



LOCAL TOUCHES, THOUGHTFULLY CURATED

A WELCOME COLLECTION WITH
CARTAGENA'S SPIRIT — CRAFTED
TO CONNECT YOU TO THE CITY FROM
THE VERY FIRST BITE.

The taste of our hospitality served your way | Arrival Ritual





INTERCONTINENTAL®
CARTAGENA DE INDIAS

More than a gesture — a thoughtfully crafted experience.
Available anytime during your stay — upon arrival or whenever you feel like treating yourself.

Enjoy it in the privacy of your room.
Local flavors, sweet cravings, fresh fruits, artisanal cheeses and wines, and curated touches that celebrate our essence.





INTERCONTINENTAL®
CARTAGENA DE INDIAS



Curated by our Executive Chef, Juan Jiménez.

Please note: The selection of ingredients may vary depending on the season and availability, always ensuring the highest quality and freshness. Any changes will be communicated in advance for your comfort.

Beverages not included. Available upon request. This amenity includes food items only. Decorative elements are part of the presentation. If you'd like to take any of them, please inquire about pricing at the front desk. Please note that the beverages shown in the photos are not included in the price of each set.

They are available at an additional cost.

SIGNATURE CHEESE & CHARCUTERIE SELECTION

This combination is designed to let you discover the best of our land and the world. International cheeses and charcuterie, carefully selected to delight the palate, are paired with our homemade jam. Seasonal fresh fruit pearls and traditional Cartagenero sweets pay tribute to the authentic flavors of our region.

\$130.000 COP

Beverages are not included in the indicated price. They may be added based on the client's preference, at an additional cost.



CHEESE & CHARCUTERIE HARMONY

Dutch, Sabana, Gruyère or Emmental cheeses come together with serrano ham, salami, and artisanal cured pepperoni. The crunch of almonds, the natural sweetness of cranberries and fresh grapes, and carefully selected olives complete this perfect pairing.

\$69.000 COP

Beverages are not included in the indicated price. They may be added based on the client's preference, at an additional cost.



TROPICAL PULSE

Passion fruit, pitaya, long curuba, star fruit, grapes, and strawberries, selected to preserve their texture and natural flavor.

\$49.000 COP

Beverages are not included in the indicated price. They may be added based on the client's preference, at an additional cost.



THE TASTE OF CARTAGENA

A selection of traditional local sweets like enyucado, tamarind balls, coconut tart, and sugar-coated guava paste. Authentic city flavors that invite you to explore our culture through each bite. Perfect for those seeking a sweet experience with identity and character.

*Enyucado: A soft, coconut-and-yuca dessert from Colombia's Caribbean coast.

\$44.000 COP

Beverages are not included in the indicated price. They may be added based on the client's preference, at an additional cost.



THE APERITIF MOMENT

Artisan-preserved olives, assorted handcrafted chips, and a selection of toasted nuts. Served with two Stella Artois beers for a perfectly balanced experience of acidity, crunch, and refreshing bitterness.

\$80.000 COP



HOUSE-BAKED INDULGENCE

Homemade chocolate chip cookies, baked in-house to achieve a perfect balance of texture and flavor and accompanied by fresh cranberries, whose acidity cleanses the palate and enhances the chocolate's nuances.

\$42.000 COP

Beverages are not included in the indicated price. They may be added based on the client's preference, at an additional cost.



CHOCOLATE COVERED STRAWBERRIES

*Fresh strawberries coated in white and dark chocolate,
carefully balanced for acidity, sweetness, and texture.*

\$54.000 COP

Beverages are not included in the indicated price. They may be added
based on the client's preference, at an additional cost.



CARTAGENA CLASSIC

Homemade plantain chips, fried to precise crispness and served with suero costeño (sour cream), an authentic nod to the city's everyday flavors. Two Stella Artois beers accompany this local experience.

P.S. This is one of the most iconic everyday snacks in Cartagena.

\$80.000 COP



SWEET & SALTY POP

*A variety of sweet and salty popcorn, crafted to
preserve ideal texture and flavor.*

\$42.000 COP

Beverages are not included in the indicated price. They may be added
based on the client's preference, at an additional cost.



VEGGIE STYLE

Crudités: crisp carrots, asparagus, and celery served with our homemade hummus (with a secret twist).
Finished with select olives and ripe cherry tomatoes, these are a fresh, bold balance that invites you to rediscover the natural.

\$42.000 COP

Beverages are not included in the indicated price. They may be added based on the client's preference, at an additional cost.



PAN DE BONO SELECTION

*Considered by many the best bread in the world, our
pan de bono is a house favorite.*

Various freshly baked breads (guava paste, sweet
guava, and cheese) with their signature soft crumb
and perfect crust.

\$42.000 COP

Beverages are not included in the indicated price. They may be added
based on the client's preference, at an additional cost.



BEVERAGE SELECTION AND PRICING:

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Acqua *Panna* – \$37,000 COP
San Pellegrino Water – \$37,000 COP

RED WINES:

Kinast *Cabernet* Sauvignon – \$130,000 COP
Trumpeter Malbec – \$205,000 COP
El Enemigo *Single Vineyard* – \$390,000 COP
Rutini Merlot – \$436,000 COP

SPARKLING WINES:

Chandon Rosé – \$290,000 COP
Chandon *Extra Brut* – \$290,000 COP

WHITE WINES:

Kinast *Chardonnay* – \$130,000 COP
Lapostolle Sauvignon Blanc – \$250,000 COP
Marqués de Riscal – \$278,000 COP

CHAMPAGNE:

Moët & *Chandon* – \$1,550,000 COP
Veuve Clicquot – \$1,600,000 COP
Dom *Pérignon* – \$2,500,000 COP