



ROCCA

 @rocapanyhelado

THIS MENU HAS BEEN MADE FOR YOU WITH LOVE



**ROCA**

📷 @rocapanyhelado

**CALLE 68 #6-96, Chapinero**  
**CONTACT: 3118850495**

**ATTENTION ROCA MOMENT:**

The use of the sparklers is the responsibility and care of the diner. We appreciate handling them carefully; please do not bring them close to the face or body, do not place them on any surface, be cautious with electronic and/or personal items, and once finished, deposit them in the container provided by the restaurant with water to prevent burns, as they are hot and could cause injuries.

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1. Prices are indicated in Colombian pesos.
2. Gram weights provided are measured before cooking.
3. Consumers are suggested to give a voluntary tip of 10% of the bill to the staff involved in the service chain, which can be accepted, rejected, or modified by the customer based on their assessment of the service. The tip amount should be agreed upon before the issuance of the bill. In case of any issues with the tip charge, you can contact the SIC through their telephone channels or via the institutional email [contactenos@sic.gov.co](mailto:contactenos@sic.gov.co).

## FRESH FRUIT

### FRESH FRUIT BOWL \$16.000

Seasonal fruit seasoned with orange, honey, and granola.

### SOURSOP PARFAIT \$18.000

On a soursop base with fresh fruit, Spanish lime, yogurt, and granola.

### AÇAÍ BOWL \$28.000

With banana, berries, granola, chia, chocolate, and raisins.

### SPANISH LIME BOWL \$26.000

With berries, caramelized almonds, white chocolate, and seeds.

### YELLOW FRUIT BOWL \$26.000

Passion fruit, mango, and orange-based with fresh fruit and granola.

### MINI OAT PANCAKES WITH FRESH FRUIT <sup>x3 Units</sup> \$22.000

Seasonal fruit seasoned with lemon and molasses, flax seeds, and yogurt.

### MINI OAT PANCAKES WITH RED BERRY JAM <sup>x4 Units</sup> \$24.000

With yogurt, blueberries, strawberries, and caramelized peanuts.

### MINI OAT PANCAKES WITH NUTELLA <sup>x4 Units</sup> \$26.000

With bananas, blueberries, and caramelized peanuts.

### CHOCOLATE-FILLED PANCAKE WITH JET CHOCOLATE <sup>x4 Units</sup> \$26.000

With wild blackberries, banana tempura, and cape gooseberry jam.



## SHARING BASKETS

### BREAD BASKET

x2 \$14.000 x4 \$26.000

Assorted daily bakery items, sweet and savory. Served with coca leaf butter, buttermilk, and blackberry jam.

### PASTRY BASKET

\*Subject to availability  
x2 \$24.000 x4 \$48.000

Assorted pastries, yuca bread, pan de bono, buñuelo, and corn wrap. Served with buttermilk, cape gooseberry jam, and blackberry jam.

### PASTRY BAKERY BASKET

x2 \$36.000 x4 \$70.000

Assorted daily pastry items, sweet and savory. Served with buttermilk, cape gooseberry jam, and blackberry jam.

### FRITTER BASKET

\*Subject to availability  
x2 36.000 x4 \$70.000

Assorted fried snacks from Valle, Caribe, and Santander. Served with chili sauce and buttermilk.

### CHEESE DIP

x2 \$22.000 x4 \$44.000

Blend of Paipa, Costeño, and double cream cheese, served with cornbread, cheese arepa, and Santander arepa.

### CHEESE DIP WITH MUSHROOMS

x2 \$26.000 x4 \$50.000

Blend of Paipa, Costeño, and double cream cheese, with duxelle and sautéed mushrooms. Served with cornbread, cheese arepa, and Santander arepa.



## AREPAS

**MINI AREPAS** x2 Units  
Choose between corn arepa or Santander-style arepa.

**With Hogao** \$14.000  
(Tomato and onion sauce)  
avocado, buttermilk, and Paipa cheese.

**With chorizo in molasses,** \$17.000  
sweet corn, and Paipa cheese.

**With sautéed chicken,** \$20.000  
mushrooms, and country cream.

**With flank steak,** \$24.000  
quail egg, buttermilk, and panela.

**MINI CORN AND CHEESE AREPA** x2 Units  
**With scrambled egg,** \$15.000  
Hogao, and buttermilk.

**With pickled bacon,** \$22.000  
avocado, and crispy corn.

**With flank steak,** \$24.000  
salad, and Hogao.

**YUCA BREAD AREPA**  
**With sweet corn,** \$17.000  
buttermilk, and Paipa cheese.

**With chorizo in molasses,** \$24.000  
buttermilk, crispy corn, and salad.

**With flank steak,** \$32.000  
buttermilk, and crispy corn.

**CHOCLO AREPA**  
**With double cream cheese,** \$18.000  
Paipa cheese, buttermilk, and crispy corn.

**With guava paste,** \$20.000  
double cream cheese, buttermilk, and  
crispy corn.

**With pickled bacon,** \$26.000  
buttermilk, and double cream cheese.

**With flank steak,** \$32.000  
double cream cheese, and avocado.

## PASTRIES AND ENVUELTOS

\*Subject to availability

**PAN DE BONO** x2 Units  
**With pickled bacon,** \$24.000  
molasses, chili sauce, and buttermilk.

**With flank steak,** \$28.000  
quail egg, and chili sauce.

**YUCA BREAD** x2 Units  
**Yucca choripan,** \$28.000  
with Santarosano chorizo, buttermilk,  
chimichurri and blackberry.

**With creole beef,** \$30.000  
buttermilk, chili sauce and crispy corn.

**BUÑUELO** x2 Units  
**With scrambled eggs,** \$22.000  
buttermilk, corn and avocado.

**With shrimp,** \$28.000  
garlic, tartar sauce and crispy corn.

**With creole beef,** \$28.000  
tartar sauce and salad.

**CORN ENVUELTO (WRAP)**  
Roasted and smoked in its husk.

**Slices of envuelto,** \$22.000  
with ripe plantain, Hogao, buttermilk,  
crispy corn and blackberry.

**With scrambled eggs,** \$24.000  
bacon and buttermilk.

**With chorizo,** \$26.000  
in molasses, buttermilk and crispy corn.

**With flank steak,** \$32.000  
quail egg and crispy corn.

**SANTANDER-STYLE TAMAL**  
Mixed tamal brought from Piedecuesta,  
Santander, accompanied by cornbread.

**Traditional,** \$20.000  
with buttermilk and crispy corn.

**With poached egg,** \$26.000  
bacon, and Hogao.

**With shrimp in Hogao,** \$28.000  
with panka, buttermilk, and crispy corn.

**With creole beef,** \$32.000  
based on Hogao and buttermilk.



## TOASTS

On a base of toasted sourdough bread.

