

GENERAL INFORMATION

Transfers from the airport:

The hotel for most participants is Hotel Bahía, in the Bocagrande Sector (North) of the city (<http://hotelbahiacartagena.com/en/>). The airport is also located in the north.

Some common costs (in local currency) for displacements using taxi are:

Oldtown to/from Bocagrande: \$8000 COP

Airport to/from oldtown: \$11500 COP

Airport to/from Bocagrande: \$19700 COP

Night surcharge (from 21:00 to 05:00 next day): \$500 COP

(An approximate exchange rate is \$1 USD = \$3200 COP)

Although there are modern buses (orange color called Transcaribe) going to/from Bocagrande to almost every destination in the city, those will require purchasing a transportation card and knowing the designated stops.

There are also old buses that continuously cover the route from the old town (right in front of the city walls) to the very end of Bocagrande (where Hotel Bahía is located) and charge \$2500 COP.

However: use old buses at your own risk, we suggest groups of four people using a taxi cab instead.

First day: registration of attendance, and inauguration.

School venue: San Agustín campus, Calle de la Universidad (Carrera 6), No. 36 - 100.

Since you probably won't have a badge on the first day, the guards at the entrance will need to know that you are attending the ICTP activity.

On the inauguration day, we kindly suggest you to arrive early: registration of attendance will take place from 11:00 to 12:00 a.m. c/o office 330 (Doctorado en Ciencias Físicas).

The official opening of the activity is at 1:30 p.m. c/o Paraninfo Rafael Nuñez, located on the third floor of the San Agustín campus.

Poster printing:

Regarding poster printing, there is a local company that offers good quality and is located close to the university campus:

<https://www.auros.com.co/auros-cartagena/>

Poster Size: A0

Orientation: vertical

Free time:

Cartagena provides a wide range of not only local but also national and international food. From Colombian cuisine, you can find dishes such as "Bandeja Paisa" and "Ajiaco".

In places frequented by local people, you can find lunches starting at USD 3 (soup + meal with meat and sides), and beer in the touristic area starts around USD 2. In restaurants, local delicacies are in almost every menu, and you can enrich your experience in Cartagena by trying at least one of these dishes:

- Fried fish plate: deep-fried sea fish, with coconut rice and patacones (tostones);
- Cazuela de mariscos: seafood stew which shrimp, calamari, and clams;
- Camarones al ajillo: shrimp on garlic, butter, and wine sauce;
- Posta negra: beef dish, that is an example of Cartagena's working class culinary heritage;
- Sancocho: soup with meat (may be fish, chicken, hen, or beef ribs) and vegetables, that also contains yuca plantains, and potatoes;
- Mote de queso: cheese soup with ñame (yam);
- Ceviche: appetizer made up of fresh seafood.

Finally, in the streets of Cartagena you will find vendors selling a variety of different foods. Cheap and plentiful (although you should be careful on where you buy street food), there are some typical treats that can only be found on the streets:

- Arepa de huevo: average arepa, stuffed with egg and ground beef;
- Carimañola: fritters made from yuca, stuffed with ground beef or cheese;
- Papa rellena: big, deep-fried balls of mashed potatoes filled with ground beef;
- Peto: drink made from dried white corn with cinnamon and brown sugar. It is served warm;
- Bollo: steamed rolls of mashed corn. They are wrapped in the corn leaves. There are several variations: bollo de mazorca (made with yellow corn), bollo limpio (made with white corn), bollo de coco (made up with coconut), among others;
- Cocada: sweet made from shredded coconut. There are many different flavors and can be found in the Portal de los Dulces;
- Fruit: There are tons of great fruits available in Cartagena. You can find almost in every corner people selling mixed fruit cups. Additionally, there are many places where you can have fresh fruit juices.

For further information you may wish to consult:

<https://www.cartagenadeindias.travel/>

<http://www.colombia.travel/en/where-to-go/caribbean/cartagena-de-indias>