



TERRA

📷 @tierrarestaurante

English version



DIGITAL MENU TIERRA

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

Colombian Nikkei Cuisine

Our local interpretation of Nikkei cuisine with Colombian ingredients and soul.

GUNKAN X4 PCS

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

- Sea Bass** \$43.000
In Japanese aioli, Andean blackberry masago, country cream, and nori soil.
- Crab** \$50.000
Ceviche-style with yellow chili aioli, crispy quinoa, and masago.
- Coconut and Jelly** \$58.000
With coconut rice, soy Philadelphia cheese, sea bass tartare, breaded shrimp and ceviche-style sauce.
** Extra bite: \$12.000*

NIGIRI X4 PCS

- Smoked Trout in garden herbs** \$28.000
Lulo ponzu, soy cheese, lulo cube, lemon crystal and fennel.
- Smoked Salmon** \$30.000
Seared with charcoal marinade, sour cream, mango relish and crispy quinoa.
- Short Rib** \$28.000
Hogao (*tomato and onion sauce*), cooked quail egg, roasted short rib, cheese and country cream.

CRISPY OSHI X4 PCS

- Sweet and Sour Chicken** \$34.000
With Costeño sour cream and coca popcorn.
- Pork Belly** \$37.000
Ceviche-style, country cream and sweet potato crisps.
- Sea Bass** \$39.000
In tartare with Japanese aioli, country cream, Andean blackberry masago and furikake.

MAKI

- Handroll Prawn and Coconut** X2 PCS \$52.000
Sushi rice with coconut, nori seaweed, cheese, ripe plantain, hogao, sour cream and country cream.
- Ceviche Pork Belly** X10 PCS \$47.000
With avocado, Philadelphia cheese, ripe plantain and panela, smoked in plantain leaf, bathed in whey and guava paste.
- Crispy Salmon** X10 PCS \$47.000
Panko breaded, pickled hearts of palm, fried Costeño cheese, avocado, salmon tartare, country cream and sweet potato crisps.
- Crab and Tuna** X10 PCS \$62.000
With ceviche crab, avocado, soy Philadelphia cheese, ripe plantain, with tuna tartare, masago and chives.
- Octopus and Shrimp** X10 PCS \$64.000
With ripe plantain, Philadelphia cheese, tempura shrimp, olive soil, yellow chili and coconut sauce.
- Short Rib Encocado Style** X10 PCS \$57.000
With coconut sushi rice, short rib, fried costeño cheese, citrus salad and green plantain crisps. Smoked in coconut shell.
- Salmon and Avocado** X10 PCS \$49.000
Sushi rice, salmon sticks, Philadelphia cheese, ripe plantain, avocado fan, green plantain crisps and panela teriyaki.

GYOSAS X5 PCS

Inspired by traditional gyozas with Colombian ingredients.

- Shrimp and Pork** \$39.000
With vegetables, ripe plantain, pork and sautéed shrimp.
- Pipian Flank Steak** \$42.000
Based on criolla potato and peanuts with flank steak in hogao.

TACO NORI X2 PCS

In corn tempura with sushi rice and cream cheese.

- Sea Bass or Tuna Tartare \$45.000
- Ceviche Crab \$56.000



First Step
Colombian Nikkei Cuisine
Our local interpretation of Nikkei cuisine with Colombian ingredients and soul.

CEVICHEs & RAWs

- 🔥 Criollo** \$50.000
Catch of the day and prawn in rocoto tiger's milk with tangerine lime, whey, Andean blackberry masago and ripe plantain crisps.
- 🔥 Peruvian Criollo** \$49.000
Catch of the day, yellow chili, sweet potato and corn.

Mango and Passion Fruit with Ice Cream \$52.000
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** \$45.000
Sautéed shrimp with golf sauce and whey, octopus in anticuchera sauce, crispy quinoa and green plantain.

Costeño Sour Cream \$49.000
Catch of the day, tiger's milk of Costeño sour cream, ripe plantain cubes, country cream, native potato crisps and aromatic oils.

