

THE JOURNEY

HOSTEL TAYRONA

FOOD AND DRINK MENU

BAR HOURS

7:00 AM-11:00 PM

BREAKFAST

7:00 AM-10:00 AM

LUNCH

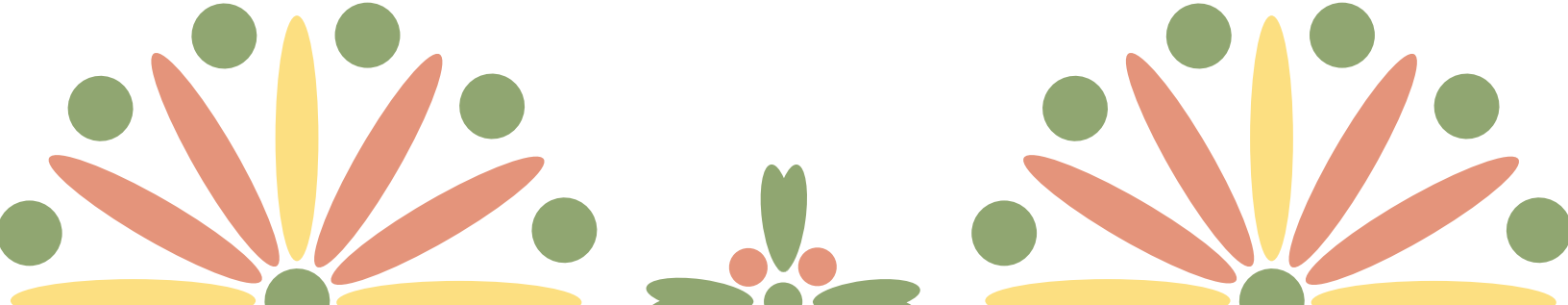
12:00 PM-3:00 PM

SNACKS

11:00 AM-5:30 PM

7:30 PM-9:30 PM

*www.journeyhosteltayrona.com
Route 90, Los Naranjos, Magdalena
Tel: +57 310 456 1265*



COCKTAILS

27K

RIO PIEDRA MARGARITA

*tequila, triple sec,
passionfruit • mango • strawberry*

ESPRESSO MARTINI

*vodka, espresso,
coffee liquor*

BASIL GIN SMASH

basil syrup, gin, lime

CARIBBEAN SUN

*dark rum, passionfruit, pineapple,
lime, jamaica infusion*

OLD CUBAN

*dark rum, mint, sugar, lime,
prosecco and bitters*

CALABAZO DAIQUIRI

*white rum, lime juice, sugar,
passionfruit • mango • strawberry*

CASA LOMA CAIPIRINHA

*cachaza, lime, sugar
passionfruit • mango • strawberry*

JAMAICAN ME CRAZY

*jamaica flower syrup, vodka,
ginger ale, lime*

SELVA SPIRIT

*pineapple, orange, lime,
honey, tequila*

SIERRA NEVADA MOJITO

*white rum, lime,
mint and sugar*

THE JOURNEY

HOSTEL TAYRONA

SPECIALTY COCKTAILS

29K

APEROL SPRITZ

*aperol, prosecco wine,
soda water*

COCO LOCO

*rum, tequila, vodka,
lime juice, coconut*

ARRECIFE PIÑA COLADA

*white rum, coconut cream,
pineapple, lime juice*

LA INGRATA

*mezcal, orange juice,
jamaica, lime, sprite*

FRIDA MARGARITA

*tequila, campari, lime,
grapefruit soda*

NUNKUI

whiskey, mango, lime, mint



MULES

27K

MEXICAN

tequila, ginger ale, lime, ginger



MOSCOW

vodka, ginger ale, lime, ginger

CARIBBEAN

rum, ginger ale, lime, ginger

MIXED DRINKS

25K

GIN & TONIC

house gin with tonic water

VODKA SODA

house vodka with soda and lime

RUM & COKE

*dark rum, coke or ginger ale,
lime juice*

THE JOURNEY

HOSTEL TAYRONA

BEERS

AGUILA	10K
POKER.....	10K
CLUB COLOMBIA.....	10K
CORONA.....	13K
STELLA ARTOIS.....	13K
SURF MONKEY DRAFT.....	15K

DRINKS NON-ALCOHOLIC

COCONUT LEMONADE	12K
MINT LEMONADE.....	12K
CHERRY LEMONADE.....	12K
OREO MILKSHAKE.....	15K
NATURAL JUICES	12K
SODA MICHELADA	9K
FLAVORED SODAS.....	12K

