

T I E R R A 
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R O C C A 

 [@tierrarestaurante](https://www.instagram.com/tierrarestaurante)

ENGLISH VERSION

WELCOME TO

TIERRA ROCA

TIERRA has evolved to become a kitchen that exalts contemporary Colombian gastronomy, its traditions, and the love that is transmitted from the countryside to the table. We combine traditional flavors influenced by Nikkei cuisine with those rooted in our customs, creating what we call "Nikcol".

The creative cuisine of TIERRA invites you to primarily experience the joy of sharing at the center of the table, taking a journey through our proud roots.

In this way, our philosophy encompasses absolute respect for the land and our commitment to local farmers, producers, and entrepreneurs. We source everything that comes from the earth and grows in its natural form, ensuring a fresh, quality pantry that is also environmentally friendly.

** With our work, we support the efforts of 40 single mothers located in Sotaquirá, Boyacá, who bring fresh and natural products to your table.*

**We support Colombian agriculture and local products.*



 VEGETARIAN

 SLIGHTLY SPICY

FIRST
STEP
NIKCOL

FIRST STEP NIKCOL

FIRST STEP NIKCOL

GUNKAN SUSHI X4 UNITS

Available with ripe plantain, seaweed or mango biche.

HEART OF PALM \$42.000

Ceviche-style with mango, suero costeño, panela and olive powder.

TOFU \$39.000

Ceviche-style tofu with panela and corn chips.

🔥 SEA BASS \$44.000

In tartare with Japanese aioli, crispy quinoa and nori powder.

🔥 CRAB \$45.000

Ceviche-style with yellow chili aioli, crispy quinoa, and masago.

🔥 TUNA \$42.000

Tuna in tartare with sweet and sour aioli, caramelized peanuts, chives and masago.

SALMON \$45.000

In tartar with kiwi ponzu, crispy quinoa and creamy avocado dressing.

CEVICHE CHICKEN \$37.000

Ceviche-style chicken with suero costeño, panela, caramelized peanuts and ripe plantain oil.

**Extra bite: \$10.000*

NIGIRI X4 UNITS

MANGO AND PALM HEART \$42.000

With chili whey, cheese, crispy palm heart, and nori.

SMOKED TROUT \$40.000

Lacquered in passion fruit reduction and chicha liquor, soy cheese, kiwi chalaquita, mango, and cucumber, crispy quinoa, and whey.

JERKED BEEF \$44.000

Lacquered in panela glaze, rocoto chalaquita, tomato coulis, and Paipa cheese biscuit.

OREADA BEEF \$44.000

Glazed with panela syrup, rocoto chalaquita, tomato coulis and Paipa cheese biscuit.

SHORT RIB \$42.000

Hogao, quail egg, roasted short rib, cheese and countryside cream.

HANDROLLS X2 UNITS

PRAWN AND COCONUT \$46.000

Sushi rice with coconut, nori seaweed, cheese, ripe plantain, hogao, whey, citrus chalaquita, and countryside cream.

ROASTED SEA BASS AND ASPARAGUS \$44.000

Sushi rice with coconut, nori seaweed, cheese, pickled asparagus, panela teriyaki, and whey.

GRILLED OCTOPUS \$52.000

Sushi rice, nori seaweed, octopus roasted in anticuchera sauce, and chalaquita.

FLANK STEAK TATAKI \$57.000

Sushi rice, nori seaweed, cheese, sliced ripe plantain, crispy wakame, and countryside cream.

MAKI X10 BITES

CEVICHE PANCETTA \$44.000

With avocado, Philadelphia cheese, ripe plantain, and panela, smoked in plantain leaf, bathed in whey and bocadillo.

CRISPY SALMON \$50.000

panko-breaded, fried costeño cheese, avocado, salmon in dynamite sauce, countryside cream, pickled palm heart chalaquita, and sweet potato crisps.

