

ROCA

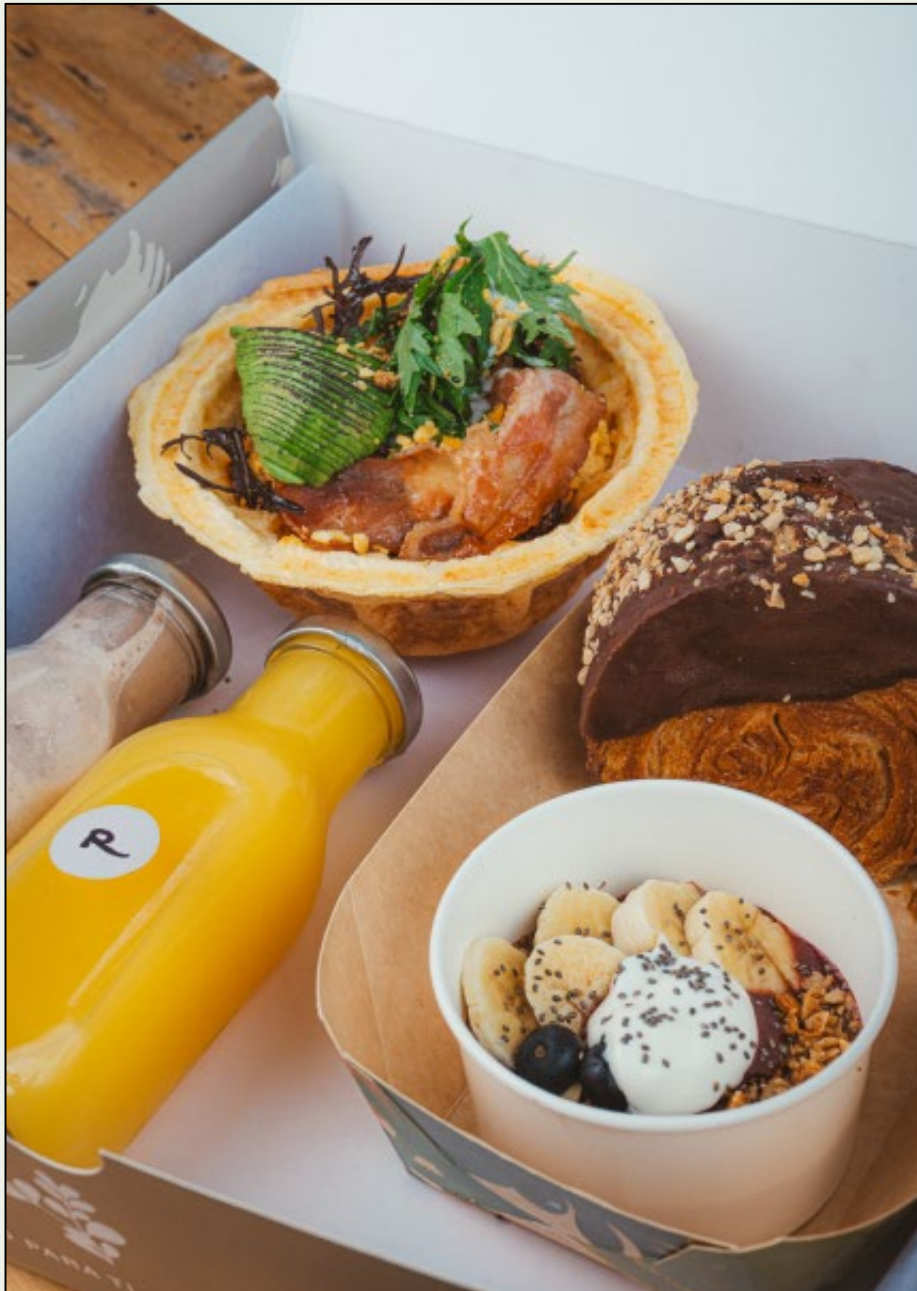


Digital Menu ROCA



Breakfast Boxes

To-go



Large Options

American Toast \$85.000

- American Toast.
- Cassava bread waffle.
- Fresh fruit bowl.
- Orange juice.
- Cold Milo.

