



LA
ANTICU
CHERIA

Everything
reborn
with Fire

Everything Reborn with Fire



Digital Menu

We unite Peru's popular gastronomy with Colombia's native flavors, highlighting our pantry and the local products of our countryside and the coasts of our region to commemorate a dish that invites us to share extraordinary flavors.

At La Anticuchería, you will find fresh and modern cuisine where we pay tribute to fire as the main element of our stoves. We use the traditional anticucho as inspiration to develop a kitchen that respects its origins but also understands that our culture is the result of the cultural union of the Andes, which allows us to evolve and fuse our cuisines.

Discover dishes that are felt with the soul in the heat of our embers.

Convenciones

- ★ Recommended
- 🐔 Traditional Peruvian
- 🌿 Vegetarian
- 🔥 Mild Spicy
- 🔥🔥 Medium Spicy
- 🔥🔥🔥 High Spicy

Ask about our selection of house chili sauces.



- Jalapeño chili - Cocaleño 🔥
- Yellow chili and Uchuva - Uchuvillo 🔥🔥
- Spicy Blackberry chili - Rosita 🔥🔥🔥



Products by Doña Rosita.
An entrepreneurial woman and community leader who provides us with fresh products from the fields.

Through our work, we support 40 female heads of household located in Sotaquirá-Boyacá, who bring fresh and natural products to your table.
We support the Colombian countryside and local products.



*Order your dish with extra spice
We'll take care of it!*

Seasonal Specials

March



Cóctel, Sumaq Warmi / \$32.000

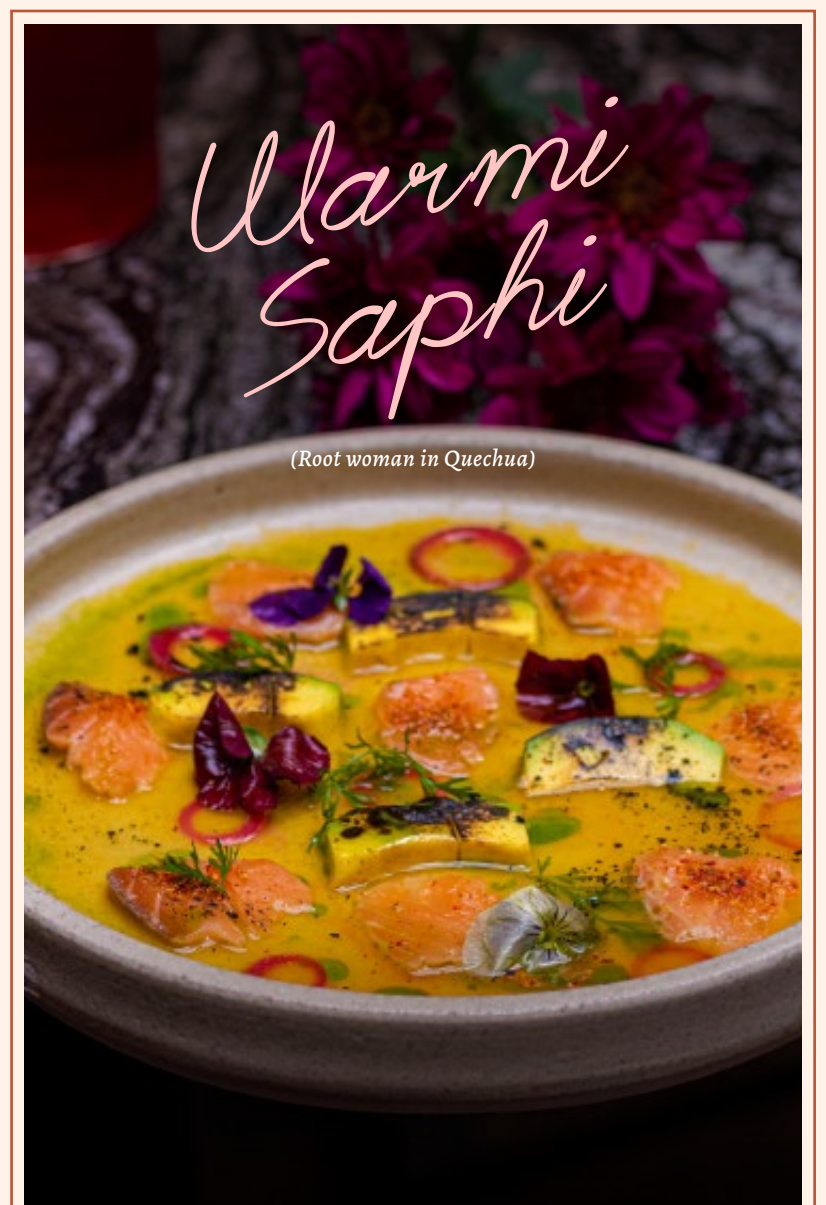
Pisco Tabernero, hibiscus syrup, lime juice, Ginger Schweppes and garnished with a fresh wafer.

