

Menú



 Fogondelmar

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Más Info: www.fogondelmar.com



Fogón
del
Mar®

MEET THE SEA

The culture of the Colombian Pacific today is the protagonist in its way of life, its dance, music and of course, its gastronomy, of the whole culture that traverses the entire city of Cali and Colombia right through the heart.

Starting a restaurant has been a recurring solution for a successful formula to those looking to get into the market, but when you add knowledge to it, you are not only feeding the body, you are also nurturing the culture of a person and the entire community. This is what the owners have been doing. In an artisanal way, they have brought to their diners dishes and stories that have been building the brand at the heart of their restaurant.

The natural growth of a restaurant is predicated upon the automation of its recipes and dishes that are easy to prepare and of quick delivery. Fogón del Mar has taken a different approach in which the value of its cuisine is not measured in the number of dishes in the offering but on the experience of each one of the staff within the restaurant.

The experience will be nothing but the evidence of all the knowledge of the Colombian Pacific culture. That is the reason why one of the images that constitutes the isotype is fire. Fire is a symbol of transformation. When man transformed food by cooking it, food began its transformation into an art form.

Gastronomy is then a delicious summary of knowledge; the closest experience with a culture because you not only see it, you feel it, smell it; you also taste it and make it part of your body. It is the complete experience of a cosmogony.

Fogón del Mar is a cauldron where the Colombian Pacific is cooked. Where flavor becomes knowledge and knowledge becomes flavor.

DRINKS



**Coconut
Lemonade**

\$11.400 - Pitcher \$26.700



**Cherry
Lemonade**

\$12.700 - Pitcher \$31.900



Lemonade

\$6.300 Pitcher \$16.600



**Mandarin
Juice**

\$11.400 - Pitcher \$24.200



**Green
mango
juice**

\$11.400 - Pitcher \$28.000



Sangría

\$23.000 - Pitcher \$83.200

PERSONALS

Water \$6.300

National Beer \$7.000

Corona \$10.900

Heineken \$10.200

Soda Pop \$6.300

Panela water \$5.500

HOUSE COCKTAIL



glass \$12.200

● juice in water \$8.500
● juice in milk \$9.000

WINES

Wine glass \$19.100* - 12.700

White Wine Bottle:

*Frontera - Sauvignon

Blanc \$60.200

Rosé wine Bottle:

Casillero del Diablo \$96.000

Red Wine Bottle:

Casillero del Diablo -

Cabernet Sauvignon \$89.600

Casillero del Diablo -

Malbec \$96.000

Casillero del Diablo -

Shiraz \$96.000

*Frontera -

Cabernet Sauvignon \$60.200

*Prices Depending on the brand

STARTERS AND ADD-ONS

Shrimp Ceviche in a
Plantain Cone \$21.100

Shrimp Empanadas (5pcs) \$14.700

Salmon Empanadas (5pcs) \$14.700

Breaded Calamari Rings
(8pcs) \$18.800

Fish Stew - Cup \$7.100

Fish Stew - Bowl \$9.300

White Rice portion \$5.300

Coconut Rice portion \$5.800

House Salad \$4.600

Fried Plantain
(Tostones) \$4.600

Avocado (by size)

Grilled chicken fillet \$25.900

"300g of grilled chicken fillet accompanied
with rice, salad, and toston

Chicken fillet \$28.200 in mushroom sauce

"300g of chicken fillet in mushroom
sauce accompanied with rice, salad,
and toston

PACIFIC'S FLAVOR

Prawns Fried Rice \$75.000

"7-8 Units of prawns (U8 o U10) mixed in with rice and
vegetables sautéed in our house sauce, served with
tomato slices and toston."

Seafood Fried Rice \$54.200

"250g of shrimp and calamari, 3 prawns and mussels
mixed in with rice and vegetables sautéed in our house
sauce, served with tomato slices and plantain coins."

Shrimp Fried Rice \$48.300

"300g of shrimp mixed in with rice and vegetables
sautéed in our house sauce, served with tomato
slices and toston."

Tamale From The Pacific \$38.800

"300g Fish fillet with vegetables and cream cheese
smothered in calamari sauce, wrapped in plantain
leaves, accompanied with coconut rice, salad and
tostón"



PACIFIC'S FLAVOR

Creamed Crab \$41.900

"250g of crab meat in a creamy base of coconut milk, topped by melted Parmesan and spices, accompanied by coconut rice and tostón."

Prawns Bowl \$75.000

"7-8 Prawns in a creamy base of coconut milk, topped with melted Parmesan and spices, accompanied with coconut rice and tostón."

Shrimp Bowl \$45.400

"300g de camarón en una base cremosa con leche de coco cubierta de queso parmesano gratinado y especias, acompañado de arroz con coco y tostada de plátano"

Seafood Bowl \$48.700

"300g of a variety of shellfish in a creamy base of coconut milk, topped with melted Parmesan and spices, accompanied with coconut rice and tostón."



Cóctel de la Casa



House
Cocktail

Fruits SEA

Stewed "Piangua" \$47.800

300g of "Piangua" stewed in a creamy coconut sauce served with coconut rice, tostón and tomato slices.

Shrimps and Mushrooms Au Gratin \$49.400

"300g of shrimp and mushrooms in a coconut creamy base, topped with melted Parmesan, accompanied with plantain chips."

Shrimp in "Caleña" Sauce \$49.500

"300g of shrimp in a creamy sauce of ripe plantain and bacon topped with melted Parmesan, accompanied with coconut rice and tostón."



Stewed Cholga \$44.700

300g of "Piangua" stewed in a creamy coconut sauce served with coconut rice, tostón and tomato slices.

