

Colombian Mountains Cafe

3330 Ne 33rd St, Fort Lauderdale, FL 33308-7110 · +19545338192 · Updated: Jun 4, 2026

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MOST ORDERED 12

Large chicken soup/ sopa de pollo grande	\$12.75
Chunks of chicken breast and vegetables. Enjoy this Soup seven days of the week	
Mountains Bandeja / Bandeja De La Montaña	\$30.99
Exquisite combination of ingredients that will give you a unique and special flavor, accompanied with grilled beef, sausage, avocado, pork rinds, corn cake, red beans, rice, sweet plantains and a fried egg. / exquisita combinación de ingredientes que le brindaran un sabor único y especial, acompañado con carne asada, chorizo, aguacate, chicharrón, arepa, frijoles rojos, arroz, plátanos maduros y huevo frito.	
Mountains Calentado / Calentado De La Montaña	\$19.75
Reheated rice and beans, accompanied with grilled steak, pork rind, scrambled eggs with onion & tomatoes & a corn cake with cheese. / Calentado de arroz y frijoles, acompañado con carne asada, chicharrón, huevos pericos y arepa con queso.	
Yellow Rice Mixed With Shredded Chicken / Arroz Con Pollo	\$24.50
Tasty chicken with rice mixture & sausage, where fresh vegetables predominate such as corn, peas and carrots accompanied with french fries or sweet plantains. / gustosa mezcla de arroz con pollo y salchicha, donde predominan los vegetales frescos como el maíz, la arveja y zanahoria acompañado con papas fritas o plátanos maduros.	
Grilled Chicken Breast / Pechuga A La Plancha	\$26.75
Healthy grilled chicken breast and two sides of your choice. / Saludable pechuga de pollo a la plancha y dos acompañantes de su elección.	
Pork Rind With A Small Corn Cake / Chicharron Con Arepa Pequeña	\$8.50
Fried pork skin served alongside a small corn cake, typically enjoyed as a Latin American snack.	
pan con queso/ bread with cheese	\$3.75
colombian bread with cheese inside	
Passion Fruit Juice / Jugo De Maracuya	\$6.99
small chicken soup /Sopa de pollo pequena	\$10.50
Chunks of chicken breast and vegetables. Enjoy this Soup seven days of the week	
Grilled Steak / Carne Asada	\$22.99
Appetizing grilled steak and two sides of your choice. / apetitosa carne asada y dos acompañantes de su elección.	
Arepa Chocolo con Queso / Sweet Corn Cake w Cheese	\$10.50
Sweet corn arepa filled with melted cheese, typically cooked to highlight the natural sweetness of the corn and the creamy texture of the cheese.	
Red Sausage With A Small Corn Cake / Chorizo Con Arepa Pequeña	\$7.25
Grilled red sausage served with a small corn cake, garnished with fresh green herbs and a lemon wedge.	

CRAVINGS / ANTOJOS 8

Avocado Toast	\$15.95
Creamy avocado spread on toasted bread, topped with fried eggs and garnished with chopped herbs. Served with a side of fresh strawberry slices.	
Beef empanada (empanada de carne)	\$2.99
colombian corn empanada	
chicken empanada (empanada pollo)	\$2.99
colombian corn empanada	
Aborrajados / Deep Fried Plantains with cheese	\$10.50
Sweet plantains wrapped around cheese, a traditional Colombian snack.	
cheese empanada (empanada de queso)	\$2.99
colombian corn empanada	
guava & cheese pastry/ pastel de guayaba y queso	\$3.50
Flaky pastry filled with sweet guava paste and creamy cheese.	
Green Plantains in Herb Sauce / Patacones Con Hogao	\$11.50
Crispy fried green plantains topped with a savory tomato and onion sauce.	
Black Sausage With A Small Corn Cake / Morcilla Con Arepa Pequeña	\$7.25
A savory black sausage paired with a small corn cake, served with a slice of lemon and a side of fresh salsa.	

