

MENÚ

Óraná  
COCINA FUSIÓN

Carrera 6 # 3 - 33

Zipaquirá

Tel. 3204881091

# Órnaná

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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