CRIOLLA JELLY \$54.000

Tempura corvina and shrimp, squid tube, red onion and ceviche sauce.

CRAB AND TUNA \$54.000

With ceviche crab, avocado, soy cheese, ripe plantain, with tuna tartare, masago and chives.

SMOKED TROUT AND LANGOSTINO \$55.000

With avocado, breaded langostino, cheese, wrapped in smoked trout glazed with panela teriyaki and ant larva aioli.

CORVINA AND LANGOSTINO \$56.000

With coconut sushi rice, corvina sashimi, tempura langostino, soy cheese, avocado, hogao, and tiger milk with buttermilk and togarashi.

OCTOPUS AND SHRIMP \$58.000

With ripe plantain, Philadelphia cheese, tempura shrimp, olive soil, yellow chili sauce and coconut.

SKIRT STEAK AND SHRIMP \$57.000

With tempura shrimp, avocado and ripe plantain, crispy wakame, glazed with panela teriyaki.

CHICKEN AND MANGO \$50.000

Ceviche chicken, soy cheese, pickled asparagus, ripe plantain, wrapped in mango, blackberry masago and whey chili.

COCONUT BRAISED SHORT RIBS \$55.000

With coconut sushi rice, short ribs, fried Costeño cheese, citrus salad and green plantain crisp. Smoked in coconut.



FIRST STEP NIKCOL

OSHI X10 BITES

- SALMON AND CRAB** \$49.000
Nori seaweed, avocado, ripe plantain, cheese with dynamite whey, and sweet potato crisps.
- SHRIMP TARTARE** \$45.000
Nori seaweed, soy cheese, avocado, ripe plantain, whey, and crispy corn.

CRISPY OSHI X4 UNITS

- PANCETTA** \$42.000
In sweet and sour aioli, crispy rice and leek.
- SEA BASS** \$43.000
In tartar with Japanese aioli, crispy rice and sweet potato.
- CEVICHE - STYLE CRAB** \$50.000
With country cream and masago.
- CHICKEN** \$42.000
Ceviche-style chicken and crispy quinoa.

*Extra bite: \$11.000

OSHITACO X2 UNITS

Crispy rice wrapped in nori seaweed.

- SWEET AND SOUR CHICKEN** \$42.000
With coastal whey and coca popcorn.
- FRESH TUNA** \$45.000
In dynamite sauce with mora masago and popcorn.
- CHARCOAL OCTOPUS** \$50.000
In anticuchera sauce with hogao, temptation plantain puree, buttermilk and crispy corn.

CEVICHES

- CRIOULLO** \$46.000
Catch of the day and shrimp in rocoto leche de tigre with mandarin lime, yuca cream, mora masago and ripe plantain crisps.
- CRIOULLO PERUANO** \$44.000
Catch of the day, yellow chili pepper, sweet potato and corn.
- PORK** \$44.000
Crispy pancetta with yellow chili pepper tiger's milk and passion fruit, pearl tomatoes, ripe plantain cubes, country cream and nori soil.
- UCHUVA** \$45.000
With tiger's milk, uchuva, and roasted tomatoes, on aromatic herbs from the garden.
- MANGO AND PASSION FRUIT** \$45.000
Catch of the day, passion fruit and mango leche de tigre, suero costeño, roasted avocado, pearl tomatoes, fresh mora, crispy wakame and coca leaf powder.
- CARTAGENERO** \$46.000
Sautéed shrimp with golf sauce and serum, octopus in anticuchera sauce, crispy quinoa and green plantain.
- SUERO COSTEÑO** \$44.000
Catch of the day, leche de tigre of suero costeño, ripe plantain cubes, country cream, native potato crisps and aromatic oils.
- MIXED** \$52.000
White fish, shrimp, and octopus in criollo chili aguachile with coastal serum, cucamelon and corn crisps.
- JELLY WITH AVOCADO** \$70.000
White fish, breaded shrimp, squid, anticucho octopus, and clams, with tiger's milk and ceviche sauce, yuca crisps and whey.