Coconut Mixed \$56.000
Sea bass, anticuchera octopus, avocado, mango, coconut tiger's milk and patacones (fried green plantain).

Jalea with Avocado \$69.000
White fish, breaded prawn, calamari, anticuchera octopus and clams, with tiger's milk and ceviche-style sauce, cassava crisps and sour cream.
- 🔥 Lulo Mixed** \$58.000
Catch of the day, breaded prawn, roasted lulo and cucumber cubes, lulo tiger's milk, mango crisps and criollo chili.

Tuna and Tamarind Tataki \$62.000
In a corn and sesame crust, with creamy Costeño buttermilk and tamarind, achiote oil and wakame.
- 🌿 Fish Tartare** \$47.000
With Andean "soil" (tierra andina), countryside cream, roasted tomatoes and artisanal corn tortilla.



First Step FLAVORS OF THE LAND

Crispy Paipa Cheese \$34.000
Roasted with fine herbs and coca leaf, goldenberry jam, fresh blackberry and candied sunflower seeds.

Deconstructed Sabana Corn \$34.000
Creamy mix of cheeses, corn kernels, Costeño buttermilk, togarashi, Andean crispy mix and cilantro sprouts served with crispy yucca.

Corn Frenzy \$34.000

Corn arepa in a creamy Costeño buttermilk and Paipa cheese sauce, crispy corn and panela-pickled jalapeños. Smoked in plantain leaf.

Hot Burrata \$50.000

Roasted sauce, corn kernels, preserved tomatoes, crispy kale, bathed in creamy smoked cheese. Served with corn bread.

Cauliflower \$39.000

Cauliflower roasted with panela, Costeño buttermilk hummus, cheese dressing, wasabi and roasted chili oil.

Charcoal Grilled Octopus \$67.000

Ripe plantain and yellow chili purée, panka hogao, citrus salad with pea oil and corn crisps with nori seaweed.

Patacones 3 PCS \$44.000
With hogao and buttermilk.

Pork Guava Paste \$49.000

Crispy pork belly cubes on a Veleño guava paste base with guava BBQ, Costeño buttermilk and pickled onion chalaquita.

Pork with Yucca and Buttermilk \$49.000

Crispy pork belly cubes with yucca and buttermilk sauce, with countryside cream and pickled onion chalaquita.

Shrimp and Corvina Meatballs 4 PCS \$50.000

In casserole sauce, coconut milk and sesame oil served with corn bread.

Beef and Pork Meatballs 4 PCS \$47.000

Stuffed with ripe plantain, hogao and panka chili sauce, au gratin with a mix of cheese served with bread.

Corn and Mushroom Empanadas 3 PCS \$34.000

Mushroom duxelles, sweet corn, mushrooms sautéed in anticuchera sauce and Paipa cheese.

Short Rib Empanadas 3 PCS \$45.000

Stuffed with short rib, criolla potato and hogao.

Octopus and Shrimp Empanadas 3 PCS \$50.000

With anticuchera sauce and double cream cheese.

Carimañolas 3 PCS

With double cream cheese, hogao and blackberry chili sauce.

- With pork chorizo \$36,000
- With flank steak \$38,000

Ripe Plantain "Bombs" 3 PCS

Fried ripe plantain stuffed with double cream cheese.

- With sweet and sour chicken \$34,000
- With ceviche-style pork belly \$38,000

Mini Pan de Bono

with Short Rib \$34,000

Quail egg and tomato coulis.

Corn Cakes

with Short Rib 3 PCS \$38,000

With citrus salad and panela sauce.

Corn Cakes with Ceviche-Style Crab \$54,000

With Costeño buttermilk "tiger's milk" (leche de tigre).

Santander Arepa with Buttermilk Shrimp \$45,000

Shrimp sautéed in buttermilk and garlic, cilantro, chalaquita and salad.

Santander Arepa with Pork Ribs 300gr \$63,000

Pork ribs in guava BBQ, buttermilk and salad.

