



TERRA

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English version

TIERRA



DIGITAL MENU **TIERRA**

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.

📍 @tierrarestaurante

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Calle 66 #4A-31

Chapinero - Bogota



Flavors crafted by Doña Rosita—an enterprising woman and community leader who provides us with fresh products straight from the countryside.

Through our work, we support 40 mothers who are heads of households in Sotaquirá, Boyacá. They bring fresh and natural products from their land to your table.

We proudly support the Colombian countryside and local products.

 Vegetarian  Mildly spicy  Medium spicy  Plato nuevo

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. THE SALE OF INTOXICATING BEVERAGES TO MINORS AND PREGNANT WOMEN IS PROHIBITED.

1. All prices are in Colombian Pesos (COP). **2.** Expressed weights are measured before 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 descriptions. **4.** When requesting the check, please let us know if you require an electronic invoice. **5.** A voluntary 10% tip is suggested for the staff involved in the service chain, which may be accepted, rejected, or modified by the customer based on their assessment of the service. The tip amount must be agreed upon before the invoice is issued. For any issues regarding the collection of tips, you may contact the Superintendence of Industry and Commerce (SIC) citizen service line: (601) 592 0400 in Bogotá, or the national toll-free line: 018000 910165, or by emailing contactenos@sic.gov.co.

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



TASTING MENU

Ripe plantain tartlet.

Cassava arepa with stewed crab.
Coconut ceviche.

Santandereana arepa with chorizo in a
guarapo (sugarcane juice) glaze.

Short rib in demi-glaze.

Açaí cannelloni and cupuaçu foam.

Tierra Cocktail Pairing \$280.000

- Canelazo ▪ Acacias
- Caribeño ▪ Dragón amazónico

Wine Pairing \$280.000

- Sommelier's special selection

Without pairing \$160.000

- San Pellegrino ^{330 ml.}



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DON'T MISS OUR

NEW DISHES

First Step

COLOMBIAN NIKKEI CUISINE

- Breaded Shrimp Quinoa Tostadas** ^{x2} \$35.000
Breaded shrimp, artisanal corn tostadas, country cream, suero costeño, quinoa, chili and Togarashi.
- Breaded Shrimp Brioche** ^{x2} \$33.000
Breaded shrimp, artisanal brioche sliders, fresh cucumber salad, carrot and radish pickled in sweet mayonnaise, crispy quinoa, chives, mint and finished with spicy mayonnaise.

MAKI

- Del Caribe** ^{x5} \$30.000 ^{x10} \$55.000
Uramaki filled with breaded prawn, avocado, cream cheese, topped with seabass tartar, acevichada sauce and patacón soil.
- Andino and Salmon** ^{x5} \$30.000 ^{x10} \$55.000
Uramaki crusted with corn and black sesame, filled with furai prawn, cream cheese, avocado, and topped with salmon tartar in dynamite sauce.
- Tuna**
Tuna, shrimp, sushi rice, avocado, cream cheese, coconut chili sauce, and black sesame.
 - Yellowfin Tuna ^{x5} \$25.000 ^{x10} \$45.000
 - Bluefin Tuna ^{x5} \$45.000 ^{x10} \$85.000

RAW BAR & CEVICHES

- Tuna and Mango Ceviche** \$40.000
Tuna, in mango leche de tigre, with rocoto chili, cilantro, mango, charred mandarin and Togarashi.
- Chicharrón Ceviche** \$40.000
Crispy pork belly, with rocoto chili, red onion, Costeño suero leche de tigre, avocado, pearl tomatoes, achiote oil, and cilantro oil.
- Tuna Carpaccio** \$47.000
Thinly sliced tuna, with avocado, green plantain, Costeño suero, fermented kosho, Ocaña onion, and cilantro, finished with ponzu and garden herbs.

FROM THE LAND

- Andean Corn** \$28.000
Grilled corn with Kewpie mayonnaise, crusted in an Andean mix and Costeño cheese, served with creamy Costeño sour cream and yellow chili.
- Salmon Croquettes** \$29.000
Salmon croquettes stuffed with mozzarella cheese, sautéed in chili, served with acevichada sauce, lettuce hearts, and crispy green plantain.

Second step

- Country-Style Short Rib** ^(350 gr) \$93.000
Beef short rib in demi-glace sauce, served with a fried quail egg, potato mille-feuille, Paipa cheese.
- Tenderloin Wrapped in Ripe Plantain** \$74.000
Beef tenderloin wrapped in ripe plantain and Swiss chard, served with artisanal pasta, roasted vegetables, cilantro and crispy quinoa.
- Spicy Pirarucú** ^(180 gr) \$76.000
Tempura Pirarucú and clams in a seafood and chili sauce, served with a creamy potato and Paipa cheese mille-feuille.
- Longaniza and Roasted Pork Leg Baked Rice** \$70.000
Artisanal longaniza and roasted pork leg, with baked rice, vegetables, hogao sauce, avocado, and Andean-style baby corn.
- Mushroom Mix House-made Pasta** \$29.000
Mushroom mix with house-made artisanal pasta, sautéed in citrus butter and pepper.