Sodas flavored with our homemade artisanal fruit syrups



GLASS OF WINE

RED OR WHITE

18K

SPECIAL SHOTS

OLMECA

tequila blanco

15k

400 CONEJOS

mezcal joven de Oaxaca

25k

JOSE CUERVO

tequila reposado

15k

SHOTS

13K

VODKA

TEQUILA

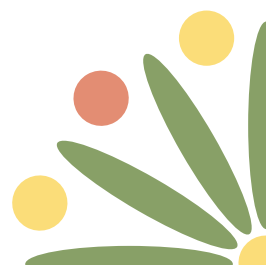
AGUARDIENTE

RUM



SOFT DRINKS

WATER 1.5 L	11K
WATER 600 ML	6K
SODA	7K
SPRITE	7K
QUATRO	7K
COCA COLA	7K
COCA COLA ZERO	7K
GINGER ALE	7K
POWERADE	7K
ICE TEA	7K
MONSTER ENERGY	12K
KOMBUCHA	12K





SPECIALTY COFFEES

ICE COFFEE 12K

ADD CHOCOLATE OR CARAMEL

espresso coffee with or without milk over ice

CORTADO 7K

DOUBLE ESPRESSO 7K

AMERICANO 7K

CAPPUCCINO 7K



FRAPPE COFFEE



CARAMEL OR CHOCOLATE

espresso coffee blended with milk and ice

12K



SPECIAL SMOOTHIES

17K

TAYRONA POWER

GREEN SMOOTHIE

This smoothie has everything you need before your big hike! Full of vitamin B and C, it will give your immune system the best boost for a long adventure.

*spinach, mango, banana, pineapple,
orange juice, chia, ginger, turmeric*

JOURNEY LOVER

BERRY SMOOTHIE

For all our fellow travellers that want berry for breakfast! With its refreshing and fruity flavour, this smoothie gets you ready for today's journey!

*blackberry, strawberry, almond milk,
honey, maca, chia*

NARANJO NARANJA

ORANGE SMOOTHIE

As pink as the sunrise, the perfect drink to start your day! Inspired by the sun rising on Los Naranjos Beach, this smoothie promises an energized morning.

*pineapple, lime, honey, turmeric, ginger,
orange juice, beet*

MONKEY MAMA

CHOCOLATE SMOOTHIE

Chocolate lovers, listen up! Monkey mama is here to sweeten your day! This smoothie is not only creamy and full of protein, but also super delicious.

*banana, cacao powder, peanut butter,
maca, protein*

LOS COCOS

TROPICAL SMOOTHIE

Enjoy all the flavors of the coast with this beachy smoothie. Whether you are getting your vitamin kick before a big hike or just wanted something to sip on by the pool, this one is for you!

coconut, pineapple, mango, banana, turmeric

JUNGLE JAVA

COFFEE SMOOTHIE

The best way to start your day! Full of protein, coffee, and everything you need to get a jumpstart on your next adventure.

coffee, protein, banana, chia, milk, cinnamon.

BREAKFAST

7:00 AM TO 10:00 AM

YOUR CHOICE OF:

CHEESE AREPA WITH  SCRAMBLED EGGS <i>Arepa de maiz y queso con huevos revueltos</i>	 AVOCADO TOAST <i>Homemade bread topped with avocado, spinach and crispy chickpeas</i> <i>Pan de la casa con aguacate, espinaca, y garbanzo crocante</i>	TOAST WITH SCRAMBLED EGGS <i>Tostada de pan con huevos revueltos</i>
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INCLUDED FOR PRIVATE ROOMS

YOUR CHOICE OF:

PANCAKES, BREAD OR AREPA WITH EGGS AND A PORTION OF FRUIT <i>Your choice of scrambled, fried or poached eggs</i> <i>Pancakes, pan, o arepa con huevos a tu gusto con porcion de fruta</i>	 AVOCADO TOAST WITH A PORTION OF FRUIT <i>Homemade bread topped with avocado, spinach, and crispy chickpeas</i> <i>Pan de la casa con aguacate, espinaca, y garbanzo crocante</i>
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OFF THE MENU

PANCAKES <i>3 pancakes served with bananas flambéed in rum and topped with fruits</i> <i>3 pancakes con banano flameado en ron y decorado con frutas</i> 17K	ENGLISH BREAKFAST <i>Fried eggs, sausage, bacon, beans, mushrooms, tomatoes and homemade bread</i> <i>Huevos fritos, chorizo, tocino, frijoles, pan casero, tomate y champiñones</i> 22K
HUEVOS PICANTES <i>Cheese crusted bread topped with fried eggs, guacamole, sour cream and hot sauce</i> <i>Pan con costra de queso, huevos fritos con picante, guacamole, suero y salsa picante</i> 18K	SHAKSHUKA EGGS <i>2 eggs baked in a spiced tomato stew with homemade bread</i> <i>2 huevos cocinados en un guiso de tomate con especias y pan de la casa</i> 22K
EGG SANDWICH (TO-GO) <i>2 fried eggs, melted cheese, bacon and caramelized onions between our homemade bread. Comes with fruit and a juice box</i> <i>2 huevos fritos, con queso, tocineta, y cebolla caramelizada en un sandwich, acompañado de fruta y una caja de jugo para llevar</i> 25K	VEGGIE SANDWICH (TO-GO) <i>Sauteed vegetables and grilled costeño cheese between our homemade bread. served with a juice box and a fruit</i> <i>Verduras salteadas con queso costeño a la plancha entre pan casero, acompañado de fruta y jugo de caja para llevar</i> 25K