Tiradito, Warmi saphi/ \$38.000

Fresh salmon in gulupa reduction and leche de tigre with avocado and ocañera onion.

Ularimi

(Woman in Quechua)



Anticuchos

Over charcoal, slow-roasted, with a Peruvian heart and Creole soul.

Of Peruvian origin, the anticucho dates back to pre-Hispanic times, born from the fusion of Andean and African traditions. It is a type of skewer or pincho prepared with pieces of marinated meat and grilled to perfection.

**All our individual Anticuchos are served with a second Jospier-grilled vegetable anticucho, chimichurri and yellow chili (ají amarillo).*



Garden ^{x1} 🌿 / \$15.000



Chorizo ^{x1} / \$15.000



Chicken heart ^{x1} 🔥 / \$15.000



Jospier chicken ^{x1} / \$15.000



Pork belly ^{x1} 🔥 / \$15.000



Beef heart ^{x1} 🌟🐮🔥 / \$15.000



Tenderloin ^{x1} / \$17.000



Jospier shrimp ^{x1} / \$20.000



Anticucho Platter / \$150.000

An ideal platter for sharing with a selection of our most representative anticuchos: garden, chorizo, chicken heart, Jospier chicken, pork belly, beef heart, tenderloin and shrimp. Accompanied by a mini classic ceviche, spring rolls and ají de gallina empanadas.



Cebiches ^(with B) and Tiraditos

All our ceviches and tiraditos include house tiger's milk.

Corvina Tiradito ✨🔥 / \$36.000

Fresh corvina in yellow chili tiger's milk with blackberry chalaquita, sweet potato and avocado.

Octopus Tiradito / \$42.000

Octopus in ceviche style sauce and olive alioli, blackberry chalaquita, avocado and crispy quinoa.

Salmon Tiradito / \$38.000

Fresh salmon in gulupa reduction and tiger's milk with avocado and ocañera onion.

Pork Belly and Coastal Sour Cream Ceviche / \$38.000

Crispy pork belly in tiger's milk with coastal sour cream and coastal cheese.

Creole Ceviche 🔥 / \$55.000

Fresh corvina in classic tiger's milk with ceviche style cream, served with sweet potato, cancha corn, choclo, avocado and European lettuce. Includes additional tiger's milk.

Yellow Chili Ceviche / \$55.000

Fresh corvina in yellow chili tiger's milk accompanied by onion, cilantro, sweet potato, cancha corn and avocado.

Mixed Rocoto Ceviche 🔥🔥🔥 / \$55.000

Combination of corvina, octopus and shrimp in rocoto chili tiger's milk, avocado, choclo, cassava and European lettuce.

Warm Pacific Ceviche / \$50.000

Josper-grilled corvina with yellow chili, limo chili and tiger's milk with a smoky touch.

Two Textures Ceviche / \$62.000

Fresh corvina and breaded shrimp in rocoto chili tiger's milk, cancha corn and sweet chili.



Appetizers

Ají de Gallina Empanadas^{x3} ✨ / \$18.000

Stuffed with shredded chicken in a creamy yellow chili sauce with a touch of black sesame seeds.