Desserts

- Bread Pudding** \$20.000
Served on a base of arequipe (dulce de leche) crème anglaise, with fresh fruit, Nucita ice cream, and mint oil.
- 58% Chocolate Cookie** \$28.000
With almond chunks, fresh fruit, condensed milk ice cream and salted caramel toffee.





First step

First Step Colombian Nikkei Cuisine

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

🔥 Corvina Gunkan ^{x4} \$34.000
In Japanese aioli, Andean blackberry masago, country cream, and nori soil.

🔥 Crab Gunkan ^{x4} \$42.000
Ceviche-style with yellow chili aioli, crispy quinoa, and masago.

Crispy Pork Belly Oshi ^{x4} \$32.000
Ceviche-style, country cream and sweet potato crisps.

Shrimp and Pork Gyoza ^{x5} \$35.000
Sautéed shrimp, pork, vegetables and ripe plantain.

Flank Steak and Pipian Gyoza ^{x5} \$40.000
Flank steak in hogao sauce, with a base of Creole potato and peanuts.

Crab Nori Taco ^{x2} \$56.000
Ceviche-style crab in corn tempura, sushi rice and cream cheese.

🍷 Breaded Shrimp Quinoa Tostadas ^{x2} \$35.000
Breaded shrimp, artisanal corn tostadas, country cream, suero costeño, quinoa, chili and Togarashi.

🍷 Breaded Shrimp Brioche ^{x2} \$33.000
Breaded shrimp, artisanal brioche sliders, fresh cucumber salad, carrot and radish pickled in sweet mayonnaise, crispy quinoa, chives, mint and finished with spicy mayonnaise.

MAKIS

Acevichada Pork Belly ^{x5} \$25.000 ^{x10} \$45.000
With avocado, Philadelphia cheese, sweet plantain and panela, smoked in banana leaf, topped with sour cream and bocadillo (guava paste).

Crispy Salmon ^{x5} \$25.000 ^{x10} \$45.000
Panko-breaded salmon, salmon tartar, pickled heart of palm, fried Costeño cheese, avocado, country cream and crispy sweet potato.

Crab and Tuna ^{x5} \$30.000 ^{x10} \$55.000
Ceviche-style crab and tuna tartar, avocado, cream cheese, ripe plantain, masago and chives.

Octopus and Shrimp ^{x5} \$30.000 ^{x10} \$55.000
Tempura shrimp, octopus, ripe plantain, cream cheese, olive soil, yellow chili and coconut sauce.

Salmon and Avocado ^{x5} \$25.000 ^{x10} \$45.000
Salmon sticks, sushi rice, cream cheese, ripe plantain, avocado fan, crispy green plantain and panela teriyaki.

🍷 Del Caribe ^{x5} \$30.000 ^{x10} \$55.000
Uramaki filled with breaded prawn, avocado, cream cheese, topped with seabass tartar, acevichada sauce and patacón soil.

🍷 Andino and Salmon ^{x5} \$30.000 ^{x10} \$55.000
Uramaki crusted with corn and black sesame, filled with furai prawn, cream cheese, avocado, and topped with salmon tartar in dynamite sauce.

🍷 Tuna
Tuna, shrimp, sushi rice, avocado, cream cheese, coconut chili sauce, and black sesame.
• Yellowfin Tuna ^{x5} \$25.000 ^{x10} \$45.000
• Bluefin Tuna ^{x5} \$45.000 ^{x10} \$85.000

RAW BAR & CEVICHES

Tuna and Tamarind Tataki

Tuna in a corn and sesame crust, with creamy Costeño suero and tamarind, achiote oil and wakame.

• Yellowfin Tuna \$64.000
• Bluefin Tuna \$100.000

Fish Tartar

Fresh fish, with Andean soil, country cream, charred tomatoes and artisanal corn tortilla.

🔥 Criollo Ceviche \$55.000

Catch of the day and shrimp, in rocoto leche de tigre with mandarin lemon, suero, blackberry masago and crispy ripe plantain.

🔥 Criollo Peruvian Ceviche \$69.000

Catch of the day, yellow chili, sweet potato and corn.