RAW

- TAMARIND TUNA TATAKI** \$44.000
In corn and sesame crust, creamy coastal serum and tamarind, achiote oil, and wakame.
- SMOKED TROUT AND PAIPA** \$44.000
Wrapped in trout, with misuna, creamy cheese, blackberry masago, glazed in gulupa reduction with chicha liqueur.
- TAMARIND CORVINA TIRADITO** \$42.000
Roasted sea bass, tamarind ponzu, countryside cream and green plantain. Smoked with charcoal and sesame oil.
- SALMON TIRADITO** \$45.000
Salmon cured in mora and aromatics, uchuva tiger's milk, Santander chili pepper, salad and nuts.
** Also available with fresh tuna, subject to availability.*
- SALMON TARTARE WITH COROZO SYRUP** \$47.000
With tiger's milk, cheese cream, avocado, crispy rice, and roasted charred chili oil.
** Also available with fresh tuna, subject to availability.*



FIRST STEP NIKCOL

🍃 **ANDINAS CORN COBS** X3 UND \$38.000
Corn on the cob encrusted with corn mix, in suero costeño and Paipa cheese, with coca leaf-cilantro-panela powder.

🍃 **CORN FRENEZY** \$34.000
Smoked corn cracker with choclo in suero costeño and Paipa cheese, topped with corn chips and jalapeños pickled in panela

🔥 **CAULIFLOWER** \$34.000
Roasted cauliflower with panela, suero costeño hummus, cheese dressing, wasabi and charred chili oil.

🍃 **HOT BURRATA** \$51.000
🔥 Roasted salsa, corn kernels, pickled tomatoes, crispy kale, bathed in smoked cheese cream. Served with cornbread.

🍃 **PAIPA CHEESE AND MUSHROOM WHEEL** \$48.000
Paipa cheese and mushrooms wheel with choclo, mushroom mix in duxelle and corn bread.

CRIOLOS HEARTS \$30.000
Sautéed chicken hearts with country potatoes, chimichurri, and serum, topped with hogao foam and coca leaf powder.

KIBBE X3 UND \$38.000
With whey cream, hogao, and salad.
• Beef and pork • Shrimp
• Ripe plantain and Paipa cheese • Creole chicken

🔥 **FLANK STEAK CARIMAÑOLAS** X3 UND \$38.000
With double cream cheese, hogao, and blackberry chili sauce.

FRIED GREEN PLANTAIN X5 UND \$42.000
With country cream and suerop. Ask for them with crab or striploin.

BEEF AND PORK MEATBALLS X4 UND \$42.000
Stuffed with ripe plantain, with hogao, creamy Paipa cheese, and cornbread.

🔥 **CHARCOAL OCTOPUS** \$54.000
Ripe plantain and yellow chili pepper puree, panka hogao, citrus salad with pea oil, and corn crisps with nori seaweed.

ROASTED OCTOPUS \$60.000
With yuca puree, chimichurri, hogao, suero, and baby corn salad with pearl tomatoes.

TROUT ROLLS X4 UND \$40.000
With yuca puree, suero costeño, and corn crisps.

SANTANDER PORK RIBS (300 gr) \$52.000
Pork ribs in guava BBQ, Santander arepa, suero, and salad.

CORN RIBS (300 gr) \$50.000
Pork ribs in corn crust, with suero costeño and guava BBQ sauce.

PORK BITES X4 UNITS

BOCADILLO OF PORK \$42.000
Crispy diced pancetta in a bocadillo Veleño base with guava BBQ sauce, suero costeño and pickled onion chalaquita.

PORK WITH YUCA AND SUERO \$42.000
Crispy diced pancetta with yuca and suero costeño sauce, with creamy avocado dressing and pickled onion chalaquita.

