

Les plats du chef

- Jo

JOE
& JOE

Avec des vrais morceaux de chef dedans.
- Joe

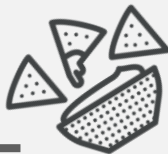
FOODS!

11:00AM TO 10:00PM

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SNACKS *

BITES



NACHOS CON QUESO - \$17

Nachos with cheddar cheese, guacamole, tomato, onion and jalapenos.

EMPANADAS PAPALES- \$17

6 Colombian empanadas with hot and sweet chili peppers.

FRIED CHEESE- \$20

6 cubes of fried breaded cheese in panko and served with blackberry sauce.

AREPITAS PAISAS- \$17

5 Arepitas with a touch of salt topped with hogao, guacamole and spicy suero.

PATACONES MONTAÑEROS - \$25

3 fried green patacones with a touch of salt, pork rinds, shredded meat, hogao and guacamole.

DESSERTS



CHEF'S DESSERT- \$16

Flavor Inspiration.

BLACKBERRY CHEESECAKE- \$18

A taste experience.

3 LECHE CHOCOLATE- \$18

Rich, smooth spongy cake.



BURGERS *

CHEESE BURGER - \$35

Brioche bread, lettuce, fresh cherry tomato, pickled onions, cheese, bacon, guacamole, certified Angus beef, tomato and mustard sauce. Served with french fries and house salsita.



VEGGIE BURGER - \$29

Brioche bread, lettuce, fresh cherry tomato, pickled onions, vegan cheese, guacamole, lentil cake with mustard and garlic mayonnaise. Served with rustic potato and house salsita.

CHICKEN BURGER - \$32

Brioche bread, lettuce, fresh cherry tomato, pickled onions, guacamole, panko breaded chicken stuffed with cheese, bacon and dressed with tomato sauce and paprika. Served with french fries and house salsita.

SANDWICHES *

VEGETARIAN - \$22

Focaccia bread, with rich sautéed vegetables mushroom, carrot, zucchini, celery. Served with rustic potatoes and house salsita.



HELTED - \$25

Focaccia bread, with cheese, ham and butter. Served with french fries and house salsita.

CHICHARRÓN - \$30

Focaccia bread, seasoned with garlic sauce and tomato sauce, baked bacon, cheese, tomato, lettuce and chimichurri. Served with rustic potatoes and house salsita.

CAPRESE - \$22

Focaccia bread, mozzarella cheese, cherry tomatoes, tomato confit, basil, olive oil, balsamic vinegar reduction. Served with rustic potatoes and house salsita.

HAWAIIAN - \$28

Focaccia bread, mozzarella cheese, dressed with mustard and onion sauce, with ham, grilled pineapple, tomato confit. Served with rustic potatoes and house salsita.

CLUB SANDWICH - \$32

Sliced white bread, dressed with tomato sauce, pimento mayo, mustard, ham, mozzarella, tomato, lettuce, chicken, fried egg, bacon. Served with french fries and house salsita.

DISH OF THE DAY *

Delicious preparation...
Starter, main course
and drink.

\$22



SIDES *

RICE - \$6

FRENCH FRIES - \$7

RUSTIC POTATOES- \$7

YUKITAS- \$7

FRESH SALAD- \$6

VEGGIES - \$7

FOODS!

11:00AM TO 10:00PM



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SIDES *

MELTED CHEESE -\$7

AREPAS X3 -\$7

MOZZARELLA -\$7

BACON- \$5

CHORIZO- \$5

SALAMI OR PEPPERONI- \$7

HAM- \$5

MUSHROOMS- \$5



PIZZAS *

MARGARITA – \$20

Napolitan sauce, garlic, mozzarella cheese, confit tomatoes and basil.

JO&JOE – \$35

Napolitan sauce, garlic, mozzarella, parmesan cheese, emmental, bacon, salami, tomato confit, green olive.

HAM & MUSHROOMS– \$24

Napolitan sauce, garlic, mozzarella, pork ham and mushrooms.



VEGETARIAN – \$26

Napolitan sauce, garlic, vegan mozzarella, tomato confit, basil, mushrooms, broccoli.

CHEF – \$32

Napolitan sauce, garlic, mozzarella, salami, bacon, ham, chorizo, pepperoni.

SALADS *

CAESAR –\$15

Mixed greens, Caesar dressing, croutons, parmesan cheese.



CAESAR WITH GRILLED CHICKEN-\$28

Mixed greens, Caesar dressing, croutons, parmesan cheese, grilled chicken.



FAJITAS SALAD BOWL –\$28

Mixed greens, tomato, guacamole, radish, zucchini, mature cheese, flour tortilla, jalapenos, rocoto mayo and sour cream.

MEDITERRANEAN SALAD BOWL –\$30

Spinach, hummus, chickpeas, lentils, mozzarella, pickled onions, green olives, candied tomatoes, croutons, olive oil, quinoa and balsamic vinegar.

GORDITAS JO&JOE *

SHREDDED BEEF –\$24

White corn arepa, shredded beef, cheese, green leaves, served with hogao and guacamole.

CHICKEN –\$24

White corn arepa, chicken, cheese, green leaves, served with hogao and guacamole.

CHICHARRON– \$27

White corn arepa, chicharron (pork rinds), cheese, green leaves, served with hogao and guacamole.

CHEESE– \$22

White corn arepa, cheese mix, oregano, green leaves, served with hogao and guacamole.

MIXED- \$28

White corn arepa, shredded beef, toasted and shredded pork rinds, cheese, green leaves, served with hogao and guacamole.