Beef Stew Empanadas^{x3} / \$24.000

Stuffed with beef stew with a creamy touch and black sesame seeds.

Pork Chorizo Tacos^{x2} / \$30.000

In a plantain tortilla with pork belly chorizo, roasted tomatoes, mozzarella cheese, chimichurri and mandarin lime.

Breaded Shrimp Tacos^{x2} / \$42.000

In a plantain tortilla with crispy shrimp, tonkatsu sauce, avocado, mozzarella cheese and mandarin lime.

Lomo Saltado Spring Rolls^{x4} / \$30.000

Crispy rolls stuffed with sautéed beef tenderloin with yellow bell pepper and tomato. Accompanied by a creamy peanut sauce and rocoto chili with lime.

Tuna Carpaccio / \$44.000

Thin slices of tuna marinated in rocoto chili, honey and citrus with avocado, ocañera onion and cancha corn.

Tuna Tataki / \$45.000

Seared tuna accompanied by creamy sweet potato, wakame, nori, black sesame seeds and crunchy peanuts with a citrus touch.

Special Jalea / \$79.000

Selection of crispy seafood with octopus, squid, shrimp and catch of the day accompanied by cassava and creole potato with ceviche style sauce and yellow chili alioli, finished with lime and fresh cilantro.

Spicy Shrimp \$45.000

Crispy breaded shrimp tossed in a spicy rocoto chili sauce accompanied by Tommy mango, fresh pineapple and European lettuce.

Beef and Bacon Milhoja 🔥 / \$39.000

Layers of beef and bacon with ceviche style sauce, country cream, fresh watermelon, mozzarella cheese and provenzal.

Ají de Gallina Causa / \$38.000

Potato causa, creamy yellow chili sauce with shredded chicken, avocado, quail egg, rocoto chalaquita, olives and black sesame seeds.

Tuna Limeña Causa 🔥 / \$38.000

Potato causa base with tuna in ceviche style sauce, red onion, tomato, cilantro, avocado and black sesame seeds.

Chicken Limeña Causa / \$33.000

Potato causa base with shredded chicken, avocado, quail egg, blackberry chalaquita and a touch of togarashi.

Josper-grilled Shrimp Causa / \$33.000

Potato causa base with Josper-grilled shrimp, avocado, cherry tomato, olive alioli and quail egg.

Breaded Squid Causa / \$33.000

Potato causa base with crispy squid, avocado, yellow chili alioli, red onion, tomato and cilantro.

Causa Sampler / \$46.000

Selection of three half-portion causas: Josper-grilled shrimp, chicken limeña and breaded squid, accompanied by avocado.

Roasted Cauliflower 🌿 / \$28.000

Accompanied by creamy sweet potato, coastal cheese, cherry tomato, provenzal, sunflower seeds and sliced almonds.

Creole Soup / \$18.000

Comforting chicken broth with yellow chili, peas, corn and potato with a touch of lime and achiote.





Fire and Pan

Pork Belly Sandwich / \$35.000

In figazza bread with crispy pork belly, yellow chili alioli, pickled onion, sweet potato and creole potato.

Chicken Sandwich / \$35.000

In figazza bread with shredded chicken, ceviche style sauce, yellow chili alioli, avocado and creole potato.

Beef Tenderloin Sandwich / \$35.000

In figazza bread with grilled beef tenderloin, rocoto chili, pickled onion, tomato, red onion, yellow chili alioli, fried egg and creole potato.

Fried Chicken & Tonkatsu Noodles / \$42.000

Marinated fried chicken over Peruvian noodles in tonkatsu sauce with chives and cherry tomato.

Wok-Seared Crispy Pork Belly Noodles / \$54.000

Crispy pork belly and Peruvian noodles stir-fried wok-style with tomato, onion and chives.

Stir-fried Beef Tenderloin Noodles / \$73.000

Stir-fried beef tenderloin with tomato and onion served over Peruvian noodles in huancaína sauce and yellow chili with cilantro.

