

Menú



Una selección premium
de sabores con excelencia

Nuestra Historia

Mil Carnes nació con una idea sencilla: celebrar el sabor. Aquí, cada corte y cada plato se preparan con el mismo respeto por la tradición y el amor por la buena comida.

Entre brasas vivas y recetas del Caribe, combinamos lo mejor de la parrilla con la frescura del mar: carne jugosa, mariscos en su punto y porciones generosas que invitan a compartir.

Porque para nosotros, Mil Carnes es más que un restaurante; es una experiencia. Un lugar donde el buen sabor reúne a los samarios y cada visita se convierte en una historia para repetir.

Our Story

Mil Carnes was created with one goal: to celebrate bold, unforgettable flavor. Every cut and every dish is crafted with tradition, passion, and a love for great food.

With the fire of the grill and the freshness of the Caribbean, we serve juicy meats, tasty seafood, and generous portions that are perfect for sharing.

At Mil Carnes, you don't just eat, you experience. It's the place where Santa Marta comes together to enjoy great flavor, good moments, and meals worth coming back for.

Guía de Etiquetas del Menú

En Mil Carnes incorporamos etiquetas diseñadas para resaltar las características exclusivas de ciertos platos y ayudarte a elegir con mayor facilidad.

Plato Nuevo



New Dish

Plato Recomendado



Recommended Dish

Plato con Angus Certified Beef



Dish with Angus Certified Beef

Plato disponible los días Domingos



Dish Available on Sundays

Plato Vegetariano



Vegetarian Dish

Menu Tag Guide

At Mil Carnes, we use specially designed tags to highlight the unique features of select dishes and help you choose with ease.

Vinos/Wines

DISLICORES

SINCE 1979

Tintos/Red Wines

-  Santa Carolina Reservado Merlot
Botella/Bottle\$99.990
-  Santa Carolina Reservado Cabernet
Botella/Bottle\$99.900
-  Tarapaca Merlot
Botella/Bottle\$109.990
-  Tarapaca Reserva Merlot
Botella/Bottle\$129.990
-  Finca Las Moras Malbec
Botella/Bottle\$119.990
-  Celia Reserva Malbec Mendoza
Botella/Bottle\$119.990
-  Los Intocables Malbec
Botella/Bottle\$149.990
-  Los Intocables Cabernet
Botella/Bottle\$149.990
-  Intis Malbec
Copa/Glass\$17.990

Blancos/White wines

-  Santa Carolina Sauvignon Blanc
Botella/Bottle\$99.990
-  Tarapaca Sauvignon Blanc
Botella/Bottle\$109.900
-  Finca Las Moras Chardonnay
Botella/Bottle\$119.990
-  Vino Enate Chardonnay
Botella/Bottle\$169.990
-  Vino Enate Gewurztraminer
Botella/Bottle\$199.990
-  Vino Enate Chardonnay Fermentado
Botella/Bottle\$219.990
-  Intis Blanco Chardonnay
Copa/Glass\$17.990

Espumantes/Sparklings

- Jp Chenet Ice Rose
Botella/Bottle\$129.990
- Jp Chenet Ice Blanco
Botella/Bottle\$129.990
- Chandon Extra Brut
Botella/Bottle\$139.990
- Chandon Brut Rose
Botella/Bottle\$144.990

De la Casa/Rioja Red Wine

-  Ramon Bilbao Reserva
Botella/Bottle\$199.990
-  Ramon Bilbao Crianza
Botella/Bottle\$129.990



Cocteles / cocktails

Margarita	\$24.990
Daiquiri.....	\$24.990
Gin&Tonic	\$24.990
Mojito.....	\$24.990
Cuba Libre	\$24.990
Martini.....	\$24.990
Tequila Sunrise.....	\$24.990
Kaipirulo/Caipirinha	\$24.990
Piña Colada/Pina Colada	\$24.990
Laguna Azul/Blue Lagoon	\$24.990
Long Island Iced Tea.....	\$32.990



