

MENÚ

Óraná
COCINA FUSIÓN

Carrera 6 # 3 - 33

Zipaquirá

Tel. 3204881091

óraná

COCINA FUSIÓN

“We didnt create dishes. We create preparations
to create many dishes.”

Ferran Adrià

APPETIZERS



PULPO GRANÁ

Chargrilled octopus with green mojo over fresh cheese and rice arepa. \$ 42.000

MEJILLONES PROVENZAL: Black mussels cooked in white wine, with a little touch of basil, with fries. \$ 38.000

BURRATA ANDINA: Fresh buffalo burrata bathed in charcoal smoked cape gooseberry sauce. \$ 30.000

ARANCCINIS DE QUESO PAIPA: Risotto and Paipa cheese croquettes, with alioli and brava spicy sauce *5. \$ 24.000

TORTILLA CANDELA: Potatoes tortilla traditional recipe, with pickled of jalapeños and bell peppers. \$ 25.000

CAMOTE Y MIEL DE AÇAÍ: Mashed sweet potatoes with chargrilled sobrasada sausage, goat cheese and açai honey.
\$ 26.000

PATATAS BRAVAS: Classic “patatas bravas” recipe with alioli and brava spicy homemade sauce **\$ 25.000**

EMPANADILLAS DE LA REGIÓN: Puff pastry pie stuffed with Paipa fresh cheese and spinach, bathed in açai honey *3. **\$ 28.000**

CHORIZO DEL MAR: : 7 bites of tuna sausage made by our chef, over chips and alioli.
\$ 21.000

TOSTADAS DE SALMÓN:Homemade smoked salmon with avocado slices over crunchy dough and cream cheese *2. **\$ 34.000**