Waffle Basket \$85.000

- Waffle basket.
- Fresh fruit bowl.
- Traditional mille-feuille.
- Orange juice.
- Cold Milo.

Bacon and Egg Brioche \$85.000

- Bacon and egg brioche.
- Red berry parfait.
- Traditional mille-feuille.
- Orange juice.
- Cold Milo.

Small Options

American Toast \$55.000

- American Toast.
- Fresh fruit bowl.
- Orange juice.

Waffle Basket \$55.000

- Waffle basket.
- Fresh fruit bowl.
- Orange juice.



Brunch

Sharing Centerpiece

Bread and Pastry Basket

x2 \$14.000 / x4 \$24.000

Mini Pancake Bowl \$18.000

Oat, blueberry, and banana mini pancakes, with wild blackberries, Quimbaya powder, fresh mango, semi-sweet chocolate almonds and arequipe.

Roca Pancakes \$18.000

Layers of fluffy oat pancakes, topped with yogurt, artisanal blackberry jam and fresh blueberries.

Cassava Bread Waffle \$27.000

Served with a sweet combination of red berry sauce, arequipe, blueberries and fresh strawberries.

**Order it with ice cream \$34.000*

Banana Nutella Crepe \$24.000

Soft artisanal crepe dough, with Nutella, banana and whipped cream.

Roca Platter \$38.000

Set of 6 mini bites: Corn bread tapas with Paipa cheese, mushrooms, cherry tomatoes, sweet corn, and soy; mini avocados stuffed with scrambled eggs with hojao and tortilla; mini cheese arepas with spinach, bacon and suero.

Sweet Corn (Choclo) Arepa \$20.000

With double cream and Paipa cheese, suero costeño and corn crisps.

Cold Bowls

Fresh Fruit Bowl \$15.000

Strawberries, pineapple, banana, blueberries, blackberries, cape gooseberries and honey.

Red Berry Parfait \$20.000

Red berry base: strawberry, blackberry, and blueberries, Greek yogurt, banana, chia and chocolate granola.

Açaí Bowl \$26.000

Red berries with banana and almond milk. Toppings: granola, chia, semi-sweet chocolate, banana and wild blackberries.

Between Bread

Avocado Toast \$19.000

Sourdough bread toast with scrambled eggs, bacon and avocado.

Montecristo Sandwich \$26.000

French toast filled with ham and double cream cheese, served with powdered sugar and blackberry jam.

Waffle Sandwich \$36.000

Cassava bread (pan de yuca) waffle filled with breaded chicken, bacon, avocado, fresh vegetables, cheddar cheese and honey. Accompanied by Andean potatoes and tartar sauce.

Salmon Bagel \$39.000

Bagel with marinated salmon, sour cream, avocado, cherry tomatoes and arugula.

American Bagel \$24.000

Bagel with eggs, bacon, double cream cheese and cheddar cheese sauce.

Traditional Dishes

Campesino Eggs \$22.000

Scrambled eggs, pork belly chorizo, corn, hojao and suero, served with a Santandereana arepa.

ROCA Eggs \$27.000

Fried eggs with shredded flank steak over a white corn arepa base and cheeses.

Roca Calentado \$35.000

A base of rice and red beans with shredded flank steak, ripe plantain, hojao, and eggs, served with a Santandereana arepa, sweet corn, and cilantro.

Rib Broth \$28.000

Shredded beef rib, Pastusa potato, green onion, and cilantro, served with a white arepa.

Eggs

Eggs Benedict \$29.000

Poached eggs, ham, mushrooms, cherry tomatoes, hollandaise sauce with hojao and sourdough bread.

American Eggs \$22.000

Fried eggs with bacon, served with oat and banana pancakes drizzled with honey.

Tierra Eggs \$29.000

Scrambled eggs with chorizo, corn, ripe plantain, onion, Santandereana arepa and sourcream.

Neapolitan Eggs \$24.000

Omelette with Paipa cheese, Neapolitan sauce, cream cheese, Asian greens mix, mushrooms and corn bread.

Mexican Eggs \$27.000

Fried eggs over a green tomatillo and jalapeño salsa, with shredded chicken, red onion, tortillas and fresh cilantro.

