

LUNCH
DRINKS



CASA HISTORICA

1927

MENÚ
ALL DAY

*brunch is
always
a good
idea*

@CASHISTORICA_CARTAGENA

Cocktails

& MIMOSAS



COPA DE VINO

red wine / white

\$22.000

MARGARITA

*Tequila, Cointreau,
lemón,
sal (tradicional)*

\$35.000

APEROL SPRITZ

*Soda, vino espumoso,
aperol, y
rodaja de naranja.*

\$32.000

GIN TONIC

Ginebra dry, water tónico, ice

\$26.000

MIMOSA HISTORICA

*strawberries, orange,
Espumante Brut.*

\$24.000

MIMOSA DELLA

*Blueberries,
sirup mandarina,
Espumante Brut.*

\$24.000

DAIQUIRI

*Ron white,
strawberries, lemon,
syrup*

\$26.000

MOJITO 1927

*Ron white,
strawberries, lemon,
Yerba buena, soda.*

\$30.000

COSMOPOLITAN

*Vodka, triple sec,
lemon, blueberry*

\$42.000

Mocktails

FRUTOS ROJOS

*soda hatsu, syrope frutos,
yerba buena, strawberry and
blueberies.*

\$14.000

TROPICAL

*soda hatsu, syrope de cape
gooseberries,
peach, hierba buena y
orange.*

\$14.000

RED

*strawberry, lemon, yerba buena, ice
ginger y té hatsu.*

\$15.000

Cervezas

ARTESANAL CORDILLERA

*Nigth
pink
Mestiza*

\$12.000

MICHELADA \$2.000

HEINEKEN

\$10.000

MICHELADA \$2.000

SODA MICHELADA

*soda con borde de sal y
zumo de lemon*

\$12.000

HOT DRINKS

CAFE AMERICANO	\$ 7.000
CAPUCHINO	\$ 9.000
CAPUCHINO ALMOND	\$ 13.000
CAFÉ EXPRESSO	\$ 6.000
EXPRESO DOBLE	\$ 11.000
CAFÉ LATTE	\$ 9.000
FLAT WHITE	\$ 12.000
MACCHIATO	\$ 9.000
CHOCOLATE DE LA CASA	\$ 11.000
Adición (Borde de maní en la copa \$2k)	
TE CHAI	\$ 10.000
AFFOGATO (Helado Vainilla y Expreso)	\$ 15.000
CAFÉ MOCA (CHOCOLATE & CAFÉ)	\$ 11.000

ADDITION

ALMOND MILK

\$ 3.500

ADDITION

CHANTILLY

\$ 3.000

Cold

ORANGE JUICE	\$ 12.000
MANGO JUICE	\$ 12.000
STRAWBERRY JUICE (WATER)	\$ 12.000
LEMON JUICE	\$ 11.000
LIMONADA FRESADA	\$ 14.000
MILO HOUSE	\$ 15.000
COLD CAPPUCCINO	\$ 10.000
VITAL JUICE	\$ 18.000
(celery, cucumber, pineapple, spinach, orange y honey)	
GREEN TEA (MATCHA)	\$ 14.000

BOTTLES

WATER 300 ML	\$ 6.000
WATER 500 ML	\$ 10.000
SODA WATER 300 ML	\$ 6.000
COCA COLA 400ML	\$ 6.000
COCA COLA ZERO	\$ 6.000
TE HATSU	\$ 8.700

ENJOY EVERY DAY 3X2 IN MIMOSAS

Tickets

BOWL TROPICAL

GREEK YOGURT BASE
HOMEMADE MANGO AND
PASSION FRUIT, ACCOMPANIED
BY BLUEBERRIES, MANGO AND
HISTORIC GRANOLA TOPPINGS,
GRATED COCONUT AND CHIA
SEEDS. **\$ 26.000**



BOWL FRUTOS DEL BOSQUE **\$ 23.000**

CANASTA DE CROISSANT

CROISSANT ALMOND,
CROISSANT CHOCOLATE Y
CROISSANT BUTTER **\$ 25.000**

AREPA DE QUESO **\$ 7.000**

CROISSANT:

Croissant butter	\$ 9.000
Croissant Ham and cheese	\$ 17.000
Croissant Chocolate	\$ 11.000
Croissant Almond	\$ 14.000



MINI BURGUER X 3

Brioche bread, 55 g angus
beef, creamy philadelphia
cheese with bacon, savannah
cheese and garlic sauce

\$50.000

COMING
SOON

MAFUFO **\$22.000**

3 spheres of mafufo (typical plantain) stuffed with
ranch sausage and cheese, accompanied by a bed
of house buttermilk.

