

MENÚ

Óraná
COCINA FUSIÓN

Carrera 6 # 3 - 33

Zipaquirá

Tel. 3204881091

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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**



SOUPS

CREMA DE COLIFLOR Y TRUFA: Creamy soup made of wild cauliflower poached in homemade butter, with truffle and mushroom.
\$ 26.000

SOPA DEL HUERTO: Aromatic rib broth with seasons vegetables and potatoes dice.
\$ 24.000

SOPA BULLABESA DE MARISCOS: Made of bisque with white fish and seafood.
\$ 42.000



MAIN COURSES

RAVIOLI DE RABO DE TORO: Ravioli stuffed with bull tail stew, bathed in Roquefort and fresh “cuajada” cheese. \$ 36.000

OSSOBUCO DEL ZIPA: Osso buco stew in red wine, with lemon and parsley sauce.
\$ 76.000

2 PAX

PORCHETA: Baked pork belly marinated in fine herbs. \$ 48.000

POLLO AL MOJO ROJO: Farmed raise chicken marinated with bell pepper and cumin, vacuum cooked for 3 hours, and finished in our charcoal oven. \$ 36.000

ARROZ MAR Y MONTAÑA: Bomba rice, cooked in seafood broth, with crispy bacon and seafood. \$ 88.000

2 PAX

RISSOTTO DE SETAS: Traditional risotto recipe, finished in porcini broth and crispy mushrooms \$ 52.000

FIDEUA DE LA CASA: Small fideuá noodles, cooked in seafood and white fish broth.

\$ 85.000

2 PAX

STOFADO DE RES: 24 hours slow cooked beef stew with red wine, mushrooms and crispy bacon.

\$ 64.000

2 PAX

SALMÓN A LA PUTTANESCA: Grilled fresh salmon in Mediterranean sauce.

\$ 58.000

HAMBURGUESA GRANÁ: Grilled beef burger, with Brie cheese and caramelized onions in homemade bread.**\$ 32.000**

PARGO ROJO DE LA MINA: Fresh catch of red snapper, cooked in our special charcoal oven with region salts crust.

\$ 176.000

3 PAX



BEEF STEAKS

NEW YORK STEAK: 300g. of chargrilled juicy boneless steak, slightly marbled, with marjoram chimichurri. \$ 49.500

RIBE EYE DEL ZAQUE: 300g. of chargrilled juicy soft and irresistible steak, slightly marbled, with marjoram chimichurri. \$ 55.900

PICANHA MUISCA: : 300g. of top sirloin with one side of grease which produce rich flavor, soft and juicy, with marjoram chimichurri.. \$ 45.900

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SALADS

ENSALADA PORTUGAL: With peeled cherry tomatoes, pickled green bell pepper, carrots sticks, poached egg, red onion, black olives, parsley, radish, Tudela lettuce buds and olive oil. \$ 32.000

ENSALADA DE ATÚN: Traditional French salad made of charcoal sealed tuna, quail egg, potatoes, cherry tomatoes, string beans, green olives, capers, parsley, alioli, radish and olive oil. \$ 38.000

ENSALADA DE AGUACATE Y PALMITO: Lettuce mix, avocado, pickled red onion, orange supreme, grilled palmito and European cucumber. \$ 35.000

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SIDES



Yellow mashed potatoes.

\$24.000

Salt crust potatoes with red and green mojo.

\$18.000

Grilled zucchini with romesco sauce.

\$ 25.000

**Tomatoes salad with marjoram pesto, capers
and onion rings.**

\$ 26.000

Garden salad with Dijon vinaigrette.

\$ 23.000

Potato mille-feuille.

\$ 23.000

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DESSERTS

CREMA CATALANA: Typical recipe from Catalonia cuisine, made of milk topped with a layer of hardened caramelized sugar.

\$22.000

FLAN DE CARAMELO: Dessert of French origin, milk and egg based, and baked over caramel sauce layer.

\$21.000

BAKLAVA DE TORTA DE PLÁTANO: Turkish dessert made of phyllo dough, stuffed with creamy mashed banana cake.

\$24.000

SANDWICH DE VAINILLA Y CHURROS: Profiterole made of churros with ice cream and chocolate ganache.

\$25.000

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