Sodas / Italian Sodas

Maracuyá/Passion Fruit	\$16.990
Frutos Rojos/Mixed Berries.....	\$16.990
Corozo/Berry	\$16.990

Batidos / Smoothies

Pasión Samaria	\$14.990
Amanecer De La Sierra	\$14.990
Cremoso De Baileys.....	\$17.990



Cocteles Premium

/Premium Cocktails

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY

Whisky Highball.....	\$34.990
Premium Mojito.....	\$34.990
Classic Paloma	\$34.990
Mezcalita	\$34.990
Golden Margarita	\$34.990
Whisky Sour.....	\$34.990
Diablo Margarita.....	\$34.990
Gin and Tonic.....	\$34.990
- Maracuyá/Passion Fruit	
- Frutos Rojos/Mixed Berries	
- Tamarindo/Tamarind	



Entradas /Appetizers

Tuétano a la Parrilla/Grilled Bone Marrow	\$24.990	
Patacón con Hogao/Fried Green Plantain with Hogao Sauce	\$24.990	
Mini Picada de Chorizo y Yuca - 6 uds/Mini Platter of Chorizo and Cassava - 6 pcs.	\$34.990	
Chicharrón Frito y Yuca/Fried Pork Belly and Cassava	\$34.990	
Ceviche de Camarón/Shrimp Ceviche	\$37.990	
Coctel de Camarón/Shrimp Cocktail	\$39.990	
Crema de Champiñones/Cream of Mushroom Soup	\$27.990	
Crema de Cebolla/Cream of Onion Soup	\$27.990	
Crema de Pollo/Cream of Chicken Soup.....	\$39.990	
Canasticas de Pollo/Chicken Plantain Baskets	\$29.990	
Canasticas de Camarón/Shrimp Plantain Baskets.....	\$39.990	
Empanadas de Carne/Beef Empanadas		
- 6 unidades/pieces	\$21.990	
- 12 unidades/pieces	\$35.990	



Crema de Camarones/Cream of Shrimp Soup



Crema de Pollo/Cream of Chicken Soup

Pastas/Pasta Dishes

Pastas a la Carbonara/Carbonara Pasta.....	\$54.990	
Pastas a la Marinera/Seafood Pasta.....	\$59.990	
Pastas con Camarón/Shrimp Pasta	\$59.990	
Pastas con Salmón/Salmon Pasta.....	\$71.990	
Fettuccine al Pesto Verde Vita/Vita Green Pesto Fettuccine.....	\$49.990	

Arroces/Rice Dishes

Arroz con Pollo/Colombian-Style Chicken Rice	\$39.990	
Arroz de Camarón/Shrimp Rice	\$64.990	
Arroz de Coco-Camarón/Coconut Shrimp Rice	\$64.990	
Arroz de Mariscos/Seafood Rice	\$64.990	
Arroz de Langostino/Prawn Rice	\$74.990	

Cazuelas/Casseroles

Cazuela de Mariscos/Seafood Casserole.....	\$69.990	
Cazuela de Mariscos Gratinada/Gratinated Seafood Casserole	\$74.990	
Cazuela de Camarón/Shrimp Casserole	\$69.990	
Cazuela de Langostinos/Prawn Casserole	\$74.990	
Cazuela Afrodisiaca/Aphrodisiac Casserole	\$99.990	

Especiales De La Casa / House Specials

Festival de Mariscos/Seafood Feast	\$69.990	
Delicias de la Costa/Caribbean Coastal Delights	\$74.990	★
Delicias del Mar/Delights of the Sea	\$69.990	
Langostinos al Ajillo/Garlic Prawns.....	\$69.990	
Langostinos Apanados/Breaded Prawns.....	\$69.990	
Risotto de Camarón/Shrimp Risotto.....	\$69.990	
Risotto de Mariscos/Seafood Risotto	\$69.990	
Mix de Langosta - 5 uds de Cola/Lobster Tail Sampler - 5 Pieces	\$89.990	NEW
Paella Española/Traditional Spanish Paella	\$179.990	★