**AVOCADO DIP** **\$28.000**

With buttermilk, crispy corn, rocoto, and grilled portobello.

\*Add bacon. **\$33.000**

**SALMON** **\$42.000**

With panela teriyaki, arugula, buttermilk, charred avocado, and crispy corn.

**BURRATA** **\$44.000**

With corn, Hogao (tomato and onion sauce), arugula, cherry tomatoes, asparagus, and Paipa cheese.



## CROISSANT

**HAM AND CHEESE** **\$20.000**

**NAPOLETANO,** **\$24.000**

Ham, arugula, Neapolitan sauce, and Paipa cheese.

**WITH OMELETTE AND BACON** **\$24.000**

Cheddar cheese and crispy corn.

**WITH CHICKEN AND MUSHROOMS** **\$28.000**

In creamy Paipa cheese and arugula.

## STUFFED AVOCADOS

**WITH SCRAMBLED EGGS** **\$24.000**

Caramelized bacon and buttermilk.

**WITH CHICKEN AND MUSHROOMS** **\$28.000**

In creamy cheese.

**WITH FLANK STEAK** **\$33.000**

Paipa cheese, buttermilk, and quail egg.

## PASTRIES AND FRIED

\*Subject to availability

**PUFF PASTRY** <sup>x3 Units</sup>

**Creole Bolognese,** **\$28.000**  
with Paipa cheese.

**Countryside chicken and mushroom,** **\$28.000**  
with duxelle and a mix of cheeses.

**EMPANADAS** <sup>x3 Units</sup> **\$28.000**

**Corn with creole beef,**  
based on Hogao and buttermilk.

**Corn with chicken,** **\$28.000**  
Hogao and buttermilk.

**Plantain with creole beef,** **\$30.000**  
a base de hogao y suero.

**Wheat with chicken and mushroom,** **\$28.000**  
with cheese.

**Hawaiian wheat,** **\$28.000**  
with bacon, buttermilk, and pineapple.



## BROTHS

**EGG BROTH** **\$28.000**

In a base of beef bone broth, with egg, Pastusa potato, calado earth, onion, and cilantro. Accompanied by a Santander-style arepa.

**RIB BROTH** **\$36.000**

In a base of beef bone broth, with ribs, Pastusa potato, calado earth, onion, and cilantro. Accompanied by a Santander-style arepa.



## WAFFLES

Choose the batter between yuca bread, buñuelo, or corn.

### SWEET BUTTERMILK AND BACON \$26.000

With fried egg, avocado, crispy corn, and achiote oil.

### CHEDDAR AND BACON \$26.000

With fried egg, avocado, crispy corn, and achiote oil.

### CORN AND MUSHROOMS \$26.000

With scrambled eggs with Hogao, buttermilk and Paipa cheese.

### OMELETTE AND SHRIMP \$36.000

Omelette with Paipa cheese, sautéed shrimp and Hogao honey.

### CHICKEN IN MOLASSES AND SALAD \$38.000

Roasted chicken with molasses and soy, misuna salad, portobello and avocado.

\* Addition of melted cheese. + \$4.000

## WAFFLE BASKET OF YUCA BREAD

### AVOCADO AND BACON \$26.000

With scrambled eggs with Hogao and buttermilk.

### MUSHROOMS IN PAIPA CREAM \$26.000

With scrambled eggs with Hogao and buttermilk.

### CRISPY HAM AND NAPOLETANA \$26.000

With scrambled eggs with Hogao and salad.

\* Addition of melted cheese. + \$4.000



## CALENTADOS

With a base of rice with corn, ripe plantain, and Hogao, accompanied by Santander-style arepa, egg and buttermilk.

### EGG AND CHORIZO. \$38.000

With red kidney beans, chorizo in molasses, and misuna salad with pearl tomatoes.

### CREOLE \$40.000

With red kidney beans, bacon, and pork chorizo.

### CREOLE-STYLE MEAT \$44.000

With black beans, buttermilk, and crispy native potato.

## EGGS

**SCRAMBLED EGGS**

With Paipa cheese, **\$18.000**  
buttermilk, and Santander-style arepa.

With mushrooms, **\$24.000**  
Paipa cheese, and Santander-style arepa.

With chorizo, **\$26.000**  
Paipa cheese, ripe plantain, and  
Santander-style arepa.

**FROM THE EARTH EGGS** **\$24.000**

Egg tortilla with chorizo, corn, ripe plantain,  
onion, Santander-style arepa, and buttermilk.

**NEAPOLITAN EGGS** **\$26.000**

Omelette with Paipa cheese and  
Neapolitan sauce, cream cheese, Asian  
mix, sliced portobello, and cornbread.

**OMELETTE**

Filled with Paipa cheese and  
accompanied by cornbread.

With bacon, **\$24.000**  
pearl tomato, and creamy cheese.

With shrimp, **\$28.000**  
Hogao with panka chili and Paipa cheese.

With flank steak, **\$30.000**  
with Neapolitan sauce and salad.

**MEXICAN EGGS** **\$24.000**

Base of charred sauce with Hogao, corn  
kernels, charred avocado cubes, pickled  
jalapeños in panela, buttermilk, tortilla  
chips, and fried egg.

**BENEDICTINE EGGS**

Asparagus, mushrooms, hollandaise  
with Hogao, and sourdough bread.

With bacon. **\$28.000**

With fresh salmon. **\$36.000**

**CASSEROLE WITH FRIED EGG**

In a base of creamy Hogao, corn kernels,  
mushrooms, ripe plantain, Paipa cheese,  
and buttermilk. Accompanied by cornbread.

With criolla potato. **\$28.000**

With pork chorizo. **\$32.000**

With bacon. **\$34.000**

**CROQUE-MADAME** **\$30.000**

With fried egg, ham, cherry tomatoes, and  
sautéed mushrooms, bathed in creamy  
mushroom sauce and Paipa cheese.

**PANCAKE WITH FRIED EGG** **\$30.000**

With cheddar cheese, bacon, and honey.



## LUNCH

### STARTER

**TORTILLA CHIPS  
WITH GUACAMOLE** \$18.000

Buttermilk, pickled onions, blackberry Tabasco, and crispy corn.

**ANDEAN CORN** <sup>x3 Units</sup> \$26.000

Roasted corn on the cob with butter, sesame crust, crispy corn, on a base of creamy cheese. Smoked in a banana leaf.

**MUSHROOMS IN  
CREAMY CHEESE** \$22.000

Garlic-sautéed mushrooms on creamy cheese and cornbread.

**CRISPY PAIPA  
CHEESE FINGERS** <sup>X4 UNITS</sup> \$22.000

Breaded Paipa cheese with uchuva jam, accompanied by Neapolitan sauce with Hogao.

