



SEASONAL COCKTAIL



Aguanilé

INSPIRED BY THE CLASSIC HALLELUJAH, AGUANILÉ ELEVATES RUM WITH A BLEND THAT CELEBRATES OUR AFRO-CARIBBEAN ROOTS.

SWEET, INTENSE, AND SPIRITUAL, IT MIXES PEDRO MANDINGA BLEND, PLANTATION RUM, ROSSO VERMOUTH, TROPICAL FASSIONOLA, LIME, AND A TOUCH OF OLOROSO SHERRY.

A CHANT, A DRINK, AND A CELEBRATION OF THE SPIRIT OF RUM.

\$40.000

PEDRO MANDINGA EMBODIES LATIN ESSENCE WITH AN OUTSTANDING VARIETY OF **RUMS AND SIGNATURE COCKTAILS** AT OUR CARIBBEAN-SPIRITED RUM BAR, WHERE EVERY LOCAL AND FRESH INGREDIENT IS **FULLY EMBRACED** AND ENJOYED TO THE VIBRANT RHYTHM OF THE BEST SALSA.

WITH EVERY COCKTAIL YOU ENJOY, YOU SUPPORT **THE CAKIKE FOUNDATION**, A SPACE WHERE MUSIC NURTURES TALENT FROM CHILDHOOD. WHO KNOWS... **YOU MIGHT BE HELPING SHAPE THE NEXT SALSA STAR!**

ca*k*ike fundación

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.



COCKTAILS

MOJITO MANDINGA - 13° ABV \$40.000

PEDRO MANDINGA SILVER RUM, PANELA (UNREFINED CANE SUGAR), MINT, LIME AND SODA WATER.

SWEET - CITRUSY - REFRESHING



MAI TAI - 15.5° ABV \$42.000

PEDRO MANDINGA SILVER RUM, PLANTATION RUM, CITRUS LIQUEUR, LULO, LIME, MARAÑÓN (CASHEW), PANELA AND BITTERS.

CITRUSY - SWEET - REFRESHING



CANAL BUCK - 13° ABV \$38.000

PEDRO MANDINGA SPICED RUM, CITRUS MIX, GINGER AND BITTERS.

CITRUSY - BITTER - SPICED



CASCO SPRITZ - 13.6° ABV \$42.000

PEDRO MANDINGA SILVER RUM, APEROL, HOUSE-MADE PASSIONFRUIT SYRUP, SPARKLING WINE AND GULUPA (PURPLE PASSION FRUIT).

SWEET - FRUITY - SMOOTH



PANAMÁ VIEJO - 28° ABV \$40.000

BLEND OF PEDRO MANDINGA AND PLANTATION RUMS, BANANA LIQUEUR AND BITTER ICE.

SWEET - BITTER - STRONG



MERENGÓN - 8.1° ABV \$42.000

COCONUT, LIME, SUGAR, MANGO, BANANA AND PINEAPPLE.

SWEET - FRUITY - SMOOTH



PEDRONI - 20.2° ABV \$40.000

PEDRO MANDINGA SILVER RUM, CAMPARI, BIANCO VERMOUTH AND PINEAPPLE.

BITTER - SWEET - STRONG



PEDRO MULE - 12.3° ABV \$45.000

PEDRO MANDINGA SILVER RUM, GINGER, LIME AND GINGER BEER.

CITRUSY - SPICY - REFRESHING



EL VIEJO Y EL MAR - 14.2° ABV \$45.000

DAIQUIRI WITH PEDRO MANDINGA SILVER RUM, ST. GERMAIN, GRAPEFRUIT, LIME, EGG WHITE AND FLOWERS.

CITRUSY - SWEET - REFRESHING



RUM BAR PUNCH - 13° ABV \$40.000

PEDRO MANDINGA SPICED RUM, FERNET-BRANCA, PANELA, LIME, HIBISCUS AND ROSEMARY.

SWEET - SPICED - REFRESHING



GALEÓN - 22.1° ABV \$46.000

PEDRO MANDINGA SILVER RUM, AMARO LUCANO, TÍO PEPE FINO SHERRY, PINEAPPLE AND GOLDENBERRY.

BITTER - SWEET - CITRUSY



COLO MANDINGA - 14.3° ABV \$39.000

PEDRO MANDINGA SPICED RUM, TÍA MARÍA COFFEE LIQUEUR, ESPRESSO AND PANELA.