Tradicionales

Del Mar / Seafood Classics

Anillos de Calamar Apanados/Breaded Calamari Rings.....	\$39.990	
Camarones al Ajillo/Garlic Shrimp.....	\$52.990	
Ensalada de Mariscos/Seafood Salad	\$49.990	
Salmón al Ajillo/Garlic Salmon	\$71.990	
Salmón en Salsa de Maracuyá/Salmon in Passion Fruit Sauce	\$72.990	
Filete de Robalo/Sea Bass Fillet	\$67.990	
Filete de Robalo en Salsa de Camarón/Sea Bass Fillet in Shrimp Sauce	\$74.990	
Filete al Ajillo/Garlic Fish Fillet.....	\$54.990	
Filete a la Marinera/Seafood-Style Fish Fillet	\$61.990	
Sierra a la Plancha/Grilled Sierra	\$59.990	
Sierra al Ajillo/Sierra in Garlic Sauce	\$62.990	
Mojarra Roja/Red Tilapia.....	\$64.990	
Pargo a la Plancha/Grilled Snapper.....	\$84.990	
Pargo en Salsa Criolla/Snapper in Creole Sauce	\$89.990	



Salmón al Ajillo/Garlic Salmon



Camarones al ajillo/Garlic Shrimp

Carnes / Grilled Meats

Carne al Carbón/Charcoal-Grilled Beef Steak	\$67.990	
Churrasco Argentino/Argentinian Churrasco Steak	\$69.990	
Churrasco Argentino Gratinado/Churrasco Steak with Melted Cheese Gratin	\$74.990	
Punta Gorda/Thick-Cut Signature Steak	\$71.990	
Punta de Anca/Top Sirloin Cap Steak.....	\$69.990	
Brocheta Mixta/Mixed Grill Skewer	\$64.990	★
Pichana Brasileña/Brazilian Picanha Steak	\$94.990	

Cortes Premium /Premium Meat Cuts

Baby Beef.....	\$72.990
Medallón a la Pimienta/Peppercorn Medallion.....	\$77.990
Filet Mignon.....	\$77.990
Lomo Saltado/Peruvian Stir-Fried Beef	\$77.990

Parrillada / Grill Platters

Parrillada Mixta/Mixed Grill Platter.....	\$89.990
Parrillada Mil Carnes/House Special Grill Platter	\$124.990
Parrillada Tierra, Mar y Aire/Land, Sea & Air Grill Platter.....	\$159.990 NEW
Parrillada Extrema/Extreme Grill Platter	\$239.990
Parrillada Presidencial/Presidential Grill Platter.....	\$449.990

Platos Criollos /Traditional Local Dishes

Bandeja Paisa.....	\$69.990
Cazuela de Frijol/Colombian Bean Casserole.....	\$54.990
Sancocho de Gallina/Traditional Hen Sancocho Soup.....	\$54.990 D
Sancocho de Mondongo/Sancocho with Beef Tripe	\$44.990 D



Cazuela de Frijol/Colombian Bean Casserole



Cerdo/Pork Dishes

Lomo de Cerdo al Carbón/Charcoal-Grilled Pork Loin	\$57.990
Churrasco de Cerdo/Pork Churrasco Steak	\$61.990
Punta Gorda de Cerdo/Thick-Cut Pork Steak.....	\$59.990
Lomo de Cerdo Hawaiano/Hawaiian-Style Pork Loin.....	\$63.990
Lomo de Cerdo Ranchero/Ranch-Style Pork Loin.....	\$63.990
Costilla de Cerdo al Barril/Barrel-Cooked Pork Ribs.....	\$79.990
Costilla de Cerdo al Barril BBQ/Barrel-Cooked BBQ Pork Ribs	\$79.990
Chicharrón al Barril/Barrel-Cooked Pork Cracklin.....	\$74.990 ★

