

# Ovejo

-BURGERS & FRIES-

## — MENU —

Whisky and Whiskey .....	<b>2</b>
Rum, gin .....	<b>3</b>
Tequila, mezcal .....	<b>4</b>
Vodka, aguardiente, and others .....	<b>5</b>
Cocktails .....	<b>6</b>
Draft and bottled beer .....	<b>10</b>
Wines, sparkling wines, and cold beverages ..	<b>11</b>
Hot Beverages, tea/infusions, and pastries .....	<b>12</b>
Restaurant .....	<b>13</b>

*The sale of alcoholic beverages to minors is prohibited.  
Law 124 of 1994. The prices on the menu include consumption  
tax and are in thousands of Colombian pesos.*

# WHISKY

<b>BLEND MALT</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Ballantine's Finest	199	120	20
Chivas 12	280	160	30
Chivas Extra 13	309		33
Chivas 18	550		53
Chivas Mizunara	485		47
Buchanan's Master	360		38
Buchanan's 12	299	199	33
Buchanan's 18	569		57
Old Parr	285	220	33
Old Parr 18	529		57
Jw Blue Label	1.399		140
Jw Double Black	350		38
Jw Gold Label	450		45
Jw Black Label	285	170	33
Monkey Shoulder	269		29
Dewar's 12	269		32
Famous Grouse	210		21
Black & White	210	130	21

<b>SINGLE MALT</b>	<b>BT</b>	<b>SH</b>
The Glenlivet Founders	370	37
The Glenlivet 15	560	54
The Glenlivet 18	1.215	120
The Glenlivet 12	385	39
The Glenlivet Captain's Reserve	399	38
The Glenlivet Caribbean Reserve	375	38
Singleton Dufftown	309	32
Balvenie 12	529	53
Balvenie 14	699	69
Talisker	399	40
Ardbeg	690	69
Macallan 12 Sherry Oak	670	67
Macallan 15 Double Cask	1.085	110
Glenmorangie	399	40
Glenfiddich 18	710	71
Glenfiddich 15	450	45
Glenfiddich 12	375	40

# WHISKEY

<b>IRISH</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Jameson	233	140	26
Tullamore D.E.W	240		24
<b>BOURBON</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Bulleit	297		35
Michter's Kentucky	515		51
Jim Beam	250		27
<b>U.S.A</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Jack Daniel's Honey	250		28
Jack Daniel's Old No. 7	250	150	28
Gentleman Jack	298		33
Bulleit Rye	350		36

**RUM**

	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Havana Club Añejo Especial	<b>205</b>		<b>20</b>
Havana Club 3 Years	<b>194</b>		<b>19</b>
Havana Club 7 Years	<b>232</b>		<b>23</b>
Havana Club Maestros	<b>399</b>		<b>40</b>
La Hechicera	<b>399</b>		<b>39</b>
Zacapa 23	<b>440</b>		<b>44</b>
Zacapa Ambar	<b>265</b>		<b>28</b>
Botran	<b>241</b>		<b>24</b>
Sailor Jerry	<b>199</b>		<b>20</b>
Viejo De Caldas	<b>175</b>	<b>99</b>	<b>18</b>

---

**GIN**

	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Beefeater	<b>265</b>	<b>160</b>	<b>29</b>
Beefeater Pink	<b>299</b>		<b>30</b>
Beefeater 24	<b>387</b>		<b>38</b>
Monkey 47 <i>500 ml</i>	<b>460</b>		<b>46</b>
Tanqueray	<b>295</b>		<b>32</b>
Tanqueray Rangpur	<b>299</b>		<b>33</b>
Tanqueray Ten	<b>410</b>		<b>43</b>
Hendrick's	<b>399</b>		<b>42</b>
Selva	<b>295</b>		<b>32</b>
Bombay	<b>275</b>		<b>31</b>
Citadelle	<b>295</b>		<b>33</b>
London N°1	<b>399</b>		<b>40</b>