SWEET - BITTER - SPICED



RUM

FLIGHTS

PANAMANIAN FLIGHT

PEDRO MANDINGA SILVER RUM **\$80.000**

PEDRO MANDINGA BLEND
ABUELO 7 YEARS
ABUELO 12 YEARS

COLOMBIAN FLIGHT

AMULETO **\$99.000**

MEDELLÍN 12
DICTADORA 12
COLOMA 15

VENEZUELAN FLIGHT

CACIQUE AÑEJO **\$99.000**

CACIQUE 500
DIPLOMÁTICO RESERVA
SANTA TERESA 1796

CARIBBEAN FLIGHT

PLANTATION **\$99.000**

BACARDÍ GRAN RESERVA 8 YEARS
FLOR DE CAÑA 12 YEARS
BOTRÁN 18

PREMIUM FLIGHT

RON DICTADOR 20 **\$320.000**

DIPLOMÁTICO SINGLE VINTAGE
FLOR DE CAÑA 25 YEARS
ZACAPA XO

HOUSE FLIGHT

PEDRO MANDINGA PINEAPPLE RUM **\$70.000**

PEDRO MANDINGA COCONUT RUM
PEDRO MANDINGA SPICED RUM
PEDRO MANDINGA BANANA LIQUEUR



FOOD

CHICKEN EMPANADAS \$21.000
SERVED WITH AJÍ (SPICY SAUCE).

FISH TACOS \$31.000
3 UNITS WITH GRILLED TILAPIA FILLET, MANGO CEVICHE, GUACAMOLE, HOUSE CHIPOTLE SAUCE, CILANTRO, AND LIME WEDGES.

CRIOLLITAS MANDINGA \$19.000
CRISPY CREOLE-STYLE POTATOES SERVED WITH SPICY PAPRIKA MAYO.

CIMARRONES \$34.000
GREEN PLANTAIN TOSTONES SERVED WITH HOGAO AND GUACAMOLE.

CHIPS DE PLÁTANO \$13.000
GREEN PLANTAIN CHIPS SERVED WITH SOUR CREAM.

MANDINGA BURGER \$40.000
200G BEEF PATTY WITH HOUSE SPECIAL RECIEPE, AMERICAN CHEDDAR CHEESE, RED ONION, THOUSAND ISLAND SAUCE, AND STOUT GRAVY. SERVED WITH CASCO-STYLE FRIES AND KETCHUP.

EMPANADAS DE CARNE \$34.000
SERVED WITH AJÍ (SPICY SAUCE).

PICADA PEDRO \$76.000
CHICKEN SKEWERS, CHICKEN AND BEEF EMPANADAS, TEQUEÑOS, AND SWEET PLANTAIN CROQUETTES STUFFED WITH PORK. SERVED WITH LULO AJÍ AND SWEET & SOUR

PLANTAIN CROQUETTES \$27.000
SWEET PLANTAIN CROQUETTES STUFFED WITH PORK SHOULDER MARINATED IN GOLDEN ALE FROM THE PUB AND SLOW-COOKED WITH VEGETABLES. SERVED WITH LULO AJÍ.

PORK BELLY TACOS \$33.000
3 UNITS WITH PORK BELLY, GUACAMOLE, PICO DE GALLO, HOUSE GREEN SAUCE, CILANTRO, AND LIME WEDGES.

CHICKEN SKEWERS \$23.000
180G OF CHICKEN BREAST GLAZED WITH HOUSE BBQ SAUCE.

PEDRO PATACÓN \$49.000
FRIED PLANTAIN ROUNDS TOPPED WITH SHRIMP IN COCONUT SAUCE, SWEET PEPPER, CRISPY BACON, CILANTRO, AND LIME WEDGES.

TEQUEÑOS \$33.000
SERVED WITH SWEET & SOUR PAPRIKA SAUCE.

GRILLED CHEESE \$32.000
SOURDOUGH RYE BREAD WITH DOUBLE CREAM CHEESE, CAQUETÁ D.O. BUTTER, ARTISAN GOUDA-STYLE CHEESE, PARMESAN, AND FONTINA-STYLE CHEESE. SERVED WITH SWEET & SOUR SAUCE.

