

TIERRA

It has evolved to become a cuisine that exalts contemporary Colombian gastronomy, its traditions, and the love that is transmitted from the countryside to the table, combining traditional flavors of Nikkei influence with those traditional of our customs, which we have called "Nikcol."

TIERRA's creative cuisine primarily invites you to live its experience to share at the center of the table and thus take a journey through the roots of which we are proud.

In this way, our philosophy frames absolute respect for the EARTH and our commitment to local farmers, producers, and entrepreneurs, sourcing everything that is born from the earth and grows in its natural form, thus guaranteeing a fresh, quality, and above all, environmentally friendly pantry.

**With our work, we support the work of 40 female heads of household located in Sotaquirá-Boyacá, who bring fresh and natural products to your table.*

** We support the Colombian countryside and local products.*



 Vegetarian

 Medium spicy

 Slightly spicy

1. The prices indicated are in Colombian pesos. 2. The weights expressed are taken before cooking. 3. Consumers are suggested a voluntary tip of 10% of the value of the bill for the staff that is part of the service chain, which may be accepted, rejected or modified by the client, according to the assessment of the service. The value of the tip must be agreed upon before the issuance of the invoice. For any inconvenience with the collection of the tip, you can contact the SIC through its telephone service channels or by the institutional email contactenos@sic.gov.co



First step

First step

GUNKAN X4 UNITS

Ask for it with ripe plantain, seaweed, or unripe mango.

- 🍷 **Hearts of Palm** (Vegan) \$32.000
Ceviche-style with mango, Costeño sour cream, panela and olive soil.
- Sweet and Sour Chicken** \$34.000
Costeño sour cream, panela, and caramelized peanuts.
- 🍷 **Sea Bass** \$38.000
In Japanese aioli, Andean blackberry masago, country cream, and nori soil.
- 🍷 **Crab** \$45.000
Ceviche-style with yellow chili aioli, crispy quinoa, and masago.
- 🍷 **Coconut and Jelly** \$52.000
With coconut rice, soy Philadelphia cheese, sea bass tartare, breaded shrimp and ceviche-style sauce.
* Extra bite: \$12.000
- Trout and Lulo** X2 UNITS (GEISHA) \$38.000
Coconut rice with caramelized peanuts, wrapped in smoked trout, soy cheese, and lulo spheres.
- Smoked Salmon** X2 UNITS (GEISHA) \$42.000
Sushi rice with an Andean mix, wrapped in smoked salmon, lime zest, soy cheese, gulupa (*passionfruit*) spheres, and ceviche-style sauce with chives and masago.

NIGIRI X4 UNITS

- Smoked Trout in garden herbs** \$25.000
Lulo ponzu, soy cheese, lulo cube, lemon crystal and fennel.
- Smoked Salmon** \$27.000
Seared with charcoal marinade, sour cream, mango relish and crispy quinoa.
- Avocado and Coconut** \$20.000
Coconut rice, avocado, yellow chili relish, sour cream and crispy quinoa.
- Short Rib** \$25.000
Hogao (*tomato and onion sauce*), cooked quail egg, roasted short rib, cheese and country cream.

HANDROLLS X2 UNITS

- Prawn and Coconut** \$46.000
Sushi rice with coconut, nori seaweed, cheese, ripe plantain, hogao, sour cream and country cream.
- Charcoal Octopus** \$48.000
Sushi rice, nori seaweed, roasted octopus in anticuchera sauce and relish.
- Short Rib and Coconut** \$30.000
Sushi rice with coconut, nori seaweed, cheese, caramelized coconut, sour cream and relish.

MAKI X10 BITES

- Ceviche Pork Belly** \$42.000
With avocado, Philadelphia cheese, ripe plantain and panela, smoked in plantain leaf, bathed in whey and guava paste.
- Crispy Salmon** \$42.000
Panko breaded, pickled hearts of palm, fried Costeño cheese, avocado, salmon tartare, country cream and sweet potato crisps.
- Crab and Tuna** \$55.000
With ceviche crab, avocado, soy Philadelphia cheese, ripe plantain, with tuna tartare, masago and chives.
- Smoked Trout and Prawn** \$56.000
With avocado, breaded prawn, cheese, wrapped in smoked trout lacquered with panela teriyaki and hormiga culona (*big-bottomed ant*) aioli.
- Sea Bass and Prawn** \$56.000
With coconut sushi rice, sea bass sashimi, tempura prawn, soy Philadelphia cheese, avocado, hogao and tiger's milk with Sour cream and togarashi.
- Octopus and Shrimp** \$57.000
With ripe plantain, Philadelphia cheese, tempura shrimp, olive soil, yellow chili and coconut sauce.
- Short Rib Encocado Style** \$51.000
With coconut sushi rice, short rib, fried costeño cheese, citrus salad and green plantain crisps. Smoked in coconut shell.
- Salmon and Avocado** \$44.000
Sushi rice, salmon sticks, Philadelphia cheese, ripe plantain, avocado fan, green plantain crisps and panela teriyaki.
- Prawn and Mango** \$57.000
Sushi rice, black sesame seeds, tempura prawn, soy cheese, mango, rocotto chili whey salad.
- Tempura Vegetables** \$35.000
Ripe plantain slices, nori seaweed, tempura vegetables, wakame in dynamite sauce, coca popcorn, lime and togarashi.
- Crab and Shrimp** \$60.000
Coconut sushi rice, ripe plantain, soy cheese, avocado, ceviche crab, tempura shrimp, tiger's milk with sour cream and sweet potato crisps.



First step

CRISPY OSHI X4 UNITS

- Sweet and Sour Chicken** \$30.000
With Costeño sour cream and coca popcorn.
- Pork Belly** \$33.000
Ceviche-style, country cream and sweet potato crisps.
- Sea Bass** \$35.000
In tartare with Japanese aioli, country cream, Andean blackberry masago and furikake.
- Ceviche Crab** \$42.000
With country cream and masago.

RAW

- Tuna and Tamarind Tataki** \$55.000
In corn and sesame crust, creamy Costeño sour cream and tamarind, annatto oil and wakame.
- Smoked Trout and Paipa** \$25.000
Wrapped in trout, with mizuna, creamy cheese, Andean blackberry masago, lacquered in passion fruit reduction with chicha liquor.
- Smoked Salmon Tiradito** \$48.000
Salmon sashimi, passion fruit reduction, crispy quinoa, ripe plantain cube, osmotized Ocañera onion, cucumber and yellow chili relish and cilantro.
- Beef Loin Tiradito** \$50.000
Dynamite sauce, ceviche-style sauce, Provençal oil, crispy quinoa and chimichurri.
- Salmon Tartare with Corozo Molasses** \$48.000
With tiger's milk, cheese cream, avocado, crispy rice and roasted chili oil.