**TEQUILA**

	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Olmeca Blanco	<b>240</b>		<b>24</b>
Olmeca Reposado	<b>240</b>	<b>140</b>	<b>24</b>
Altos Plata	<b>360</b>		<b>36</b>
Altos Reposado	<b>360</b>		<b>36</b>
Don Julio Blanco	<b>399</b>		<b>40</b>
Don Julio Reposado	<b>430</b>		<b>43</b>
Don Julio Añejo	<b>489</b>		<b>49</b>
Don Julio 70	<b>554</b>		<b>56</b>
Maestro Dobel	<b>510</b>		<b>51</b>
Patrón Reposado	<b>445</b>		<b>45</b>
Patrón Añejo	<b>455</b>		<b>46</b>
Patrón Silver	<b>399</b>		<b>40</b>
Herradura	<b>399</b>		<b>40</b>
Tierra Noble Blanco	<b>399</b>		<b>40</b>
Tierra Noble Reposado	<b>430</b>		<b>43</b>

---

**MEZCAL**

	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Maguey Vida	<b>380</b>		<b>38</b>
Ojo de Tigre	<b>360</b>		<b>36</b>
Amores	<b>430</b>		<b>43</b>
Amores Cupreata	<b>450</b>		<b>45</b>
Alipus	<b>520</b>		<b>52</b>
Nahuales	<b>539</b>		<b>53</b>
400 Conejos	<b>399</b>		<b>40</b>
Montelobos	<b>420</b>		<b>42</b>

<b>VODKA</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Absolut	<b>218</b>	<b>130</b>	<b>24</b>
Reyka	<b>260</b>		<b>28</b>
Grey Goose	<b>380</b>		<b>38</b>
Ketel One	<b>309</b>		<b>33</b>
Wyborowa	<b>195</b>		<b>19</b>

<b>AGUARDIENTE</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
<i>(Anise-flavored liquor)</i>			
Antioqueño	<b>175</b>	<b>99</b>	<b>17</b>
Desquite Artesanal	<b>185</b>		<b>18</b>
Nectar	<b>169</b>	<b>99</b>	<b>17</b>
Mil Demonios	<b>285</b>		<b>29</b>
<i>(Colombian sugarcane liquor)</i>			
Viche Ulele	<b>185</b>		<b>18</b>
Viche Víbora 600 ml	<b>187</b>		<b>19</b>

<b>OTHERS</b>	<b>BT</b>	<b>1/2</b>	<b>SH</b>
Jägermeister	<b>235</b>	<b>145</b>	<b>24</b>
Baileys	<b>210</b>		<b>21</b>
Licor 43			<b>20</b>
Sidra 330 ml	<b>17.9</b>		
Campari			<b>18</b>
Amaretto			<b>22</b>
Cointreau			<b>20</b>
Hennessy V.S	<b>440</b>		<b>44</b>

# COCKTAILS

## MEZCAL

**MEZCALITA.** Mezcal, chili liqueur, tajín, grapefruit juice and lime juice. **39.9**

**MEZCAL MARGARITA.** Mezcal, triple sec, tajín and lime juice. **44.9**

**MEZCALINI.** Mezcal, goldenberry (uchuva) and pink grapefruit juice. **39.9**

**MEZCAL MULE.** Mezcal, ginger syrup, lime juice and soda. **44.9**

## RUM

**MOJITO.** Rum, peppermint, lime juice, syrup, and soda. **29.9**

**LULO MOJITO.** Rum, lulo syrup, peppermint, lime juice and soda. **30.9**

## VICHE

*(Colombian sugarcane liquor)*

**VICHE MULE.** Viche, ginger syrup, lime juice and soda. **32.9**

## TEQUILA

**MARGARITA.** Tequila, triple sec and lime juice. **34.9**

# COCKTAILS

## WHISKY

---

**GODFATHER.** Whiskey, Amaretto and an orange twist. **29.9**

**WHISKY SOUR.** Whiskey, egg white, angostura and lime juice. **28.9**

## WHISKEY

---

**PENICILLIN.** Whiskey, ginger syrup and lime. **28.9**

**OLD FASHIONED.** Whiskey, angostura, orange twist, cherry, syrup and soda. **35.9**

**MANHATTAN.** Whiskey, sweet vermouth, angostura and cherry. **33.9**

## GIN

---

**GIN & TONIC.** Gin, tonic and pink grapefruit. **36.9**

**GIN & TONIC WITH BERRIES.** Pink gin, tonic and berries. **39.9**

**TOM COLLINS.** Gin, syrup, lime juice and soda. **33.9**

**NEGRONI.** Gin, Campari, sweet vermouth and orange. **30.9**

**DRY/DIRTY MARTINI.** Gin, dry vermouth and olives. **38.9**

# COCKTAILS

## OTHERS

---

**APEROL SPRITZ.** Aperol, prosecco, orange slice and soda. **24.9**

**JÄGERBOMB.** Jägermeister and Red Bull. **38.9**

**PERLA NEGRA.** Jägermeister and pale beer. **27.9**

**SANGRÍA (PITCHER).** White or red wine, rum, triple sec, green and red apple, peach, blueberries, orange slices and lime. **11.9**