Garden Vegetarian Chaufa 🌿 / \$32.000

Wok-fried chaufa rice with portobello, bell peppers, red onion, baby corn, cabbage, oriental vegetables and blackberry chalaquita.

Pork & Mango Chaufa 🌟 / \$52.000

Pork belly and wok-fried chaufa rice with Tommy mango, bell peppers, onion, cabbage and oriental vegetables.

Chicken Milanesa Chaufa 🔥 / \$42.000

Crispy chicken milanesa over chaufa rice stir-fried with wok vegetables, tonkatsu sauce, chives and a touch of tempura.

Pork, King Prawn & Roasted Pineapple Chaufa 🌟 / \$54.000

Pork shoulder, king prawns and roasted pineapple with wok-fried chaufa rice, vegetables, sweet chili and chives.

Chicken Heart Chaufa / \$34.000

Wok-fried chicken hearts with chaufa rice, egg, peas, bell peppers, onion and oriental vegetables.



Peruvian Specials

Traditional Stir-fried Beef Tenderloin 🍖 / \$70.000

Clásico peruano con lomo, tomate y cebolla salteados. Acompañado de arroz blanco, papa criolla y choclo, terminado con cilantro y ajonjolí.

Traditional Stir-fried Chicken / \$42.000

Chicken cuts with stir-fried tomato and onion Peruvian style. Accompanied by white rice, creole potato and choclo with a touch of sesame seeds.

Aji de Gallina 🍗🔥 / \$43.000

Shredded chicken in a creamy yellow chili sauce accompanied by white rice, choclo, avocado, egg, rocoto and olive chalaquita.

Northern Style Sudado / \$62.000

Red mojarra poached in yellow chili with tomato, red onion and cassava with a touch of fresh lime.

Charcoal-Grilled Chicken with Pollería Chili 🔥 / \$76.000

Half charcoal-grilled chicken with anticuchera and huancaína sauce. Accompanied by potato causa and a fresh salad of tomato, red onion and baby carrots.

Pork Shoulder Tacu Tacu / \$54.000

Traditional mix of rice and beans with grilled pork shoulder, yellow chili, tomato, onion, egg and a citrus touch with crispy tempura.

Seafood Tacu Tacu "Alo Macho" / \$68.000

Rice and beans accompanied by seafood (shrimp, squid and clams) in a yellow chili sauce, tomato, onion, lime and achiote.

Meats

Smoked Pork Shoulder ^(500g) / \$75.000

Smoked pork shoulder with crispy onion and chives. Served with Nikkei sauce, yellow anticuchera sauce and huancaína potatoes.

Cheese-Stuffed Beef Tenderloin ^(200g) / \$92.000

Beef tenderloin stuffed with melted cheese with house Peruvian sauce and chives. Accompanied by huancaína potatoes.

Imported New York Strip / \$150.000

Grilled New York cut served with huancaína potatoes.

Sides

- White rice with sesame seeds, choclo and cilantro / \$12.000
- Chaufa rice with vegetables / \$12.000
- Dried fruit and wild berry salad / \$12.000
- Potatoes with huancaína sauce / \$12.000
- Bogotana corn with ceviche style sauce / \$12.000
- Roasted sweet plantain au gratin with cheese mix / \$12.000
- Tacu Tacu / \$12.000



Anticuchero Desserts

Mango Sticky Rice / \$18.000

Sweet sticky rice with mango pulp, fresh mango and condensed milk ice cream.

Anticuchera Four milks / \$22.000

Sponge cake soaked in four milks with fresh strawberry, arequipe (milk caramel), whipped cream and candied coriander.

Anticuchero Suspiro / \$22.000

Arequipe (milk caramel) cream spiced with cinnamon and star anise, topped with meringue and a citrus touch of tangelo orange.

Lemon and Ducales Semifreddo / \$22.000

Cold and creamy lemon dessert with Ducales crackers, arequipe and a touch of Milo.

Chocolate Cake / \$27.000

Chocolate and coffee cake with arequipe cream, condensed milk ice cream and a crispy cookie.