**Also ask for it with fresh tuna according to availability.*

CEVICHES

- 🔥 Criollo** \$45.000
Catch of the day and prawn in rocoto tiger's milk with tangerine lime, whey, Andean blackberry masago and ripe plantain crisps.
- 🔥 Peruvian Criollo** \$44.000
Catch of the day, yellow chili, sweet potato and corn.
- Cape Gooseberry** \$45.000
With tiger's milk, cape gooseberry and roasted tomatoes, over garden aromatic herbs.
- Mango and Passion Fruit with Ice Cream** \$46.000
Catch of the day, tiger's milk with passion fruit and mango, Costeño sour cream, roasted avocado, pearl tomato, fresh blackberry, coca leaf powder finished with cape gooseberry and tiger's milk ice cream.
- 🔥 Cartagenero** \$40.000
Sautéed shrimp with golf sauce and whey, octopus in anticuchera sauce, crispy quinoa and green plantain.
- Costeño Sour Cream** \$44.000
Catch of the day, tiger's milk of Costeño sour cream, ripe plantain cubes, country cream, native potato crisps and aromatic oils.
- 🔥 Mixed** \$50.000
White fish, prawn and octopus in criollo chili aguachile with Costeño sour cream, cucamelon and corn crisps.
- Coconut Mixed** \$50.000
Sea bass, anticuchera octopus, avocado, mango, coconut tiger's milk and patacones (fried green plantain).
- Jalea with Avocado** \$62.000
White fish, breaded prawn, calamari, anticuchera octopus and clams, with tiger's milk and ceviche-style sauce, cassava crisps and sour cream.
- 🔥 Passion Fruit, Watermelon and Yellow Chili** \$52.000
Pacific sea bass, passion fruit reduction, yellow chili, pearl tomato and grated watermelon popsicle at the table.
- 🔥 Lulo Mixed** \$52.000
Catch of the day, breaded prawn, roasted lulo and cucumber cubes, lulo tiger's milk, mango crisps and criollo chili.
- Pineapple Ceviche** \$52.000
Served in pineapple, pineapple tiger's milk, Costeño whey cheese, roasted pineapple, pearl tomato, avocado cubes and crispy wakame.
- Strawberry Ceviche** \$48.000
Catch of the day, roasted strawberry, strawberry and tangerine lime tiger's milk, avocado cubes, chives, cilantro and cilantro oil.



CORN AND CHEESE

- ✔ **Crispy Paipa Cheese** \$30.000
 Roasted with fine herbs and coca leaf, cape gooseberry jam, fresh blackberry and caramelized sunflower seeds.
- ✔ **De-grained Corn from the Savanna** \$30.000
 Creamy cheese mix, sweet corn, Costeño sour cream, togarashi, Andean crispy mix and cilantro sprouts accompanied by cassava crisps.
- 🔥 **Corn Frenzy** \$30.000
✔ Sweet corn arepa in creamy Costeño sour cream and Paipa cheese, crispy corn and jalapeños pickled in panela. Smoked in plantain leaf.
- 🔥 **Warm Burrata** \$45.000
✔ Roasted salsa, sweet corn, preserved tomatoes, crispy kale, bathed in creamy smoked cheese. Accompanied by corn bread.

SPECIALS

- ✔ **Cauliflower** \$35.000
 Roasted cauliflower with panela, Costeño sour cream hummus, cheese dressing, wasabi and roasted chili oil.
- 🔥 **Charcoal Octopus** \$60.000
 Ripe plantain and yellow chili purée, panka hogao, citrus salad with pea oil and crispy corn with nori seaweed.
- Roasted Octopus** \$65.000
 With cassava purée, chimichurri, hogao, sour cream and salad with baby corn and pearl tomato.

PORK BITES X4 UNITS

- Guava Paste Pork Bites** \$44.000
 Crispy pork belly cubes on a base of Veleño guava paste with guava BBQ sauce, Costeño sour cream and pickled onion relish.
- Pork with Cassava and sour cream** \$44.000
 Crispy pork belly cubes with cassava and whey sauce, with country cream and pickled onion relish.

FRIED GREEN PLANTAINS X3 UNITS

- Hogao y sour cream \$39.000
- Ceviche Pork Belly \$42.000
- Short Rib \$42.000

EMPANADAS X3 UNITS

Crispy corn dough, accompanied by criollo chili sauce.

- ✔ **Corn and Mushroom** \$30.000
 Mushroom and sweet corn duxelles, mushrooms sautéed in anticuchera sauce and Paipa cheese.
- Short Rib** \$40.000
 Filled with short rib, criolla potato and hogao.
- 🔥 **Octopus and Shrimp** \$45.000
 With anticuchera sauce and double cream cheese.
- 🔥 **Crab Empanada** \$48.000
 Ceviche-style, with double cream cheese.

CARIMAÑOLAS X3 UND

Cassava fritters with double cream cheese, hogao and Andean blackberry chili sauce.

- With Pork Sausage \$32.000
- With Flank Steak \$34.000
- With Shrimp \$42.000

RIPE PLANTAIN BOMBS X3 UND

Fried ripe plantain filled with double cream cheese.

- With Ceviche Chicken \$30.000
- With Ceviche Pork Belly \$34.000
- With Ceviche Crab \$48.000

MINI PAN DE BONO X2 UND

- With Tuna Tartare** \$32.000
 Masago and country cream.
- With Ceviche Pork Belly** \$34.000
 Guava paste BBQ, peanuts and sour cream.
- With Short Rib** \$30.000
 Quail egg and tomato coulis.



GYOSAS X5 UNITS

Inspired by traditional gyozas with Colombian ingredients.

Shrimp and Pork \$35.000
With vegetables, ripe plantain, pork and sautéed shrimp.

Pipian Flank Steak \$37.000
Based on criolla potato and peanuts with flank steak in hogao.

CORN CRACKERS X2 UNITS

Sweet corn arepa cracker bases with panela and Paipa cheese.

- 🍷 Gratinated Oyster Mushroom \$24.000
- Ceviche Pork Belly \$32.000
- Ceviche Chicken \$30.000
- Short Rib \$34.000

**With citrus salad and panela sauce.*

Fish Tartare \$36.000
Ceviche Crab \$48.000

**With Costeño Whey Cheese tiger's milk.*

AREPA SANTANDEREANA

With Sour Cream Shrimp \$40.000
Shrimp sautéed in whey and garlic, cilantro, relish and salad.

With Pork Sausage \$34.000
Roasted pork sausage with molasses, sour cream and salad.

With Pork Ribs (300gr) \$56.000
Pork ribs in guava BBQ sauce, sour cream and salad.