Mango and Gulupa with Ice Cream \$68.000

Catch of the day, with gulupa and mango leche de tigre, Costeño suero, charred avocado, pearl tomatoes, fresh blackberry, and coca leaf powder, finished with cape gooseberry and leche de tigre ice cream.

🔥 Cartagenero Ceviche \$71.000

Shrimp sautéed in salsa golf and suero, with octopus in anticuchera sauce, crispy quinoa, and green plantain.

Coconut Ceviche

Corvina, octopus in Ceviche-style sauce, avocado, mango, coconut leche de tigre and patacones.

Jalea with Avocado Ceviche

White fish, breaded shrimp, squid, octopus in anticuchera sauce, and clams, with leche de tigre, acevichada sauce, crispy cassava and suero.

🍷 Tuna and Mango Ceviche \$40.000

Tuna, in mango leche de tigre, with rocoto chili, cilantro, mango, charred mandarin and Togarashi.

🍷 Chicharrón Ceviche \$40.000

Crispy pork belly, with rocoto chili, red onion, Costeño suero leche de tigre, avocado, pearl tomatoes, achiote oil, and cilantro oil.

🍷 Tuna Carpaccio \$47.000

Thinly sliced tuna, with avocado, green plantain, Costeño suero, fermented kosho, Ocaña onion, and cilantro, finished with ponzu and garden herbs.



First Step Flavors of our land

VEGETARIANO

-  **Crispy Paipa Cheese** \$28.000
Roasted with fine herbs and coca leaf, goldenberry jam, fresh blackberry and candied sunflower seeds.
-  **Deconstructed Sabana Corn** \$28.000
Creamy mix of cheeses, corn kernels, Costeño buttermilk, togarashi, Andean crispy mix and cilantro sprouts served with crispy yucca.
-  **Corn Frenzy** \$28.000
 Corn arepa in a creamy Costeño buttermilk and Paipa cheese sauce, crispy corn and panela-pickled jalapeños. Smoked in plantain leaf.
-  **Cauliflower** \$32.000
Cauliflower roasted with panela, Costeño buttermilk hummus, cheese dressing, wasabi and roasted chili oil.
-  **Hot Burrata** \$53.000
 Roasted sauce, corn kernels, preserved tomatoes, crispy kale, bathed in creamy smoked cheese. Served with corn bread.
-  **Andean Corn** \$28.000
 Grilled corn with Kewpie mayonnaise, crusted in an Andean mix and Costeño cheese, served with creamy Costeño sour cream and yellow chili.
-  **Heart of Palm Gunkan** (Vegan) \$28.000
Ceviche-style with mango, suero, panela and olive oil.

FROM THE LAND

-  **Charcoal-Grilled Octopus** \$72.000
Octopus with ripe plantain and yellow chili purée, panka hogao, citrus salad with pea oil, and corn crisps with nori seaweed.
- Patacones** x3 und \$22.000
Fried green plantains, with hogao sauce and Costeño sour cream.
- Pork Guava Paste** \$32.000
Crispy pork belly cubes on a Veleño guava paste base with guava BBQ, Costeño buttermilk and pickled onion chalaquita.
- Pork with Yuca and sour cream** \$32.000
Crispy pork belly cubes with yucca and buttermilk sauce, with countryside cream and pickled onion chalaquita.
- Beef and Pork Meatballs** x4 \$36.000
Stuffed with ripe plantain, hogao and panka chili sauce, au gratin with a mix of cheese served with bread.
- Short Rib Empanadas** x3 \$24.000
Stuffed with short rib, criolla potato, cheese and hogao.
-  **Salmon Croquettes** \$29.000
Salmon croquettes stuffed with mozzarella cheese, sautéed in chili, served with acevichada sauce, lettuce hearts, and crispy green plantain.

Carimañolas x3

With double cream cheese, hogao and blackberry chili sauce.
• With flank steak \$32.000

Ripe Plantain "Bombs" 3 PCS

Fried ripe plantain stuffed with double cream cheese.
• With ceviche-style pork belly \$24.000

Mini Pan de Bono with Short Rib

Quail egg and tomato coulis. \$29.000

Corn Cakes with Short Rib x2 PCS

With citrus salad and panela sauce. \$36.000

Corn Cakes with Ceviche-Style Crab

With Costeño sour cream "tiger's milk". \$30.000

Santander Arepa with Buttermilk Shrimp

Shrimp sautéed in buttermilk and garlic, cilantro, chalaquita and salad. \$42.000

Santander Arepa with Pork Ribs 300gr

Pork ribs in guava BBQ, sour cream and salad. \$51.000

Plantain and Beef Soup

Beef soup with criolla potato, peas, corn on the cob and cilantro, served with white rice, sour cream and avocado. \$50.000





Second step

Second step

BEEF

According to availability

IMPORTED

- Tapa de cuadril angus Argentino ^(400 gr) \$156.000
- Bife ancho angus Argentino ^(400 gr) \$170.000
- New york certified angus beef® ^(400 gr) \$223.000
- Entrañita certified angus beef® ^(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

NACIONAL

Short Rib in Panela Glaze ^(350 gr) \$95.000
Slow-cooked beef rib, bathed in glaze and panela, with corn, sautéed beans and creamy ripe plantain with yellow chili. *According to availability.