Sunny-Side Up Waffle \$29.000

Cassava bread (pan de yuca) dough, egg, Serrano ham, avocado, cherry tomatoes and cheddar cheese sauce.

Cassava Bread Waffle Basket \$25.000

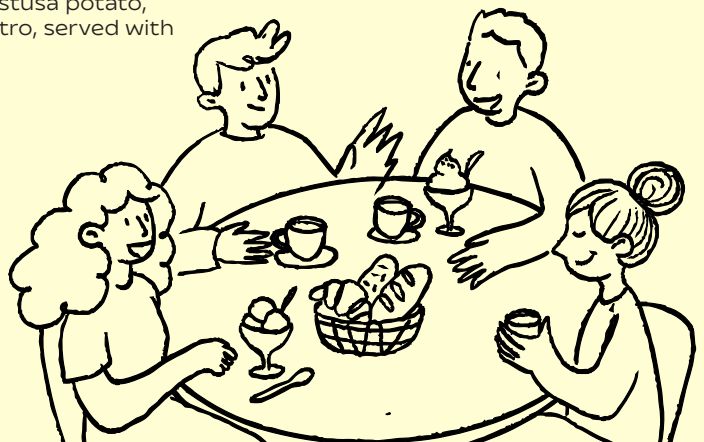
Scrambled eggs, hojao, avocado and bacon.

Ham and Cheese Omelette \$26.000

Served with corn bread and arugula.

Eggs Your Way \$11.000

Scrambled or fried, served with house bread.



Lunch & Dinner

Appetizers

Santandereana Arepas x2 \$23.000
Hogao, avocado, and cheese cream.

Ripe Plantain with Stewed Criolla Beef \$35.000
Ripe plantain with flank steak stewed in hogao, topped with melted double cream cheese.

Baked Argentine Empanadas x3 \$16.000
Filled with ground beef, white onion, egg, green olives, and a touch of paprika and cumin, served with ají and tartar sauce.

Empanadas \$7.000
• Chicken and Mushroom x1
• Rice and Beef x1
• Hawaiian x1
• Caprese Empanada x1

Roca Corn Bowl \$33.000
Sweet corn kernels with shredded chicken, bacon, costeño cheese, potato sticks, charred pineapple, and tartar sauce.

Mini Hot Dogs \$31.000
• Chorizo in molasses glaze with corn and cheese.
• Chicken in tartar sauce with guacamole.
• Garlic shrimp with blackberry chimichurri.

Fried Green Plantains with Hogao \$16.000
Sour cream and avocado.

Tomato Soup \$16.000
With a Paipa cheese sandwich.

Mushroom Soup \$16.000
Mushroom cream soup served with sourdough bread.

Chicken Stroganoff Salad \$36.000
Sautéed chicken, bacon, mushrooms, pickled Ocañera onion, and Paipa cheese, with a sour cream and mustard dressing over a base of mizuna greens.

Caesar Salad \$29.000
Lettuce, chicken, croutons, and parmesan cheese tossed with traditional Caesar dressing and olive oil.

Between Bread

Roca Burger \$38.000
120g beef patty with double cream cheese, bacon, lettuce, tomato, and cheddar cheese sauce, served with Andean potatoes and tartar sauce.

Chicken and Mushroom Croissant \$32.000
Filled with chicken and mushroom sauce with fresh parsley, served with Andean potatoes.

Tropidog \$32.000
Hot dog with American sausage, tartar sauce, double cream cheese, charred pineapple, and crispy bacon. Served with Andean potatoes.

Chicken Milanese Sandwich \$36.000
Breaded chicken breast on a baguette with lettuce, avocado mayonnaise, and tartar sauce, served with Andean potatoes.

Club Sandwich \$36.000
Brioche bread with shredded chicken, bacon, egg, lettuce, and tomato, served with Andean potatoes and tartar sauce.

Main Courses

Chicken and Mushroom Pasta \$40.000
Fettuccine in a chicken and mushroom sauce with Paipa cheese, served with sourdough bread.

Bolognese Pasta \$30.000
Fettuccine with traditional Bolognese sauce, parmesan cheese and sourdough bread.