SOUPS

Plantain and Beef Soup \$54.000

Beef soup with criolla potato, peas, corn on the cob and cilantro, served with white rice, buttermilk and avocado.

Fish and Seafood Casserole \$78,000

Fish cubes, octopus, squid tubes, shrimp, lobster bisque, hogao, coconut milk and yucca cubes. Served with coconut rice, buttermilk and crispy green plantain.





Second step

Second step

BEEF

According to availability

IMPORTED

- Argentinian Angus Rump Cap^(400 gr) \$156.000
- Argentinian Angus Striploin^(400 gr) \$178.000
- Argentinian Angus Ribeye^(400 gr) \$200.000
- New York certified Angus beef^{® (400 gr)} \$223.000
- Certified Angus Beef Skirt Steak^{® (250 gr)} \$189.000

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.
- Field salad with corozo vinaigrette.

* Additional side dish: \$16.000

NATIONAL

Short Rib^(350 gr) \$78.000

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) \$78.000

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) \$89.00

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) \$145.000

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

STIR-FRIES

Beef Stir-fry^(140 gr) \$67.000

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) \$67.000

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) \$78.000

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.

PORK

Pork Chops^(240 gr) \$67.000

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) \$65.000

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) \$65.000

With creamy cassava, molasses and citrus salad.

Rib Rack^(500 gr) \$84.000

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) \$80.000

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) \$89.000

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) \$89.000

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

Crispy Trout^(200 gr) \$54.000

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

*Subject to availability.

Whole Trout in Plantain Leaf^(600 gr) \$73.000

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

CHICKEN

Sugarcane Chicken^(180 gr) \$55.000

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

*Ask for it with fresh tuna according to availability. *\$73.000

Hen Cucayo^(180 gr) \$60.000

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

Charcoal Chicken^(600 gr) \$73.000

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



Second step

HOUSE RICES

Pork Belly and Shrimp Chaufa \$63.000
Rice sautéed with grilled pork belly and shrimp.

"Cucayo" Rice and Short Rib ^{350 gr} \$58.000
Slow-cooked beef rib lacquered with glaze and panela. Served with "cucayo" rice, ripe plantain, corn, peas and salad with pickles.

Beef Loin and Shrimp Rice ^{240 gr} \$67.000
Sautéed with baby corn, ripe plantain and peas, buttermilk, crispy corn and pearl tomato and sorrel salad.
**Ask for it with langoustine.* \$80.000

Seafood Rice \$74.000
Sautéed with vegetables, countryside cream, shrimp, ceviche-style crab, clams and charcoal grilled octopus.

Coconut Rice and Chicken ^{400 gr} \$84.000
Baked rice, smoked chicken breast with coconut rice, buttermilk, ripe plantain and chalaquita.

Pork Belly Rice \$78.000
Baked rice, crispy smoked pork belly, chalaquita, creamy yucca, Asian mix and Nikcol sauce.

Creamy Crab Rice \$73.000
Rice in a creamy vegetable and Paipa cheese sauce, asparagus, clams and ceviche-style crab.

Creamy Octopus and Shrimp Rice \$76.000
Rice in a creamy vegetable sauce, quail egg and crispy quinoa.

PASTAS

Mushroom and Burrata Cannelloni \$67.000
With a mix of cheeses, creamy hogao, black olive "soil" (tierra), misuna and Ocaña onion salad.

Crab Cannelloni \$69.000
Ceviche-style, in a citrus sauce, au gratin with Paipa cheese, coca leaf and panela. Served with corn bread.

Ripe Plantain Gnocchi \$32.000
Ripe plantain gnocchi, Neapolitan sauce, crispy rice, Cošteño buttermilk and Paipa cheese.
• Shrimp \$40.000

Short Rib Sorrentinos \$63.000
With ripe plantain, in a stew sauce and achiote oil, au gratin with Paipa cheese and coca leaf. Served with corn bread.