Kids' Menu

Kids' Stir-fried Beef Tenderloin / \$40.000

Stir-fried beef tenderloin with creole potato and tonkatsu sauce. Accompanied by rice or pasta. Includes a scoop of ice cream.

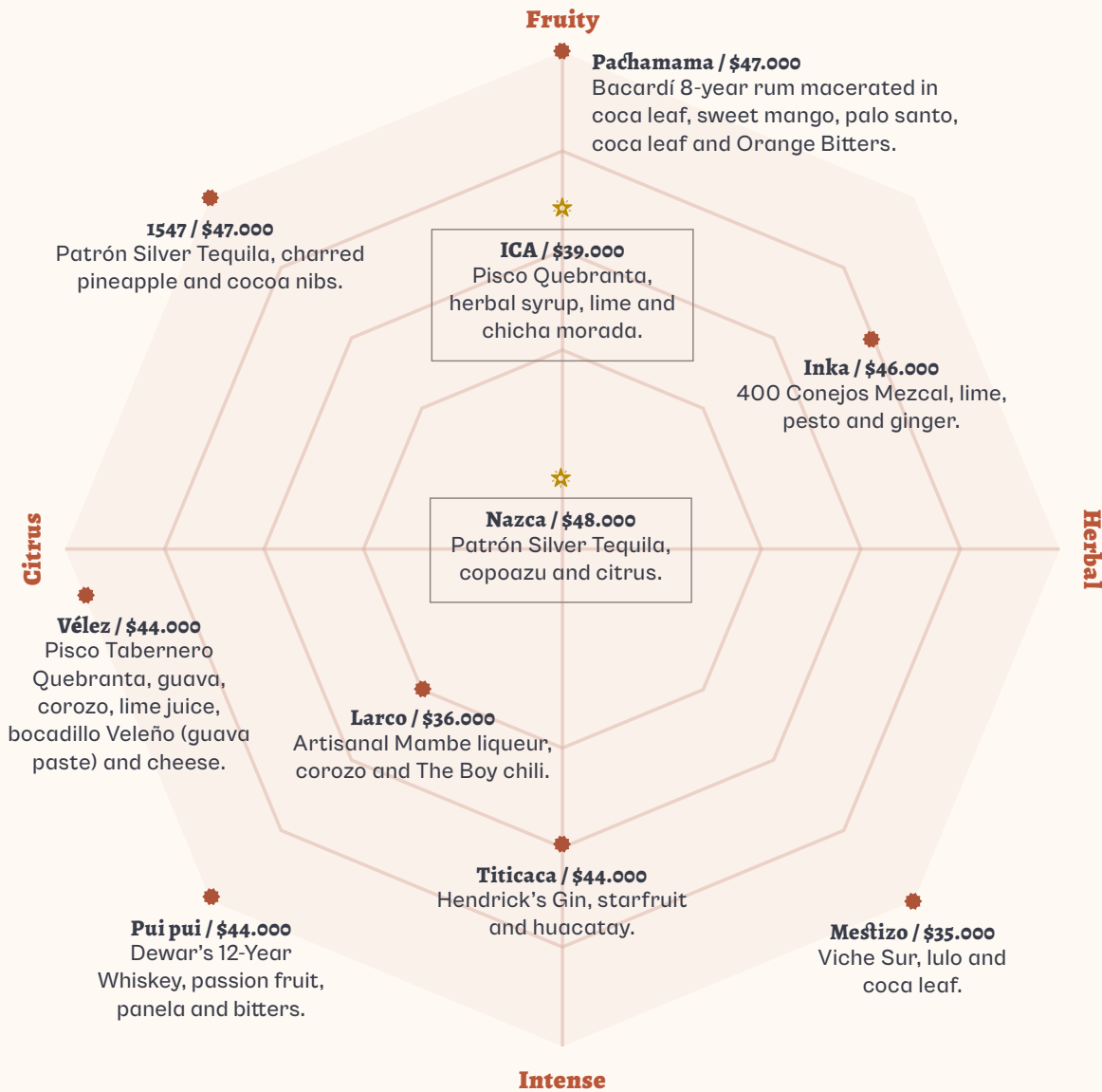
Kids' Stir-fried Chicken / \$40.000

Stir-fried chicken breast with creole potato and tonkatsu sauce. Accompanied by rice or pasta. Includes a scoop of ice cream.