**HOT BURRATA CASSEROLE** \$44.000

Melted Burrata in Neapolitan sauce with Hogao, sautéed mushrooms, pearl tomatoes, and salad. Accompanied by cornbread.

**FRIED GREEN PLANTAINS** <sup>x3 Und</sup>  
With hogao and buttermilk, \$18.000

Crispy corn and coca powder.

With criollo-style beef \$26.000

Guacamole, buttermilk and pickled onions.

With pickled bacon \$24.000

Buttermilk and salad.

**CHORIZO CASSEROLE** \$28.000

Chorizos in Neapolitan sauce with Hogao, buttermilk, avocado and crispy corn. Accompanied by cornbread.

**CHORIZO IN MELAO  
WITH AREPA** \$26.000

Artisanal pork chorizo, bathed in melao and buttermilk. Accompanied by Santanderian arepa.

**PORK CRACKLINGS  
WITH BUTTERMILK** \$30.000

With tartar-dipped yellow potato, pickled onion hash and lime.

**PORK CRACKLING  
SANDWICHES** \$32.000

With tartar-dipped yellow potato, guava paste BBQ, buttermilk, and pickled onion.

**SHRIMP IN  
CREAMY CHEESE** \$32.000

Garlic-sautéed shrimp on creamy cheese and cornbread.



### SOUPS AND CREAMS

**TOMATO SOUP** \$26.000

Made with roasted tomatoes, cream, and crispy corn tortilla. Served with cornbread.

**LENTIL SOUP** \$28.000

Traditional lentil soup with criollo-style preparation, hogao, and Pastusa potato. Served with corn and plantain fritter.

**RED BEAN CASSEROLE** \$32.000

Red bean casserole in traditional stew with pork sausage. Served with corn and rice, a fried egg and avocado.

**BEEF SOUP** \$36.000

Beef rib soup with vegetables, onion, and cilantro. Served with corn and rice, and avocado.

### CREPES

**CHICKEN AND MUSHROOM** \$36.000

Shredded chicken in creamy mushroom and Paipa cheese, hogao, grilled mushrooms and little salad.

**BOLOGNESE** \$38.000

Bolognesa criolla a base de hogao y cilantro, tocineta caramelizada, queso doble crema y little salad.

**\*WITH BURRATA** \$48.000

**SHRIMP** \$38.000

Garlic shrimp with sautéed vegetables, arugula, hogao with Panka chili and Paipa cheese.

## LUNCH

### PASTAS

Served with sourdough bread.

#### CHICKEN ALFREDO PASTA \$40.000

Homemade fettuccine in Paipa cheese and butter cream, breaded chicken, arugula, and garlic sautéed mushrooms.

#### BOLOGNESE PASTA \$40.000

Homemade fettuccine with Creole bolognese, sour cream, cherry tomatoes, sautéed mushrooms, salad, and crispy corn.  
\*WITH BURRATA \$49.000

#### SHRIMP PASTA \$38.000

Homemade fettuccine sautéed with garlic shrimp and asparagus, in citrusy napolitana cream, arugula, and crispy corn.

#### BURRATA STUFFED CANNELLONI \$44.000

Cannelloni stuffed with sautéed mushrooms, onions, and duxelle, with citrusy sauce, chonto tomato jam, melted burrata, and salad with nuts.

#### MUSHROOM PASTA \$32.000

Homemade fettuccine in Paipa and mushroom cream, sautéed vegetables and mushrooms with soy sauce.

With chicken \$38.000

With beef \$45.000

With shrimp \$40.000

### COLD BOWLS

#### MOZZARELLA BOWL WITH MELAO AND BACON \$38.000

Base of sautéed quinoa, salad with nuts, wild berries, panela dressing, mozzarella, and crispy bacon with corn.

#### CAESAR SALAD BOWL WITH BREADED CHICKEN \$38.000

Base of sautéed quinoa, salad with cherry tomatoes, Caesar dressing, crispy bread, mushroom duxelle, and breaded chicken.

#### TURKEY BOWL WITH AVOCADO \$40.000

Base of sautéed quinoa, cooked and roasted turkey, salad, uchuva dressing, cranberries, roasted tomatoes, sour cream sauce, and grilled avocado.

#### SALAD BOWL WITH MUSHROOMS AND SHRIMP \$40.000

Base of sautéed quinoa, salad, sweet corn, shrimp, and garlic sautéed mushrooms, avocado, and creamy cheese.

### HOT BOWLS

#### LENTIL BOWL WITH CHORIZO \$32.000

Base of rice with corn and cilantro, traditional lentils, sautéed chorizo, avocado, and fried egg.

#### CRISPY BACON BOWL \$38.000

Base of creamy criolla potato, crispy bacon, citrus salad, and slices of ripe plantain.

#### CHICKEN BOWL WITH GUACAMOLE \$38.000

Base of rice with corn and cilantro, shredded chicken, guacamole, black beans, slices of ripe plantain, and fried Costeño cheese.

#### STROGANOFF BOWL

Base of rice with corn and cilantro, sautéed mushrooms and asparagus in duxelle cream, sour cream, and cherry tomatoes.

Chicken \$38.000

Beef \$45.000

#### GRILLED BEEF BOWL \$40.000

Base of rice with corn and cilantro, slow-cooked flank steak in hogao, slices of ripe plantain, fried Costeño cheese, and citrus salad.

#### FLANK STEAK BOWL \$40.000

Base of rice with corn and cilantro, slow-cooked flank steak in hogao, black beans, sweet plantains, and avocado.

#### CREOLE MEAT BOWL \$42.000

Base of rice with corn and cilantro, Creole meat, red beans, avocado, sour cream, and tostones.

#### SHRIMP BOWL \$40.000

Base of rice with corn and cilantro, sautéed shrimp with garlic sour cream, tostones, and citrus salad.

#### TROUT PLANTAIN AVOCADO BOWL \$38.000

Base of creamy criolla potato, garlic-roasted trout, mixed greens, avocado, and tomatoes.



## SANGUCHES

Made with artisanal sandwich bread, toasted in butter, accompanied by creamy potato or a mix of Pastusa and native potatoes.

### HAM AND EGG \$28.000

With Paipa cheese, double cream cheese, avocado and crispy bacon.

### BURRATA AND ROASTED TOMATOES \$44.000

With sliced mushrooms, roasted with chimichurri, arugula, roasted tomatoes, tartar sauce and melted burrata.

### GRILLED CHICKEN \$36.000

With pineapple BBQ, double cream cheese, arugula, avocado and tomato.

### TURKEY AND AVOCADO \$40.000

With tomatoes, double cream cheese, uchuva jam, arugula and tartar sauce.