- **Country-Style Short Rib** ^(350 gr) \$93.000
Beef short rib in demi-glace sauce, served with a fried quail egg, potato mille-feuille, Paipa cheese.

Gratinated Flank Steak ^(400 gr) \$90.000
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 ^(180gr) \$90.000
National baby beef, filled with mozzarella cheese, sautéed mushroom sauce and demiglace. Accompanied by criolla potato aligot with Paipa cheese and field salad.

- **Tenderloin Wrapped in Ripe Plantain** \$74.000
Beef tenderloin wrapped in ripe plantain and Swiss chard, served with artisanal pasta, roasted vegetables, cilantro and crispy quinoa.

STIR-FRIES

Beef Stir-fry ^(140 gr) \$74.000
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) \$75.000
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) \$85.000
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) \$48.000
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) \$48.000
With creamy cassava, molasses and citrus salad.

Rib Rack ^(500 gr) \$86.000
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 ^(200 gr)
Catch of the day, in roasted salsa, with steamed cassava, coconut molasses and vegetables. Smoked in plantain leaf.

- With Tuna \$79.000
- With Corvina \$90.000

Fish with Bisque and Seafood ^(300 gr) \$120.000
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 ^(180 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) \$52.000
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.

- **Spicy Pirarucú** ^(180 gr) \$76.000
Tempura Pirarucú and clams in a seafood and chili sauce, served with a creamy potato and Paipa cheese mille-feuille.



Second step

CHICKEN

-  **Sugarcane Chicken** ^(180 gr) \$48.000
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) \$48.000
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) \$90.000
Half chicken marinated in ají panka and spices, with criolla potatoes and roasted pearl tomatoes.

RICE DISHES

- Pork Belly and Shrimp Chaufa** \$63.000
Stir-fried rice with grilled pork belly and shrimp.
-  **Rice with Beef Tenderloin and Shrimp** ⁽²⁴⁰⁾ \$90.000
Stir-fried with baby corn, sweet plantain and peas, sour cream, crispy corn and a pearl tomato and sorrel salad.
**Order it with prawns* *\$105.000
-  **Seafood Rice** \$95.000
Stir-fried with vegetables, field cream, shrimp, acevichada crab, clams and charcoal-grilled octopus.
- Coconut and Chicken Rice** ^(400 gr) \$66.000
Baked rice, smoked chicken breast with coconut rice, sour cream, sweet plantain and chalaquita.
- Creamy Crab Rice** \$73.000
Rice in a creamy vegetable and Paipa cheese sauce, asparagus, clams and acevichada crab.
- Creamy Octopus and Shrimp Rice** \$90.000
Rice in a creamy vegetable sauce, quail egg and crispy quinoa.
-  **Vegetarian Rice** \$47.000
Rice sautéed with vegetables in hogao and soy sauce, roasted cauliflower, countryside cream, Costeño buttermilk and heart of palm smoked with panela, stuffed with hummus and crispy quinoa.
-  **Longaniza and Roasted Pork Leg Baked Rice** \$70.000
Artisanal longaniza and roasted pork leg, with baked rice, vegetables, hogao sauce, avocado, and Andean-style baby corn.

PASTAS

-  **Mushroom Mix House-made Pasta** \$29.000
 Mushroom mix with house-made artisanal pasta, sautéed in citrus butter and pepper.
-  **Crab Cannelloni** \$69.000
Ceviche style, in citrus sauce, gratinated with Paipa cheese, coca leaf and panela. Accompanied by cornbread.
-  **Sweet Plantain Gnocchi** \$32.000
weet plantain gnocchi, Neapolitan sauce, rice crunch, coastal sour cream and Paipa cheese.
• With Shrimp \$40.000
- Trout Lasagna** \$53.000
Mambe pasta, trout ragu, Paipa cheese and mozzarella cheese. Accompanied by cornbread.

ENSALADAS

- Salmón y corozo** \$68.000
Mizuna mix salad, grilled salmon, orange, tangerine and grapefruit supremes, corozo spherification, corozo vinaigrette and crispy rice.

KIDS' MENU

Includes a scoop of ice cream.

