

STARTERS

Ceviche de Chicharron

Crunchy pork belly fried to perfection and marinated in fresh lime, onion, coriander and chillies. Served with guacamole and fried green plantain.

8.25

Encocado de Camaron

Plantain cups filled with King Prawns cooked in a creamy Coconut sauce. Served with Guacamole.

8.95

Empanadas de carne

Corn based Colombian patties filled with slow cooked beef brisket and potatoes. Served with homemade Aji

7.90

Arepa e' Choclo con chorizo y Queso

Young corn arepa served with Chorizo Santa Rosano, grilled cheese and Chicha reduction.

7.75

Buñuelos de Pescado ahumado

Ripe plantain Buñuelos stuffed with smoked fish.

7.55

Repingachos de Queso (V).

Cassava cakes stuffed with Costeno cheese. Served with Balboa's special sauce.

7.75

Encocado Vegano (Ve).

Plantain cups filled with Aubergines and Mushrooms cooked in a creamy Coconut sauce. Served with Guacamole.

7.95

MAINS

Costillas negras de res con Pure de maíz blanco

Blackened short beef ribs. Oven braised ribs served with white corn and pork belly mash.

21.95

Arroz Atollado Chocoano

Sea food and coconut creamy rice, served with plantain crisps

16.25

Maizotto de Zapallo (Ve)

Slow cooked Hominy corn and Pumpkin Maizotto served with Cassava chips

15.95

Tamal de resplandor Vegano. (Ve)

White corn dough tamales filled with quinoa and aubergine served with arepa and pickled red cabbage.

16.95

Jarrete de Cerdo

Braised pork shank served with cassava mash and blackberry gravy.

19.95

Pollo en salsa de panela con morcilla y pastel de choclo

Grilled chicken in Panela sauce, young corn cake and Colombian Rice Black Pudding.

16.95

Tamal de Pescado

Sea bass fillet wrapped, and oven roasted in banana leaf with ripe plantain, served with rice and green plantain crisps.

17.25

SIDES

Arepas con Mantequilla de Hogao

White corn bread with Hogao Butter. Add shredded beef for extra 2.50.

4.95

Ensalada de Berenjena y Feta Vegano

Grilled Aubergine and Vegan Feta salad, Passion fruit dressing and Green Plantain croutons.

7.95

Yuca Frita (V, T)

Cassava chips with Garlic mayonnaise

6.35

Plantain Crisps (V,T)

served with Guacamole

4.95

Huevo Colombo-escoces.

Scotch egg with Colombian chorizo.

7.95

Balboa Suchi

Ripe plantain roll filled with Chicharron (crispy pork belly) and Costeño cheese.

5.95

DESSERTS

Waffle de Pandebono con Maiz de Champus

Our take on the classic Cali treat, Champus con Pandebono. Cheese bread Waffle serve with homemade Lulo ice cream and corn kernels stewed in pineapple juice.

7.95

Brownie de aji con helado de Guanábana

Dark chocolate brownie with a hint of chilli, serve with homemade Guanábana (Soursop) ice cream

6.95

Colitas de Ratón

Poached tree tomato serve with homemade coconut ice cream.

6.50

Cheesecake de chontaduro y helado de borojó

Palm fruit cheesecake served with Borojo ice cream.

7.95

DRINKS

Natural Fruit Juices (T)

Freshly blended natural fruit juices.

Ask for selection

All juices are made with added sugar.

5.5

Colombian Soft Drinks (T)

Ask for selections

3.20

Coke / Diet Coke / Sprite 330 ml Bottle.

2.95

Lulada.

Traditional drink from Cali. Crushed Lulo lemonade.

8.00

Water

still / Sparkling.

2.25

FOR ORDERS AND BOOKINGS CALL US ON 07828111856

Find us on Instagram @baalboacolombia

Nut and Allergy Disclaimer. All our menu items are produced in the same area where products containing various nut items are created. Though best practices are used in the preparation of our menu items, inadvertent cross-contamination may occur. Our staff is not trained on the intricacies of various food allergies and cannot be expected to provide recommendations or other advice.