Senape Pasta \$34.000
Penne Delizia with beef tenderloin in a yellow mustard and heavy cream sauce, cherry tomatoes, artisanal sourdough bread and a touch of cilantro.

Chicken Milanese Gratin \$38.000
Breaded chicken breast topped with Neapolitan sauce and melted double cream cheese, served with a portion of fettuccine in white sauce.

Chicken and Guacamole Bowl \$32.000
Rice with corn and cilantro, shredded chicken, guacamole, red beans, ripe plantain slices and fried Costeño cheese.

Crispy Pork Belly and Shrimp Bowl \$45.000
Rice, crispy pork belly, garlic shrimp with sour cream, citrus salad and ripe plantain slices.

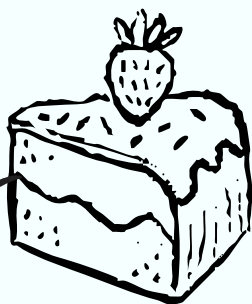
Stir-fried Chicken Bowl \$37.000
Rice with corn and cilantro, chicken stir-fried with tomato and onion in a wok sauce, potato sticks, fried egg and avocado, topped with sesame seeds.

Chicken Crepe \$36.000
Crepe filled with chicken and mushrooms in a creamy cheese sauce, with a small salad and corn crisps.

Beef and Mustard Crepe \$38.000
Crepe filled with beef tenderloin, red onion, and mustard sauce, finished with a small salad and corn crisps.



Love for Sweets



Bread with Ice Cream \$19.000

Blackberry and arequipe brioche bread, served with soft condensed milk ice cream, Nutella, condensed milk, Quimbaya chocolate and Morenitas cookies.

Cholado \$24.000

A combination of banana, strawberries, soursop, and passion fruit with Kola Román ice cream, condensed milk and Milo.

Florideña Oblea \$15.000

Crispy artisanal wafer filled with arequipe, blackberry jam, double cream cheese, Ducales cracker pieces, whipped cream, and fresh blackberries.

Gansito and Red Berry Cup \$18.000

Gansito ice cream, strawberries, blackberry jam, chocolate sauce and whipped cream.

Mille-feuille with Ice Cream \$24.000

Arequipe mille-feuille served with condensed milk ice cream.

Merengón \$18.000

Merengue, whipped cream, strawberries, cape gooseberries, and blackberries, with blackberry jam and edible flower petals.

Chocolate Cake \$14.000

Moist chocolate cake with chocolate ganache and arequipe.

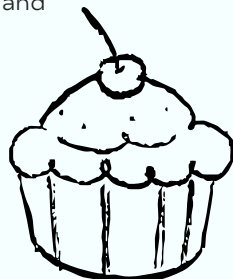
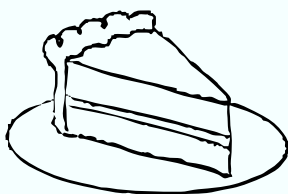
**Order it with ice cream \$20.000*

Carrot and Almond Cake \$14.000

Carrot cake with pistachio and cream cheese frosting.

Red Velvet Cake \$14.000

Classic red velvet cake with a soft and fluffy texture.



Kids' Menu

Mini Pancakes \$20.000

Oat pancakes with banana, blueberries, strawberries, and eggs, served with chocolate sauce.

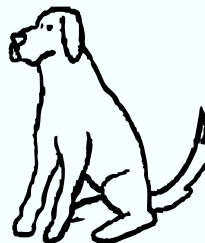
Miska Muska \$20.000

Cassava bread waffle with eggs, double cream cheese, and sausage.

Mini Bolognese Pasta \$21.000

Penne pasta with Bolognese sauce.

Mini Milanese \$21.000



For Four Paws

Sautéed Chicken Breast \$14.000

Sautéed chicken breast pieces (simple preparation, no salt added).

MINI
WORLD
ROCK

Ice Cre

Choose your favorite and let yourself be carried away by the flavors that tell our story.

