



Zulma's Colombian Grace



Fresh and homemade to order

Breakfast
Saturday & Sunday: 9am - 1pm
Dinner
Tuesday through Saturday 6 - 9pm
Closed Sunday & Monday night
Dinner Reservations Recommended
Family style private parties & receptions

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223 Petronia Street, Key West, FL
(305) 240.1281

Fresh Yellowtail Snapper Filet

Parmesan cheese and herbs encrusted yellowtail snapper filet, served over white rice with lemon ~ butter ~ caper sauce and sweet plantains. 24

Delicious

Broiled local lobster and shrimp with fresh mushrooms ~ tomatoes ~ white wine sauce 38
Add yellowtail snapper filet 12
Served with white rice

New York Strip & Broiled Local Lobster

With fresh mushrooms, tomato & white wine sauce. Served with white rice. 38 Add sautéed shrimp 8

Monserrate Steak

12 oz Butterfly New York Strip with chimichurri sauce on the side. Served with Colombian yellow potatoes and fresh green beans 34

Add sautéed shrimp 8

La Calera Chicken

Tender, slightly breaded chicken breast served over homemade mashed potatoes with fresh mushrooms and white wine sauce. 20

Shrimp Dinner

Sautéed in white wine, butter, lime juice, garlic, fresh mushrooms and fresh tomato. Served with white rice and sweet plantains. 22

Signature Drinks

Fresh Homemade Juices

Pineapple, lulo, passion fruit, orange or mango 4

Fresh Squeezed Lemonade 4

Best Sangria Ever

Glass 6, Pitcher (5 glasses) 25

Mimosas

Passion fruit, mango or orange 6

Colombian Coffee 2.75

French Press Coffee (for 2) 6

Colombian Hot Chocolate 4.50

South American and Spanish

Wine and Beer

Favorite Desserts

Coffee Caramel Cheesecake 9.50

Tres Leches Key Lime Tart 9.50

Chocolate Caramel Brownie 9.50

With roasted coconut ice cream

HAPPY HOUR!
6 to 7pm Tues. thru Sat.
2 for 1 Sangria & Empanadas
Buy 3 Entrées, Get 4th One Free*
**Ask for details*

Indoor & Outdoor Seating

BREAKFAST

Favorite Omelets

Shrimp or chorizo with avocado, tomato, spinach & goat cheese 14.95

Omelets

Cheese 6.95, Bacon & Cheese 8.95,

Ham & Cheese 8.95, Veggies & Cheese 9.95

Served with yellow potatoes or two small white corn cakes with melted cheese on top.

Seafood Eggs Benedict

Homemade lime hollandaise sauce.

Shrimp 14.95, Lobster & Shrimp 17.95

Lobster only 20.95

Pancakes

Plain 5.95, Berries & banana or banana pecan 8.95

with our homemade sugarcane syrup

Delicious

Scrambled eggs with fresh roasted corn, white corn cake with melted cheese, yellow potatoes and bacon 12.95

Add Chorizo 5, Add Sautéed Shrimp 7

Colombian

Omelet style eggs with red beans on top and a white corn cake with melted cheese 10.95

Add Fresh Spinach, Tomato, Goat Cheese & Avocado 5, Chorizo 5

Grace

Scrambled eggs with sautéed tomatoes and scallions and white cheese atop fried flat green plantains. 10.95 Add

Add Bacon 2.50, Chorizo 5, Sautéed Shrimp 7

Calentado

Colombian red beans mixed with white rice, two

over medium eggs, one green plantain & sautéed

scallions & tomatoes on top 9.95

Add Bacon 2.50, Chorizo 5, Sautéed Shrimp 7

Happiness

Colombian hot chocolate with white corn cake

with melted cheese 9.95

Artisan Tamales

Wrapped up in banana leaves. Made with yellow cornmeal, vegetables, natural seasonings, pork ribs & chicken 17. Boiled to order. Worth the wait! (30 min.)

Colombian Chorizo 8

Colombian Empanadas

Beef or cheese 8

Bandeja Paisa

Red beans, white rice, chorizo, bacon, skirt steak, sweet

plantain, green plantain, two fried eggs, one little white corn cake with cheese and avocado 17

Available Breakfast, Lunch & Dinner

Great

White rice mixed with scrambled eggs and sautéed

tomatoes. Accompanied with a white corn cake with melted cheese on top 12.95

Add Chorizo 5, Shrimp 7

* **Gluten Free Menu Available** *

DINNER

Appetizers & Salads

Arepa paisa con queso

Grilled white corn cake with melted cheese on top 6

With Chorizo add 6/ With Skirt Steak add 8

Patacones con chorizo

Fried flat green plantains with chorizo on top 10

Palmitos gratinados

Hearts of palm baked in a delicate white wine,

fresh herbs and parmesan cheese sauce 12

Cartagena

Shrimp and calamari sautéed in garlic, basil

and fresh tomato broth 14

Colombian Chorizo 8

Colombian Empanadas

Beef or cheese 8

Papitas Criollas

Deep-fried Colombian yellow potatoes.

Served with a spicy cilantro sauce on the side 6

Colombian Grace Salad

Baby Spinach and arugula, fresh roasted corn, pecans,

grape tomatoes and avocado. Tossed

with a homemade balsamic vinaigrette 8

Aguacate Primavera

Fresh avocado salad with sautéed fresh corn, chopped

red peppers, red onions, bacon and spicy sautéed

scallions & tomatoes on top 12

Add Shrimp 8

Mom's Salad

Fresh baby spinach, arugula, goat cheese, diced mango,

diced strawberries and dry cranberries tossed with a

homemade little spicy mango ~ honey dressing 12

Entrées

Mom's Casserole

Fresh local grouper casserole baked in a

white wine, fresh herbs and parmesan

cheese sauce 22

Coconut Encrusted Yellowtail Snapper Filet

With lemon-butter sauce on the side. Served with sweet

plantains & white rice. 24

Colombian Tamales

Wrapped up in banana leaves. Made with yellow

cornmeal, vegetables, natural seasonings, pork ribs &

chicken. 20 Boiled to order. Worth the wait! (30 min.)

Bandeja Paisa

Red beans, white rice, chorizo, bacon, skirt steak, sweet

plantain, green plantain, two fried eggs, one little white

corn cake with cheese and avocado 22

Petronia Chicken

Tender seared boneless chicken breast glazed in orange

juice, rosemary, brandy and a little spicy sugar cane syrup

sauce. Served over white rice and sweet plantains 20

10% Locals Discount

www.colombiangrace.com