## VODKA

---

**VODKA TONIC.** Vodka, tonic and lime. **27.9**

**MOSCOW MULE.** Vodka, ginger syrup, lime juice and soda. **32.9**

**LYCHEE MARTINI.** Vodka, lychee liqueur, and lychee fruit. **29.9**

**BLOODY MARY.** Vodka, Clamato, pepper Worcestershire sauce, Tabasco and lime juice. **39.9**

**COSMOPOLITAN.** Vodka, Cointreau, cranberry juice, orange twist and lime. **31.9**

**VODKA MARTINI.** Dry vermouth, vodka and a lime twist. **32.9**

# COCKTAILS

## COFFEE

**ESPRESSO MARTINI.** Vodka, syrup and espresso. **25.9**

**CARAJILLO.** Licor 43 and espresso. **24.9**

**BITTER ESPRESSO.** Aperol, espresso, pink grapefruit juice, orange slice and tonic. **25.9**

**IRISH COFFEE.** Whiskey, espresso, steamed milk and whipped cream. **16.9**

## MOCKTAILS

**SANTERÍA.** Watermelon, peppermint, lime juice, syrup and soda. **13.9**

**SUNDAY BLOODY SUNDAY.** Berries, peppermint, lime juice, syrup and soda. **19.9**

**TROPICAL ENERGY.** Lulo syrup, lime juice and Red Bull. **25.9**

**VIRGIN MOJITO.** Lulo, lychee, or goldenberry (uchuva), peppermint, lime juice and soda. **13.9**

**VIRGIN MARY.** Clamato, pepper, Tabasco, Worcestershire sauce and lime juice. **20.9**

**GINGERBEER.** Ginger syrup, lime juice and soda. **16.9**

## DRAFT BEER

### Heineken® OR TRES CORDILLERAS

<b>Cañita:</b> Small size beer (250 cc)	<b>12.9</b>
<b>Caña:</b> Medium size beer (330 cc)	<b>17.9</b>
<b>Pinta:</b> Large size beer (500 cc)	<b>23.9</b>

---

## BOTTLED BEER

Tres Cordilleras	<b>16.9</b>
Andina	<b>11.9</b>
Tecate	<b>11.9</b>
Sol	<b>13.9</b>
<b>Heineken®</b>	<b>14.9</b>
<b>Heineken® 0.0</b>	<b>12.9</b>

### **VERDADERA MICHELADA** **28.9**

Olmecca Reposado tequila, Tabasco and michelada beer.

### **REAL MICHELADA** **38.9**

Ojo de Tigre mezcal, michelada beer with tajín.

### **MICHELADA CON TODO** **+4.9**

Clamato, Worcestershire sauce, pepper, Tabasco and lime juice.

## WINES AND SPARKLING WINES

**BT 1/2**

Marqués Rueda Blanco Verdejo	<b>136 85</b>
Riscal Tempranillo	<b>129 80</b>
Riscal Rosé	<b>133</b>
Mina Velha Portugal ( <i>Red, white, and rosé</i> )	<b>125</b>
Piccolo ( <i>Red, white, and rosé</i> ) 187 ml	<b>29</b>
Morandé Reserva	<b>125</b>
Marqués De Riscal Reserva	<b>239</b>
Beronia Crianza	<b>149</b>
Chandon Extra Brut	<b>149</b>
Moet Chandon	<b>670</b>
Baby Chandon 187 ml	<b>44</b>
Veuve Clicquot	<b>699</b>

## COLD BEVERAGES

<b>HATSU</b> Tea and Sodas	<b>6.5</b>
Mr. Tea	<b>6.5</b>
Kombucha	<b>14.9</b>
Lemonade	<b>8.4</b>
Coconut Lemonade	<b>13.9</b>
Lychee Lemonade	<b>14.9</b>
Tonic	<b>6.5</b>
Premium Tonic	<b>12.9</b>
Soda Water	<b>6.5</b>
<b>HATSU</b> Mineral Water	<b>6.5</b>
<b>HATSU</b> Sparkling Water	<b>6.5</b>
House Purified Water 350 ml	<b>5</b>
House Purified Water 750 ml	<b>8</b>
Red Bull	<b>14.9</b>