### CREOLE MEAT \$38.000

With arugula, mushroom duxelle, Paipa cheese and citrus salad.

### LOIN AND BACON \$44.000

With tartar sauce and sautéed mushrooms, arugula, caramelized bacon and double cream cheese.

### ROASTED SALMON \$44.000

With Costeño sour cream, guacamole and arugula.



## BUÑUELO SANDWICHES

Accompanied by creamy potato or native potatoes.

### BUÑUELO SANDWICH WITH CHORIZO \$34.000

With mushroom duxelle, tartar sauce, artisanal chorizo with chimichurri and double cream cheese.

### BUÑUELO SANDWICH WITH PANCETTA \$38.000

With crispy bacon, guava BBQ, sour cream, Paipa cheese and citrus salad.

### BUÑUELO SANDWICH WITH BREADED CHICKEN \$38.000

With Caesar dressing, Paipa cheese and arugula.

## SHREDDED CORN

Corn kernels sautéed with tartar sauce and Paipa cheese, gratinated with a mix of cheeses and crispy native potato.

### WITH ARTISANAL PORK CHORIZO \$30.000

### WITH SHREDDED CHICKEN 32.000

### WITH CRIOLLA-STYLE MEAT \$34.000



## SMASH BURGUER

Accompanied by native or Creole potatoes.

### CLASSIC BURGER \$36.000

Double 150g smash beef, cheddar with double cream and fresh vegetables.

### CRISPY CHICKEN BURGER \$38.000

Double 80g crispy chicken, double cream Paipa, citrus salad and suero dressing with blackberry tabasco.

### BACON AND ONION BURGER \$40.000

150g smash beef, cheddar with double cream, bacon and caramelized onions.

### PANCETTA BURGER \$40.000

150g smash beef, double cream Paipa, crispy pancetta, guava bbq, suero and citrus salad.

### SHREDDED CHICKEN BURGER \$42.000

150g smash beef, double cream Paipa, shredded chicken with tartar sauce and fresh vegetables.

### BREADED CHICKEN BURGER \$44.000

150g smash beef, double cream Paipa, breaded chicken, citrus salad and suero dressing with blackberry tabasco.

### CRIOLLA MEAT AND PLANTAIN BURGER \$44.000

150g smash beef, double cream Paipa, stewed Creole meat, plantain slices and fresh vegetables.

## LUNCH

### HOT DOGS

Accompanied by native or Creole potatoes.

#### MINI DOGS **\$32.000**

Trio of mini dogs with shrimp, chorizo and chicken with avocado.

#### MINI DOGS WITH MORADILLO **\$32.000**

Trio of mini dogs with chorizo, moradillo, citrus chalaquita and coastal suero.

#### BACON AND PINEAPPLE **\$30.000**

With tartar sauce, American sausage, creamy cheese and pineapple, crispy bacon and cilantro.

#### BACON AND CORN **\$30.000**

With tartar sauce, American sausage, corn in Paipa cream, crispy bacon and chives.

#### WITH PANCETTA **\$34.000**

With guava bbq, American sausage, melted cheese, crispy pancetta and citrus salad.

#### WITH CHICKEN **\$34.000**

With American sausage, melted cheese, caramelized onions, chicken in tartar sauce and native potato chips with cilantro.

#### WITH CRIOLLA MEAT **\$36.000**

With tartar sauce, American sausage, melted cheese, stewed Creole meat, crispy onions, and suero.

#### WITH SHRIMP **\$36.000**

With tartar sauce, American sausage, melted cheese, shrimp sautéed in garlic, citrus salad, and suero dressing with blackberry tabasco.

### TACOS X3 UND

- Soft Tortilla + \$4.000
- Paipa Cheese toast + \$7.000
- Wheat Empanada Taco with Paipa Cheese + \$7.000

#### ARTISANAL PORK CHORIZO **\$30.000**

With double cream cheese, pickled onion and corn.

#### CRISPY PANCETTA **\$32.000**

With double cream cheese, pickled onion and corn.

#### GRATINATED CHICKEN **\$32.000**

With a mix of cheeses, chicken in tartar sauce and caramelized onion.

#### CRIOLLO-STYLE BEEF **\$36.000**

With fried coastal cheese, critical salad and whey.

#### CRIOLLO-STYLE SHRIMP **\$36.000**

With a mix of cheeses, shrimp sautéed in garlic with creole sauce and crispy onion.

### POTATOES

Native potato bathed in tartar sauce.  
Add: • Sausage • Santarosano Chorizo  
• Artisanal Chorizo

#### WITH BACON **\$32.000**

With melted cheese, guacamole, citrus salad and crispy corn.

#### WITH BACON AND BURRATA **\$44.000**

With paipa cheese, caramelized bacon, pineapple, chives and melted burrata.

#### WITH BREADED CHICKEN **\$36.000**

With melted cheese, breaded chicken, whey and mora tabasco sauce and salad.

#### WITH SHREDDED CHICKEN **\$36.000**

With melted cheese, shredded chicken in tartar sauce and caramelized onion.

#### WITH CRIOLLO-STYLE BEEF **\$38.000**

With melted cheese, stewed criollo-style beef, crispy onions and whey.



### GRILLED RIPE PLANTAINS

#### WITH MUSHROOMS **\$32.000**

Mushrooms sautéed in garlic, with duxelle, melted cheese, panka stew and crispy native potato.

#### WITH PANCETTA **\$36.000**

With tartar sauce, melted cheese, citrus salad and whey.

#### WITH CRIOLLO-STYLE BEEF **\$40.000**

With tartar sauce and panka stew, melted cheese, stewed criollo-style beef, crispy onion and whey.

#### WITH SHRIMP **\$40.000**

With tartar sauce, mix of cheeses, panka stew and citrus salad.

## DESSERTS

## FRUIT SALADS

**BANANA AND PAPAYA \$20.000**

Kiwi, strawberries, blueberries, dressed with cream, yogurt, and honey. Topped with granola, double cream cheese and pieces of oblea.

**SOTAQUIRÁ FRUITS \$22.000**

Wild blackberries, cape gooseberry, peaches, feijoa, strawberries, and blueberries, dressed with sour cream, orange, and honey. Served with blueberry jam and candied almonds.

**WATERMELON AND CARAMBOLA \$22.000**

Wild berries, strawberries, blueberries, green apple, and raisins, dressed with lemon honey. Served with cape gooseberry jam and flax seeds.

\*\* Addition of Ice Cream. + \$5.000

## SHAVED ICE AND "CHOLAO"

**KOLA SHAVED ICE \$16.000**

Shaved ice with kola syrup, gulupa juice, condensed milk, and quipitos.

