



A place that pays tribute to
COLOMBIAN FRUITS

ALL DAY

Poached Egg, With Potato Hash And Corn Hollandais \$35.000

A crispy potato hash topped with guacamole, poached egg and a creamy corn hollandaise.

Thick Greek Yogurt & Home \$35.000

Thick Greek yogurt with homemade granola & seasonal fruit jam, seasonal fruit and a dusting of antioxidant rich pink dragonfruit.

Seasonal Fruit Salad \$26.000

Of our favorite seasonal fruits.

Toasted Cashew Nut And Maracuya-Mango \$28.000

One thick slice of brioche, homemade toasted cashew nut butter, maracuya-mango jam and fresh mango.

Brioche With Jam And Butter \$20.500

Slice of toasted Brioche with homemade salted whipped butter and seasonal jam.

Chorizo Roll \$22.000

Croissant rolled with a herb and roasted garlic shmeat, Costeño cheese, and chorizo santarrosano.

Shrimp Montadito \$53.000

Brioche toast, with butter poached shrimp dressed in a spicy lulo mayonnaise on lechuga romana and aguacate, topped with crispy and pickled onions and charred green papaya.

Toasted Croissant With Ham And Costeño Cheese \$38.000

Croissant stuffed with ham and Costeño cheese, topped with mozzarella cheese.

Toasted Croissant With Guava And Costeño Cheese \$34.500

Croissant stuffed with guava and Costeño cheese, topped with the whipped honey, mozzarella cheese and pipilongo salt.

Butter Croissant \$13.500

Brioche Toast With Avocado And Egg \$34.000

With avocado, cream cheese with chives, parsley and poached egg with sprouts.

SNACKS

Potato Sticks \$22.000

Fried potato sticks served with homemade lulo mayonnaise.

Potato Chips \$13.000

Homemade potato chips with hibiscus flower salt.

Peanuts \$8.000

Spicy peanuts spiced with lemon.

PASTRY

Lulo Tart \$17.000

Tart filled with homemade jam and lulo curd with flamed meringue.

Pineapple Upside Down Tart \$17.000

Thin layers of caramelised pineapple on a flaky puff pastry base.



NIA®

Mango Azucar Tart \$17.000

A thin tart shell filled with a mango azucar and Maracuyá custard and topped with a lightly whipped cinnamon cream.

Achiote Banana Bread \$16.000

With chunks of 75% disidente chocolate, & toasted walnuts.

Toronja Loaf Cake \$16.000

A pillowy grapefruit cake soaked in a grapefruit glaze.

Seasonal Fruit Tart \$16.500

Masa de croissant hojaldrada con frutas de temporada.

Coconut Cake \$19.500

Coconut cake with vanilla and lulo curt topping.

Cape Gooseberry Bread \$14.500

Brioche topped with homemade cape gooseberry jam.

Ginger & Cinnamon Morning Bun \$14.000

A soft milk bun dough rolled with cinnamon, ginger, and citrus zest and finished with a citrus glaze.

Arequipe & Dark Chocolate Cookie \$13.000

A thick butter cookie with an gooey arequipe centre and topped with 75% Disidente dark chocolate.

Lulo & White Chocolate Cookie \$13.000

A thick butter cookie with a homemade lulo jam topped with disidente white cashew chocolate.

Munchique \$6.000

Crunchy puff pastry caramelized with coca leaf sugar.

ICECREAM & SORBETS

Ask for the seasonal flavors

	ONE SCOOP	TWO SCOOP
<i>Cup</i>	\$9.000	\$13.000
<i>Homemade Cone</i>	\$11.000	\$15.000
<i>Coconut Cone</i>	\$11.000	\$15.000

JUICES & SODAS

Sparkling Grapefruit Cooler \$16.000

Fresh pressed grapefruit juice topped with sparkling water.

Pineapple Soda \$20.000

Pineapple, mint, ginger and lime with soda.

Seasonal Soda \$16.000

Mango Juice \$13.000

Fresh blended sugar mango juice.

Orange Juice \$13.000

Fresh pressed orange juice.

Zapote Juice \$18.000

Fresh zapote juice with milk.

Seasonal Juice \$16.000

PRICES IN THOUSANDS OF PESOS. TAXES INCLUDED. // TIP WARNING. This business establishment suggests to its consumers a tip corresponding to 10% of the value of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the bill, tell the person serving you whether or not you want said amount to be included in the bill or indicate the amount you want to give as a tip. In this business establishment, the money collected as tips is allocated 100% to the workers in the service area. If you have any problems with the collection of the tip, contact the exclusive line available in Bogotá to address concerns on the subject: 651 3240 or the citizen service line of the Superintendence of Industry and Commerce: 592 0400 in Bogotá or for the rest of the country national toll-free line: 01 8000 910165 to file your complaint.

SMOOTHIES \$26.000

The Pink Smoothie (ANTIOXIDANT)

Strawberry, blackberry, dragonfruit, mango, banana, isabellina grape, thick yogurt and freeze dried red dragonfruit.

The Green Smoothie (ENERGISING)

Mambe, mandarin lemon, guanabana, avocado, pineapple, banana, thick yogurt and honey.

The Sunset Smoothie (IMMUNE BOOSTING)

Orange and achiote with mango, ginger, turmeric, lulo, pineapple, banana, thick yogurt and honey.

COLD DRINKS

<i>Bottled Water</i>	\$8.000
<i>Sparkling Water</i>	\$8.000
<i>Coca Cola</i>	\$8.000
<i>Coca-Cola Zero</i>	\$8.000
<i>Iced Chocolate</i>	\$18.500
<i>Mango Mambe</i>	\$22.500
Mango pulp, mambe and milk.	
<i>Lulada</i>	\$20.000
Fresh lulo, lulo juice, condensed milk.	

COFFEE & HOT DRINKS

<i>Cappuccino</i>	\$12.000
<i>Flat White</i>	\$14.000
<i>Espresso</i>	\$8.500
<i>Americano</i>	\$10.000
<i>Mocaccino</i>	\$16.500
<i>Macchiato</i>	\$10.000
<i>Latte</i>	\$12.000
<i>Iced Latte</i>	\$14.000
<i>Mambe Latte</i>	\$16.000
<i>Chemex</i> (2 SERVINGS)	\$24.000
<i>Origami</i> (2 SERVINGS)	\$24.000
<i>French Press</i>	\$12.000
<i>Sifón</i> (2 SERVINGS)	\$24.000
<i>Hot Chocolate</i>	\$18.500

COLD BREW \$12.000

<i>Cold Brew Lulo Soda</i>	\$16.500
<i>Cold Brew Maracuyá</i>	\$16.500

TEA & INFUSIONS

<i>Frozen Hibiscus Flower Infusion</i>	\$12.000
<i>Jamaica Flower Infusion Teapot</i> (2 SERVINGS)	\$20.000

ADDITIONS

+Avocado	\$8.000	+Poached Egg	\$7.500	+Brioche Slice	\$6.000
+Almond Milk	\$3.000	+Oat Milk	\$3.000		