AVES/chicken Dishes

Pechuga al Carbón/Charcoal-Grilled Chicken Breast	\$57.990
Pechuga Mil Carnes/House-Style Chicken Breast	\$64.990
Pollo Arana/Arana Chicken	\$39.990
Pechuga Gratinada/Chicken Breast with Cheese Gratin	\$64.990
Pechuga Apanada/Crispy Breaded Chicken Breast.....	\$54.990
Pechuga en Salsa de Maracuyá/Chicken Breast in Passion Fruit Sauce.....	\$59.990
Cordon Bleu/Chicken Cordon Bleu	\$69.990



Lomo de Cerdo Hawaiano/Hawaiian-Style Pork Loin



Cordon Bleu/Chicken Cordon Bleu

Menú Infantil

/Kids' Menu

Hamburguesa Mil Carnes/House-Style Burger	\$34.990
Nuggets de Pollo/Chicken Nuggets	\$39.990
Strips de Pollo/Chicken Strips	\$34.990
Mazorca Desgranada/Creamy Corn	\$39.990



Postres

/Desserts

Postre de la Casa/Signature Dessert	\$21.990
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Adicionales

/Side Dishes

Arroz Blanco/White Rice.....	\$6.990
Arroz de Coco/Coconut Rice.....	\$7.990
Chorizo 1 unidad/Chorizo 1 piece.....	\$7.990
Ensalada/Salad.....	\$7.990
Gratinado/Cheese Gratin.....	\$9.990
Pan con Mantequilla/Bread with Butter.....	\$5.990
Frijol/Stewed Beans.....	\$12.990
Papa Rústica Artesanal/Artisanal Rustic Potatoes.....	\$9.990
Maduro con Queso Crema/Sweet Plantain with Cream Cheese.....	\$7.990
Camarón/Shrimp.....	\$24.990
Mariscos/Seafood.....	\$24.990
Langostinos/Prawns.....	\$34.990

Limonadas

/Lemonade Selection

Natural/Classic Lemonade.....	\$11.990
Cerezada/Cherry Lemonade.....	\$11.990
Coco/Coconut Lemonade.....	\$11.990
Hierbabuena/Fresh Mint Lemonade.....	\$11.990

Jugos / Fresh Juices

Lulo	Mandarina/Tangerine	Fresa/Strawberry
Mango	Maracuyá/Passion Fruit	Mora/Blackberry
Zapote/Sapote	Tomate de Árbol/Tamarillo	Níspero/Loquat
En Agua/With Water		\$10.990
En Leche/With Milk		\$12.990

Bebidas / Beverages



Agua Manantial/Bottled Water.....	\$6.990
Soda Schweppes/Schweppes Soda.....	\$6.990
Ginger Schweppes/Schweppes Ginger Ale.....	\$6.990
Coca-Cola	\$6.990
Coca-Cola Zero.....	\$6.990
Kola Román	\$6.990
Quatro	\$6.990
Colombiana	\$6.990
Soda Hatsu/Hatsu Soda.....	\$8.990
Te Hatsu/Hatsu Tea.....	\$9.990



Cervezas/Beers

Smirnoff	\$14.990
Stella Artois	\$11.990
Coronita	\$9.990
Heiniken	\$9.990
Águila	\$9.990
Águila Light.....	\$9.990
Club Colombia.....	\$9.990
Poker.....	\$9.990

Whisky

Old Parr 18 años	\$499.990
Old Parr 500ml	\$179.990
Old Parr 12 años	\$219.990
Buchanan's Deluxe	\$239.990
Buchanan's Master.....	\$289.990
Buchanan's Two Souls	\$349.990
Buchanan's 18 años.....	\$499.990
Jack Daniel's Black Label	\$249.990
Glenmorangie 10 años.....	\$299.990
Glenmorangie La Santa 12 años.....	\$419.990
Glenmorangie 10 años Nectar D'or	\$499.990

Reservas

Celebra tus eventos con nosotros

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Calle 22 Carrera 13 esquina

3174280006

Mil Carnes Av. Libertador
Avenida del Libertador # 19A - 88



Síguenos en:



milcarnes



Mil Carnes

Rappi