**TAMARIND SHAVED ICE \$16.000**

Shaved ice with tamarind syrup, orange juice, condensed milk, and Milo.

**CIUDAD BONITA CHOLAO \$16.000**

Shaved ice with kola syrup and condensed milk, banana, passion fruit, Milo, and Cocosette.

**LULO "CHOLAO" \$18.000**

Shaved ice with kola syrup and condensed milk, lulo, kiwi, banana, blackberry, Milo, and Cocosette.

**GULUPA "CHOLAO" \$18.000**

Shaved ice with kola syrup and condensed milk, gulupa, mango, pineapple, blueberries, Milo, and Cocosette.

**BEER AND GUARO SHAVED ICE \$25.000**

Frozen beer, La Guarería corozo, lime, strawberries, and blueberries.

\*\* Addition of Ice Cream. + \$5.000



## COLOMBIAN SWEETS

**QUIMBAYA MILHOJA x2 Units \$17.000**

Quimbaya biscuits filled with bocadillo, Ducales, and arequipe, topped with chantilly, fresh blackberries and blueberries.

**COCOSLETTE WITH ICE CREAM \$18.000**

Cocosette biscuit dipped in arequipe and coconut, with mango, strawberries, blueberries and passion fruit ice cream.

**GANSITO WITH ICE CREAM \$20.000**

Hot Gansito with blueberry jam, crushed Quimbaya biscuits, strawberries and Gansito ice cream.

**DRUNKEN PONQUE GALA \$22.000**

Ponqué Gala soaked in La Guarería passion fruit, with arequipe ice cream, Nutella and blueberries.

**CHOCORRAMO WITH ICE CREAM \$22.000**

Hot Chocorramo with caramelized apples, Milo, Lecherita ice cream, and crushed Oreo.

## FRUIT DESSERTS

**SOURSOP MERINGUE \$20.000**

Soursop cream with blackberry jam, strawberries, blueberries, meringue and warm arequipe.

**STRAWBERRIES WITH CREAM AND ICE CREAM \$20.000**

With tres leches sponge cake, meringue, condensed milk ice cream and strawberries.

**STRAWBERRIES WITH CHOCOLATE AND ICE CREAM \$24.000**

With brownie, chocolate ganache, Milo ice cream and strawberries.

**BLACKBERRIES WITH CREAM AND ICE CREAM \$20.000**

blackberry tres leches sponge cake, arequipe, blackberry ice cream and wild blackberries.

**CHOCOLATE VOLCANO WITH STRAWBERRY \$24.000**

Hot chocolate sponge cake with a liquid center, Lecherita ice cream, strawberries, and Milo.

**CHOCOLATE VOLCANO WITH BLACKBERRY \$24.000**

Hot chocolate sponge cake with a liquid center, blackberry ice cream, wild blackberries and crumble.

## DESSERTS

DESSERTS  
WITH PASTRY**ICE CREAM BREAD** \$24.000

Brioche bread with blackberry and arequipe, toasted in butter, with condensed milk soft ice cream, blackberry sauce, Nutella, condensed milk, Quimbaya and Morenitas.

**ROSCÓN WITH ICE CREAM** \$19.000

Roscón with arequipe, blackberry jam, Lecherita soft ice cream, mix of cookies and wafer.

**HEARTS x2 Units** \$18.000

Puff pastry hearts on condensed milk ice cream with warm arequipe.

**COOKIE SANDWICH WITH ICE CREAM** \$19.000

With Lecherita ice cream, blueberry jam, strawberries and crushed Ducales.

\*Cookie flavor subject to availability.

**MILLE-FEUILLE WITH ICE CREAM** \$21.000

Mille-feuille filled with arequipe, with bocadillo, Nutella, fresh blackberries, Lecherita ice cream and chantilly.

**GLORIA CAKE WITH BOCADILLO AND CHEESE** \$21.000

Hot, with bocadillo ice cream, double cream cheese and blueberry jam.

**CROISSANT CONE WITH ICE CREAM** \$22.000

Stuffed croissant with Lecherita soft ice cream and Quimbayas.

- BLACKBERRY
- CHOCOLATE
- PISTACHIO

**NEW YORK ROLL** \$22.000

Mora and arequipe-filled croissant roll with rum-caramelized apples, blueberries and chantilly.

ICE CREAM  
BASKET CONE

2 scoops of ice cream in a cone basket base with toppings.

**BOCADILLO ICE CREAM** \$22.000

With guava cubes, guava jelly and fried Costeño cheese.

**LECHERITA ICE CREAM** \$22.000

With blackberry, strawberry, Quimbayas and salted caramel sauce.

**MILO ICE CREAM** \$24.000

With fresh blackberries, arequipe sauce, and marshmallows.

**GULUPA ICE CREAM** \$24.000

With strawberries, crushed Chocorramo, and Lecherita.

**LULO ICE CREAM** \$24.000

With lulo, gulupa, Cocosette, and marshmallows.

**MORA ICE CREAM** \$22.000

With fresh blackberries, caramelized banana, and chantilly.



## BREAD AND ICE CREAM

### DESSERTS

#### OBLEAS

**OBLEA ROCA** \$18.000

With blackberry jam, arequipe, Nutella, bocadillo jelly, cheese, chantilly and Ducales.

**OBLEA FLORIDEÑA** \$18.000

With blackberry jam, arequipe, fresh blackberries, cheese, chantilly and Ducales.

**STRAWBERRY WITH CREAM OBLEA** \$22.000

With Lecherita, strawberry sauce, chantilly, Gala pound cake and strawberries.

**MERINGUE OBLEA** \$22.000

With soursop cream, chantilly, blackberries and condensed milk.

**NUTELLA AND BANANA** \$22.000

With banana, arequipe, Nutella and blueberries.

**WITH POPCORN** \$22.000

With arequipe, chantilly and caramel popcorn.

**WITH OREO** \$22.000

With chocolate ganache and blueberries.

**GANSITO OBLEA** \$22.000

With strawberry sauce, Nutella, chantilly and Quimbaya.

**CHOCORRAMO AND MARSHMALLOW OBLEA** \$22.000

With chantilly, arequipe, cheese and mixed berry jam.



#### SWEET CREPES

**FLORIDEÑO CREPE WITH ICE CREAM** \$24.000

Filled with blackberry jam, Paipa cheese, and strawberries, with condensed milk ice cream and warm arequipe.

**MARSHMALLOW AND CHOCORRAMO CREPE WITH ICE CREAM** \$26.000

Filled with melted marshmallows and Chocorramo, condensed milk ice cream, and hot chocolate.

**SWEET PANCAKES FLORIDEÑO PANCAKE** \$24.000

With blackberry jam, Ducales cookies, red berries and warm arequipe.