CHARCOAL MUSHROOMS

\$28.000

Grilled oyster mushroom, breaded portobello and grilled Paris mushroom, chimichurri, baby corn, olive soil and country cream.

CASSAVA BREAD BAOS

Cassava bread filled baos

Short Rib and Costeño Sour Cream \$40.000
Flank Steak and Ceviche-Style Sauce \$38.000
Tuna in Dynamite and Blackberry Sauce \$42.000

MEATBALLS

Shrimp and Sea Bass X4 UNITS \$45.000
In casserole sauce, coconut milk and sesame oil accompanied by corn bread.

Beef and Pork X4 UNITS \$42.000
Filled with ripe plantain, hogao and ají panka sauce, gratinated with cheese mix accompanied by bread.

CAUSITAS

Base of criolla potato purée with lemon and yellow chili.

Causa Tierra \$42.000
Ceviche pork belly, sweet and sour chicken and short rib.

Causa del Mar \$55.000
Sea bass, crab and octopus.

TACO NORI X2 UNITS

In corn tempura with sushi rice and cream cheese.

Short Rib and Panela \$42.000
Sea Bass or Tuna Tartare \$40.000
Ceviche Crab \$50.000

GREEN PLANTAIN TAQUITOS X2 UNITS

- 🔥 Ceviche Pork Belly \$34.000
With roasted avocado.
- 🔥 Short Rib \$36.000
With Costeño sour cream and panela.
- 🔥 White Fish Tartare \$34.000
With Costeño sour cream and sweet potato purée.
- 🔥 Jaiba acevichada \$44.000
With country cream and corn crisps.

BREADED PRAWNS X4 UNITS

Coconut Breaded \$60.000
Coconut breaded prawns, sautéed with chili sauce, passion fruit sauce, mango, nori seaweed, Costeño Whey Cheese and furikake.

Green Plantain Wrapped \$60.000
Prawns wrapped in green plantain, dynamite sauce, wakame in Japanese mayonnaise and country cream, accompanied by coconut rice "dog ear" (crisp).





Segundo paso

Second step

BEEF

According to availability

IMPORTED

- Argentinian Angus Rump Cap ^(400 gr) \$140.000
- Argentinian Angus Striploin ^(400 gr) \$160.000
- Argentinian Angus Ribeye ^(400 gr) \$180.000
- New York certified Angus beef ^(400 gr) \$200.000
- Certified Angus Beef Skirt Steak ^(250 gr) \$170.000

Side Dishes to Choose (x2)

- Crispy criolla potatoes with hogao and sour cream.
- Cassava and cheese croquettes.
- Fried ripe plantains with guava paste and cheese.
- Rice with cucayo (crispy rice), corn, peas and ripe plantain.
- Ripe plantain lasagna, hogao sauce, Paipa cheese and chives.
- Smoked heart of romaine, Paipa cheese and Caesar dressing.
- Field salad with corozo vinaigrette.

* Additional side dish: \$14.000

NATIONAL

Short Rib ^(350 gr) \$70.000

Slow-cooked beef rib, bathed in glaze and panela, with corn, sautéed beans and creamy ripe plantain with yellow chili.

* According to availability.

Gratinated Flank Steak ^(400 gr) \$70.000

Slow-cooked flank steak, hogao and ají panka, gratinated in cheese mix, crispy onion and whey. Accompanied by crispy criolla potato and relish.

Cheese-Stuffed Tenderloin ^(200 gr) \$80.00

National baby beef, filled with mozzarella cheese, sautéed mushroom sauce and demiglace. Accompanied by criolla potato aligot with Paipa cheese and field salad.

Grilled Steak ^(400 gr) \$130.000

Base of roasted salsa, demiglace, chimichurri, salad, creamy cassava and sour cream.

STIR-FRIES

Beef Stir-fry ^(140 gr) \$60.000

Stir-fried beef tenderloin with vegetables and native potato. Accompanied with egg and rice with cucayo, ripe plantain, corn and peas.

Criollo Beef Stir-fry ^(140 gr) \$60.000

Stir-fried beef tenderloin and vegetables in hogao and soy sauce, Costeño sour cream and coca leaf powder. Accompanied with egg and rice with cucayo, ripe plantain, corn and peas.

Beef and Shrimp Stir-fry ^(140 gr) \$70.000

Stir-fried beef tenderloin, shrimp and vegetables in lomo sauce and glaze, baby corn and criolla potato. Accompanied with egg and rice with sesame seeds and avocado.

CHICKEN

Sugarcane Chicken ^(180 gr) \$50.000

In panela reduction with Costeño sour cream hummus and citrus vegetables.

* Ask for it with fresh tuna according to availability. * \$65.000

🔥 Hen Cucayo ^(180 gr) \$54.000

Chicken breast in creamy sake and yellow chili sauce over cucayo with corn, ripe plantain cubes, black olive soil and rocoto pepper.

🔥 Charcoal Chicken ^(600 gr) \$65.000

Half chicken marinated in ají panka and spices, with criolla potatoes and roasted pearl tomatoes.

PORK

Pork Chops ^(240 gr) \$60.000

Grilled, in creamy corn and sake sauce, with salad and sour cream. Accompanied by ripe plantain mille-feuille with guava BBQ and cheese.

Pork Milanese ^(300 gr) \$58.000

Breaded pork loin Milanese, accompanied by Caesar salad, Paipa cheese, roasted tomatoes, croutons and Caesar dressing with sour cream.

Crispy Smoked Pork Belly ^(350 gr) \$58.000

With creamy cassava, molasses and citrus salad.

Rib Rack ^(500 gr) \$75.000

Marinated in citrus and aromatic BBQ, guava BBQ, sweet popcorn, Costeño sour cream and accompanied by cassava mille-feuille.

FRESH FISH

Coconut Fish with Prawns ^(220 gr) \$72.000

Catch of the day, in roasted salsa, with steamed cassava, coconut molasses and vegetables. Smoked in plantain leaf.

* Ask about the fresh catch of the day. * With salmon: \$85,000

Fish with Bisque and Seafood ^(300 gr) \$80.000

Roasted sea bass with calamari, octopus and clams in lobster bisque, coconut cream, hogao and coconut rice with green plantain crisps.

Roasted Salmon with Ripe Plantain Lasagna ^(200 gr) \$80.000

Roasted salmon with clams, salad and ceviche-style sauce, accompanied by pasta and ripe plantain lasagna with cheese and hogao.

Salmon Cucayo ^(200 gr) \$80.000

On a base of hogao with nuts, broccoli, yellow bell pepper, ripe plantain and Costeño sour cream.

Crispy Trout ^(200 gr) \$48.000

With creamy criolla potato, cucamelon and pearl tomato salad, accompanied by hogao.

* Subject to availability.

