



Berbeo Bros

Colombian street food

Thank you for dining with us.

Our menu is influenced by most of the regions in Colombia, combining traditional dishes made in house with locally sourced and imported produce.

Not sure what to order? Let our team guide you!

Para Empezar (To start)

Empanada \$4.50 or 3 for \$12

Beef, potato, rice, peas, egg

Chicken, potato, rice, corn, egg

Cheese and corn, evaporated milk, cumin

Salchiyuca \$14

Fried cassava chips, American sausage, cocktail sauce, parmesan cheese

Ceviche de Camaron \$14

Prawns, onion with soy, lemon, honey sauce with grilled arepa

Ceviche de Chicharron \$14

Fried pork belly strips, corn and tomato salsa, crushed crackle



Tradicional (Main Dishes)

Lechona Berbeo \$14

10 hours slow roasted stuffed pig, rice, peas, pork crackle and mini arepa

Perro Caliente \$14

Colombian-Style Hot Dog, chargrilled American sausage, mozzarella, pineapple sauce, pickled onion, chips, quail eggs, guisonesa (mayo) and mustard

Choripan \$14

Chorizo Don Juan in a bread roll topped with pickled red onion, perajo (salsa verde) and guisonesa (mayo)

Areburger \$14

Beef patty, cheese, perajo (salsa verde), tomatoes, guisonesa (mayo), lettuce, parmesan cheese on top of an arepa clásica.

Mazorcada \$14

Creamy corn and cheese filling on top of a plantain fritter with cocktail sauce and quail eggs.

Picada For Two \$50

The ultimate mixed grill. Morcilla, chorizo, chicharron, yellow potatoes, Juanito arepa, miniarepa, plantain fritters

Arepa Combo

(Match the arepa with the meat)

Choose your arepa



Then choose your protein

Juanito's recipe \$5

Maize, mozzarella, butter, sugar dough

Clásica \$5

Chargrilled white maize flat bread with butter and salt

Quesuda \$7

Chargrilled white maize flat bread with creamy cheese

Choclo \$7

Chargrilled Corn cake with country creamy cheese



Para acompañar (Sides)

Ensalada de temporada \$9

Mixed lettuce, corn, onion, honey vinaigrette, parmesan cheese

Platano en almibar \$9

Caramelized plantain with panela, butter, cinnamon, cloves and grated mozzarella cheese

Croquetas de Yuca \$9

200g Cassava croquettes, Salsa rosada (cocktail sauce mayo)

Papa Criolla \$9

200g fried Colombian mini potatoes, guisonesa (mayo)

Postres (Dessert)

Ensalada de frutas \$14

Fresh salad mix topped with Berbeo's crema, cheese and raspberry coulis. Add ice cream \$2

ChocoQuipe Mousse \$12

Chocolate and Arequipe mousse, freeze-dried raspberries

Cheesecake \$12

Baked to order, topped with raspberry coulis. Add Bailey's \$6

Merengon \$12

Pavlova, fruits, crema, passionfruit pulp

Leche asada \$8

Caramel flan and raspberry coulis

Queso con Bocadillo \$8

Berbeo queso doble crema and guava paste

We are happy to cater for all allergies and dietary requirements, just ask!



Bebidas (Beverages)

Cocteles (Cocktails)

All of our cocktails are made in house with authentic Colombian spirits and ingredients. Salud!

Aguardiente Sour \$15

Aguardiente (Colombian spirit), panela syrup, lime juice, bitters and egg white

Guayabita \$15

Guava pulp, Ron Medellin, panela syrup, mint, lime juice

Drunken Lulo \$15

Lulo Pulp (Colombian exotic fruit), Aguardiente, panela syrup, lime juice

Panela Mojito \$15

Ron Medellin, panela syrup, mint, ginger ale, fresh lime

Limoncito Con Ron \$12

Limonada de Panela, Ron Medellin, bitters, ginger ale

Colombian Old Fashioned \$17

Ron Medellin, angostura bitters, panela syrup

Michelada \$12

Beer, lime juice, sweet and sour salt

Bebidas Tradicionales (Traditional Drinks)

Refajo \$13

Colombian soft drink and beer mixture for two

Guarapazo \$8

Fermented pineapple and panela drink

Cerveza (Beer)

Berbeo Bros Pokeria \$8

Pale Ale, craft beer

Tragos (Shots)

Aguardiente \$7

Colombian aniseed spirit

Ron Medellin \$8

Colombian Rum, aged 8 years

Bailey's \$6

Irish cream liqueur



Gaseosas y Bebidas No Alcohólicas (Soft Drinks & Non Alcoholic)

Limonada de Panela \$5

Traditional Panela lemonade

Jugo del Día \$5

Colombian exotic fruit juice



Pony Malta 330ml \$4.50

Malt, sweet drink

Colombiana \$4.50

Kola champagne soda

Manzana \$4.50

Apple flavoured soda

Bebidas Calientes (Hot Drinks)

Single Origin Colombian Coffee \$4 Reg/\$5 Large

Brewed fresh in house

Colombian Hot Chocolate \$6

Make it traditional. Add cheese for \$3

Agua de Panela \$4

Hot sugar cane infused water

Tinto \$4

Colombian Coffee brewed with Agua de Panela