BREAKFAST/ DESAYUNOS 9

Pancakes	\$15.99
Order delicious pancakes with fried or scrambled eggs, honey and whipped cream. / Exquisitos pancakes, pídelo con huevos fritos o revueltos, miel y crema chantilly.	
Especial del dia Lunes A Jueves	\$15.25
Este producto solo esta disponible de Lunes a Viernes comunicarse con el Restaurante para conocer los ingredientes del dia.	
French Toast / Tostadas Francesas	\$17.25
Delicious toast with fried or scrambled eggs with bacon, honey and whipped cream. / Deliciosa tostada con huevos fritos o revueltos con tocineta, miel y crema chantilly.	
Beef Sandwich / Sandwich de Carne	\$11.75
Enjoy our sandwiches with fresh bread, Beef, mozzarella cheese & American cheese. / Carne, queso mozzarella y queso americano.	
American Breakfast / Desayuno Americano	\$11.50
Delicious fried or scrambled eggs with ham or bacon, sides by homemade toast. / Deliciosos huevos fritos o revueltos con jamón o tocineta, acompañado de pan tostado de la casa.	
Omelette Eggs / Huevos Omelet	\$13.75
Variety of fresh vegetables with cheese and ham. / Variedad de vegetales frescos con queso y jamón.	
Chicken Sandwich / Sandwich de Pollo	\$12.00
Enjoy our sandwiches with fresh bread, Chicken, mozzarella cheese & American cheese. / Pollo, queso mozzarella y queso americano.	

Ham Sandwich / Sandwich de Jamon

\$11.50

Enjoy our sandwiches with fresh bread Ham, mozzarella cheese & American cheese. / Disfruta de nuestros sándwiches con pan fresco: Jamón, queso mozzarella y queso americano.

Scrambled Eggs With A Corn Cake & Cheese / Huevos Pericos Con Arepa Con Queso

\$13.00

Classic Colombian breakfast made with scrambled eggs, chives and tomatoes, it is one of our favorite ways to prepare eggs, accompanied with a corn cake with cheese. / Desayuno clásico colombiano realizado con huevos revueltos, cebollin y tomates, es una de nuestras formas favoritas de preparar huevos, acompañada con una arepa con queso.

TYPICAL COLOMBIAN FOODS 4

Bean Casserole / Cazuela De Frijoles

\$25.49

A mixture of flavors where sweet and salt come together to please your palate, with red beans, sweet plantains, sausage, pork rind, accompanied with rice, avocado and small corn cake. / una mezcla de sabores donde el dulce y la sal se unen para agradar a tu paladar, con frijoles rojos, plátanos maduros, chorizo, chicharrón, acompañado con arroz, aguacate y arepa pequeña.

Mixed Grill / Parrillada Mixta

\$37.25

Variety of grilled meats, such as chicken breast, pork chop and beef, and two companions of your choice. / variedad de carnes asadas, entre pechuga de pollo, chuleta de cerdo y carne de res y dos acompañantes de su elección. Variety of colombian-style proteins with our house salad and two sides of your choice.

Pork Chop (Caleña Style) / Chuleta Al Estilo Caleña

\$27.50

Delicious breaded pork loin and two sides of your choice. / delicioso lomo de cerdo empanizado y dos acompañantes de su elección.

Pork chop / Chuleta de cerdo con hueso

\$26.50

dos acompañantes de su elección / two sides

LUNCH AND DINNER/ ALMUERZO Y CENA 4

Churrasco Steak

\$32.25

Mouth-watering strips of grilled meat and two sides of your choice. / Deliciosas lonjas de carne asada a la parrilla y dos acompañantes de su elección.

Beef Picanha / Picaña (Punta De Anca)

\$30.99

Appetizing chunks of juicy roasted meat on the grill with house salad and two sides of your choice.

Especial Bowl

\$18.25

Create your own bowl with the protien of your choice between Steak, Chicken, Pork belly, Sausage, Black Sausage and two sides of your choice

Ocean And Mountains / Oceano Y Montaña

\$38.99

Let your palate experience the perfect balance between sea and land with a tasty combination of sautéed shrimp and grilled steak churrasco combined and two sides of your choice. / deja que tu paladar experimente el equilibrio perfecto entre el mar y la tierra con una deliciosa combinación de camarones salteados y churrasco a la parrilla unido con dos acompañantes de su elección.

DELIGHT YOURSELF WITH OUR VARIETY OF CHICKEN/ DELEITATE CON NUESTRA VARIETY DE POLLO 2

Chicken Breast In Mushroom Sauce / Pechuga De Pollo En Salsa De Champinones

\$29.99

You can not resist an exquisite combination of chicken breast in mushrooms sauce with two sides of your choice. / no te puedes resistir a una exquisita combinación de pechuga de pollo en salsa de champiñones con dos acompañantes de su elección.

Breaded Chicken Breast / Pechuga De Pollo Empanizado**\$27.25**

Lightly breaded chicken breast and two sides of your choice. / Pechuga de pollo ligeramente empanizado y dos acompañantes de su elección.