- Nuggets with Noodles** \$38.000
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.
- Vegetable Soup** \$22.000
Chicken broth base, chicken breast cubes, vegetables and pasta.





Desserts

Meringue Dessert

\$29.000

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

\$40.000

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.

Bread Pudding

\$20.000

Served on a base of arequipe (dulce de leche) crème anglaise, with fresh fruit, Nucita ice cream, and mint oil.

58% Chocolate Cookie

\$28.000

With almond chunks, fresh fruit, Lecherita ice cream, and salted caramel toffee.



A detailed botanical illustration featuring various plants, birds, and fruits. The composition includes large green leaves, clusters of brown seed pods, a branch with small green berries, a bird with brown and white plumage, a branch with large brown fruits, and a cluster of small orange flowers. The background is a solid light brown color.

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	\$56.000
Don Julio Blanco Tequila, coconut, coca leaf, citrus, fresh coconut slice and panela.	
* Upgrade: Don Julio 70	\$80.000
Flora	\$55.000
Tequila Patrón Silver, passion fruit, vanilla, Cinzano To Spritz and passion fruit meringue.	
Nativo	\$45.000
Mezcal Unión Joven, Martini Extra Dry, mamoncillo, mandarin, chamomile, citrus and mamoncillo gum.	
Lyche Kay	\$45.000
Ketel One Vodka, lychees, rose soda and blackberry powder.	
Gin Tierra	\$46.000
Tanqueray Gin, La Guarería Guaroza, coastal corozo and Mil976 Ocean Tonic Water.	
Bolívar	\$45.000
Buchanan's 12 Years Whisky, tamarind, The Boy sweet chili, citrus and artisanal tamarind candy.	
* Upgrade Buchanan's 18 Años	\$65.000
Kuntur	\$48.000
Patrón Silver Tequila, williams pear, fennel and Martini Bianco.	
Amazónico	\$45.000
Bacardí 8 Years Rum, lulo, falernum, lemon, Frangelico perfume and candied almond.	
Petronio	\$42.000
Viñe Sur, lulo osmosis, citrus and coca leaf.	
Coquí	\$38.000
Viñe Sur macerated in sweet mango, chili-infused Martini Bianco, citrus and a honey-mango cookie.	



OUR HOUSE ^{LA}GUARERÍA & MAMBE

Colombian tonic	\$36.000
La Guarería (<i>artisanal spirit</i>) flavor of your choice, coca leaf syrup, lemon and rose water.	
* Choose from the following flavors:	
• Guaracha • Guaracuyá • Guamora	
• Guaroza • Guarango • Colombian tonic	
Exquisito	\$37.000
La Guarería Guaracuyá, coca leaf, lulo, The Boy sweet chili and coca leaf syrup.	
Primaverá	\$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 Centenario	\$46.000
Tequila Don Julio Blanco	\$65.000
Gin & Tonic Bombay Sapphire	\$47.000
Palomas Tequila Patrón Silver	\$50.000
Penicillin Whisky Monkey Shoulder	\$45.000
New York Sour Whisky Monkey Shoulder	\$42.000
Mojitos Ron Zacapa Ámbar	\$44.000
Moscow Mule Vodka Grey Goose	\$45.000
Negroni	\$45.000
Boulevardier	\$42.000
Espresso Martini	\$40.000
Cosmopolitan	\$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	\$28.000

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.

Tasting Cocktails

Big in heart.



FROM CRADLE AND LAND

There is a way of loving that doesn't need much space.

It is the way of our Colombian grandparents, who saved the good aguardiente for guests, knew the name of every plant in the garden, and never let a fruit go to waste without extracting all its flavor.

These cocktails big in heart are a tribute to that simple, profound wisdom. Each one bears the name of a Colombian grandfather or grandmother—those names rarely heard today—and is built on the same logic: ingredients from our land, respectful technique, and zero waste.

In every sip, a piece of Colombia dwells: something from the Pacific and something from the Andes, something wild and something distilled with care. Viche, Aguardiente, coca leaf, feijoa, curuba, and repurposed passion fruit.

All of Colombia, in a minimal format. Serve yourself slowly. Just as they did everything.

Doña Ofelia \$29.000

Floral · Citrus · Andean

A drink that smells like a farmhouse backyard. Premium Cumbé aguardiente intertwines with the sweet-acid notes of lulo and a herbal touch of coca leaf. The nasturtium flower crowns it as if Doña Ofelia had just picked one from the garden.

Ingredients.

- Aguardiente Cumbé • Lulo syrup • Lemon juice
- Coca leaf syrup • Nasturtium flower.

