



CUISINE

COOKING IN DIVERSITY

Mini-Mal is an exercise of gastronomic research-creation with the resources from Colombian geography, which is nurtured with the respect and appreciation we have for diversity and cultural traditions in our country and which seeks to point out the unnoticed value of living in one of most

FIRST COURSES

TUMACO \$13.900

Ripe plantain balls filled with crab meat simmered in coconut milk and home mild red curry

SQUID CRACKLINGS \$13.900

Giant white squid panned with corn flour, covered with chonto tomato, mint and ginger chutney. (Chonto is a Colombian variety of tomatoes)

COCINA Mini-mal * HOGAR Mini-mal * DULCE Mini-mal * TIENDA Mini-mal *

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PICA PICA \$10.900

Salty cheese, pickled chillies and cherry tomato skewers

PALMIRA ROLLS \$15.900

Avocado, pork cracklings, fresh salty cheese and coriander leaves rolled in ripe sweet plantain.

ARRULLOS \$16.900

Copoazu is an Amazon fruit, a species of cacao
Seafood (tiger shrimp, octopus, white squid) cooked with coconut milk, home green curry and copoazu, served on top of a sour chancaca (a grated coconut, lemon and sugar cane candy)

RED TIGERS \$20.900

Tiger shrimp, panned in annatto tempura, wallowed in ground berry home made mayonnaise, served with fresh greens.

MOTHER EARTH \$16.500

Sauteed mushroom mix with nasturtium pesto, sprinkled with fresh cheese and served with native potato chips.

SALADS

CAMPESINA SALAD \$18.900

roasted vegetables, soft fresh cheese, mushrooms and tucupí sauce, served over mashed golden potatoes

QUINUA SALAD (ONLY IN SEASON) \$18.700

quinua, chontaduro only in season, red onion, coriander and avocado, served with fresh greens, golden potatoes and pickled cubios

LEGUME SALAD \$17.200

variety of legumes with ripe plantain, Cherry and Chonto tomatoes, farofa and fresh greens

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MAIN COURSES

CATCH OF THE DAY – ENJOY AND TAKE CARE OF THE SEA \$34.800

Artisanal fishing from Tumaco, brings us fresh fillets. Depending on the sea it can be hake, grouper or sea bass and it's preparation will be defined daily. Our fish is carefully handled, so our customers delight and our fishermen obtain fair prices.

White fish: Tucupí, a traditional seasoning from the Amazon region made by the elderly women from a variety of poisonous cassava and chillies, sometimes it has ants.

Red fish: Albacore Tuna, with hibiscus flowers and chicha; a traditional fermented corn beverage, served with coconut rice.

LET'S GO TO THE BEACH \$24.900

Blowfish with lulo sauce. (Lulo is a tropical fruit with an acid and exotic flavour) These nice little fishes are grilled and served with caramelized onion rings and lulo pieces that give you an intense sweet and sour flavour; with coconut rice and green salad.

GREEN CURRY TENDERLOIN \$28.800

Pan seared beef tenderloin, served with our homemade green curry from citric spices and coconut milk, with white rice and fresh green salad.

DELIRIUM \$33.600

Maracuyá is a tropical fruit, similar to passion fruit

Tiger shrimp panned with mañoco, covered with maracuyá and green hilli sauce, served with coconut rice, fried plantains and green salad.

RED TIGERS \$33.900

Tiger shrimp, panned in annatto tempura, wallowed in ground berry home made mayonnaise, served with fresh greens and coconut rice.

ENCHICHADO CHICKEN \$25.900

“Chicha” is a fermented corn beverage, traditional from the Andes.

Sautéed chicken breast pieces, with chicha and raw sugar glaze, served with golden mashed potatoes, with fresh coriander and Paipa D.O. cheese pesto.

DEEP IN THE JUNGLE \$27.900

braised morrillo beef finished on a tucupí sauce (manioc extract very intense flavor, a bit sweet and sour, its prolonged cook gives a strong hint of flavor) served with white rice and green salad

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PORK RIBS IN DARK BEER \$29.300

Slow cooked pork ribs that end up in a very soft texture with a black BBC beer sauce, with native potatoes and green salad.

ARAWAK-KARIB \$28.900

Bass fillets coated in mañoco (thickly grounded flour made of a variety of poisonous cassava) with an intense and light guava, feijoa and dill sauce, served with yam and green salad.

SOUPS

CITRIC SOUP \$12.900

Inspired in the Cocuy lands. A light, hot and citrus broth perfumed with lemongrass, crunchy rice-cardamom balls, golden fried fresh cheese, mushrooms, spinach and tiger shrimp.

VOLCANIC SOUP \$12.900

Pumpkin soup. The smoothness of coconut milk makes a very hearty soup which surprises your palate with a mixture of Pacific flavours (lemongrass, pepper, basil and shrimp).

SOUP OF THE DAY \$12.900

DESSERTS

CHOCOLATE CAKE \$9.900

with a scoop of exotic ice cream.

ALMOJÁBANA CAKE \$9.900

cOrn bread cake, with red guava sauce and vainilla ice cream

ICE CREAM \$7.900

Two scoops of our exotic flavors, all our gelato is made with real fruit.

CRUMBLE \$8.900

Tropical fruit crumble with one ice cream scoop.

DESSERT OF THE DAY \$8.900

Ask for our daily desserts

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