

Mistral

MORE THAN JUST A BAKERY



CHAPINERO

Calle 57 # 4-09
3160182684

LA SOLEDAD

Carrera 22 #40-81
(601) 378 37 97

EL NOGAL

Cra 11 #79-35
317 3632470





- MENU -

All our prices are in COP Colombian pesos and include sales tax (8%). Credit and debit cards accepted (except Sodexo and Diners Club). We inform our customers that a suggested tip of 10% is added to the bill, which you can accept, decline or modify



-  Vegan
-  Contains nuts
-  Gluten free

BAKERY

-  Five grain \$13.500
-  Rye \$8.900
-  Turmeric \$7.300
-  Walnut and blueberry \$14.500
- Hamburger buns x 3 \$7.500
-  Squash and Paipa cheese mini bread \$2.800
-  Multigrain baguette \$6.700
-  Traditional baguette \$4.300
- Brioche \$16.900
-  Ciabatta \$4.900
-  Sourdough \$12.900
-  Whole sourdough \$8.900

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*Order any of our breads at your table with
butter or jam as addittions.*

✶ Vegan
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FRESHLY BAKED

- Parisian croissant \$4.900
- Cheese croissant \$9.200
- Ham and cheese croissant \$10.900
- ⌚ Almond croissant \$9.500
- Cheese stick \$10.200
- Chocolate bread \$6.900
- ⌚ Chocolate and almond bread \$11.900



Baker's pizza, ciabatta with Neapolitan sauce, cheese, tomato slices and fines herbes. \$12.500

Red fruits chausson, pastry with a crispy, caramelized crust filled with red fruits. \$8.900

Kouign amann, caramelized pastry filled with buffalo-milk 'dulce de leche'. \$8.900



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PATISSERIE

- 🥞 Red fruits cheesecake \$14.900
- Cookie \$6.900
- Chocolate éclair \$9.900
- Banana muffin \$7.900
- 🌱🥞 Vegan carrot muffin \$7.900
- Chocolate volcano \$9.300

GLUTEN FREE

- 🌾 Chocolate tart \$14.900
- 🌾 Apple tartlet \$9.900
- 🌾 Chocolate brownie \$9.900

*All our recipes are made with eggs from the Liberté farm,
free from antibiotics and additives. Thanks to the hens'
balanced diet, the eggs are rich in Omega 3 and lutein and
are available in our store for your recipes at home.*



LIBERTÉ EGGS

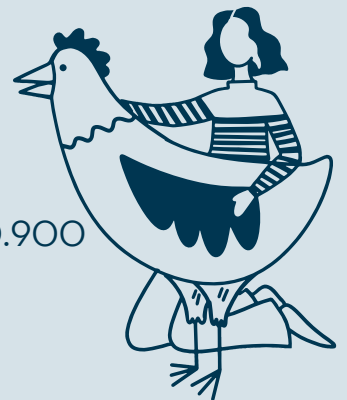
B.L.T, a sandwich made with soft sourdough bread, scrambled eggs, crispy bacon, mayonnaise, lettuce and tomato. \$17.900
+Avocado \$2.600

Cocotte eggs, baked eggs with cream, herb butter, cheese and onion.
\$17.500

Signature eggs, baked eggs over a pastry base with Neapolitan sauce, onion, tomato, baby spinach and avocado. \$18.900

Fried or scrambled eggs \$9.900

Pericos eggs, scrambled with spring onion and tomato \$10.900



Extras

Avocado \$2.600
Pastry basket \$6.900
'Liberté' egg \$3.100
French cream cheese \$7.900
Paramo trout \$7.900

Fresh cheese \$4.500
Cashew and cocoa spread \$5.500
Jam \$3.500
Honey \$3.500
York ham \$7.900
Mushroom \$4.500
Bacon \$7.900
Butter \$5.500

Breakfast

- ☉ **Mistral's granola**, served with fresh fruit and Greek yogourt (contains nuts).
Also available with plant-based milk. \$18.000

Classic tartines, 1/2 baguette served with butter, jam or honey. \$6.700

- ☉ **Marañela tartines**, 1/2 baguette served with butter and a cashew and single-origin cocoa spread. \$8.900

- ☉ **Veggie tartines**, 1/2 baguette served with hummus, mushrooms and avocado.
\$12.000