Flavor	1 Liter	½ Liter
• Condensed milk y Quipitos	\$60.000	\$36.000
• Passion fruit & Cocosette	\$59.000	\$36.000
• Chocorramix	\$58.000	\$35.000
• Cookie Monster	\$57.000	\$35.000
• Nucita and Quimbaya	\$53.000	\$32.000
• Brownie with Chocolate & Milo	\$46.000	\$28.000
• Arequipe Ducales	\$44.000	\$27.000
• Oblea Florideña	\$43.000	\$26.000
• Red Berries & Chocorramo	\$41.000	\$25.000
• Black Forest	\$39.000	\$24.000
• Nutella & Gansito	\$39.000	\$24.000
• Lulo, Gala & Condensed milk	\$35.000	\$21.000
• Oreoqueipe	\$30.000	\$19.000
• Kola & Condensed milk	\$29.000	\$18.000
• Blackberry and Macarena	\$29.000	\$18.000

Cup: 1 scoop \$9.000 / 2 scoops \$16.000 / 3 scoops \$23.000

Cone: 1 scoop \$10.000 / 2 scoops \$17.000

Choco Cone: 1 scoop \$20.000 / 2 scoops \$27.000

Basket: 3 scoops \$24.000

Pack of cones x4 \$6.000

Pack of mini cones x10 \$8.000



Bakery

• Traditional Pandebono	\$7.000
• Traditional Pan de Yuca	\$7.000
• Guava Paste and Cheese Cookie	\$8.500
• Chocolate Chip Cookie	\$8.500
• Chocolate Brownie Cookie	\$10.000
• Arequipe Mille-feuille	\$15.000
• Guava Paste and Cheese Pastel Gloria	\$15.000
• Cinnamon and Arequipe Roll	\$9.500
• Baked Roscón with Guava Paste	\$4.000
• Baked Roscón with Arequipe	\$4.000
• Traditional Croissant	\$7.000
• Almond Croissant	\$12.000
• Ham and Cheese Croissant	\$13.000
• Pistachio Croissant	\$17.000
• Chocolate Croissant	\$14.000
• Blackberry and Arequipe New York Roll	\$13.000
• Chocolate and Quimbaya Crookie Roll	\$16.000
• Paipa Cheese Brioche	\$16.000
• Honey and Cheese Brioche	\$29.000
• Blackberry and Arequipe Brioche	\$14.000
• Corn Bread	\$8.000
• Sourdough Bread	\$15.300
• Blueberry Sourdough Bread	\$16.000
• Brioche Loaf	\$12.000
• Baguette	\$8.000
• Burger Brioche Buns x4 <i>made to order</i>	\$8.000
• Hot Dog Brioche Buns x4 <i>made to order</i>	\$8.000
• Mini Hot Dog Brioche Buns x4 <i>made to order</i>	\$8.000



Cocktails and Alcoholic Cold Drinks

La Guarería, Mambe & Viche Flavors of Colombia

Colombian Tonic \$28.000

La Guarería Colombian Tonic with coca leaf cordial, finished with rose and raspberry soda.

Guarokolada \$20.000

Sugar-free aguardiente, lime juice, coconut, and pineapple.

Nitrokolada \$20.000

Sugar-free aguardiente, lime juice, nitrogenated Hipinto Kola and coca leaf powder.

Tayrona \$27.000

La Guarería with thyme and coca leaf, Gordon's Gin, mamoncillo, lime and dry vermouth.

Pacific Margarita \$27.000

Viche Sur, corozo, lime and house salt.

Zulu \$27.000

Viche Sur, Baileys, coconut and espresso.

Petroneo \$27.000

Viche Sur, lulo and coca leaf syrup.

Cundi-Mule \$25.000

Artisanal mambe, ginger syrup, citrus and ginger beer.

Rosa Fashioned \$28.000

Artisanal blackberry liqueur, fresh blackberries, sugar and bitters.

Signature Cocktails

Roca Libre – \$27.000

Quimbaya Rum, passion fruit, Coca-Cola and Angostura bitters.

Colombia Tropical – \$32.000

Centenario Blanco Tequila, passion fruit and coconut, served inside a passion fruit.

Hechizo – \$32.000

Quimbaya Gold Rum, Amaretto, orange and mint.