Cocktails

Signature



LA GUARERÍA & MAMBE

Colombian tonic / \$32.000
La Guarería Thyme and coca leaf, coca leaf syrup and rose water.

Manglar / \$34.000
La Guarería Thyme and coca leaf, matcha tea, coca leaf, citrus and angostura.

Escarlata / \$34.000
Blackberry liqueur, blueberries, herb foam, citrus and Cinzano to Spritz.

Trópico anana / \$34.000
La Guarería Guaracuyá, charred pineapple and grapefruit.

Dorado / \$34.000
La Guarería Guarucha, goldenberry (uchuva), sweet chili and soda.

Classics

Palomas / \$46.000
Tequila 1800 Silver

Gintonic / \$44.000
Bombay Gin

Penicillin / \$43.000
Jack Daniels N° 7

Margaritas / \$47.000
Tequila Patrón Silver

Mojitos / \$36.000
Bacardí Carta Blanca

Carajillo / \$36.000
Licor 43

Aperol Spritz / \$28.000

St-Germain Spritz / \$42.000

Choose with:

- Passion fruit • Lulo
- Goldenberry (Uchuva)
- Corozo • Papayuela
- Tamarind • Pineapple

Mocktails



/ \$23.000

• Passion fruit, coconut and Mil 976 Toronja Sparkling.

• Watermelon, corozo and Mil 976 Toronja Sparkling.

• Charred pineapple, citrus and Mil 976 Toronja Sparkling.

Sour

Classic / \$42.000
Pisco Tabernero Quebranta, lime juice, syrup, egg white and angostura.

Anti / \$44.000
Pisco Tabernero Quebranta, chicha morada, coca leaf syrup, lime juice, egg white and angostura.

Inti Raymi / \$44.000
Pisco Tabernero Quebranta macerated in passion fruit, agave honey, egg white, lime and angostura.

Pacífico sour \$39.000
Viche Sur, herbal syrup, lime juice, egg white and angostura.

Catedral (5 oz) \$65.000
Pisco Tabernero Quebranta infused with Colombian fruits, herbal syrup, lime juice, egg white and angostura. *Perfect for sharing.*

Chilcanos

Classic / \$40.000
Pisco Tabernero Quebranta, lime, Ginger Ale and angostura.

De la tierra / \$43.000
Pisco Tabernero Quebranta, ginger (kion), chicha morada, Ginger Ale and angostura.

Chichalcano / \$33.000
Artisanal Mambe liqueur, coca leaf syrup, lime juice, baby corn, Ginger Ale and angostura.

Verano / \$42.000
Pisco Tabernero Quebranta, watermelon, lime juice, Ginger Ale and angostura.

Aura andina / \$42.000
Pisco Tabernero Quebranta, goldenberry (aguaymanto), sweet chili, Ginger Ale and angostura.

Veleño / \$40.000
Pisco Tabernero Quebranta, guava syrup, lime juice and Ginger Ale.

Refreshments *(With alcohol)*

Beers

Club Colombia – DORADA / \$16.000

Club Colombia – TRIGO / \$16.000

STELLA * ARTOIS / \$17.000

Corona / \$17.000 Corona Cero / \$16.000

Michelob **U**LTRA / \$15.000

Cuzqueña Dorada / \$19.000

Refajo

Refajo Inka / \$23.000

Club Colombia Trigo, Inca Kola and chicha morada.