Trout in Plantain Scales ^(200 gr) \$58.000

Trout with green plantain scales, pasta in casserole sauce, Costeño sour cream and furikake.

Sea Bass Wellington \$70.000

Puff pastry filled with sea bass, spinach and mushroom duxelles, balsamic and panela reduction sauce and accompanied by field salad.

Whole Trout in Plantain Leaf ^(600 gr) \$65.000

Roasted trout cooked in leaf, filled with creamy cassava, coconut and panela hogao. Accompanied by vegetables in sour cream, hogao and coconut sauce.

🔥 Fish and Octopus ^(200 gr) \$80.000

Coconut rice, roasted sea bass, anticuchera octopus and clams, in roasted yellow chili sauce with coconut milk.



Second step

SOUPS

Patacón and Beef Soup \$48.000
Beef soup with criolla potato, peas, corn and cilantro, accompanied by white rice, sour cream and avocado.

Fish and Seafood Casserole \$70.000
Fish cubes, octopus, calamari rings, shrimp, lobster bisque, hogao, coconut milk and cassava cubes. Accompanied by coconut rice, sour cream and green plantain crisps.

Gratinated Octopus and Shrimp Casserole \$80.000
Anticuñera octopus, shrimp, lobster bisque, cream and vegetables, gratinated with Paipa cheese. Accompanied by white rice, sesame seeds and avocado.

PAN-FRIED RICE DISHES

Vegetarian Rice \$42.000
Rice sautéed with vegetables in hogao and soy sauce, roasted cauliflower, country cream, Costeño whey cheese and smoked hearts of palm with panela, filled with hummus and crispy quinoa.

Pork Belly and Shrimp Chaufa \$56.000
Rice stir-fried with grilled pork belly and shrimp.

Criollo Fried Rice
Rice with ripe plantain, corn, vegetables and bean sprouts:
• Chicken \$48.000
• Pork Belly \$56.000
• Beef Tenderloin \$56.000

Rice with Cucayo and Short Rib ⁽³⁵⁰⁾ \$52.000
Slow-cooked beef rib lacquered with glaze and panela. Accompanied with rice with cucayo, ripe plantain, corn, peas and salad with pickles.

🔥 **Rice with Beef Tenderloin and Shrimp** ⁽²⁴⁰⁾ \$60.000
Sautéed with baby corn, ripe plantain and peas, whey, crispy corn and pearl tomato and sorrel salad.
**Ask for it with prawn. \$80,000*

🔥 **Seafood Rice** \$66.000
Sautéed with vegetables, country cream, shrimp, ceviche crab, clams and charcoal octopus.

BAKED RICE DISHES

Coconut Rice with Chicken ^(400 gr) \$75.000
Smoked chicken breast with coconut rice, sour cream, ripe plantain and relish.

🔥 **Rice with Lobster Tail** \$220.000
Baked coconut rice, lobster tail with yellow chili and Paipa cheese, relish, Costeño sour cream and patacón.

Rice with Fish \$78.000
Baked coconut rice, seasonal fish, clams, ceviche-style sauce, ripe plantain slice, green plantain crisps and country cream.

Rice with Pork Belly \$70.000
Baked rice, crispy smoked pork belly, relish, creamy cassava, Asian mix and Nikcol sauce.

SOUPY RICE DISHES

🔥 **Soupy Rice with Fish** \$75.000
Base of hogao, peas, mushrooms, criolla potatoes, ripe plantain slices and crispy wakame.

🔥 **Soupy Rice with Prawns** \$75.000
Base of hogao, peas, mushrooms, criolla potatoes, fried egg and corn on the cob.

CREAMY RICE DISHES

Creamy Mushroom Rice \$40.000
Baby corn, sautéed mushrooms and tomatoes, country cream, crispy corn and portobello smoked with panela.

🔥 **Creamy Crab Rice** \$65.000
Rice in creamy vegetable and Paipa cheese sauce, asparagus, clams and ceviche crab.

🔥 **Creamy Octopus and Shrimp Rice** \$68.000
Rice in creamy vegetable sauce, quail egg, crispy quinoa.

Creamy Short Rib Rice ^(350 gr) \$65.000
Rice in creamy potato and corn sauce, pearl tomatoes, hogao, salad and coca leaf-cilantro powder.



Second step

PASTAS

House Pasta with Mushrooms \$40.000
Thick pasta with mushroom duxelles and Paipa cheese.

Mambe pasta / Blackberry pasta / Traditional pasta

- Chicken \$50.000
- Beef Tenderloin \$60.000
- Shrimp \$54.000

Mushroom and Burrata Cannelloni \$60.000
With cheese mix, creamy hogao, black olive soil, mizuna and Ocañera onion salad.

Crab Cannelloni \$62.000
Ceviche-style, in citrus sauce, gratinated with Paipa cheese, coca leaf and panela. Accompanied by corn bread.

Seafood Pasta \$80.000
Fettuccine in bisque sauce, mambe pesto, shrimp, prawn, octopus and vegetables.

Pappardelle with Short Rib \$54.000
Coca leaf pappardelle, short rib with demiglace sauce, Paipa cheese and crispy corn.

Trout Lasagna \$45.000
Mambe pasta, trout ragu, Paipa cheese, mozzarella cheese and accompanied by corn bread.

Rolled Pasta \$45.000
Cream cheese, cilantro, ceviche shrimp, hogao sauce and Paipa cheese.

Ripe Plantain Gnocchi \$28.000
Ripe plantain gnocchi, Neapolitan sauce, crispy rice, Costeño whey cheese and Paipa cheese.
• Shrimp

Short Rib Sorrentinos \$56.000
With ripe plantain, in stew sauce and annatto oil, gratinated with Paipa cheese and coca leaf.
Accompanied by corn bread.

SALADS

Caesar and Green Plantain \$40.000
Caesar dressing with anchovies, heart of romaine, croutons, crispy green plantain, roasted tomatoes and Paipa cheese.
• with chicken ^(180 gr) \$54.000
• with salmon ^(200 gr) \$65.000

Salmon and Corozo \$58.000
Ensalada de mix de mizuna, salmón a la parrilla, supremas de naranja, mandarina y toronja, esferificación de corozo, vinagreta de corozo y arroz crocante.

Leaf Cheese and Hearts of Palm \$46.000
Roasted with balsamic and panela, mix of greens dressed with coca leaf oil, red berries, seeds and country cream.
• with chicken ^(180 gr) \$54.000
• with salmon ^(200 gr) \$67.000

Burrata and Unripe Mango Fettuccine \$52.000
Pickled in blackberry, creamy cape gooseberry, sunflower seeds, pearl tomatoes and roasted peaches.
• with chicken ^(180 gr) \$58.000
• with salmon ^(200 gr) \$75.000



KIDS' MENU

Nuggets with Noodles \$32.000
With Neapolitan sauce.