FRUIT SALAD *seasonal fruits.*

\$ 14.000

DISFRUTA TODOS LOS DIAS 3X2 EN MIMOSAS

Smoothie

A BASE DE YOGURT

STRAWBERRY

\$ 12.000

BLUEBERRIES- BANANA \$ 13.000

STRAWBERRY- BANANA \$ 12.000

BLUEBERRIES - STRAWBERRY \$ 13.000

MANGO \$ 13.000

Shake

COFFEE \$ 18.000

BAILEYS \$ 32.000

STRAWBERRY \$ 18.500

BROWNIE \$ 22.000

ADITION

ALMOND MILK

\$ 4.000



CREPES CHOCLO



COLOMBIAN EXOTIC
DISH
CORN FLOUR WITH
MOZARELLA CHEESE,
COSTEÑO CHEESE.
ACCOMPANIED BY
WHEY SAUCE
(COSTEÑO)

\$28.000

Huevos EGGS

BENEDICT EGGS WITH HAM

English muffin base with poached eggs, accompanied by smoked ham and blanched spinach, bathed in homemade hollandaise sauce.

\$ 30.000



FRIED EGGS (2) \$ 12.000

HUEVOS SOLO CLARAS (3) \$ 20.000

OMELETTE HAM & CHEESE \$ 18.000

Turkey ham and savannah cheese accompanied by croutons

EGGS REVUELTOS (3 UNI) \$ 13.000

TOMATE & ONION \$ 2.000

SAUSAGE RANCHERA \$ 5.000

CHEESE MOZARELLA O COSTEÑO \$ 3.500

SPINACH \$ 3.000

BACON \$ 12.000



EGGS BENEDICT WITH BACON

English muffin base with poached eggs, accompanied by smoked bacon and blanched spinach, bathed in homemade hollandaise sauce.

\$ 32.000

🌿 EGGS BENEDICT WITH AVOCADO

English muffin base with poached eggs, accompanied by avocado puree, bathed with homemade hollandaise sauce.

\$ 30.000

NEW CROISSANT MONSIEUR

Toasted croissant with maple syrup, serrano ham, poached eggs and Hollandese sauce.

\$ 36.000



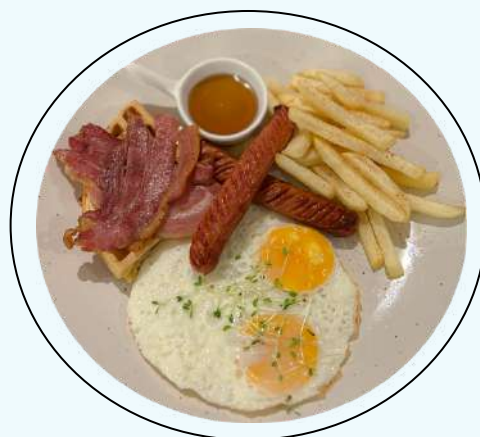
ENJOY EVERY DAY 3X2 IN MIMOSAS

Brunch

DESAYUNO AMERICANO

Fried eggs, bacon, sausage, air fryer fries, waffle, served with homemade strawberry sauce.

\$36.000



HISTORICO COLOMBIANO

Perico eggs, cheese arepa, Ranchera sausage, coastal cheese, cilantro sauce.

\$32.000



NEW



DESAYUNO SALUDABLE



avocado toast with wholemeal bread and scrambled eggs.

\$28.000



MONSEIUR KETO

2 eggs fried in olive oil with cilantro, smoked bacon, grilled peasant cheese and cherry tomato.

\$ 33.000



NEW

EL MARQU  Z CRIOLLO

Fried egg, accompanied by fried ripe plantain, shredded meat with hogao and pork rinds.

\$34.000

Brunch

WAFFLE HEROICO

Pandeyuca waffle with sandwich sauce or strawberry sauce, savannah cheese and fresh blueberries and strawberries.

\$ 25.000



ENCANTO FRANCES

French Toast in Brioche bread, accompanied by honey and seasonal fruits.

\$ 30.000



CROISSANT DE PROSCIUTTO

Toasted Croissant with Prosciutto and fresh roasted peach, house cream cheese and walnuts.

\$26.000



NEW

CROISSANT MADAME

Honey toasted croissant, house spiced cream cheese, bacon and fried egg.

\$23.000



TOSTADA DE AGUACATE

Whole wheat toast with avocado puree, grated boiled egg, caramelized bacon and sliced almonds.

\$24.000

NEW

CROISSANT PESTO

Croissant stuffed with Mozzarella di bufala, house pesto sauce, basil and cherry tomato. accompanied by olive oil.

\$28.000



PANCAKES DE AVENA

Oatmeal, accompanied by honey, granola and seasonal fruits.

\$ 25.000

Brunch Lunch

PANINI CASA HISTORICA

Turkey ham, smoked ham, savannah cheese, house-dried tomato butter, fresh tomato, lettuce.

Accompanied by French fries made in Air Fryer.

\$34.000



PANINI CAPRESE **NEW**

Panini bread, house pesto sauce, basil, mozzarella di bufala. Cherry tomato.

Accompanied by French fries made in Air Fryer.