EXTRAS

<i>Two Eggs Any Style</i> 5K	<i>Bacon</i> 7K	<i>Fruit</i> 7K	<i>Avocado</i> 7K	<i>Costeño Cheese</i> 5K	<i>Mushrooms</i> 7K	<i>Chorizo</i> 7K
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LUNCH

12:00 PM TO 3:00 PM

MAINS

PESCADO FRITO ●

A classic coastal dish, a whole fried fish, served with plantains, coconut rice and salad

Un plato clasico de la costa, un pescado frito entero servido con patacones, arroz de coco y ensalada

42K

ARROZ CON MARISCOS ●

Peruvian style seafood rice with squid, fish, shrimp and clams served with plantains and avocado

Arroz cremoso con mariscos estilo peruano con calamar, pescado, camaron y almeja, servido con patacon y aguacate

45K

GRILLED PINEAPPLE FISH FILET ●

Grilled fish filet served with a pineapple pico de gallo, coconut rice and avocado

Filete de pescado asado con pico de gallo de piña, arroz de coco y aguacate

42K

PENNE A LA VODKA

Penne with chicken, mushrooms, or salmon spinach, in a tomato based vodka sauce

Penne en salsa cremosa de tomate, vodka, y albahaca con salmon, pollo, o champiñon

33K/ 36K (add salmon)

BOWLS

33K

✦ COLOMBIAN BOWL ●

Base of white rice, topped with your choice of shredded beef or falafel, sweet plantain, red beans, guacamole and pico de gallo

Base de arroz blanco, con tu elección de carne ropa vieja o falafel, platano maduro, frijol rojo con un topping de guacamole y pico de gallo

✦ SWEET CHILI BOWL

Your choice of crispy chicken or chickpea croquettes in a homemade sweet chili sauce, served on a base of white rice, steamed broccoli in a citrus butter and sliced tomato

Tu elección de pollo crisperi o croquetas de garbanzo en nuestra salsa sweet chilli, servido sobre arroz blanco, brócoli al vapor bañados con mantequilla cítrica y con laminas de tomate

✦ BURRITO BOWL ●

Base of rice and black beans, topped with your choice of chicken or mushrooms, pico de gallo, avocado, sour cream, chipotle sauce, tortilla chips, and cilantro

Un base de arroz blanco y caraota con tu elección de pollo o champiñones, pico de gallo, aguacate, crema agria, salsa de chipotle, nachos y cilantro

SNACKS

11:00 AM TO 5:30 PM & 7:30 PM TO 9:30 PM

✦ = vegan option available
 ● = gluten free option available

TACOS

BIRRIA TACOS ●

3 tacos with our homemade birria beef stewed with mexican spices, served with consume for dipping

3 tacos de birria carne desmechada hecha en casa con ajis mexicanos, servido con consume

30K

TACOS AL PASTOR ●

3 gourmet tacos with pork, pineapples, onion, cilantro and chipotle sour cream

3 tacos gourmet con cerdo, piña, cebolla, cilantro y suero chipotle

28K

TACOS DE PESCADO

3 gourmet breaded and fried fish tacos with purple cabbage, onion, cilantro and avocado sour cream

3 tacos gourmet con pescado frito en panko, repollo morado, cebolla, cilantro y suero

28K

SHRIMP TACOS

3 gourmet tacos with breaded shrimp, pico de gallo, avocado sauce

3 tacos gourmet con camarones apanados, pico de gallo y salsa de aguacate

28K

✦ VEGGIE TACOS ●

3 gourmet veggie tacos with crispy cheese, black beans, sauteed peppers and onions, guacamole, and sour cream topped with pico de gallo

3 tacos vegetarianos con queso crocante, pimenton y cebolla salteados, frijol de caraota, guacamole, suero costeño con pico de gallo