Little Beef Stir-fry \$38.000
With rice, native potatoes and pearl tomato.

Fish & Chips \$38.000
Breaded fish with native potatoes.

Minestrone Soup \$28.000
Chicken broth base, chicken breast cubes, vegetables and pasta.



Third step



Desserts

Meringue Dessert \$22.000
Between layers of meringue, filled with a creamy soursop, covered in caramelized almonds. Red berry coulis, caramelized banana namelaka, arequipe ice cream on a base of almond and wafer crumble.

Arequipe Volcano \$24.000
Sponge cake with a liquid arequipe center, almond soil and ice cream.

Pasión florideña \$24.000
Three-milk cake with wafer filled with arequipe, red berries, and kumis foam. Coca leaf and blackberry powder, strawberry and edible flowers.

Tierra Mille-Feuille \$26.000
Between layers of puff pastry, vanilla pastry cream, red berry coulis, moradillo (purple yam), red berry granita with a touch of amaretto and hot arequipe sauce.

Lulo and Chocolate Frailejón \$24.000
53% chocolate log, filled with a cacao three-milk sponge cake, lulo and mint compote, lulo and panela coulis, Milo foam, chocolate leaves, on a bed of cacao and Milo soil, coca leaf moss and edible flowers.

Tropical Passion \$24.000
Pistachio pastry cream, faux coconut, creamy passion fruit and maracuyá, coconut coulis, mango osmotized in honey and sweet herbs, toasted coconut and edible flowers.



Drinks



TIERRA ANCESTRAL (ANCESTRAL EARTH)

Today we turn to our ancestors as a way to understand our territory in search of the vindication of the coca leaf, an effort to which we as a guild join to exalt the benefits of our region and transmit through our cocktail proposal the magic that travels through a country rich in diversity, culture, identity and that represents the best of Latin America.

This proposal is built with the desire to represent our peasant land and pay homage to the development of its communities.

Embark on this sensory journey with us and let yourself be captivated by the authentic flavors and aromas of our TIERRA!

Cocktails

SIGNATURE

Trópico \$45.000
Tequila Don Julio Blanco, coconut, coca leaf, citrus, fresh coconut slice and panela.

* Upgrade: Don Julio 70 \$68.000

Mma (Mother Earth in Wayuunaiki) \$50.000
Tequila Don Julio Blanco, artisanal tangerine liqueur, cape gooseberry, cape gooseberry jelly and coca leaf.

Flora \$45.000
Tequila Patrón Silver, passion fruit, vanilla, Cinzano To Spritz and passion fruit meringue.

Costero \$43.000
Tequila 1800 Silver, Martini Bitter, Costeño corozo, tangerine lime and fruity caviar.

Nativo \$40.000
Mezcal Unión Joven, Martini Extra Dry, Spanish lime, tangerine, chamomile, citrus and Spanish lime syrup.

Carmín \$44.000
Mezcal Unión Joven, blueberries, grapefruit and Mil976 grapefruit soda.

Llano \$43.000
Vodka Ketel One, Martini Extra Dry, watermelon, grapefruit, coca leaf and watermelon sphere.

Valle \$43.000
Vodka Grey Goose, Martini Fiero, oro miel pineapple, tangerine lime and pineapple crisp.

Lyche Kay \$40.000
Vodka Ketel One, lychees, rose soda and blackberry powder.



En-Cundi \$40.000
Tanqueray Gin, cape gooseberry, lemon balm, citrus, Guarucha jelly and coca leaf oils.

Gin Tierra \$39.000
Tanqueray Gin, La Guarería Guarozo, Costeño corozo, Mil976 Ocean Tonic Water.
* Upgrade Tanqueray Ten \$54.000

El Cocuy \$39.000
Bombay Sapphire, Strawberry, basil, citrus, white chocolate and Sherry perfume.

Bolívar \$40.000
Whisky Buchanan's 12 Years Old, tamarind, The Boy sweet chili, citrus and artisanal tamarind sweet.
* Upgrade Buchanan's 18 Años \$45.000

Amazónico \$40.000
Rum Bacardí 8 Years Old, lulo, falernum, lemon, Frangelico perfume, caramelized almond.

Coca-fashioned \$37.000
Bacardí Rum macerated in coca leaf, coca syrup and Bitters.

Arca \$41.000
Rum Flor de Caña 12 Years Old, wild blackberry, passion fruit, coca leaf and edible passionflower.

Raspado \$25.000
Aguardiente Antioqueño Azul, strawberry, basil, lime juice and floral perfume.

Naya \$32.000
Viche Sur (artisanal spirit), guava, The Boy sweet chili, citrus and Veleño guava paste.

Coquí \$34.000
Viche Sur (artisanal spirit) macerated in sweet mango, Martini Bianco infused with chilies, citrus and mango and honey cookie.



Cocktails

OUR HOUSE

LA GUARERÍA & MAMBE

Colombian tonic \$32.000

La Guarería (*artisanal spirit*) flavor of your choice, coca leaf syrup, lemon and rose water.

* Choose from the following flavors:

- Guarucha
- Guaracuyá
- Guamora
- Guarozo
- Guarango
- Colombian tonic

Exquisito \$29.000

La Guarería Guaracuyá, coca leaf, lulo, The Boy sweet chili and coca leaf syrup.

Primaveral \$29.000

La Guarería Guamora, hibiscus tea and tangerine lime.

Mambeo \$30.000

Artisanal Mambe Liqueur, Mil976 Grapefruit soda, citrus and coca leaf.

Rosa \$31.000

Blackberry Liqueur, Martini Rosso macerated in blackberry and wild blackberry.

Colombian mule \$28.000

Artisanal Mambe, ginger, coca leaf soda and lime juice.

Mambe fizz \$28.000

Artisanal Mambe, tangerine lime, coca leaf syrup and baby corn.



TIERRA CLASSICS

Choose them with Colombian fruit.