Classic Cocktails

Quimbaya Gold Rum Mojito \$28.000

Choice of fruit:

- Passion Fruit • Lulo • Pineapple
- Coconut • Watermelon • Lychee

Licor 43 Carajillo \$28.000

Baileys Carajillo \$28.000

Espresso Martini \$28.000

Spritz

Aperol Spritz – \$28.000

Cinzano Spritz, Aperol, fresh orange, and soda water.

Rosita Spritz – \$26.000

Blackberry liqueur, Cinzano Spritz, and rose soda.

Limoncello Spritz – \$28.000

Limoncello, Cinzano Spritz, rose soda, and raspberries.

Mimosas

Mimosa Guarería \$24.000

Cinzano Spritz, La Guarería and soda water.

Flavor options:

- Guarozo • Guamora • Guarango
- Guarucha • Guaracuyá • Watermelon

Traditional Mimosa \$28.000

With fresh tangerine or orange juice.

Refajos

Classic Refajo \$12.000

Hipinto Kola and golden beer.

Andean Refajo \$17.000

Amaretto, passion fruit and golden beer.

Beers

• Costeñita \$7.000

• Club Colombia Dorada \$12.000

• Club Colombia Trigo \$12.000

• Corona \$14.000

• Stella Artois \$14.000

• BBC \$14.000

Drinks to Share

Colombian Punch \$123.000

Bottle of Prosecco wine, La Guarería, soda water and coca leaf syrup.

Mojito Pitcher \$112.000

Flor de Caña rum, mint, lime or fruit of choice, and soda water.

Sangrias

La Guarería, wine (red, white, or rosé), tangerine juice, orange liqueur and fresh fruit.

• Pitcher \$134.000

• Glass \$32.000

Tinto de verano \$25.000

White or red wine with tangerine juice and Ginger Ale.

Non-Alcoholic Cold Drinks



Refreshments

Natural Juices \$17.000
Orange · Tangerine

Natural Juice Blends

- Strawberry, pineapple, and orange \$12.000
- Corozo and orange \$12.000
- Passion fruit and mango \$12.000
- Tangerine and strawberry \$14.000

Panela Water \$12.000
With passion fruit and ginger.

Green Juice \$14.000
Banana, spinach, mint, green apple and kiwi.

Lulada with condensed milk \$17.000

Baudilia's Salpicón \$17.000
Soursop, lulo, blackberry and condensed milk.



- Natural \$10.000
- Orangeade \$13.000
- Tangerine-ade \$13.000
- Mamoncillo \$13.000
- Hipinto Kola \$13.000
- Green Mango \$15.000

Roca Sodas \$13.000

- Lulo & Pineapple
- Blackberry & Watermelon
- Corozo
- Lychee
- Passion Fruit & Coca Leaf

Milkshakes

Oreo \$17.000
Oreo ice cream, cookie, and chocolate.

Red Berries \$18.000
*With Baileys \$26.000

Milo \$20.000
*With Baileys \$28.000

Mocktails

Roses & Lychees \$20.000
Lychee, lime, mint and floral rose notes.

CocoFizz \$18.000
Coconut, cape gooseberry, lime and a subtle touch of coffee.

CoffePaloma \$18.000
Specialty coffee, grapefruit, lime and orange.

Creamy & Cold Coffees

- Cold Americano \$8.000
- Iced Latte \$11.000
- Coffee Fizz \$11.000
Espresso with soda.

• **Jelly Roca** \$14.000
Coffee jelly cubes, Espresso, milk and condensed milk.

• **Chai Latte** \$18.000
Creamy milk, golden chai and double Espresso.

• **Blueberry Iced Coffee** \$18.000
Blueberry jam, Espresso, whipped cream and milk.

• **Milo Frappé** \$14.000

• **Affogato** \$16.000
Condensed milk soft-serve ice cream, chocolate sauce and Espresso.

• **Cold Brew** \$14.000
Orange / Tangerine

• **Classic Frappuccino** \$14.000
• **Frappuccino with Baileys** \$18.000

Other Beverages

- Coca-Cola / Coca-Cola Zero \$9.000
- Kola Hipinto / Colombiana \$9.000
- Ginger Ale / Soda Schweppes \$9.000
- Manantial Still or Sparkling Water \$10.000



Add-ons for hot or cold drinks (1 oz)

- Baileys + \$8.000
- Frangelico + \$6.000
- Amaretto + \$5.000
- Almond Milk + \$3.000

Hot Beverages



Traditional Drinks

• **Migao** \$18.000
Ducales crackers, cheese, achiras, and pandebono served with hot chocolate and a Jet Gala chocolate bar.