Trout Lasagna \$50.000
Mambe pasta, trout ragu, Paipa cheese, mozzarella cheese and served with corn bread.

SALADS

Salmon and Corozo \$58.000
Mizuna mix salad, grilled salmon, orange tangerine and grapefruit supremes, corozo spherification, corozo vinaigrette and crispy rice.

Burrata and Green Mango Fettuccine \$58.000
Pickled in blackberry, creamy goldenberry, sunflower seeds, pearl tomatoes and roasted peaches.
• with chicken ^{180 gr} \$65.000
• with salmon ^{200 gr} \$84.000

VEGETARIAN

Heart of Palm Gunkan (Vegan) \$36.000
Ceviche-style with mango, buttermilk, panela and olive "soil" (tierra).

Charcoal Grilled Mushrooms \$32.000
Grilled oyster mushroom, breaded portobello and grilled button mushroom, chimichurri, baby corn, olive "soil" and countryside cream.

Vegetarian Rice \$47.000
Rice sautéed with vegetables in hogao and soy sauce, roasted cauliflower, countryside cream, Cošteño buttermilk and heart of palm smoked with panela, stuffed with hummus and crispy quinoa.

KIDS' MENU

Nuggets with Noodles \$36.000
With Neapolitan sauce.

Little Beef Stir-fry \$43.000
With rice, native potatoes and pearl tomato.

Fish & Chips \$43.000
Breaded fish with native potatoes.

Vegetable Soup \$32.000
Chicken broth base, chicken breast cubes, vegetables and pasta.





Desserts

Meringue Dessert \$25.000
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 \$27.000
Sponge cake with a liquid arequipe center, almond soil and ice cream.

Pasión florideña \$27.000
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 \$29.000
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 \$27.000
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 \$27.000
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 \$50.000
Tequila Don Julio Blanco, coconut, coca leaf, citrus, fresh coconut slice and panela.

* Upgrade: Don Julio 70 \$75.000

Mma (Mother Earth in Wayuunaiki) \$56.000
Tequila Don Julio Blanco, artisanal tangerine liqueur, cape gooseberry, cape gooseberry jelly and coca leaf.

Flora \$50.000
Tequila Patrón Silver, passion fruit, vanilla, Cinzano To Spritz and passion fruit meringue.

Costero \$48.000
Tequila 1800 Silver, Martini Bitter, Costeño corozo, tangerine lime and fruity caviar.

Nativo \$45.000
Mezcal Unión Joven, Martini Extra Dry, Spanish lime, tangerine, chamomile, citrus and Spanish lime syrup.

Carmín \$49.000
Mezcal Unión Joven, blueberries, grapefruit and Mil976 grapefruit soda.

Llano \$48.000
Vodka Ketel One, Martini Extra Dry, watermelon, grapefruit, coca leaf and watermelon sphere.

Valle \$48.000
Vodka Grey Goose, Martini Fiero, oro miel pineapple, tangerine lime and pineapple crisp.

Lyche Kay \$45.000
Vodka Ketel One, lychees, rose soda and blackberry powder.



En-Cundi \$45.000
Tanqueray Gin, cape gooseberry, lemon balm, citrus, Guarucha jelly and coca leaf oils.

Gin Tierra \$44.000
Tanqueray Gin, La Guarería Guarozo, Costeño corozo, Mil976 Ocean Tonic Water.
* Upgrade Tanqueray Ten \$60.000

El Cocuy \$44.000
Bombay Sapphire, Strawberry, basil, citrus, white chocolate and Sherry perfume.

Bolívar \$45.000
Whisky Buchanan's 12 Years Old, tamarind, The Boy sweet chili, citrus and artisanal tamarind sweet.
* Upgrade Buchanan's 18 Años \$50.000

Amazónico \$45.000
Rum Bacardí 8 Years Old, lulo, falernum, lemon, Frangelico perfume, caramelized almond.

Coca-fashioned \$42.000
Bacardí Rum macerated in coca leaf, coca syrup and Bitters.