- Blackberry
- Passion Fruit
- Pineapple
- Lulo
- Tamarind
- Corozo
- Coconut

Nitro Margarita	Tequila Don Julio	\$45.000
Gin & Tonic	Bombay Sapphire	\$42.000
Palomas	Tequila Patrón Silver	\$45.000
Penicillin	Whisky Buchanan's Two Soul	\$44.000
Mojitos	Ron Zacapa Ámbar	\$39.000
Coca Libre	Ron Bacardí 8 años	\$35.000
Moscow Mule	Vodka Grey Goose	\$40.000
Old Fashioned	Bullet Bourbon	\$42.000
Pisco Sour	Pisco Demonio de los Andes	\$40.000
Chilcanos	Pisco Demonio de los Andes	\$39.000
Lyche Martini	Vodka Ketel One	\$40.000
Carajillo 43		\$42.000
Saint Germain Spritz		\$40.000
Aperol Spritz		\$30.000

Para disfrutar

REFAJOS

Fresh Tangerine	\$22.000
La Guarería Guaracuyá, Cerveza Club Dorada (<i>Golden Lager</i>), Gaseosa Hipinto (<i>Colombian Soda</i>).	
Classic	\$22.000
Aguardiente Antioqueño Azul, Cerveza Club Colombia Dorada (<i>Golden Lager</i>), Gaseosa Colombiana (<i>Colombian Soda</i>).	
Fruity	\$22.000
La Guarería Guaroza, Cerveza Club Colombia Dorada (<i>Golden Lager</i>), Gaseosa Hipinto (<i>Colombian Soda</i>).	
Tradition	\$17.000
Cerveza Club Colombia Dorada (<i>Golden Lager</i>), Gaseosa Colombiana (<i>Colombian Soda</i>) and lime juice.	

BEERS

Draft Club Colombia Dorada ^{500 ml}	\$22.000
Club Colombia Dorada ^{300 ml}	\$17.000
Draft Stella Artois ^{500 ml}	\$24.000
Bottle Stella Artois ^{300 ml}	\$18.000
Corona ^{330 ml}	\$19.000
BBC Cajicá ^{330 ml}	\$18.000
Corona 0.0%	\$16.000

MOCKTAILS

\$22.000

- Guava, citrus and sweet chili.
- Hibiscus flower ice tea, tangerine.
- Cape gooseberry, lemon.
- Watermelon, pineapple, coca leaf.

SODAS DE LA CASA

Spanish Lime	\$14.000
Lulo and Pineapple	\$14.000
Strawberry	\$14.000
Passion Fruit and Coca Leaf	\$14.000
Blackberry	\$14.000
Mora	\$14.000
Tamarind	\$14.000
Corozo	\$14.000
Blueberry	\$16.000
Lychees	\$16.000
Strawberry Lychees	\$16.000

LEMONADES

Natural	\$12.000
Sweet Coconut Condensed Milk	\$16.000
Unripe Mango	\$15.000
Coca Leaf	\$15.000

NATURAL JUICES

Passion fruit, Mango	\$16.000
Blackberry	\$15.000
Tamarind	\$15.000
Tangerine / Orange	\$13.000

OTHER DRINKS

Coca Cola / Coca Cola Zero ^{300 ml}	\$9.000
Soda Schweppes / Ginger Schweppes	\$11.000
Agua Manantial (Still or Sparkling) ^{300 ml}	\$11.000
Acqua Panna ^{505 ml}	\$17.000
Acqua Panna ^{750 ml}	\$27.000
San Pellegrino ^{505 ml}	\$17.000
San Pellegrino ^{750 ml}	\$27.000

BEBIDAS CALIENTES

Cocafé (Coca Coffee)	\$9.000
Espresso Coffee	\$8.000
American Coffee	\$8.000
Cappuccino or Latte	\$10.000
Filtered Coffee Methods ^{x2 Cups}	\$18.000

HOUSE INFUSIONS / HERBAL TEAS

Colombian Mate	\$5.000
Despierta	
Basil Strawberry Cinnamon	\$6.000
Huerta	
Flowers, mint, coca leaf, lemon.	\$6.000
Matcha	\$9.000
Emerald Chai	\$9.000
Sapphire Chai	\$9.000



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Liquors

WHISKY

	Bottle	Drink
Buchanan's 12	\$440.000	\$43.000
Buchanan's Two Souls	\$550.000	\$53.000
Buchanan's Master	\$500.000	\$47.000
Buchanan's 18	\$650.000	\$63.000
Johnnie Walker Black Label	\$420.000	\$41.000
Monkey Shoulder	\$380.000	\$40.000
Dewars 12 Años	\$360.000	\$36.000
Dewars 15 Años	\$430.000	\$44.000
Iwai Mars Japones	\$610.000	\$60.000

SINGLE MALT

	Bottle	Drink
Singleton 12 Años	\$440.000	\$44.000
Singleton 15 Años	\$560.000	\$55.000
Singleton 18 Años	\$710.000	\$70.000
Glenmorangie La Santa	\$520.000	\$52.000
Glenmorangie Malta Original	\$500.000	\$55.000
Glenmorangie Nectar Doir	\$670.000	\$65.000
Talisker	\$570.000	\$55.000
Glenfiddich 12 Años	\$450.000	\$46.000
Glenfiddich 15 Años	\$560.000	\$55.000
Glenfiddich 18 Años	\$750.000	\$73.000
The Balvenie 12 Años	\$530.000	\$55.000
The Balvenie 14 Años	\$570.000	\$58.000
Macallan 12 Double Cask	\$690.000	\$71.000

IRISH & BOURBON

	Bottle	Drink
Bulleit Bourbon	\$390.000	\$39.000
Bullet Rye	\$400.000	\$40.000
Jack Daniel's N°7	\$380.000	\$38.000
Jack Daniel's Gentleman Jack	\$420.000	\$43.000
Single Barrer Jack Daniel's	\$560.000	\$55.000
Tullamore Drew	\$320.000	\$33.000

RUM

	Bottle	Drink
Zacapa 23	\$520.000	\$50.000
Zacapa Ambar	\$460.000	\$45.000
Bacardi 8 Años	\$340.000	\$35.000
Santa Teresa	\$470.000	\$46.000
La Hechicera	\$450.000	\$44.000
Sailor Jerry	\$300.000	\$32.000
Diplomático Planas	\$340.000	\$33.000
Diplomático Mantuano	\$300.000	\$30.000
Diplomático Reserva Exclusiva	\$360.000	\$37.000
Botran Reserva Blanco	\$430.000	\$40.000
Flor De Caña 12 Años	\$370.000	\$35.000
Flor De Caña 18 Años	\$450.000	\$48.000
Flor De Caña 25 Años	\$1.500.000	\$130.000

GIN

	Bottle	Drink
Tanqueray	\$350.000	\$36.000
Tanqueray Ten	\$520.000	\$53.000
Tanqueray Rangpur	\$400.000	\$40.000
Selva Gin	\$340.000	\$35.000
Bombay Shapphire	\$350.000	\$36.000
Bombay Bramble	\$360.000	\$38.000
Hendrick's Gin	\$510.000	\$54.000
Hendrick's Lunar	\$600.000	\$61.000
The Botanist	\$500.000	\$52.000
Gin london #1	\$490.000	\$53.000