SEAFOOD/ FRUTOS DEL MAR 6**Grilled Fish Fillet / Filete De Pescado A La Plancha****\$22.99**

Tilapia fillet with our house salad and two sides of your choice. / Filete de tilapia con ensalada de la casa y dos acompañantes de su elección.

Fried Mojarra (Red Snapper) / Mojarra Frita (Red Snapper)**\$41.50**

Magnificent whole fish, our popular dish from the colombian coast with two sides of your choice. / magnifico pescado entero, nuestro plato popular de la costa colombiana con dos acompañantes de su elección.

Garlic Shrimps / Camarones Al Ajillo**\$27.50**

Exquisite garlic shrimp dish with two sides of your choice. / Exquisito plato de camarones al ajillo con dos acompañantes de su elección.

Rice With Shrimp / Arroz Con Camarones**\$27.50**

Fantastic mix of shrimp with yellow rice & vegetables, accompanied with sweet plantains or french fries. / Fantástica mezcla de camarones con arroz y vegetales, acompañado con maduros o papas fritas.

Fried Breaded fish fillet / Filete de pezcado empanizado**\$25.50**

fried fish fillet with 2 sides of your choice

Fish fillet in creole sauce / Filete de pezcado en salsa Criolla**\$25.50**

grilled fish fillet with a creole sauce and two sides of your choice

PARTY PLATTERS / PICADAS 2**Small sampler platter/ Picada pequena****\$63.25**

Small sampler platters for three to five persons. / Picada pequena para three a five personas.

Large Sampler Platters / Picada grande**\$106.25**

Small sampler platters for six to eight persons. / Picada pequena para three a five personas.

SIDES 11**Sweet plantains / Madras****\$4.75**

Caramelized sweet plantains, fried to a golden brown, offering a tender texture and natural sweetness.

Black beans / Frijoles negros**\$4.75**

Rich black beans garnished with fresh cilantro.

Red beans / Frijoles rojos**\$5.75**

Tender red beans simmered in a rich, savory broth, garnished with fresh chopped herbs.

French fries / Papas fritas**\$4.50**

Crispy crinkle-cut potatoes, lightly seasoned.

Avocado side / side de aguacate**\$3.75**

Fried Cassava / Yuca frita	\$5.00
Crispy fried cassava sticks, golden and tender inside.	
Boiled Cassava / Yuca hervida	\$5.00
Tender cassava pieces with a smooth texture and mild flavor.	
Baby Potatoes / Papas Criollas	\$5.75
Typically includes deep-fried Colombian yellow mini potatoes.	
Mixed vegetables / vegetales mixtos	\$5.00
A vibrant mix of crisp green beans, carrots, zucchini, and bell peppers.	
Rice / Arroz	\$4.75
Fluffy, steamed white rice garnished with fresh parsley.	
Green Plantain / Tostones	\$6.25
Crispy, golden-brown slices of fried green plantains, lightly seasoned.	

SALADS/ ENSALADAS 3

Chicken Caesar Salad / Ensalada Cesar Con Pollo	\$21.99
Seasoned grilled chicken strips with caesar dressing and parmesan cheese. / Sazonado trozos de pollo a la plancha con salsa César, crocantes y queso parmesano.	
Mountains Salad / Ensalada Fresca De La Montana	\$20.75
Variety of fresh lettuces, cherry tomato, cucumber, fresh cheese and pesto sauce accompanied by balsamic reduction. / variedad de lechugas frescas, tomate cherry, pepino, queso fresco y salsa pesto acompañado de reducción balsámica.	
Mixed Salad with Shrimp / Ensalada Mixta con Camarones	\$22.25
Variety of fresh lettuce, shrimp, fresh mushrooms, cucumber, cherry tomato, celery, fried onion and balsamic vinaigrette. / variedad de lechugas frescas, camarones, champiñones frescos, pepino, tomate cherry, apio, cebolla frita y vinagreta balsámico.	

LEMONADE 13

Coco Lemonade / Limonada De Coco	\$14.25
Freshly squeezed lemonade blended with coconut milk, offering a smooth and tropical twist on the classic refreshment.	
Sugar Cane Water With Lemon / Aguapanela Con Limon	\$5.99
A traditional Latin American drink made by dissolving unrefined sugar cane (panela) in water, typically served with a squeeze of lemon juice.	
Mountains Lemonade / Limonada De La Montaña	\$13.25
Refreshing lemonade with fresh mint, lemon and the secret touch of the house. / Refrescante limonada con menta fresca, limón y el toque secreto de la casa.	
Natural Lemonade / Limonada Natural	\$10.50
Freshly squeezed lemonade, sweetened with a hint of sugar, embodying the simplicity and refreshment of traditional Latin American beverages.	
Cherry Lemonade / Limonada Cerezada	\$14.50
Freshly prepared lemonade infused with cherry flavors, combining the tanginess of lemon and the sweet notes of cherries in a refreshing Latin American twist.	