\$34.000

PANINI SAN MARTÍN

Smoked ham, candied bacon, house cream cheese, savannah cheese, house strawberry sauce.

Accompanied by French fries made in Air Fryer.

\$33.000

SANDWICH CLUB

Brioche bread, chicken, bacon, egg, savannah cheese, tomato, lettuce, special sauce, accompanied by French fries made in Air Fryer.

\$50.000



HAMBURGUESA HISTÓRICA

Brioche Bread, Angus Beef, Cheddar Cheese, Smoked Bacon, Pineapple Sauce, Tomato, Lettuce, Grilled Onion, accompanied by House Sauce and French Fries made in Air Fryer.

\$38.000

BANDEJA DE NACHOS

Chicken, ground beef, nachos, accompanied by pico e gallo, avocado sauce.

\$50.000

Lunch

SANDWICH
1927

ENSALADA HISTÓRICA

Lettuce mix, cherry tomato, filleted almonds, chicken, chopped boiled egg, croutons, parmesan cheese accompanied by house vinaigrette

\$36.000

NEW

SANDWICH 1927

Panini bread, shredded meat, caramelized onion, cream avocado, savannah cheese and coriander. accompanied by meat consommé and French fries made in a fryer.

\$48.000

MAZORCA FANTASTICA

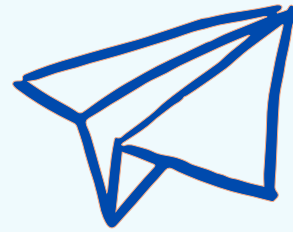
*Natural corn, garlic aleoli, chicken,
bacon, peasant cheese.*



\$39.000

Brunch

KIDS



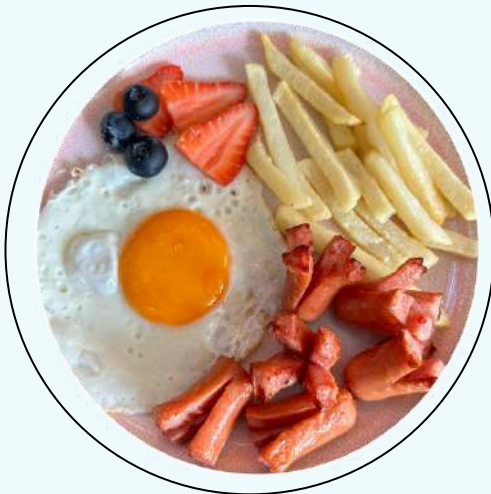
RODOLFO RENO

Oat Pancake Mix
Accompanied by seasonal
fruits.
\$23.000

AMERICAN BREAKFAST

Fried egg, sausage octopus and
french fries made in Air Fryer.

\$26.000



WAFFLE CONO

Waffle-shaped cone with
chantilly, Accompanied
by seasonal fruits.

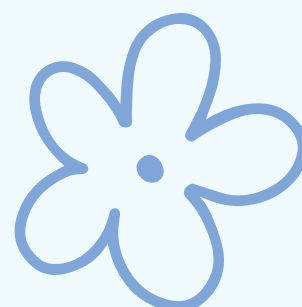
\$18.000

SUPER CHICKEN

Breast cubes with French fries and
honey.

\$25.000

12 YEARS MAX



POSTRE RECOMENDADO

Tostada Francesa
con Pan Brioche
acompañada de
bola de helado
sabor vainilla, salsa
de arequipe,
chocolate y frutas
de temporada.



**FRENCH
TOAST**

\$25.000

Momento FELIZ

DONUTS \$ 10.000
CON CHOCOLATE \$ 13.000

MUFFIN \$ 12.000
(FRUTOS ROJOS)

CAKEPOP \$ 7.000

VOLCAN DE CHOCOLATE \$ 23.000

Waffle de chocolate Acompañado con helado de vainilla, fresas y salsa de arequipe.

COPA DE HELADO \$ 14.000
helado de Vainilla acompañado de salsa de chocolate y frutas de temporada.

SWEET JARS \$ 30.000
Ponque, Crema de queso, salsa de chocolate y toppings
sabores:
Red Velvet
Chocolate
Arandanos
Amapola

TORTAS

Porción

CHOCOLATE CON AREQUIPE	15.000
RED VELVET	13.000
ARANDANOS	15.000
AMAPOLA CON NARANJA	13.000

A hand with light blue nail polish holds a tall, slender glass filled with a yellow mimosa. The background is a blurred indoor setting with warm lighting and other people.

CH
CASA HISTORICA
— 1927 —

ENJOY EVERY DAY 3X2 IN
MIMOSAS

SHARE YOUR EXPERIENCE AND MENTION US
@CASHISTORICA_CARTAGENA

HISTORIC HOUSE INVITES YOU TO CELEBRATE RESPONSIBLY. EXCESS ALCOHOL IS HARMFUL TO HEALTH. THE SALE OF INTOXICATING BEVERAGES TO MINORS IS PROHIBITED.