CAUSITAS

🍃 **VEGETARIAN CAUSITA** \$37.000
Trio of hearts of palm with ceviche-style mango, tofu and roasted mushrooms, on a base of mashed yellow potatoes with yellow chili, creamy avocado dressing and olive mayonnaise.

🔥 **CAUSITA TIERRA** \$45.000
Trio of beef short ribs, ceviche-style pancetta and beef loin, on a base of mashed yellow potatoes with yellow chili, creamy avocado dressing and olive mayonnaise.

🔥 **SEA CAUSITA** \$48.000
Trio of ceviche-style crab, sea bass tartar and charcoal-grilled octopus, on a base of mashed yellow potatoes with yellow chili, creamy avocado dressing and olive mayonnaise.

🔥 **CAUSITA NIKCOL** \$45.000
Trio of beef short ribs, shrimp and sea bass tartar, on a base of ripe plantain and yellow chili.

MINI PAN DE BONO X2 UND

WITH TUNA TARTARE \$35.000
Masago and countryside cream.

WITH CEVICHE-STYLE PANCETTA \$36.000
Guava BBQ, Peanuts, and suero.

WITH STRIPLOIN \$39.000
Quail Egg, and Tomato Coulis

CHOCLO COOKIES

arepa-based corn cookies with panela and Paipa cheese.

🔥 **FISH TARTAR** BITES X2 UNITS
\$18.000 / \$34.000

🔥 **CEVICHE-STYLE CRAB** \$21.000 / \$40.000
with leche de tigre of suero costeño.

🔥 **CEVICHE BEEF LOIN** \$21.000 / \$40.000

CEVICHE CHICKEN \$17.000 / \$32.000

PANCETTA \$18.000 / \$34.000
Ceviche-style pancetta.

🍃 **ORELLANA AU GRATIN** \$21.000 / \$40.000
Oyster mushroom with Paipa cheese.

SHORT RIB \$22.000 / \$42.000
with kale citrus salad and panela dressing.



FIRST STEP NIKCOL

YUCA COOKIES

Yuca cookie bases with suero costeño, Paipa cheese and corn flour.

	BITES	4 UNITS
FLANK-STEAK with hogao and panela	\$21.000 /	\$40.000
SHRIMP TARTARE with golf sauce and creamy avocado dressing.	\$19.000 /	\$36.000
CEVICHE CHICKEN with suero costeño, panela and corn chips.	\$18.000 /	\$34.000

PLANTAIN AND CHEESE AREPAS X2 UNITS

WITH SHRIMP in golf sauce.	\$39.000
WITH FLANK STEAK chalaquita and whey.	\$36.000
WITH OREADA BEEF pearl onions and provencal sauce.	\$39.000

GYOSAS X4 UND

Inspired by traditional gyozas with Colombian ingredients.

SHRIMP AND PORK With vegetables, ripe plantain, pork, and shrimp sautéed in oyster sauce, accompanied by Nikcol sauce.	\$44.000
PIPIAN FLANK STEAK Made with creole potato and peanut with flank steak in hogao.	\$46.000

CROQUETAS X4 UNITS

CRAB Crunchy peanuts and a mix of cheeses on a causita potato base with leche de tigre of suero costeño.	\$54.000
OCTOPUS A mix of cheeses on a causita potato base with hogao and panka.	\$44.000
SHORT RIB A mix of cheeses and panela on a causita potato base.	\$50.000
SETAS With Baby Paris mushrooms in Provençal sauce and Chinese roots on a causita potato base with anticuchera sauce.	\$41.000
CEVICHE-STYLE BEEF TENDERLOIN Hogao aioli on a causita potato base with beef and panela sauce.	\$47.000

ANTICUCHOS X2 UNITS

MIXED MUSHROOMS Grilled mushrooms with chimichurri and anticuchera sauce, breaded portobello, baby corn, and countryside cream.	\$34.000
ANTICUCHO-STYLE OCTOPUS With hogao sauce and sautéed vegetables.	\$48.000

OREJA DE PERRO X2 UNITS

Rice-Based Tortilla, request it with a soft or crispy base with Paipa cheese.