Don Alberto \$33.000

Herbal · Bitter · Elegant

The rugged character of an artisanal desquite aguardiente finds its counterpoint in the floral sweetness of Martini Bianco and the citrus bitterness of Fiero. Pear adds softness, while Inoho—seaweed—provides an unexpected mineral background, like the conversation of a grandfather who always surprises you.

Ingredients.

- Aguardiente Desquite • Martini Fiero • Martini Bianco
- Lemon juice • Pear • Inoho (Seaweed)

Doña Petronila \$29.000

Tropical · Effervescent · Pacific

Pacific Viche and Venezuelan Naiguatá come together like two shores of the same sea. Pineapple wraps them in tropical sweetness and a citrus touch awakens them, until the tonic water turns it into something alive and sparkling, as full of energy as Doña Petronila dancing at a party.

Ingredients.

- Viche Sur • Naiguatá • Pineapple syrup
- Citrus • Tonic water

Don Laureano \$38.000

Dark · Woody · Contemplative

For the grandfather who sat down to read with a tinto (black coffee) in his hand. Cold brew and Mesa de los Santos coffee beans mark the soul of this drink. Quimbaya Gold rum gives it a golden body, real vanilla softens it, dry sherry refines it, and cacao bitters add that depth that only comes with time.

Ingredients.

- Ron Quimbaya Gold • Cold Brew • Real vanilla
- Cacao Bitters • Tío Pepe Sherry • Mesa de los Santos coffee

Doña Elvira \$32.000

Green · Acidic · Delicate

Feijoa—a cold-climate fruit, almost unknown outside the Andes—is the absolute protagonist. Viche Sur takes it to the tropics, the feijoa cordial intensifies it, the dry sherry dries it with elegance, and the lemon sharpens it. Like Doña Elvira: sweet, perfumed, and full of character.

Ingredients.

- Viche Sur • Feijoa cordial • Lemon juice
- Tío Pepe Sherry • Fresh feijoa

Don Chepe \$29.000

Exotic · Acidic · Zero waste

Don Otoniel didn't throw anything away. Repurposed passion fruit powder becomes the star here, alongside curuba, that mountain fruit few know. Cumbé aguardiente gives them strength, coca leaf syrup adds earth and mystery, and lemon unites them in a drink that celebrates what others would discard.

Ingredients.

- Aguardiente Cumbé • Curuba • Lemon juice
- Coca leaf syrup • Passion fruit powder

To enjoy

REFAJOS

Classics \$25.000
Antioqueño Azul, Club Colombia Dorada Beer and Colombiana Soda.

Fresco Mandarina \$25.000
La Guarería Guaracuyá, Club Colombia Dorada Beer and Hipinto Soda.

Frutal \$25.000
La Guarería Guaroza, Club Colombia Dorada Beer and Hipinto Soda.

BEERS

Draft
Club Colombia Dorada ^{500 ml} \$25.000
Club Colombia Dorada ^{300 ml} \$19.000

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

Hibiscus and Tangerine
Goldenberry (Uchuva) and Lemon
Watermelon, Pineapple and Coca Leaf
Lulo and Pineapple
Strawberry and Lychee
Gin & Tonic 0%

SODAS DE LA CASA

Spanish Lime \$16.000
Passion Fruit and Coca Leaf \$16.000
Corozo \$16.000
Blueberry \$18.000
Lychees \$18.000

LEMONADES

Sweet Coconut Condensed Milk \$20.000
Unripe Mango \$17.000

NATURAL JUICES

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

OTRAS BEBIDAS

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

HOT BEVERAGES

Espresso Coffee \$9.000
American Coffee \$9.000
Cappuccino or Latte \$12.000
Filtered Coffee Methods ^{x2 Cups} \$20.000

HOUSE INFUSIONS

Mate Colombiano \$6.000
Despierta
Albahaca Fresa canela \$7.000
Huerta
flores, hierbabuena, hoja de coca, limón. \$7.000
Matcha \$10.000



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Liquors

WHISKY

	Bottle	Shot
Buchanan's 12	\$390.000	\$39.000
Buchanan's Two Souls	\$409.000	\$41.000
Buchanan's Master	\$398.000	\$40.000
Buchanan's 18	\$832.000	\$84.000
Johnnie Walker Black Label	\$313.000	\$34.000
Monkey Shoulder	\$313.000	\$34.000
Dewars 12 Años	\$350.000	\$36.000
Dewars 15 Años	\$384.000	\$42.000