• **Bonfire Chocolate** \$17.000
Hot chocolate with marshmallows and a Jet chocolate bar.

• **Classic Hot Chocolate** \$10.000

• **Milochips** \$16.000
Hot chocolate with a marshmallow bonfire and Chokis cookies.

- **Traditional Hot Milo** \$10.000
- **Mochaccino** \$15.000
- **Classic Cappuccino** \$10.000
- **Latte** \$10.000
- **Vanilla Cappuccino** \$14.000
- **Baileys Cappuccino** \$16.000
- **Americano** \$7.000
- **Espresso** \$7.000



Coffee

Farm-style Coffee (2 cups) \$17.000

French Press
(2 cups) \$17.000 / (4 cups) \$24.000

Chemex
Slow-filter brewing method that highlights smooth, fruity notes.
(2 cups) \$20.000 / (4 cups) \$26.000

House Infusions \$5.000

- Colombian Mate
- Red Berries
- Garden Herbs
- Tropical Infusion

Tea (Hot or Cold)

• **Sapphire Chai** \$13.000
Blend of spices, star anise, and vanilla.

• **Golden Chai** \$13.000
Chocolate, cardamom, turmeric and cloves.

Matcha Tea

- With water \$9.500
- With milk \$13.000

Liquors

- **Gordon's Gin**

Single shot \$15.000 / Bottle \$147.000

- **Smirnoff Vodka**

Single shot \$21.000 / Bottle \$187.000

- **Tequila Centenario Plata**

Single shot \$26.000 / Bottle \$236.000

- **Mezcal Unión Joven**

Single shot \$41.000 / Bottle \$331.000

- **Flor de Caña 12-Year Rum**

Single shot \$29.000 / Bottle \$290.000

- **Baileys**

Single shot \$19.000

- **Frangelico**

Single shot \$33.000

- **Licor 43**

Single shot \$32.000

- **Disaronno**

Single shot \$31.000

- **Sugar-free Aguardiente Antioqueño**

Single shot \$23.000

- **Viche Sur**

Single shot \$14.000

Wines

- **Ramón Bilbao Verdejo (Blanco)**

Glass \$34.000 / Bottle \$160.000

- **Ramón Bilbao Orgánico (Tinto)**

Glass \$34.000 / Bottle \$160.000

- **Ramón Bilbao Rosado**

Glass \$34.000 / Bottle \$160.000



We are THE BOY ENTERPRISES 



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



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



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



Contacto: +57 3226512123
C.C. La Serrezuela,
Tentadero Local 1920
Cartagena
 @coralitobowlsyceviches

ROCA invites you to drink responsibly. Excessive alcohol consumption is harmful to your health.
The sale of alcoholic beverages to minors and pregnant women is prohibited.
BREATHE EASY, ROCA IS A SMOKE-FREE SPACE.

1. All prices are in Colombian Pesos (COP). **2.** Weights indicated are pre-cooking. **3.** Allergy information: If you have any dietary restrictions or food 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 description. **4.** When requesting your bill, please inform us if you need an electronic invoice. **5.** A voluntary 10% gratuity is suggested for the service staff, which may be accepted, rejected, or modified by the customer based on their satisfaction with the service. The tip amount must be agreed upon before the invoice is issued. For any issues regarding gratuity charges, you may contact the Superintendence of Industry and Commerce (SIC) customer service line: (601) 592 0400 in Bogotá, or the national toll-free line: 018000 910165, or email: contactenos@sic.gov.co.

THIS MENU IS SUBJECT TO CHANGE WITHOUT NOTICE. THE DEVELOPMENT OF THIS MENU IS PROTECTED BY INTELLECTUAL PROPERTY LAWS.
Visit us and discover our restaurants at: www.TheBoyEnterprises.com / Designed by: @javiercasas, 2026.