FISH CHORIZO SAUSAGE With Asian mix, coca alioli, blackberry chimichurri, and countryside cream.	\$34.000
PORK CHORIZO SAUSAGE With rocket, suero costeño, blackberry pickled onion, and corn crisps.	\$34.000
FLANK STEAK With misuna, yuca sauce with suero, pickled onion, coca, and corn crisps.	\$38.000

ARETACOS

Santanderian arepa tortillas and sushi rice.

	BITE	2 UNITS
FLANK STEAK With coca leaf whey and chalaquita.	\$20.000 /	\$38.000
CEVICHE CHICKEN with whey and panela	\$18.000 /	\$35.000
SHRIMP AND PLANTAIN gratinated with Paipa cheese.	\$20.000 /	\$38.000

TACO NORI X2 UNITS

In corn tempura with sushi rice and cream cheese.

CEVICHE-STYLE CRAB	\$49.000
SEA BASS OR TUNA TARTARE	\$44.000
SHORT RIB AND PANELA	\$44.000

TACOS NIKCOL X2 UNITS

Local corn tacos with sushi rice and ripe plantain.

CEVICHE-STYLE CHICKEN With panela, whey, and soy sauce.	\$38.000
CEVICHE-STYLE PANCETTA With peanuts and olive soil.	\$42.000
CEVICHE-STYLE OCTOPUS With pickled onion chalaquita.	\$44.000
SHRIMP TARTARE In golf sauce with a spicy touch.	\$41.000

GREEN PLANTAIN TACOS X2 UNITS

WHITE FISH TARTARE With suero costeño whey and camote.	\$39.000
CEVICHE-STYLE CRAB With countryside cream and crispy corn.	\$44.000
SHORT RIB With Costeño suero and panela.	\$44.000
CEVICHE-STYLE PANCETTA With charred avocado.	\$42.000



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SECOND STEP


SECOND STEP

MEAT

**Subject to availability*

IMPORTED
 **NEW YORK CERTIFIED ANGUS BEEF®** (400 gr) \$200.000

 **ENTRAÑITA CERTIFIED ANGUS BEEF®** (250 gr) \$170.000

 **RIB EYE CERTIFIED ANGUS BEEF®** (400 gr) \$200.000
With Culona Ant Glaze, smoked with charcoal at the table.

DOMESTIC
CURED AND SMOKED FLANK STEAK (400 gr) \$120.000
Cured and smoked in a barrel.

T-BONE (500 gr) \$180.000
Aged, with garlic butter.

CHOICE OF 2 DISHES

- Yellow potatoes with hogao sauce and whey.
- Yuca and cheese croquettes.
- Ripe plantain bombs with bocadillo and cheese.
- Rice with cucayo, corn, peas, and ripe plantain.
- Roasted carrots with popcorn and bocadillo BBQ.
- Plantains glazed in panela with Kola soda and whey.
- Vegetables in hogao sauce.
- Countyside salad with corozo vinaigrette.


**Additional side \$16.000*

GRILLED SHORT RIBS (300 gr) \$58.000
Slow-cooked beef rib, glazed with sauce and panela, served with corn, sautéed beans, and creamy ripe plantain with yellow chili.

**Subject to availability*


STIR FRIED BEEF (140 gr) \$55.000
Sautéed fine beef loin with vegetables and native potatoes. Served with egg and rice with cucayo, ripe plantain, corn, and peas.

CRIOLO STIR-FRIED BEEF TENDERLOIN (140 gr) \$57.000
Sautéed fine beef loin and vegetables in hogao and soy sauce, suero Costeño, and coca leaf powder. Served with egg and rice with cucayo, ripe plantain, corn, and peas.