**COOKIE AND NUTELLA PANCAKE** \$30.000

Crushed Festival and Oreo cookies, banana, blueberries and warm Nutella.

\* Addition of Ice Cream. + \$5.000



#### SWEET WAFFLES

**YUCA BREAD WAFFLE** \$18.000

With Guava Paste, With blackberry and red berries jam

**With Nutella and Banana, Milk Caramel and Blueberries.** \$23.000

**BUÑUELO WAFFLE** \$18.000

Guava paste and cheese, with whey.

**CHOCOLATE AND UCHUVA,** \$23.000

With blackberries and blueberries.

\* Addition of Ice Cream. + \$5.000

## BREAD AND ICE CREAM

TO GO



### ARTISANAL ICE CREAM

Made with natural ingredients, without artificial preservatives.

Choose your favorite and savor the flavors that connect with our traditions.

- \* Additional cone + \$3.000
- \* Additional choco-cone + \$7.000

## ARTISANAL ICE CREAM

	Single	Double	½ Liter	1 Liter
• Blackberry Doña Rosita	\$7.000	\$11.000	\$24.000	\$35.000
• Lulada	\$7.000	\$11.000	\$24.000	\$35.000
• Pasion fruit with Cocosette	\$7.000	\$11.000	\$25.000	\$36.000
• Kola with condensed milk	\$7.000	\$11.000	\$24.000	\$35.000
• Milo	\$7.000	\$11.000	\$27.000	\$38.000
• Condensed milk - Quipitos	\$7.000	\$11.000	\$25.000	\$36.000
• Arequipe Ducales	\$7.000	\$11.000	\$24.000	\$35.000
• Guava paste and cheese	\$7.000	\$11.000	\$27.000	\$38.000
• Cookie monster	\$7.000	\$11.000	\$25.000	\$36.000
• Oreoqueipe	\$7.000	\$11.000	\$25.000	\$36.000
• Oblea floridaña	\$7.000	\$11.000	\$27.000	\$38.000
• Gansito	\$7.000	\$11.000	\$29.000	\$40.000
• Chocoramix	\$7.000	\$11.000	\$25.000	\$36.000
• Cholao	\$7.000	\$11.000	\$27.000	\$38.000

BREAD AND ICE CREAM

TO GO



CAKES

\*Subject to availability and by order.

	Portion	Minicake <sup>2 Pax</sup>	Medium <sup>15 Pax</sup>	Large <sup>25 Pax</sup>
• Banana cake	\$12.000		\$60.000	
• Carrot cake	\$12.000	\$25.000	\$55.000	\$110.000
• Meringue and orange cake	\$13.000	\$27.000	\$60.000	\$120.000
• Red velvet	\$13.000	\$27.000	\$60.000	\$120.000
• Choco red velvet cake	\$14.000	\$29.000	\$65.000	\$130.000
• Brownie with arequipe cake	\$14.000	\$29.000	\$65.000	\$130.000

BREAD AND ICE CREAM

TO GO



BAKERY

- Guava and cheese cookie \$5.000
- Vanilla and chocolate cookie \$5.000
- Chocobrownie cookie \$7.000
- Puff pastry hearts \$4.000
- Chocolate puff pastry hearts \$5.500
- Quimbaya thousand layers pastry \$4.500
- Arequipe thousand layers pastry \$14.000
- Guava and cheese gloria cake \$8.000
- Arequipe half-moon pastry \$6.000
- Croissant \$6.000
- Ham and cheese croissant \$12.000
- Almond croissant \$12.000
- Pistachio croissant \$14.000
- Blackberry croissant \$12.000
- Chocolate croissant \$14.000
- New York croissant de chocolate, arequipe y mora \$15.000

## BREAD AND ICE CREAM

### TO GO



## ARTISANAL BAKERY

• Brioche hamburger (4 units)	\$9.500
• Brioche with Paipa cheese (4 units)	\$14.000
• Honey and cheese brioche	\$26.000
• Arequipe and blackberry brioche	\$24.000
• Roscones (4 units)	\$9.000
• Croissant (4 units)	\$15.000
• Coastal cheese bread (4 units)	\$10.000
• Chocolate bread (4 units)	\$12.000
• Chocolate jet bread	\$15.000
• Corn bread (4 units)	\$6.500
• Corn focaccia	\$10,000
• Squash bread with bocadillo (4 units)	\$16.000
• Almojabanado bread (4 units)	\$9.000
• Grissini (8 units)	\$10.000
• Focaccia	\$10.000
• Sourdough bread	\$12.000
• Whole wheat bread	\$14.000



DRINKS

## DRINKS

### COCKTAILS



## LA GUARERÍA & MAMBE

### COLOMBIAN TONIC \$37.000

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

### LA SIERRA \$39.000

Mezcal 400 Conejos, Colombian Tonic by La Guarería, mamoncillo cordial, smoked with palo santo and bitters.

### GUAMORA (Play your luck) \$38.000

Guamora by La Guarería, Gordon's Gin, panela caramelized blackberries, and flash paper.

### MOROMBIAN TONIC \$37.000

Guamora by La Guarería, Mambe, rose and raspberry soda, mora oil, and blackberries and panela maceration at the table.

### MANGO VICHE \$36.000

Guarango by La Guarería, Campari, mango viche, salt, Tajín and lime.

### LA GUARERIA SOUR \$38.000

La Guarería, fruit oil, lemon juice, emulsified with aquafaba and nitrogenated fruit.

\* Choose between:

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

### DE AUTOR

#### MANDARIN GIN \$38.000

Gordon's Gin, Guaracuyá by La Guarería, mandarin and coca leaves, served in smoked passion fruit with rosemary at the table and nitrogen.

#### NEW YORK LULO \$37.000

Jameson Whiskey, lulo extract, rooftop herb oil and magic paper.

#### GINCANO \$37.000

Gordon's Gin, lychees, red berries, rose and raspberry soda and hibiscus flower powder.

#### COLOMBIA TROPICAL \$37.000

Tequila Blanco, passion fruit and gulupa mix, coconut extract with coca leaf served in passion fruit.

#### DULCE SUSPIRO \$33.000

Espresso coffee base (Mesa de los Santos), Baileys, Coca Thyme by La Guarería, and condensed milk, flavored with cinnamon.

#### HECHIZO \$36.000

Quimbaya Gold Rum, infused with coca leaf flamed at the table, Amaretto, orange and grapefruit.

#### FOGATA DE MASMELOS \$35.000

Quimbaya Gold Rum, dark chocolate, coconut extract and whipped cream.

#### BLACK PASSIONFLOWER \$35.000

Gordon's Gin, almond liqueur, gulupa extract, coca leaf cordial, DETOX activated charcoal, and caramelized gulupa with panela.