CUBAN SANDWICH \$38.000
ON CIABATTA BREAD, WITH PORK SHOULDER SOAKED IN ITS OWN JUICES, BUTTER, SWISS CHEESE, DIJON MUSTARD, AND PICKLED PAPAIA AND ONION. SERVED WITH PLANTAIN CHIPS AND GARLIC MAYONNAISE.

CHICKPEA CROQUETTES \$20.000
HOUSE-MADE FALAFEL SERVED OVER HUMMUS WITH SESAME AND PAPRIKA.



RUMS

PANAMÁ	SHOT	BOTTLE
PEDRO MANDINGA SILVER	\$24.000	\$300.000
PEDRO MANDINGA BLEND	\$26.000	\$330.000
RON ABUELO AÑEJO	\$18.000	\$240.000
RON ABUELO 7 YEARS	\$28.000	\$380.000
RON ABUELO 12 YEARS	\$44.000	\$550.000
COLOMBIA	SHOT	BOTTLE
RON CALDAS ESPECIAL 15	\$30.000	\$370.000
RON CALDAS LEÓN DORMIDO	\$65.000	\$920.000
RON COLOMA 15 YEARS	\$42.000	\$519.000
MEDELLÍN 12 YEARS	\$19.000	\$253.000
MEDELLÍN GRAN SOLERA 19	\$37.000	\$420.000
PARCE 8 YEARS	\$40.000	\$519.000
PARCE 12 YEARS	\$50.000	\$630.000
LA HECHICERA	\$47.000	\$570.000
LA HECHICERA BANANO	\$68.000	\$860.000
RON AMULETO	\$17.000	\$280.000
RON DICTADOR 12	\$45.000	\$589.000
RON DICTADOR 20	\$67.000	\$870.000
RON DEFENSOR 18 YEARS	\$55.000	\$720.000
RON DEFENSOR 12 YEARS	\$50.000	\$690.000
CIERVA DORADA 12 YEARS	\$45.000	\$660.000
RON CARBÓN	\$35.000	\$339.000
VENEZUELA	SHOT	BOTTLE
SANTA TERESA 1796	\$45.000	\$550.000
DIPLOMÁTICO PLANAS	\$29.000	\$370.000
DIPLOMÁTICO RESERVA EXCLUSIVA	\$45.000	\$550.000
DIPLOMÁTICO SINGLE VINTAGE	\$130.000	\$1'599.000
DIPLOMÁTICO AMBASSADOR	\$260.000	\$2'930.000
NICARAGUA	SHOT	BOTTLE
FLOR DE CAÑA AÑEJO ORO	\$18.000	\$220.000
FLOR DE CAÑA 7 YEARS	\$20.000	\$250.000
FLOR DE CAÑA 12 YEARS	\$32.000	\$430.000
FLOR DE CAÑA 18 YEARS	\$47.000	\$580.000
FLOR DE CAÑA 25 YEARS	\$169.000	\$2'200.000
GUATEMALA	SHOT	BOTTLE
BOTRÁN 15 SOLERA	\$28.000	\$399.000
BOTRÁN 18 SOLERA	\$35.000	\$480.000
ZACAPA 23 SOLERA	\$49.000	\$599.000
ZACAPA ÁMBAR	\$28.000	\$360.000
ZACAPA XO	\$145.000	\$1'750.000
PUERTO RICO	SHOT	BOTTLE
BACARDÍ AÑEJO	\$18.000	\$184.000
BACARDÍ GRAN RESERVA 8 YEARS	\$24.000	\$299.000
BACARDÍ GRAN RESERVA 10 YEARS	\$38.000	\$499.000
CUBA	SHOT	BOTTLE
HAVANA 3 YEARS	\$18.000	\$220.000
HAVANA CLUB 7 YEARS	\$23.000	\$290.000
HAVANA SELECCIÓN MAESTROS	\$45.000	\$530.000
JAMAICA / BARBADOS	SHOT	BOTTLE
PLANTATION ORIGINAL DARK	\$28.000	\$356.000
DOMINICAN REPUBLIC	SHOT	BOTTLE
BARCELÓ IMPERIAL	\$38.000	\$450.000
UNITED STATES	SHOT	BOTTLE
SAILOR JERRY	\$22.000	\$250.000