 **TENDERLOIN WITH THICK PASTA** (200 gr) \$64.000
Fine beef loin medallion with Paipa cheese, suero Costeño, sautéed vegetables, and thick pasta in hogao sauce.

CLEOLE FLANK STEAK (180 gr) \$50.000
With panela sauce and hogao, citrus salad with caramelized peanuts and pea oil. Accompanied by layers of native potato and Paipa cheese.

PORK


 **PORK CHOPS** (240 GR) \$52.000
Grilled pork chops in creamy corn and sake sauce, with coleslaw and whey. Served with layers of ripe plantain with guava BBQ and cheese.
** Subject to availability.*


SMOKED CRISPY PORK BELLY (300 gr) \$52.000
With suero Costeño hummus, molasses, and citrus coleslaw.

CREOLE RIBS (500 gr) \$70.000
Based on hogao and corn chicha, with yuca puree and citrus coleslaw.


CHICKEN


TRAPICHE-STYLE CHICKEN (180 gr) \$47.000
In panela reduction with suero Costeño hummus and citrus vegetables.
** Ask for it with fresh tuna, subject to availability.* *\$58.000

 **HEN CUCAYO** (180 gr) \$48.000
Chicken Breast in Creamy Sake and Yellow Chili Sauce on a bed of cucayo with corn, cubes of ripe plantain, black olive soil, and rocoto.

 **CHARCOAL-GRILLED CHICKEN** (600 gr) \$62.000
Half chicken marinated in panca chili and spices, with criolla potatoes and roasted pearl tomatoes.

FRESH CATCH

 **COCONUT-INFUSED FISH WITH PRAWN** (200 gr) \$62.000
Catch of the day, in charred sauce, with steamed yuca, coconut molasses, and vegetables. Smoked in banana leaf.
** Ask for the fresh catch of the day.*

 **SALMON CUCAYO** (200 gr) \$68.000
In hogao sauce with nuts, broccoli, yellow bell pepper, ripe plantain, and suero Costeño.

CRUNCHY TROUT (200 gr) \$50.000
With creamy criolla potato, cucamelon and pearl tomato coleslaw, accompanied by hogao.
** Subject to availability.*

WHOLE TROUT IN BANANA LEAF (600 gr) \$95.000
Roasted and cooked in a leaf, filled with creamy yuca, coconut and panela hogao. Served with vegetables in creamy whey, hogao, and coconut.

SECOND STEP

STIR-FRIED RICE

- VEGETARIAN RICE** \$42.000
Stir-fried rice with vegetables in hogao and soy sauce, roasted cauliflower, country cream, suero Costeño, and smoked palm heart with panela, filled with hummus and crispy quinoa.
- PANCETTA AND SHRIMP CHAUFA** \$55.000
Stir-fried rice with grilled pancetta and shrimp.
- CHAUFA CRIOLLO**
Rice with ripe plantain, corn, vegetables, and Chinese roots:
- Chicken \$45.000
 - Pancetta \$51.000
 - Beef \$55.000
- RICE WITH CUCAYO AND SLOW-COOKED BEEF RIB** \$60.000
Slow-cooked beef rib glazed with glace and panela. Served with rice with cucayo, ripe plantain, corn, peas, and coleslaw with pickles.
- RICE WITH BEEF AND SHRIMP** \$64.000
Stir-fried with baby corn, ripe plantain, and peas, buttermilk, crispy corn, and pearl tomato and sorrel coleslaw.
* Ask for it with prawns *\$80.000
- SEAFOOD RICE** \$80.000
Stir-fried with vegetables, country cream, shrimp, crab ceviche, clams, and charcoal-grilled octopus.