TEQUILA & MEZCAL

	Bottle	Drink
Don Julio 1942	\$2.300.000	\$200.000
Don Julio Blanco	\$550.000	\$55.000
Don Julio Reposado	\$600.000	\$58.000
Don Julio Añejo	\$630.000	\$61.000
Don Julio 70	\$750.000	\$70.000
1800 Silver	\$440.000	\$44.000
1800 Reposado	\$480.000	\$49.000
Herradura Ultra	\$650.000	\$66.000
Maestro Dobel	\$690.000	\$67.000
Patron Cristalino	\$750.000	\$70.000
Patron Silver	\$550.000	\$55.000
Patrón Reposado	\$600.000	\$58.000
Patrón Añejo	\$640.000	\$61.000
Mezcal Unión Joven	\$420.000	\$42.000
Mezcal Unión El Viejo	\$460.000	\$48.000
Mezcal 400 Conejos	\$470.000	\$47.000
Mezcal Amores Espadín	\$480.000	\$49.000
Mezcal Amores Cupreata	\$580.000	\$57.000
Mezcal Montelobos	\$450.000	\$42.000

VODKA

	Bottle	Drink
Ketel One	\$470.000	\$48.000
Belvedere	\$500.000	\$50.000
Grey Goose	\$480.000	\$49.000
Tito's	\$430.000	\$42.000

OTHERS LIQUORS

	Drink
Baileys	\$23.000
Licor 43	\$24.000
Amaretto Disaronno	\$26.000
Campari	\$22.000
Cointreau	\$27.000
Limoncello Villa Massa	\$30.000
Martini	\$25.000
Frangelico	\$25.000
Cognac Hennessy Vsop	\$57.000
Ancho Reyes	\$20.000
Grappa Reserva	\$25.000
Fernet	\$20.000
Cachaza	\$20.000
Desquite Artesanal	\$20.000
Aguardiente Real	\$23.000
Aguardiente Tierra	\$15.000
Aguardiente Antioqueño Azul	\$17.000



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Wines

Wines

 Sommelier's Recommendation

WHITES

Chardonnay


Septima (Argentina)	\$220.000
Fin Del Mundo (Argentina)	\$220.000
Casas del Bosque (Chile)	\$225.000
Zuccardi Serie A (Argentina)	\$230.000
Enate (Spain)	\$235.000
Muller (Austria)	\$220.000
 Terrazas de los Andes (Argentina)	\$250.000
Louis Latour (France)	\$445.000
Amelia (Chile)	\$665.000

Pinot Gris (Pinot Grigio)


Piedra Negra (Argentina)	\$220.000
A to Z (USA)	\$230.000

 Danzante (Italy)	\$230.000
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Sauvignon Blanc

Marqués de Cáceres (Spain)	\$210.000
Joel Gott (USA)	\$210.000
 Casas del Bosque (Chile)	\$220.000
Mouton Cadet (Sauvignon Blanc - France)	\$250.000
Cool Coast (Chile)	\$230.000
Medalla Real Gran Reserva (Chile)	\$260.000
Domaine Raimbault Sancerre (France)	\$300.000
Undurraga TH (Chile)	\$360.000



Verdejo

Vidilla (Spain)	\$210.000
 Protos Ecológico (Spain)	\$210.000
Ramón Bilbao Orgánico (Spain)	\$220.000
Marqués de Cáceres (Spain)	\$220.000

Albariño

Mar de Ons (Spain)	\$235.000
 Mar de Frades (Spain)	\$305.000
Martin Codax Lías (Spain)	\$320.000
Santiago Ruiz (Spain)	\$340.000
Pazo Barrantes (Spain)	\$525.000

Other White Grapes

 Mara (Godello - Spain)	\$210.000
Muga (Viura- malvasia - Garnacha Blanca)	\$225.000
Rocca de Motemassi (Vermentino - Italy)	\$235.000
 Muller (Traminer - Austria)	\$220.000
Quinta da Lixa (Treixadura/Loureiro) - Portugal	\$210.000
Durigutti (Viognier - Argentina)	\$230.000
Framingham (Riesling - New Zealand)	\$360.000
Enemigo (Semillon - Argentina)	\$390.000




Wines



 Sommelier's Recommendation

REDS

Cabernet Sauvignon

Novas (Chile)	\$210.000
 Casa Silva – Los Lingues (Chile)	\$225.000
Durigutti (Argentina)	\$240.000
Joel Gott (USA)	\$240.000
Mouton Cadet (France)	\$270.000
Terrazas de los Andes (Argentina)	\$250.000
Casas del Bosque (Chile)	\$225.000
Marqués de Casa Concha – Heritaje (Chile)	\$640.000
Casa Real (Chile)	\$1.415.000
Don Melchor (Chile)	\$1.970.000
Castillo Ygay (Rioja – Spain)	\$2.440.000


Malbec

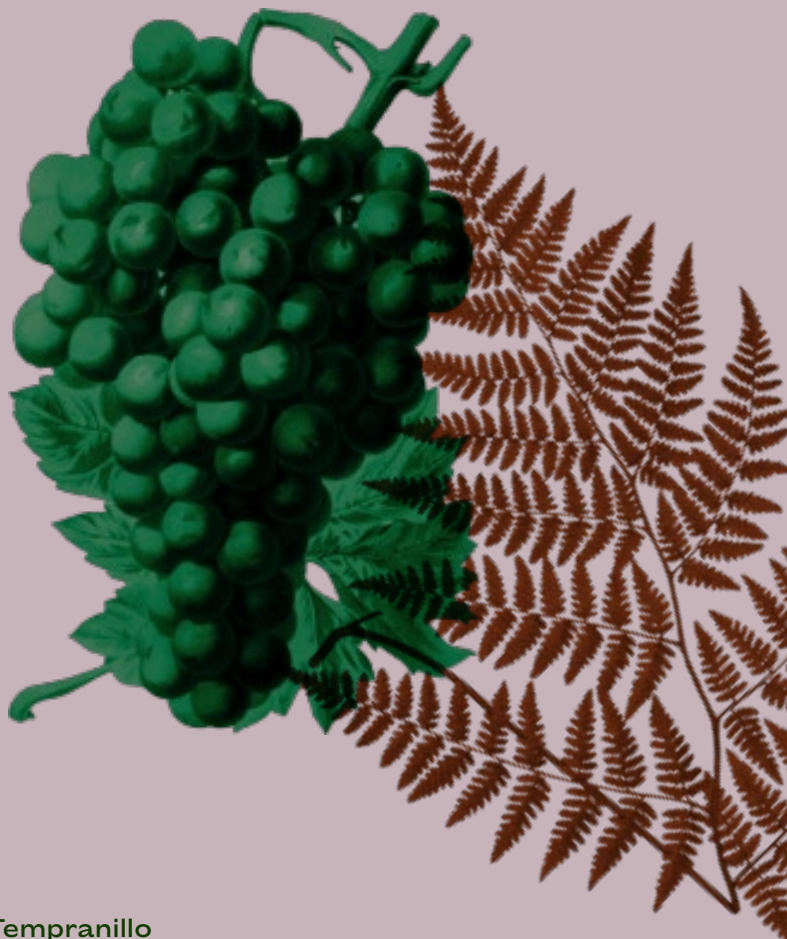
Septima (Argentina)	\$220.000
Lagarde (Argentina)	\$240.000
Perlita (Argentina)	\$250.000
 Altura (Argentina)	\$270.000
Zuccardi Q (Argentina)	\$270.000
Salentein Reserva (Argentina)	\$290.000
Perez Cruz (Chile)	\$280.000
José Zuccardi (Argentina)	\$470.000
Zuccardi Concreto (Argentina)	\$530.000
 Salentein Pampa (Argentina)	\$520.000
Eolo (Argentina)	\$1.075.000