French toast, brioche slices soaked in a mixture of milk, eggs and vanilla, caramelized and served with red fruits and honey. \$14.900
+Crispy bacon \$7.900

Fresh fruits, pineapple / papaya / strawberries and cranberries. \$7.400

Seasonal tartines, ask for the flavour of the month. Subject to availability.
\$15.900

Seasonal croissant. \$14.500





COMBO 1

Hot drink*
Croissant or pain-au-chocolat
Fresh fruit

**Not all drinks are included.*

\$18.900

COMBO 2

Hot drink*
Croissant or pain-au-chocolat
Fresh fruit
Eggs to order
(Pericos, fried or scrambled)

**Not all drinks are included.*

\$25.900

COMBO 1

Cream soup of the day
(carrot, lentil or seasonal)

Sandwich
(chicken club sandwich, Iberian
sandwich, sandwich of the day,
croque monsieur)

\$25.900

COMBO 3

Hamburger or sandwich
French fries
Hibiscus soda

\$28.900

COMBO 2

Cream soup of the day
(carrot, lentil or seasonal)

Potato omelette or quiche
(quiche Lorraine, spinach quiche or
potato omelette)

\$25.900

COMBO 4

Special dish
Hibiscus soda
Mini dessert

\$38.900

** With natural juice or Lucy lemonade + \$2.000*

SOUPS, QUICHES & OMELETTES

- 🌿 Vegan
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- 🌿 **Cream of carrot and ginger**, carrot, ginger and coconut milk. \$12,700
- 🌿 **Cream of tomato**, roasted tomatoes, spices, garlic and pepper. \$14,500
- 🌿 **Vichyssoise cream**, leeks, potato, and nutmeg. \$13,900
- 🌿 **Seasonal soup**, ask for the flavour of the month. Subject to availability. \$14,500

French onion soup, a classic recipe made with beef stock and caramelized onions, oven grilled with cheese. \$17,500

Quiche Lorraine, a savoury tart made with eggs, cream, bacon and caramelized onions. Served with a salad. \$15,400

Veggie quiche, a savoury tart made with cream, spinach, leeks and cream cheese. Served with a salad. \$15,400

- 🌾 **Potato omelette (gluten free)**, our gluten-free version of a quiche. A mixture of Liberté eggs with potato and onion. \$15,400

*Our sandwiches and hamburgers are made with freshly
baked bread, and we prepare them using ingredients from
local artisanal suppliers.*



SANDWICHES & HAMBURGERS

🌱 Vegan
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Croque Monsieur, a sandwich made with soft and spongy slices of bread with York ham, grated cheese and bechamel. \$18,900

Croque Madame + fried egg \$22,000

Mistral chicken club sandwich, ciabatta bread with organic chicken fillet pieces, Parmesan cheese, mayonnaise, crispy bacon, avocado, tomato and baby spinach. \$20,900

Iberian sandwich, a baguette with butter, tomato and smoked bondiola. \$18,900

Parisian sandwich, a baguette with butter, pickles and Paris ham. \$17,900

Roast beef sandwich, ciabatta bread with roast beef, mustard, mayonnaise, lettuce, tomato, herb butter, onion and pickles. \$22,900

Trout sandwich, sourdough bread, smoked trout, Greek yogurt, avocado, mixed lettuce, pickled radish, lemon and chimichurri (parsley, mint and garlic oil) \$22,900

🥜 **Falafel Burger**, soft sourdough bread, chickpea falafels, hummus, avocado, tomato and lettuce. \$18,900

🥜 **Hamburger**, soft sourdough bread, beefburger, bacon, cheese, lettuce and tomato. \$22,900

LUNCHES & DINNERS

SPECIAL DISHES

**Served with fresh sourdough bread.*



Kefta meatballs, made of Mediterranean-style lamb with Greek yogurt, pomodoro sauce, mint and a touch of sumac. \$30,900

Bœuf Bourguignon, beef stew in red wine with mushrooms and bacon. \$34.400
+Pastry basket. \$6.900

Chicken in mushroom sauce, chicken fillet pieces sauteed with onion, mushrooms and a dash of cream. \$32,900
+Pastry basket. \$6.900

☉ **Veggie curry**, red chickpea curry with potato, squash, mushrooms, spinach and nuts. \$29,900.

Mistral salad, \$28.900

A mix of lettuces, caramelized onion, pickled onion and radish, cherry tomato and avocado. Served with house dressing.