OTHER BEVERAGES

ZERO-PROOF DRINKS	
SEASONAL MOCKTAIL	\$25.000
SMOOTHIE MANGO, BANANA, PINEAPPLE, COCONUT.	\$22.000
LULADA VIRGIN LULO, CITRUS MIX, CASHEW FRUIT.	\$22.000
BEER O.O ABV	\$30.000
AMERICANO	\$7.000
ESPRESSO	\$7.000
COLD BREW COLO	\$10.000
REGULAR WATER	\$7.000
WATER perrier	\$25.000
TONIC	\$15.000
COCA-COLA ORIGINAL OR ZERO 269 ML	\$8.000
GINGER ALE	\$8.000
GINGER BEER	\$15.000
RED BULL	\$20.000

BEER **Pola del Pub**

RUBIA ORIGINAL	\$19.000
AMERICAN PALE ALE	\$19.000
COFFEE MILK STOUT	\$20.000
INDIA PALE ALE	\$20.000

APERITIFS / DIGESTIFS

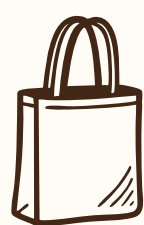
SHOT

CAMPARI	\$20.000
FERNET BRANCA	\$26.000
AMARULA LIQUEUR	\$20.000
AMARO LUCANO	\$29.000
LICOR 43	\$20.000
TÍO PEPE FINO SHERRY	\$24.000
VERMOUTH ROSSO	\$20.000
COINTREAU	\$29.000
AMARETTO DISARONNO	\$23.000
ST. GERMAIN	\$32.000
TÍA MARÍA	\$20.000

TAKE OUT

PEDRO MANDINGA SILVER BOTTLE 750 ML	\$165.000
PEDRO MANDINGA BLEND BOTTLE 750 ML	\$195.000

SOUVENIRS | SUBJECT TO AVAILABILITY



TOTE BAGS



PINS



CAPS

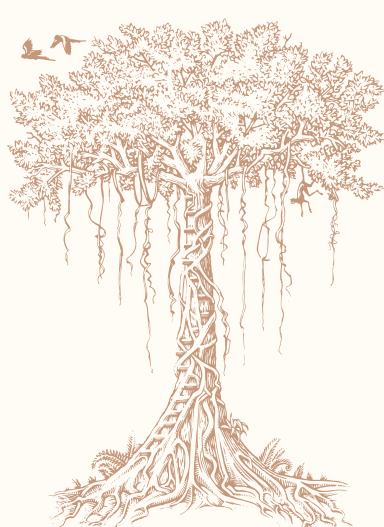


HOODIES



📍 **PEDROMANDINGABOG**

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*ALL OUR PRICES ARE ESTABLISHED
IN COLOMBIAN PESOS

TIP NOTICE: CONSUMERS ARE INFORMED THAT THIS BUSINESS ESTABLISHMENT SUGGESTS A TIP CORRESPONDING TO 10% OF THE BILL AMOUNT, WHICH CAN BE ACCEPTED, REJECTED, OR MODIFIED BY YOU, ACCORDING TO YOUR ASSESSMENT OF THE SERVICE PROVIDED. WHEN REQUESTING THE BILL, INFORM THE ATTENDANT WHETHER YOU WANT THIS AMOUNT TO BE INCLUDED IN THE INVOICE OR SPECIFY THE TIP AMOUNT YOU WISH TO GIVE.

IN THIS BUSINESS ESTABLISHMENT, FUNDS COLLECTED AS TIPS ARE EXCLUSIVELY ALLOCATED TO RECOGNIZING THE WORK OF THE PERSONNEL INVOLVED IN THE SERVICE CHAIN.

IF YOU ENCOUNTER ANY ISSUES WITH THE TIPPING CHARGE, PLEASE CONTACT THE CONSUMER HELP LINE OF THE SUPERINTENDENCE OF INDUSTRY AND COMMERCE AT (601) 592 0400 IN BOGOTÁ OR FOR THE REST OF THE COUNTRY, THE TOLL-FREE NATIONAL LINE: 01 8000 910165, TO LODGE YOUR COMPLAINT. YOU CAN ALSO FILE IT VIA EMAIL AT CONTACTENOS@SIC.GOV.CO, MENTIONING IN THE SUBJECT OR BODY OF THE EMAIL - TIP CHARGE COMPLAINT.