Stewed Shrimp \$48.300

"300g of shrimp stewed in a creamy coconut sauce, served with coconut rice, tostón and tomato slices."

Stewed Calamari \$43.500

"300g of calamari stewed in a creamy coconut sauce, served with coconut rice, tostón and tomato slices."

Shrimp Triple \$48.700

"450g of shrimp served as a sampler of three different preparations: steamed, in garlic sauce and breaded, accompanied with coconut rice and tostón."



Fruits SEA

Mixed Stew \$47.100

"300g of two types of shellfish (shrimp, calamari, Cholga, Piangua or crab) in a creamy coconut sauce served with coconut rice, tostón and tomato slices."

Triple Stew \$50.600

"300g of three types of shellfish (shrimp, calamari, Cholga, Piangua or crab) in a creamy coconut sauce served with coconut rice, tostón and tomato slices."

Shrimp Fettuccini \$47.100

"Fettuccini noodles with shrimp in garlic and herbs sauce, served with French bread and Parmesan cheese."



La Carmentea \$48.300

"300g of seasoned shrimp in a creamy base of mushrooms and spices accompanied with plantain chips."

"La Carmentea is a dish we created to honor our cook, Carmen Carvajal, who has been with us for over twenty years; since the inception of our first restaurant."

Thank you for offering us your passion for cooking day after day."

"Free and confident women;
let's be part of the change,
not of the problem."



TODAY'S FISHING

Sancocho

(Fish Stew) \$35.000

"Stewed Catfish accompanied with coconut rice, tostón and a small house salad."

Special With

Tilapia \$33.100

"350g of fried tilapia accompanied with coconut rice, small salad, tostón and a cup of fish stew."

Fried Fish desde \$49.900

(Priced according to size)

"Entire fish, fried, accompanied with coconut rice, tostón and house salad."

Fried snapper \$64.900

Salmon \$58.900

in Shrimp Sauce

Salmon \$44.900

Grilled

Salmon \$50.600

in Chontaduro Sauce

Mariner Trout \$54.100

"400g of trout smothered in a seafood sauce, covered in melted Parmesan and accompanied with tostón and a house salad."

Smoked Trout \$36.500

"400g of smoked trout in a garlic sauce, accompanied with tostón and house salad."

Garlic Trout \$38.800

"400g Of trout in garlic sauce, accompanied with tostón and house salad."

Snapper in shrimp sauce \$69.500

"Fish smothered in a shrimp sauce, accompanied with coconut rice, house salad and tostón."

Fish in Shrimp Sauce \$58.900

"Fish smothered in a shrimp sauce, accompanied with coconut rice, house salad and tostón."

Garlic Fillet \$42.400

"300g of fish fillet smothered in a garlic sauce, accompanied with tostón and house salad."

Fillet with Mushrooms \$45.900

"300g of fish fillet smothered in mushroom sauce, accompanied with tostón and house salad."

Cleopatra Fillet \$38.800

"300g of grilled fish fillet under a layer of mushroom sauce, accompanied with tostón and house salad."

Mariner Fillet \$57.700

"300g of fish fillet smothered in a seafood sauce and melted Parmesan, accompanied with tostón and house salad."

Breaded Fried Fish \$35.500

"300g of breaded fish accompanied with coconut rice, tostón and house salad."



On The Way To The *BEACH*

Shrimp Ceviche \$40.000

"300g of shrimp in a tomato sauce with lemon juice and liquor, accompanied with tostón and soda crackers."

Garlic Prawns \$75.000

"6-7 Prawns (U8 ó U10) smothered in garlic sauce and parsley, accompanied with tostón and tomato."

Breaded Calamari \$29.400

"12 Breaded Calamari rings accompanied with tostón or plantain coins and Tartar sauce."

Prawn Ceviche \$75.000

"6-7 Prawns (U8 ó U10) in tomato sauce with lemon juice and liquor accompanied with tostón and soda crackers."

Garlic Shrimp \$48.300

"300g of shrimp smothered in garlic sauce and parsley, served with tomato and tostón."

Caribbean Ceviche \$41.200

"300g of shrimp in island sauce with lemon juice and a mix of avocado, tomato, coriander and liquor, accompanied with tostón and soda crackers."

Breaded Shrimp \$48.300

"300g of breaded shrimp, served with tomato, tostón and Tartar sauce."

Butterflied Prawns \$75.000

"6-7 Breaded and deep-fried butterfly cut prawns, (U8 ó U10) accompanied with tostón, tomato and Tartar sauce."



SANGRÍA



Glass \$23.000



Pitcher \$83.000

LOBSTER
Lobster Tail



You may order these exclusive dishes with at least 24 hours

* notice and the price changes according to size:

come and try
the funniest sea's
delightness !



Desserts

House Dessert \$8.200

Dessert with Ice Cream \$7.000



Little Pirate's Box

Pícaro Nuggets \$23.500

"chicken nuggets accompanied with French fries or plantain chips, HIT juice and a surprise gift."



RESERVATIONS AND EVENTS

5142698 - 3174373697

www.fogondelmar.com





Regarding Tips

Dear customer, in your check, this business suggests a tip in the amount of 10% over the total of your bill. This amount can be accepted, eliminated or increased by you in the amount that you consider appropriate and fair for the service you received. At the moment of paying, you may indicate to your server if you wish to include a specific value as a tip. The tip entire's amount will be distributed between servers, kitchen and bar according to prior arrangements with the entire team.



¡Cuentanos tu experiencia!

Esteemed customer, it is very important for us to know your opinion regarding the service you received.

With your check, you should find a format that will allow for evaluation of our service or you may do so digitally by visiting the link

www.fogondelmar.com/encuesta



PACIFIC STORE





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