Carmeneré

Arboleda (Chile)	\$240.000
Casa Silva Medalla Real Gran Reserva (Chile)	\$250.000
 Morandé Gran Reserva (Chile)	\$245.000
J. Bouchon Block Series (Chile)	\$265.000
Terrunyo (Chile)	\$675.000
Pewen (Chile)	\$790.000

Pinot Noir (Pinot Nero)

Salton (Brasil)	\$210.000
Fin Del Mundo (Argentina)	\$220.000
Villa Wolf (Pinot Noir)	\$220.000
Franz Soffi (Italy)	\$235.000
 Joel Gott (USA)	\$240.000
A to Z (USA)	\$260.000
Ropiteau (France)	\$370.000
Undurraga TH (Chile)	\$380.000
Belle Glos (USA)	\$560.000
Louis Latour Cote de Nuit (France)	\$570.000



Tempranillo

 Ramon Bilbao Orgánico (Rioja – Spain)	\$210.000
Emilio Moro Finca Resalso (Ribera del Duero – Spain)	\$210.000
Arzuaga La Planta (Ribera del Duero – Spain)	\$210.000
Gota de Arena (Castilla y León – Spain)	\$210.000
Ramon Bilbao Edicion Limitada (Spain)	\$230.000
Hito (Ribera del Duero – Spain)	\$240.000
Prima (Toro – Spain)	\$250.000
Ramón Bilbao Reserva (Rioja – Spain)	\$290.000
Cepa Gavilán (Ribera del Duero – Spain)	\$295.000
Dehesa La Granja (Ribera del Duero – Spain)	\$345.000
 Marqués de Murrieta (Rioja – Spain)	\$395.000
Pago De los Capellanes Crianza (Ribera del Duero)	\$400.000
Cepa 21 (Ribera del Duero – Spain)	\$405.000
Malabrigo (Ribera del Duero – Spain)	\$700.000

Sangiovese

 Poggio Badiola (Italy)	\$220.000
Tenuta del Cerro Chianti DOCG (Italy)	\$210.000
Nipozzano Chianti DOCG (Italy)	\$535.000

Other Red Grapes


 Woobridge Robert Mondavi (Merlot – USA)	\$210.000
J. Bouchon (Merlot – Chile)	\$220.000
Bellerusche (Garnacha – France)	\$220.000
Sherezade (Nero D'Avola – Italy)	\$230.000
Durigutti (Bonarda – Argentina)	\$240.000
Durigutti (Cabernet Franc – Argentina)	\$240.000
Garzon (Tannat – Uruguay)	\$240.000
Casas del Bosque (Syrah – Chile)	\$270.000
Decoy (Zinfandel – USA)	\$355.000
Durigutti Proyecto las Compuertas (Criolla – Argentina)	\$375.000
Emma Zuccardi (Bonarda – Argentina)	\$400.000
Brunelo Tenuta del Cerro (Montalcino – Italy)	\$900.000

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Wines

 Sommelier's Recommendation

BLEND

Bila Haut (Blend-France)	\$210.000
Ciu Ciu Gótico (Blend - Italy)	\$220.000
Selena (Blend- Sudafrica)	\$260.000
Regolo Ripaso (Blend - Italy)	\$265.000
Septima Obra (Blend - Argentina)	\$345.000
Pago de Otazú (Blend - Spain)	\$330.000
Massi - Campofiorini (Blend - Italy)	\$355.000
 Coyam (Blend - Chile)	\$400.000
Triple C (Blend - Chile)	\$455.000
Amarone Sartori (Blend - Italy)	\$510.000
Vik Milla Cala (Blend-Chile)	\$640.000

ROSE



 Aire de Protos (Spain)	\$210.000
Tais Rose (Chile)	\$210.000
J.Bouchon (Chile)	\$210.000
Zuccardi Serie A (Argentina)	\$220.000
Muller (Austria)	\$220.000
A to Z (USA)	\$230.000
Barton & Guestier (France)	\$245.000
Ramón Bilbao (Rioja - Spain)	\$220.000
Les Jolies Filles (France)	\$240.000
Otazú (Merlot - Spain)	\$235.000
Hito (Ribera del Duero - Spain)	\$230.000
 Whispering Angel (Cote de Provence - France)	\$390.000



SPARKLING

Chandon Brut (Argentina)	\$200.000
Undurraga (Chile)	\$200.000
Cava Anna Codorniu (Spain)	\$230.000
Prosecco Zonin (Italy)	\$225.000
Prosecco Cabert (Italy)	\$225.000
 Cava Villarnau (Spain)	\$230.000
Cava Villarnau Rosé (Spain)	\$230.000
Cava Juve Camps Cinta Purpura (Spain)	\$290.000
Champagne Tantinger (France)	\$810.000
Champagne Moët (France)	\$835.000
Champagne Veuve Clicquot (France)	\$830.000
Champagne Dom Perignon (France)	\$3.885.000

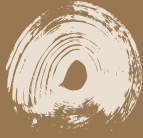
FORTIFICADOS (COPA)

Vistamar (Late Harvest - Chile)	\$35.000
Solera 1847 (Jerez - Spain)	\$38.000
Ruby (Oporto - Portugal) ^{Botella}	\$180.000
Tawny (Oporto - Portugal)	\$35.000
 Tawny Reserve (Oporto - Portugal)	\$42.000
LBV (Oporto - Portugal)	\$58.000
Alfonso Oloroso (Jerez - Spain)	\$38.000
Tio Pepe (Jerez - Spain)	\$38.000
 Leonor (Jerez - Spain)	\$38.000
Hennesy VS (Cognac - France)	\$38.000
Royal Furmit (Tokaji - Hungary)	\$98.000
Hennesy VSOP (Cognac - France)	\$98.000

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