# HOT BEVERAGES

## COFFEE

Americano	5.5
Latte	6.5
Capuccino	6.5
Espresso	5.5
Double espresso	7
Machiatto	6.5
With baileys	15.9

## TEA / INFUSIONS

Herbal tea	4.5
Tea	4.9
Chai latte	8.9
Golden milk	8.9

---

## PASTRY

Almojabana cake <i>with guava jelly.</i>	13.9
Chocolate cake	13.9
Carrot cake	11.9
Coconut pie <i>with english sauce.</i>	17.9
Lemon pie	13.9
Caramel blondie	10.9

## RESTAURANT

### BURGERS

- One patty burger (single).** 120 g of beef meat, grilled onion, lettuce and tomato, artisan bun and Ovejo chipotle mayo. **19.9**
- Double patty burger (double).** 240 g of beef meat, grilled onion, lettuce and tomato, artisan bun and Ovejo chipotle mayo. **27.9**
- Rockstar burger.** 120 g of beef meat, sweet and crispy onion, roasted tomato and bacon jam, pepper jack cheese, shredded lettuce, artisan bun and Ovejo chipotle mayo with mustard seeds. **27.9**
- Veggie burger.** 120 g of chickpea deep-fried patty, pickled carrot, lettuce, artisan bun, and Ovejo chipotle mayo. **18.9**

### SANDWICHES

- Pastrami.** 120 g of matured seasoned beef, grilled tomato, toasted bread, Ovejo chipotle mayo. **31.9**
- Philly cheesesteak.** 120 g of roast beef, grilled onion, melted pepper jack cheese, garlic mayo and artisan bun. **31.9**
- Roast beef.** 120 g of roast beef, pickles, arugula, garlic mayo and ciabatta bread. **33.9**
- Crispy chicken.** 120 g of breaded chicken breast, pickled carrot, lettuce, artisan bun and garlic mayo. **23.9**
- Spicy crispy chicken.** 120 g of breaded spicy chicken breast, pickled carrot, lettuce, artisan bun and garlic mayo. **25.4**
- Pulled pork.** 120 g of shredded pork meat, BBQ sauce, coleslaw and artisan bun. **31.9**
- Veggie.** Mozzarella di bufala cheese, roasted vegetables (red bell pepper and zucchini) egg plant babaganoush, arugula, garlic mayo and ciabatta bread. **27.9**

### CLASSICS

- Choripan.** Traditional handmade pork sausage, bun and chimichurri sauce (parsley, oregano, olive oil, red pepper flakes and bell pepper) **19.9**
- Chicken wings.** Order them covered in sweet, spicy or BBQ sauce. Also available with sauce on the side. **28.9**
- Chicken tenders - kids menu.** 80 g of chicken breast sticks, breaded, deep fried, served with honey (on the side) and 80 g of fries. **17.9**
- Bratwurst.** Grilled German sausage served with fries and mustard. **26.9**
- BBQ Pork ribs.** 340 g of baked tender pork ribs covered in our homemade BBQ sauce recipe. **37.9**
- Pork rinds.** 300 g of pork rinds deep fried served with lemon wedges on the side. **33.9**

### ADD-ONS. For all our menu

- Pepper jack cheese.** 1 slice. **+2.9**
- Bacon.** 30 g sliced and grilled **+4.9**
- Egg.** Fried, sunny side up. **+2.5**
- Cheddar cheese sauce.** **+6.9**
- Pickles.** For free

### SIDES

- Fries** 150 g **+9.9**  
Freshly cut potatoes.
- Bacon cheddar fries** 150 g **+19.9**  
Fries and bacon chopped in small cubes dressed with cheddar sauce.
- Patatas Bravas** 220 g **+15.9**  
Potato wedges, deep fried, served with garlic mayo and mild hot sauce made from baked tomatoes and red bell pepper.
- Garden salad** 150 g **+6.9**  
Crispy lettuce, cherry tomato, pickled carrots and house dressing on top (vinegar, olive oil, mustard)
- Coleslaw** 120 g **+6.9**  
Purple cabbage, pickled carrots, garlic mayo and fresh coriander.

### MAKE IT A COMBO

- 150 G OF FRIES + TECATE BEER, SODA, WATER BOTTLE OR TEA. **+11.5****

# Ovejo

- BURGERS & FRIES -