Arca \$46.000
Rum Flor de Caña 12 Years Old, wild blackberry, passion fruit, coca leaf and edible passionflower.

Raspado \$28.000
Aguardiente Antioqueño Azul, strawberry, basil, lime juice and floral perfume.

Naya \$36.000
Viche Sur (artisanal spirit), guava, The Boy sweet chili, citrus and Veleño guava paste.

Coquí \$38.000
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 \$36.000

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 \$33.000

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

Primaveral \$33.000

La Guarería Guamora, hibiscus tea and tangerine lime.

Mambeo \$34.000

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

Rosa \$35.000

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

Colombian mule \$32.000

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

Mambe fizz \$32.000

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	\$50.000
Gin & Tonic	Bombay Sapphire	\$47.000
Palomas	Tequila Patrón Silver	\$50.000
Penicillin	Whisky Buchanan's Two Soul	\$49.000
Mojitos	Ron Zacapa Ámbar	\$44.000
Coca Libre	Ron Bacardí 8 años	\$39.000
Moscow Mule	Vodka Grey Goose	\$45.000
Old Fashioned	Bullet Bourbon	\$47.000
Pisco Sour	Pisco Demonio de los Andes	\$45.000
Chilcanos	Pisco Demonio de los Andes	\$44.000
Lyche Martini	Vodka Ketel One	\$45.000
Carajillo 43		\$47.000
Saint Germain Spritz		\$45.000
Aperol Spritz		\$34.000

TIERRA INVITES YOU TO ENJOY RESPONSIBLY. EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH.
THE SALE OF ALCOHOLIC BEVERAGES TO MINORS AND PREGNANT WOMEN IS PROHIBITED.

To enjoy

REFAJOS

Fresh Tangerine	\$25.000
La Guarería Guaracuyá, Cerveza Club Dorada (<i>Golden Lager</i>), Gaseosa Hipinto (<i>Colombian Soda</i>).	
Classic	\$25.000
Aguardiente Antioqueño Azul, Cerveza Club Colombia Dorada (<i>Golden Lager</i>), Gaseosa Colombiana (<i>Colombian Soda</i>).	
Fruity	\$25.000
La Guarería Guaroza, Cerveza Club Colombia Dorada (<i>Golden Lager</i>), Gaseosa Hipinto (<i>Colombian Soda</i>).	
Tradition	\$19.000
Cerveza Club Colombia Dorada (<i>Golden Lager</i>), Gaseosa Colombiana (<i>Colombian Soda</i>) and lime juice.	

BEERS

Draft Club Colombia Dorada ^{500 ml}	\$25.000
Club Colombia Dorada ^{300 ml}	\$19.000
Draft Stella Artois ^{500 ml}	\$27.000
Bottle Stella Artois ^{300 ml}	\$20.000
Corona ^{330 ml}	\$22.000
BBC Cajicá ^{330 ml}	\$20.000
Corona 0.0%	\$18.000

MOCKTAILS

\$25.000

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

SODAS DE LA CASA

Spanish Lime	\$16.000
Lulo and Pineapple	\$16.000
Strawberry	\$16.000
Passion Fruit and Coca Leaf	\$16.000
Blackberry	\$16.000
Mora	\$16.000
Tamarind	\$16.000
Corozo	\$16.000
Blueberry	\$18.000
Lychees	\$18.000
Strawberry Lychees	\$18.000

LEMONADES

Natural	\$14.000
Sweet Coconut Condensed Milk	\$18.000
Unripe Mango	\$17.000
Coca Leaf	\$17.000

NATURAL JUICES

Passion fruit, Mango	\$18.000
Blackberry	\$17.000
Tamarind	\$17.000
Tangerine / Orange	\$15.000

OTHER DRINKS

Coca Cola / Coca Cola Zero ^{300 ml}	\$10.000
Soda Schweppes / Ginger Schweppes	\$13.000
Agua Manantial (Still or Sparkling) ^{300 ml}	\$13.000
Acqua Panna ^{505 ml}	\$19.000
Acqua Panna ^{750 ml}	\$30.000
San Pellegrino ^{505 ml}	\$19.000
San Pellegrino ^{750 ml}	\$30.000