Choose a protein and two accompaniments for your salad.

Protein:

Smoked trout
Organic chicken
Falafel
French cream cheese

Accompaniment:

Crispy bacon
Almonds
Mushrooms
Parmesan cheese

COMPLEMENTS ~ & ~ SHARING PLATES

🌱 Vegan

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🌾 Gluten free

- 🥜 **Falafels**, croquettes made with chickpeas, parsley and spices.

Served with hummus. \$15.900

Mistral fries, home-made French fries with a sprinkling of fines herbes. \$7.900

Green mix, a combination of fresh mixed lettuce and a dressing. \$7.900

Sharing
plates

- 🥜 **Hummus**, cooked chickpea puree, lemon juice, tahini, olive oil and garlic. Served with turmeric bread \$19.900

Mixed plate, roast beef, smoked bondiola, French cream cheese, fresh cheese, pickles, cranberries and butter. Served with a fresh baguette. \$39.900





COFFEE

Americano	\$5.900	
Espresso	\$5.000	
Double espresso	\$5.900	
Macchiato	\$5.800	
Macchiato plant based milk		\$6.300
Latte	\$7.900	
Latte plant based milk		\$10.500
Flat white	\$6.700	
Flat white plant based milk		\$9.300
Capuccino	\$7.900	
Capuccino plant based milk		\$10.500
Mocaccino	\$9.900	
Mocaccino plant based milk		\$12.500

These drinks are created using recipes developed by us and our partners. Our coffees are made from a blend of beans specially selected for Mistral, and for our tea blends we create blends with our supplier De/Té/En/Té.

Infusion

Black tea

Green tea

Chai

Chocolate



CHOCOLATE & TEA

'Petits' chocolate: water \$7.900 / milk \$8.900 / plant-based milk \$9.900

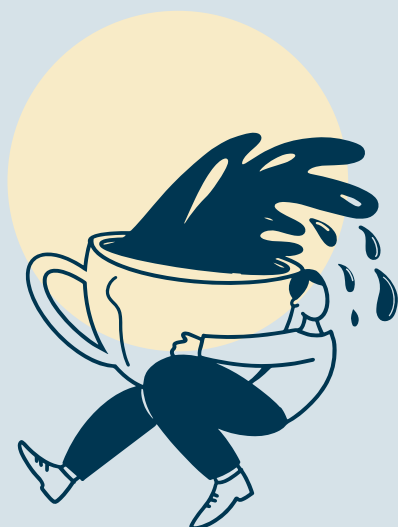
'Pur' chocolate: water \$8.200 / milk \$9.200 / plant-based milk \$10.200

Chai tea, a blend of spices exclusively selected for Mistral. Available hot or cold. Milk \$10.900 / plant-based milk \$12.500

Dirty Chai, our chai tea with a double espresso.
Milk \$14.500 / plant-based milk \$16.100

Moroccan infusion, a blend of ginger and mint \$6.700

'Grand Mère' pick-me-up, mezcla caliente de naranja, miel y jengibre
\$8.900



Green or black tea \$7.900

Mistral selection infusion \$7.900

Golden latte \$10.900 / plant-based milk \$12.500

Seasonal drink \$13,900 / plant-based milk \$14.900

COLD DRINKS

Natural juices, grape / passion fruit / mango / orange \$8.900

Natural mandarin juice \$9.500

Morning mocktail (alcohol free) \$11.900

Natural lemonade \$6.900

Cucumber lemonade \$7.900

Mint and ginger lemonade \$7.900

Red fruits lemonade \$7.900

Guacamaya spring water, sparkling / still \$6.900

Hibiscus soda \$8.900

Lucy sparkling lemonade, natural / pink \$7.200



Extras

Michelada \$1.900

Shot of milk \$1.900

Shot of plant-based milk \$2.500

Glass of milk \$4.800

Glass of plant-based milk \$7.500

Lemon juice \$1.500

BEERS, PITCHERS & WINES

Craft beer \$13.600
Club Colombia beer \$8.900

House mulled wine \$25.900
White or red wine \$22.900
Mimosa pitcher \$63.900
(Sparkling wine and orange juice)
Mónaco (beer and soda) \$21.700

White wine (bottle)
Chardonnay \$90.000
Le Paradou \$95.000

Red wine (bottle):
Terrasses Pesquié \$109.000
Syrah \$90.000
Merlot \$90.000



SINCE 2016