SINGLE MALT

	Bottle	Shot
Singleton 12	\$361.000	\$39.000
Singleton 15	\$660.000	\$71.000
Singleton 18	\$1.072.000	\$115.000
Glenmorangie La Santa	\$585.000	\$63.000
Glenmorangie Malta Original	\$401.000	\$44.000
Glenmorangie Nectar Doir	\$604.000	\$65.000
Talisker	\$528.000	\$57.000
Glenfiddich 12	\$428.000	\$43.000
Glenfiddich 15	\$638.000	\$64.000
Glenfiddich 18	\$1.188.000	\$119.000
The Balvenie 12	\$1.162.000	\$117.000
The Balvenie 14	\$1.565.000	\$157.000
Macallan 12 Double Cask	\$963.000	\$83.000

IRISH & BOURBON

	Bottle	Shot
Bulleit Bourbon	\$347.000	\$40.000
Bullet Rye	\$372.000	\$38.000
Jack Daniel's N°7	\$249.000	\$30.000
Jack Daniel's Gentleman Jack	\$351.000	\$38.000
Jack Daniel's Single Barrer	\$547.000	\$67.000
Tullamore Drew	\$245.000	\$27.000

RUM

	Bottle	Shot
Zacapa 23	\$583.000	\$59.000
Zacapa Ambar	\$278.000	\$32.000
Bacardí 8 Años	\$279.000	\$28.000
Santa Teresa	\$502.000	\$51.000
La Hechicera	\$434.000	\$53.000
Botran Reserva Blanco	\$311.000	\$32.000
Flor De Caña 12 Años	\$290.000	\$29.000
Flor De Caña 18 Años	\$537.000	\$54.000

GIN

	Bottle	Shot
Tanqueray	\$296.000	\$30.000
Tanqueray Rangpur	\$360.000	\$36.000
Bombay Sapphire	\$288.000	\$35.000
Hendrick's Gin	\$493.000	\$56.000
Hendrick's Lunar	\$496.000	\$54.000
The Botanist	\$488.000	\$53.000

TEQUILA & MEZCAL

	Bottle	Shot
Don Julio Blanco	\$455.000	\$52.000
½ Don Julio Blanco	\$240.000	
Don Julio Reposado	\$566.000	\$64.000
Don Julio Añejo	\$556.000	\$64.000
Don Julio 70	\$790.000	\$90.000
1800 Silver	\$425.000	\$43.000
1800 Reposado	\$492.000	\$50.000
Patrón Cristalino	\$736.000	\$79.000
Patrón Silver	\$456.000	\$49.000
Patrón Reposado	\$549.000	\$59.000
Patrón Añejo	\$615.000	\$66.000
Mezcal 400 Conejos	\$478.000	\$55.000
Mezcal Unión Joven	\$331.000	\$41.000
Mezcal Ojo de tigre	\$426.000	\$49.000

VODKA

	Bottle	Shot
Ketel One	\$363.000	\$42.000
Grey Goose	\$466.000	\$57.000

OTHERS LIQUORS

	Shot
Baileys	\$19.000
Licor 43	\$32.000
Amaretto Disaronno	\$31.000
Campari	\$24.000
Cointreau	\$32.000
Limoncello Villa Massa	\$34.000
Café 8 Tía María	\$22.000
Martini	\$45.000
Trago Grand Marnier	\$53.000
Frangelico	\$33.000
Cognac Hennessy Vsop	\$40.000
Ancho Reyes	\$34.000
Fernet Branca	\$36.000
Cachaza	\$23.000
Desquite Artesanal	\$18.000
Desquite Tradición	\$22.000
Viche Sur	\$14.000

LA GUARERÍA & MAMBE

	Bottle	Shot
Mambe Artesanal	\$120.000	\$12.000
La Guarería Tomillo-Coca	\$200.000	\$21.000
La Guarería Guaroza ^(Corozo)	\$230.000	\$22.000
La Guarería Guarango ^(Mango)	\$150.000	\$15.000
La Guarería Guarucha ^(Uchuva)	\$165.000	\$16.000



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Wines

Wines

 Sommelier's Recommendation

REDS

Malbec	
Eolo (Argentina)	\$1.200.000
 Angelica Zapata Malbec (Argentina)	\$630.000
 Salentein Reserva Malbec (Argentina)	\$355.000
Altura Malbec (Argentina)	\$307.000
Flechas de los Andes Gran Malbec (Argentina)	\$289.000
Lagarde Malbec (Argentina)	\$269.000
Catena Malbec (Argentina)	\$267.000
 Septima Malbec (Argentina)	\$210.000

Cabernet Sauvignon

Don Melchor (Chile)	\$1.700.000
Vik A Cabernet Sauvignon (Chile)	\$594.000
Terrazas Cabernet (Chile)	\$238.000
Casas Del Bosque Cabernet Sauvignon (Chile)	\$226.000

Carmenere

Pewen (Chile)	\$973.000
Vik A Carmenere (Chile)	\$411.000
 Medalla Real Gran Reserva Carmenere (Chile)	\$275.000
Morandé Gran Reserva Carmenere (Chile)	\$252.000
Arboleda Carmenere (Chile)	\$235.000