Refreshments *(Non-alcoholic)*

Lemonades, Juices and Sodas

- Chicha morada / \$20.000
- Coconut and condensed milk lemonade / \$17.000
- Passion fruit and mango juice / \$18.000
- Passion fruit and coca leaf soda / \$14.000
- Lychee soda / \$17.000
- Lulo soda / \$14.000
- Tamarind soda / \$14.000
- Corozo soda / \$14.000
- Blueberry soda / \$14.000

Other Beverages

Coca-Cola / Zero / \$10.000

Schweppes Soda / \$10.000

Schweppes Ginger Ale / \$10.000

Inca Kola^{500 ml} / \$19.000

Manantial Water (Still or Sparkling) / \$10.000

Aqua Panna – Pellegrino^{500 ml} / \$17.000

Hot Drinks

Coffee

Americano / \$8.000

Espresso / \$8.000

Latte / \$9.000

Capuchino / \$9.000

Tea

Golden Chai / \$7.000

Matcha / \$7.000

Colombian Mate / \$6.000

Herbal Infusions / \$5.000



Beverages

Wines

Whites

	Bottle
Danzante (Pinot Grigio, Italy)	\$275.000
Ramón Bilbao (Verdejo, Spain)	\$180.000
Enate (Gewurztraminer, Spain)	\$271.000
Mar De Frades (Albariño, Spain)	\$313.000
Casas Del Bosque (Chardonnay, Chile)	\$180.000
Casa Silva Cool Coast (Sauvignon Blanc, Chile)	\$229.000
Mouton Cadet (Sauvignon Blanc, France)	\$327.000
Louis Latour (Chardonnay, France)	\$587.000
Vinho Verde Aveleda Alvarinho (Blend, Portugal)	\$201.000

Rosés

	Bottle
Ramón Bilbao Rosado (Tempranillo, Spain)	\$180.000
Tais Rosado (Pinot Noir, Chile)	\$203.000

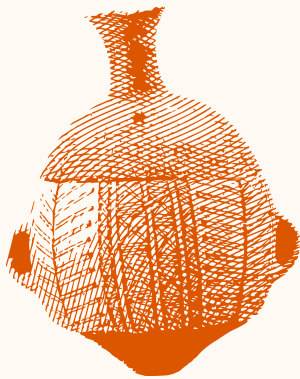
Sparkling

	Bottle
Chandon Brut, (Argentina)	\$184.000
Zonin Prosecco DOC, (Italy)	\$222.000
Veuve Cliquot, (France)	\$1.000.000

Reds

	Bottle
Hito Tinto (Tempranillo, Spain)	\$243.000
Marques De Murrieta (Tempranillo, Spain)	\$417.000
Ramón Bilbao Organico (Tempranillo, Spain)	\$180.000
Casa Silva Lingues (Cabernet Sauvignon, Chile)	\$226.000
Casas Del Bosque (Pinot Noir, Chile)	\$289.000
Triple C (Blend, Chile)	\$629.000
Marques (Merlot, Chile)	\$280.000
Vik A (Carmenere, Chile)	\$411.000
Finca Las Moras (Malbec, Argentina)	\$150.000
Salentein Reserva (Malbec, Argentina)	\$355.000
Septima (Malbec, Argentina)	\$180.000
Catena "San Carlos" (Cabernet Franc, Argentina)	\$197.000
Terrazas (Cabernet, Argentina)	\$238.000
Robert Mondavi Woodbridge (Merlot, USA)	\$180.000
Mouton Cadet Saint Emilion (Blend, France)	\$365.000
Poggio Badiola (Blend, Italy)	\$247.000

*Optional: Create your own Sangria with our wine selection. + \$20.000



Liquors

Whisky y Bourbon

	Bottle	Shot
Buchanan's 12	\$390.000	\$39.000
Dewar's 12	\$350.000	\$36.000
Old Parr 12	\$300.000	\$34.000
Macallan 12 Double Cask	\$963.000	\$83.000
Jack Daniels N° 7	\$249.000	\$30.000
Jack Daniels Single Barrel	\$547.000	\$67.000
Bulleit Bourbon	\$347.000	\$40.000

