made Granola

Thick Greek yogurt with homemade granola & seasonal fruit jam, seasonal fruit and a dusting of antioxidant rich pink dragonfruit

35.000

Seasonal Fruit Salad

of our favorite seasonal fruits

26.000

Toasted cashew nut and maracuya-mango

One thick slice of brioche, homemade toasted cashew nut butter, maracuya-mango jam and fresh mango

28.000

Brioche with Jam and Butter

Slice of toasted Brioche with homemade salted whipped butter and seasonal jam

20.500

Chorizo roll

Croissant rolled with a herb and roasted garlic shmeat, Costeño cheese, and chorizo santarrosano

22.000

Aditions

+Avocado	8.000
+Poached egg	7.500
+Slice of Brioche	6.000

Shrimp Montadito

Brioche toast, with butter poached shrimp dressed in a spicy lulo mayonnaise on lechuga romana and aguacate, topped with crispy and pickled onions and charred green papaya

53.000

Toasted Croissant with Ham and Costeño Cheese

Croissant stuffed with ham and Costeño cheese, topped with mozzarella cheese

38.000

Toasted Croissant with Guava and Costeño Cheese

Croissant stuffed with guava and Costeño cheese, topped with the whipped honey, mozzarella cheese and pipilongo salt.

34.500

Butter Croissant

13.500

SNACKS

Potatoe Sticks

Potato sticks served with a homemade lulo mayonnaise.

22.000

Fried Chips

Homemade potato chips with hibiscus flower salt

13.000

Peanuts

Lime spiced peanuts

8.000

PASTRY

Lulo Meringue Tart

A thin tart shell filled with homemade lulo jam, lulo curd

17.000

Pineapple Upside Down Tart

Thin layers of caramelised pineapple on a flaky puff pastry base

17.000

Mango Azucar Tart

A thin tart shell filled with a mango azucar and Maracuyá custard and topped with a lightly whipped cinnamon cream

17.000

Achiote Banana Bread

With chunks of 75% disidente chocolate, & toasted walnuts

16.000

Toronja Loaf Cake

A pillowy grapefruit cake soaked in a grapefruit glaze

16.000

Seasonal fruit tart

Flaky croissant filled with seasonal fruits

16.500

Coconut Cake

Coconut cake with vanilla and lulo curd topping

19.500

Soft Uchuva Bun

A soft pillowy milk bun topped with homemade uchuva jam

14.500

Ginger & Cinnamon Morning Bun

A soft milk bun dough rolled with cinnamon, ginger, and citrus zest and finished with a citrus glaze

14.000

Arequipe & Dark Chocolate Cookie

A thick butter cookie with an gooey arequipe centre and topped with 75% Disidente dark chocolate.

13.000

Lulo & White Chocolate Cookie

A thick butter cookie with a homemade lulo jam topped with disidente white cashew chocolate

13.000

Munchique

Crunchy puff pastry caramelized with coca leaf sugar

6.000

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