#### CRANMBERRY BAILEYS \$36.000

Baileys, cranberry maceration, Hershey's chocolate brush, coffee shot, and milk foam.



## DRINKS

### COLD BEVERAGES WITH LIQUOR



## SPRITZERS

### APEROL SPRITZ **\$25.000**

Sparkling Wine Prosecco, Aperol Spritz, fresh orange and soda.

### DON ROCA SPRITZ **\$37.000**

Tequila Silver, Aperol Spritz, watermelon cordial, Sparkling Wine Prosecco, and flavored with rosemary.

### ROSITA SPRITZ **\$35.000**

Blackberry liqueur, Sparkling Wine Prosecco, rose and raspberry soda.

### LIMONCELLO SPRITZ **\$35.000**

Limoncello, Sparkling Wine Prosecco, rose and raspberry soda.

### UCHUVA SPRITZ **\$30.000**

La Guarería Guarucha, coca oil, Sparkling Wine Prosecco, rose and raspberry soda.

## REFAJOS

### DOÑA ROSITA **\$18.000**

Blackberry liqueur, Hipinto soda and Club Colombia beer.

### COLOMBIAN **\$18.000**

La Guarería Tomillo Coca, pineapple oil, Hipinto soda, and Club Colombia beer.

## BEERS

Club Colombia **\$14.000**

Corona **\$15.000**

Stella Artois **\$16.000**

BBC **\$16.000**

## TO SHARE

### COLOMBIAN PUNCH **\$160.000**

Bottle of Prosecco Wine, Guarango by La Guarería

\* Choose between

- Tangerine
- Lychees
- Watermelon
- Blueberries
- Corozo

### PITCHER OF MARGARITAS **\$160.000**

White Tequila, Orange Liquor and La Guarería.

\* Choose between

- Classic
- Passion fruit
- Lulo
- Tamarind

### PITCHER OF MOJITOS. **\$150.000**

Ron Quimbaya Gold infused with coca leaf, mint, fruit extract, sugar, and carbonated.

\* Choose between

- Gulupa
- Blackberry
- Mango Viche

### SANGRIAS

GLASS **\$30.000** PITCHER **\$150.000**

Wine, tangerine juice, orange liquor, and La Guarería.

\* Choose between

- Red
- White
- Rosé

### MIMOSAS **\$29.000**

Prosecco Sparkling Wine, rose and raspberry soda, fruit.

\* Choose between

- Tangerine
- Orange
- Lychees
- Watermelon
- Blueberries
- Corozo

### MIMOSAS

### LA GUARERÍA ROCA **\$30.000**

Prosecco Sparkling Wine, La Guarería, rose and raspberry soda.

\* Choose between

- Guaracuyá
- Guarango
- Guarozo
- Guarucha
- Guaijoa
- Guamora
- Tangerine
- Orange
- Lychees
- Watermelon
- Blueberries
- Corozo

### SUMMER RED WINE **\$29.000**

White or red wine, tangerine juice and grapefruit liqueur.

### WINE LEMONADES **\$20.000**

White or red wine, lemon juice and blackberry reduction.

### HOT WINE **\$32.000**

Hot wine, orange juice, coca leaf cordial, cinnamon and brandy.

### CANELAZO ROCA **\$28.000**

Classic canelazo with La Guarería house blend.

\* Choose between

- Guaracuyá
- Guarucha
- Coca Thyme



## DRINKS

### NON-ALCOHOLIC COLD BEVERAGES



### CREAMY JUICES AND MILKSHAKES

**BAUDILIA'S SALPICON** \$18.000  
Mora, lulo, guanábana y lecherita.

**RED BERRY ICE  
CREAM MILKSHAKE,** \$19.000  
Doña Rosita's blackberries, raspberry  
and strawberry.

**PASSION FRUIT AND GULUPA  
ICE CREAM MILKSHAKE** \$19.000

**MILO ICE CREAM MILKSHAKE** \$18.000  
Oreo, Hershey's Chocolate  
and Milo nuggets.

**LULOADE WITH  
CONDENSED MILK** \$16.000

### REFRESHING JUICES (12 OZ)

Red Fruits. \$16.000  
Yellow Fruits. \$16.000  
Corozo, Orange. \$15.000  
Orange or Tangerine. \$13.000  
Panela Water with Gulupa and Ginger. \$14.000



### SODAS ROCOSAS

Lulo \$14.000  
Raspberry-Mulberry \$16.000  
Pineapple-Mint \$15.000  
Blackberry \$14.000  
Corozo \$15.000  
Lychee \$15.000  
Lychee-Freelychee \$15.000  
Passion Fruit and Pineapple \$15.000  
Blueberries \$15.000  
Mamoncillo Lemonade \$17.000  
Kola Hipinto Lemonade \$16.000  
Coconut Milk Lemonade \$16.000  
Passion Fruit-Mango \$18.000

### COLD BREW

Affogato \$15.000  
Blueberry Cold Brew \$14.000  
Tangerine Cold Brew \$13.000  
Orange Cold Brew \$13.000  
Lychee Cold Brew \$13.000  
Cold Brew \$10.000  
Frapuccino \$12.000  
Baileys Frappuccino \$17.000  
Red Fruits Iced Coffee V60 x4 \$30.000  
Citrus Iced Coffee V60 x4 \$30.000

### OTHER BEVERAGES

Coca Cola \$10.000  
Coca Cola Zero \$10.000  
Hipinto \$9.000  
Ginger Ale \$9.000  
Agua Hatsu \$10.000  
Agua Hatsu con gas \$10.000  
Bretaña \$10.000

## DRINKS

### HOT BEVERAGES

<b>Chocolate</b> with marshmallows and Jet chocolate.	<b>\$14.000</b>
<b>Milochips</b> with marshmallows and Chokis.	<b>\$14.000</b>
<b>Americano</b>	<b>\$8.000</b>
<b>Espresso</b>	<b>\$8.000</b>
<b>Mocaccino</b>	<b>\$13.000</b>
<b>Traditional Milo</b>	<b>\$12.000</b>
<b>Cappuccino or latte</b>	<b>\$11.000</b>
<b>Baileys Cappuccino</b>	<b>\$16.000</b>

### COFFEE MOMENT



<b>Coffee from the farm</b> x2 Cups	<b>\$16.000</b>
<b>French Press</b> x2 Cups	<b>\$15.000</b>
x4 Cups	<b>\$22.000</b>
<b>Chemex</b> x2 Cups	<b>\$16.000</b>
x4 Cups	<b>\$23.000</b>
<b>V60</b> x2 Cups	<b>\$17.000</b>
x4 Cups	<b>\$24.000</b>