28K

TO SHARE

✦ FRENCH FRIES ●

A classic! Homemade french fries served with ketchup

Un clasico!! papas fritas con salsa de tomate

12K

✦ ONION RINGS

7 breaded and fried onion rings served with sauce

Aros de cebolla servida con salsa

15K

FRIED CHEESE STICKS

4 fried freshly breaded cheese sticks served with marinara sauce

4 palitos de queso apanado con panko y frito servido con salsa napolitana

17K

NACHOS ●

Tortilla chips with pico de gallo, black beans, cheese sauce, guacamole, cilantro - option to add chicken, mushrooms, or pork

Nachos con pico de gallo, frijol negro, queso cheddar, guacamole, cilantro y la opcion de agregar champinon, pollo, o cerdo

20K/30K con proteina

GRILLED CHEESE WITH TOMATO SOUP

Creamy tomato basil soup, served with a fresh grilled cheese sandwich

Crema de tomate con albahaca, servido con un sandwich caliente de queso

27K

✦ BRUSCHETTA

4 pieces of our homemade garlic bread with tomato, basil, olive oil, and balsamic

4 porciones de pan con ajo, tomate, albahaca, aceite de oliva, y balsamico

18K

✦ SEASONAL FRUITS ●

A mix of seasonal fruits

Una mezcla de frutas de la temporada

13K

CHICKEN NUGGETS

Fried chicken bites tossed in your choice of our sweet chili or bbq sauce served with fries

Trozos de pollo frito mezclados con salsa sweet chili o salsa bbq acompañados de papas a la francesa

29K

PATACONES DE CAMARON ●

Fried green plantains filled with garlic shrimp and topped with avocado

3 patacones con de camarones al ajillo

29K

QUESADILLA

With chicken or mushrooms, sauteed peppers and onions, and served with a side of fries

Quesadilla de pollo o chamiñones con verduras salteadas con una porción de papas fritas

30K

FISH AND CHIPS

3 pieces of beer battered fish with french fries and homemade tartar sauce

3 pedazos de pescado apanados con papas fritas y una salsa tartara

28K

SNACKS

11:00 AM TO 5:30 PM & 7:30 PM TO 9:30 PM

 = vegan option available
 = gluten free option available

SALADS, SANDWICHES & LARGER BITES

SMASHBURGER

Your choice of beef or veggie burger, cheese, bacon jam, onion rings, lettuce, tomato and onion on brioche bread with fries

Hamburguesa de carne de res o falafel con queso, tocineta, aros de cebolla, lechuga, tomate y cebolla en pan brioche, acompañada de papas fritas

36K

FRIED CHICKEN SANDWICH

Breaded fried chicken breast with coleslaw, chipotle mayo and melted cheese, all between two fresh brioche buns served with fries

Pechuga de pollo rebozada, con col, mayo de chipotle, y queso fundido entre pan brioche servido con papas fritas

34K

CAESAR SALAD

Traditional caesar salad with fresh lettuce, homemade croutons, parmesan cheese, and a caesar salad dressing

Ensalada cesar con lechuga fresca, croutones hechos en casa, queso parmesano y un aderezo de cesar

20K/28K(add chicken or falafel)

SALMON SALAD

Grilled salmon on a bed of mixed greens and quinoa, with cucumber, tomatoes and avocado dressed with balsamic vinaigrette

Salmon a la plancha sobre una mezcla de lechugas y quinoa, con pepino, tomates y aguacate aderezado con una vinagreta balsamica

34K

POKE BOWL

Poke bowl with your choice of fried shrimp in dynamite sauce or sweet glazed salmon, edamame, broccoli, carrots, cucumber, mango, red cabbage on a bed of white rice

Poke bowl con tu eleccion de camaron frito en salsa dinamita o salmon en salsa sweetchili, con edamame, brocoli, zanahoria, mango, y repolo morado con arroz blanco

35K salmon 37K shrimp

PHILLY CHEESESTEAK

Grilled Beef with caramelized onions, cheese, and a cheese sauce on crispy homemade bread with fries

Sandwich de res asada con cebolla caramelizada, queso, salsa de queso y pan crocante de la casa, acompañado de papas fritas

33K

PORKBELLY SANDWICH

Homemade crispy porkbelly, sour cream, onion, peppers, guacamole on toasted brioche with fries

Panceta de cerdo crocante, crema agria, cebolla, pimenton, y guacamole en pan brioche con papas fritas

33K

COBB SALAD

Chopped lettuce, tomato, cucumber, grilled chicken, bacon, and hardboiled egg with a homemade creamy dressing

Lettuce, tomate, pepino, pechuga a la plancha, tocineta, y huevo cocido con un aderezo cremoso

29K

DESSERTS

BANANA BREAD

With chocolate or caramel drizzle | Add a scoop of ice cream for 4k

9K

CHOCOLATE CHIP COOKIE

Add a scoop of ice cream for 4k

7K

NUTELLA CREPE

With nutella, banana, strawberries, blueberries, and ice cream

20K

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