Pinot Noir

Louis Latour Cote De Nuit (France)	\$669.000
Undurraga Th Pinot Noir (Chile)	\$505.000
Ropiteau Pinot Noir (France)	\$338.000
Joel Gott Pinot Noir (USA)	\$248.000
Villa Wolf Pinot Noir (Germany)	\$210.000

Tempranillo / Tinta de Toro

Pago De Los Capellanes Crianza (Spain)	\$541.000
Cepa 21 (Spain)	\$435.000
 Marqués De Murrieta (Spain)	\$417.000
Cepa Gavilán (Spain)	\$344.000
Prima (Spain)	\$295.000
Hito Tinto (Spain)	\$243.000
Emilio Moro Finca Resalso (Spain)	\$239.000
 Ramón Bilbao Reserva (Spain)	\$295.000
 Ramón Bilbao Orgánico (Spain)	\$210.000

Merlot

Pago De Otazú (Spain)	\$408.000
 Marqués Merlot (Chile)	\$280.000
Robert Mondavi Woodbridge Merlot (USA)	\$210.000
Juan Carrau (Uruguay)	\$210.000

Blend

Triple C (Chile)	\$629.000
Amarone Sartori (Italy)	\$542.000
Septima Gran Reserva Blend (Argentina)	\$399.000
Mouton Cadet Saint Emilion (France)	\$365.000
Regolo Ripaso (Italy)	\$259.000
Poggio Badiola (Italy)	\$247.000
Cotes du Rhone Villages (France)	\$223.000
Bellerusche (France)	\$224.000

Otras Cepas

Barbera de Alba (Italy)	\$268.000
Catena San Carlos Cabernet Franc (Argentina)	\$267.000
Juan Carrau Reserva (Uruguay)	\$228.000
Sherazade (Italy)	\$227.000
Cecchi Chianti Classico (Italy)	\$210.000
La Maldita (Spain)	\$210.000

WHITES

Chardonnay

Louis Latour Chardonnay (France)	\$587.000
Terrazas De Los Andes Chardonnay (Chile)	\$218.000
Casas Del Bosque Chardonnay (Chile)	\$210.000
Septima Chardonnay (Argentina)	\$210.000

Sauvignon Blanc

Undurraga Th Sauvignon Blanc	\$427.000
Domaine Raimbault Sancerre (Italy)	\$336.000
Mouton Cadet Sauvignon Blanc (France)	\$327.000
Cool Coast Sauvignon Blanc (Chile)	\$229.000
Casas Del Bosque Sauvignon Blanc (Chile)	\$210.000
Les Fumme Blanches Sauvignon Blanc (France)	\$210.000

Albariño

Santiago Ruiz Albariño (Spain)	\$382.000
Mar De Frades Albariño (Spain)	\$313.000
Mar De Ons Albariño (Spain)	\$288.000

Blend / Otras Cepas

Framingham Riesling (New Zeland)	\$393.000
Danzante Pinot Grigio (Italy)	\$275.000
Enate Gewurztraminer (Spain)	\$271.000
Rocca De Motemassi (Italy)	\$251.000
Muga Blanco (Spain)	\$247.000
Vinho Verde Avelada Alvarinho (Portugal)	\$220.000
Protos Ecológico Verdejo (Spain)	\$210.000
Ramón Bilbao Verdejo (Spain)	\$210.000
Mara Godello (Spain)	\$210.000

ROSÉ

Tais Rosado Pinot Noir (Chile)	\$220.000
Hito Rose (Spain)	\$240.000
Aire De Protos (Spain)	\$220.000
Otazú Rose (Spain)	\$220.000
Ramón Bilbao Rosado (Spain)	\$210.000
 Whispering Angel (France)	\$335.000
Barton & Guestier Rose (France)	\$264.000
Robert Mondavi White Zinfandel (USA)	\$220.000

SPARKLING

Champagne Veuve Clicout (France)	\$850.000
Champagne Moët (France)	\$750.000
Champagne Tautinger (France)	\$971.000
Cava Juve Camps Cinta Púrpura (Spain)	\$367.000
Prosecco Zonin (Italy)	\$222.000
Cava Villarnau Rose (Spain)	\$218.000
 Chandon Brut (Argentina)	\$210.000

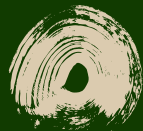
FORTIFIED (GLASS)

 Oporto Grahams Five Tawny (Portugal)	\$76.000
 Jerez Tío Pepe (Spain)	\$50.000



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We are **THE BOY ENTERPRISES** 



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