### HOUSE INFUSIONS

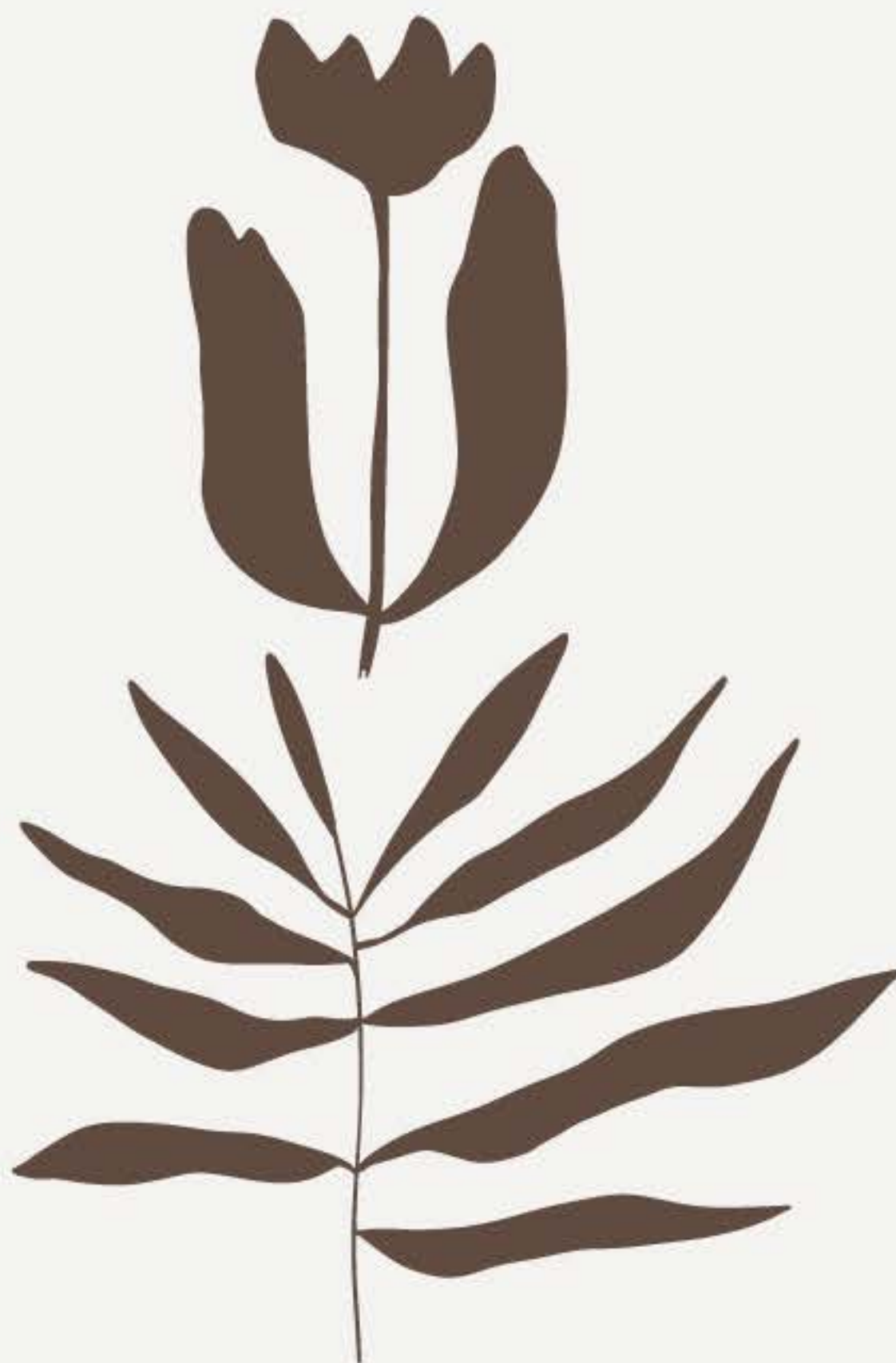
<b>Colombian Mate</b>	<b>\$5.000</b>
<b>Red Fruits</b>	<b>\$5.000</b>
<b>Garden Herbs</b>	<b>\$5.000</b>
<b>Tropical Infusion</b>	<b>\$5.000</b>

### HOT OR COLD CHAI

<b>Emerald Chai Tea</b> Blend of coca leaf, cardamom, and cloves.	<b>\$13.000</b>
<b>Sapphire Chai Tea</b> Blend of spices, star anise, and vanilla.	<b>\$14.000</b>
<b>Golden Chai Tea</b> Chocolate, cardamom, turmeric, and cloves.	<b>\$13.000</b>
<b>Matcha or Japanese Green Tea</b> In water	<b>\$8.000</b>
In milk	<b>\$11.000</b>
Almond milk	<b>\$13.000</b>

Additions for hot or cold beverages. 1 oz.

* Baileys	<b>\$8.000</b>
* Frangelico	<b>\$7.000</b>
* Amaretto	<b>\$7.000</b>
* Coffee liqueur	<b>\$7.000</b>
* Monin caramel or vanilla	<b>\$5.000</b>
* Addition of almond milk	<b>\$2.500</b>



## DRINKS

### LIQUORS

#### HOUSE INFUSIONS

	Drink	Bottle
Guaro tomillo coca	\$20.000	\$180.000
Guarango	\$20.000	\$180.000
Guarucha	\$20.000	\$180.000
Guaracuyá	\$20.000	\$180.000
Guamora	\$20.000	\$180.000
Guaijoa	\$20.000	\$180.000

#### GIN

Tanqueray	\$32.000	\$300.000
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#### VODKA

Absolut	\$29.000	\$270.000
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#### TEQUILA

Cazadores	\$22.000	\$320.000
Centenario	\$22.000	\$320.000

#### MEZCAL

400 conejos	\$39.000	\$360.000
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#### RUM

Quimbaya Gold	\$24.000	\$220.000
Havana 3 años	\$24.000	\$220.000

#### WINES

##### Red

	Cup	Bottle
Norton Doc	\$24.000	\$125.000
Santa Rita	\$25.000	\$125.000
Ramón Bilbao Rioja	\$30.000	\$160.000

##### White

Santa Rita	\$25.000	\$125.000
Ramón Bilbao	\$30.000	\$160.000

##### Rosé

Norton Mil Rosas	\$20.000	\$110.000
Ramón Bilbao Rosado	\$25.000	\$150.000

#### Sparkling wine

Undurraga Demisec	\$30.000	\$150.000
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#### OTHER LIQUORS

	Drink	Bottle
Baileys	\$20.000	\$180.000
Frangelico	\$25.000	\$230.000
Dissarono	\$30.000	\$280.000
Licor 43	\$23.000	\$210.000

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