Tequila & Mezcal

	Bottle	Shot
Don Julio 70	\$790.000	\$90.000
Don Julio Añejo	\$556.000	\$64.000
Don Julio Reposado	\$566.000	\$64.000
Don Julio Blanco	\$455.000	\$52.000
Tequila Santanera	\$877.000	\$88.000
Mezcal 400 Conejos	\$478.000	\$55.000
Mezcal Unión Joven	\$331.000	\$41.000

Gin & Vodka

	Bottle	Shot
Hendricks Gin	\$493.000	\$56.000
Bombay Shapphire Gin	\$288.000	\$35.000
Vodka Ketel One	\$363.000	\$42.000
Vodka Grey Goose	\$466.000	\$57.000

Rum

	Bottle	Shot
Zacapa Ámbar	\$278.000	\$32.000
Quimbaya Artesanal	\$540.000	\$54.000

Piscos

	Bottle	Shot
Tabernero	\$220.000	\$29.000

Other Spirits

	Shot
Baileys	\$19.000
Licor 43	\$32.000
Disaronno	\$31.000
Campari	\$24.000
Cointreau	\$32.000
Limoncello Villa Massa	\$34.000
Café 8 Tía María	\$22.000
Desquite Artesanal	\$18.000

House Spirits

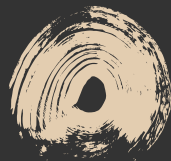
	Bottle	Shot
Artisanal Mambe Liqueur	\$120.000	\$12.000
La Guarería - Tomillo Coca	\$200.000	\$21.000
La Guarería - Guarozo	\$230.000	\$22.000
La Guarería - Guarango	\$150.000	\$15.000
Goldenberry (Uchuva) Liqueur	\$165.000	\$16.000

LA ANTICUCHERÍA INVITES YOU TO ENJOY RESPONSIBLY. EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO HEALTH. THE SALE OF ALCOHOLIC BEVERAGES TO MINORS AND PREGNANT WOMEN IS STRICTLY PROHIBITED. BREATHE EASY, LA ANTICUCHERÍA IS A SMOKE-FREE ENVIRONMENT.


1. Prices are listed in Colombian Pesos (COP). **2.** Weights are measured before cooking. **3. Allergy Information:** If you have any food restrictions or allergies, please inform our service team and we will do our best to accommodate your request. Some ingredients used may not be listed in the dish descriptions. **4.** Please inform us when requesting the bill if you require an electronic invoice. **5.** A voluntary tip of 10% of the bill is suggested for the service staff, which the customer may accept, reject or modify based on their evaluation of the service. The tip amount must be agreed upon before the invoice is issued. For any issues regarding the collection of tips, you may contact the Superintendence of Industry and Commerce (SIC) citizen service line: (601) 592 0400 in Bogotá, the national toll-free line: 018000 910165, or email: contactenos@sic.gov.co.

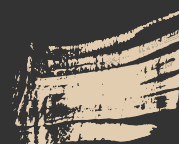
THIS MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE. THE DEVELOPMENT OF THIS MENU IS PROTECTED BY INTELLECTUAL PROPERTY LAWS. IMAGES INCLUDED IN THIS MENU ARE FOR ILLUSTRATIVE PURPOSES ONLY; DISH PRESENTATION MAY VARY.

Visit us and discover our restaurants at: www.TheBoyEnterprises.com / February 2026. Designed by: **The Boy Agency**




TIERRA 


+57 3223622726
Calle 66 #4A-31
Chapinero - Bogotá
 @tierrarestaurante



TIERRA 
Cartagena

+57 3104798289
Calle del Santísimo #C38 8-07,
Ciudad Amurallada - Cartagena
 @tierrarestaurantectg




Contacto: +57 3118850495
Calle 68 #6-96
Chapinero - Bogotá
 @rocapanyhelado



CC. Parque La Colina.
2 Piso "Local"
Suba - Bogotá



Contacto +57 3112230952
Carrera 4a #66-78
Chapinero- Bogotá
 @lanticucheria



¡Diversidad y sabor Caribe!
Contacto: +57 3226512123
C.C. La Serrezuela,
Tentadero Local 1920
Cartagena
 @coralitobowlscyceviches