Mango Biche Lemonade / Limonada De Mango Biche	\$14.50
Mango biche lemonade, a refreshing blend of sour green mango juice with freshly squeezed lime, sweetened to taste.	
Soursoap Lemonade / Limonada de Guanabana	\$14.99
Homemade frozen soursoap lemonade	
Watermelon lemonade / Limonada de sandia	\$14.25
Blended watermelon and lemonade garnished with fresh watermelon cubes, a sprig of rosemary, and a vibrant edible flower.	
Tropical lemonade / Limonada tropical	\$14.99
homemade frozen lemonade with banana, orange and strawberry	
Strawberry Lemonade / Limonada de fresa	\$14.50
homemade frozen strawberry lemonade	
Green Guava Lemonade / Limonada de guayaba	\$15.25
Homemade frozen guava lemonade	
Pineapple lemonade / Limonada de Pina	\$13.25
homemade frozen pineapple lemonade	
Orange lime lemonade / Limonada naranja limon	\$12.99
homemade frozen orange lime lemonade	

DOMESTIC AND IMPORTED SODAS ⁷

Apple Soda	\$3.50
Carbonated water infused with apple flavoring for a sweet and refreshing taste.	
Colombian Soda	\$3.50
Colombian soda typically includes a variety of flavors such as kola champagne, apple, and grape, reflecting the rich taste profiles popular in Latin America.	
Breña	\$3.50
Bubbly h2o.	
Bottled Water	\$3.50
Pure and refreshing bottled water.	
Sprite	\$3.50
The cold, refreshing flavors of lemon and lime, perfectly blended.	
Diet Coke	\$3.50
A crisp, refreshing taste you know and love with zero calories.	
Coca Cola	\$3.50
The cold, refreshing, sparkling classic that America loves.	

HOT DRINKS ⁹

Mountains Coffee / Café Dela Montaña	\$7.75
Colombian coffee with the secret touch of the house. / café colombiano con el toque secreto de la casa.	

Cortadito	\$4.75
Latin-American espresso with a dash of steamed milk. Options for sugar on the side include brown, regular, Equal (Splenda), or none.	
SmallCappuccino Coffee / Café Cappuccinopequeno	\$4.50
Small Cappuccino Coffee: Latin-American style with optional brown sugar, Splenda, no sugar, or regular sugar on the side.	
LargeAmerican Coffee / Café Americano	\$4.99
Large Americano served with choice of sugar: brown, Equal (Splenda), regular, or none.	
LargeHot Cocoa / Chocolate	\$6.25
A large serving of hot chocolate, traditionally prepared with steamed milk and rich Latin American cocoa, often accompanied by a light garnish of whipped cream.	
Largecappuccino/cappuccino grande	\$6.99
A large serving of espresso blended with steamed milk, typically finished with a layer of frothy milk on top.	
Hot Tea / Te Caliente	\$3.99
With different flavors. / te caliente de diferentes sabores.	
SmallCoffee With Milk / Café Con Leche	\$4.75
Café con leche served with choice of brown sugar, Equal (Splenda), no sugar, or regular sugar on the side.	
Colada	\$3.75
Colada coffee, Latin-American style, with brown sugar, Equal (Splenda), or no sugar options. Served with sugar on the side for customization.	

DESSERTS ³

Passionfruit Pie / Pie de Maracuya	\$9.25
Passion fruit typically served as a refreshing dessert, often combined with ingredients like condensed milk and cream to create a smooth, tropical-flavored mousse.	
Four Milk Cake / cuatro Leches	\$10.99
Cuatro leches cake is a sponge cake soaked in four types of milk, typically including a unique addition beyond the traditional tres leches blend.	
Chocolatecake / Torta de Chocolate	\$11.25
Decadent chocolate delight, lavished with rich frosting and served with a dollop of indulgence.	

NATURAL JUICE ³

Natural Orange Juice / Jugo De Naranja	\$7.99
Freshly squeezed orange juice, made without the addition of sugar or water.	
Soursop Juice / Jugo De Guanabana	\$6.99
Soursop juice, also known as jugo de guanabana, is a refreshing drink made from the pulp of the soursop fruit, offering a unique combination of sweet and tangy flavors.	
Mango Juice / Jugo De Mango	\$6.99
Freshly prepared from ripe mangos, this juice offers a sweet, tropical essence.	