BEBIDAS CALIENTES

Cocafé (Coca Coffee)	\$10.000
Espresso Coffee	\$9.000
American Coffee	\$9.000
Cappuccino or Latte	\$12.000
Filtered Coffee Methods ^{x2 Cups}	\$20.000

HOUSE INFUSIONS / HERBAL TEAS

Colombian Mate	\$6.000
Despierta	
Basil Strawberry Cinnamon	\$7.000
Huerta	
Flowers, mint, coca leaf, lemon.	\$7.000
Matcha	\$10.000
Emerald Chai	\$10.000
Sapphire Chai	\$10.000



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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
Bacardí 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	\$1500.000	\$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 Zeland)	\$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

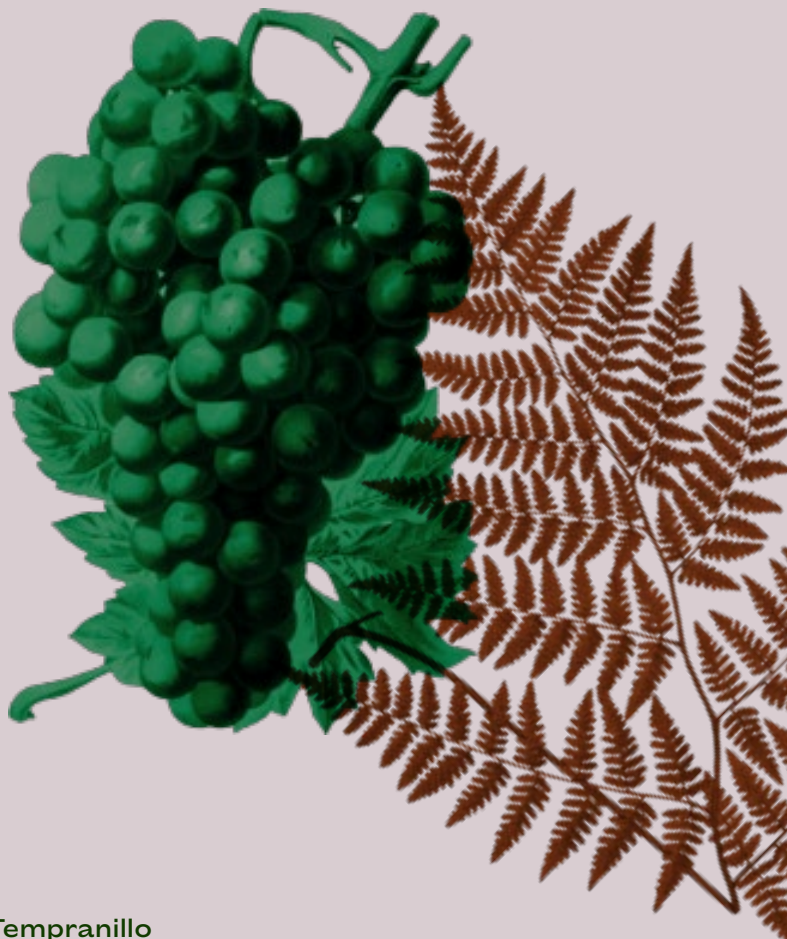
Septima (Argentina)	\$220.000
Lagarde (Argentina)	\$240.000
Perlita (Argentina)	\$250.000
 Altura (Argentina)	\$270.000
Zuccardi Q (Argentina)	\$270.000
Salentein Reserva (Argentina)	\$290.000
Perez Cruz (Chile)	\$280.000
José Zuccardi (Argentina)	\$470.000
Zuccardi Concreto (Argentina)	\$530.000
 Salentein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

Carmenere

Arboleda (Chile)	\$240.000
Santa Rita 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



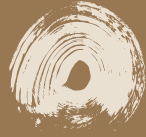
SPARKLING

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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