BAKED RICE DISHES

- PORK LEG RICE CASSEROLE** \$70.000
Baked rice in hogao, roasted carrots, peas, plantain slices, suero Costeño and chalaquita.
- SHORT RIB RICE CASSEROLE** \$75.000
Baked rice in hogao, peas, beans, ripe plantain sticks, buttermilk, country cream and chalaquita.
- BEEF AND PORK RICE CASSEROLE** \$195.000
Baked rice with hogao and beans, crispy bacon (140 gr), national Rib Eye (300 gr), baby corn, countryside cream, and egg.
- LOBSTER TAIL RICE CASSEROLE** \$220.000
Baked rice in hogao, grilled lobster tail with garlic butter, mushrooms, peas, pearl tomato, buttermilk and citrus coleslaw.

BROTHY RICE DISHES

- BROTHY RICE WITH FISH** \$65.000
Based on hogao and pork, peas, mushrooms, native potatoes, ripe plantain slices, and crispy wakame.
- BROTHY RICE WITH PRAWNS** \$78.000
Based on hogao and pork, peas, mushrooms, native potatoes, fried egg, and corn.
- BROTHY RICE WITH SKIRT STEAK** \$170.000
Based on hogao and pork, peas, ripe plantain, native potatoes, corn, fried egg, and glace.

CREAMY RICE DISHES

- CREAMY MUSHROOM RICE** \$46.000
Baby corn, sautéed mushrooms, and tomatoes, country cream, crispy corn, and smoked portobello with panela.
- CREAMY CRAB RICE** \$62.000
Rice in vegetable and Paipa cheese cream, asparagus, clams, and crab ceviche.
- CREAMY OCTOPUS AND SHRIMP** \$60.000
Creamy Octopus and Shrimp Rice, Rice in vegetable cream, quail egg and crispy quinoa.
- CREAMY SHORT RIB RICE (300 GR)** \$60.000
Rice in potato and corn cream, pearl tomatoes, hogao, coleslaw, and coca-cilantro powder.



SECOND STEP

PASTAS

- SEAFOOD PASTA** \$80.000
Fettuccine in bisque sauce with hogao, charcoal-grilled octopus, sautéed shrimp, clams, and vegetables.
- NOODLES WITH SALMON** \$75.000
Noodles in hogao broth with crispy rice, pearl tomatoes, chalaquita, and coca leaf oil.
- CRAB STUFFED CANNELLONI** \$60.000
Ceviche-style, in citrus sauce, gratinéed with Paipa cheese, coca leaf, and panela.
- SHORT RIB SORRENTINOS** \$55.000
With ripe plantain, in stew sauce and achiote oil, gratinéed with Paipa cheese and coca leaf.
- MUSHROOM AND BURRATA CANNELLONI** \$60.000
With a mix of cheeses, creamy hogao, black olive soil, misuna coleslaw, and ocañera onion.
- HOUSE PASTA WITH MUSHROOMS** \$40.000
Thick pasta with mushroom duxelle and Paipa cheese.
- Chicken \$46.000
 - Beef \$55.000
 - Shrimp \$51.000
 - Prawn \$68.000
- BEEF AND SHRIMP IN A WHEEL OF PAIPA CHEESE** \$95.000
Sautéed vegetables and fresh fettuccine in white sauce.
**Flambéed at the table.*

SALADS

- LEAF CHEESE AND HEARTS OF PALM** \$40.000
Roasted with balsamic and panela, mixed greens dressed with coca leaf oil, berries, seeds, and countryside cream.
- With chicken (180 gr) \$46.000
 - With salmon (200 gr) \$67.000
- BURRATA AND BICHE MANGO FETTUCINI** \$52.000
Pickled in bluberry, uchuva cream, sunflower seeds, pearl tomatoes, and roasted peaches.

KIDS MENU

- NUGGETS WITH NOODLES** \$34.000
With napolitan sauce.
- STIR-FRIED BEEF** \$38.000
With rice, native potatoes, and pearl tomato.
- FISH & SHIPS** \$35.000
Breaded fish with native potatoes.



DESSERTS



DESSERTS

SUSPIRO TIERRA \$24.000

Arequipe cube with a center of red berries, kumis foam, and cinnamon.

MERINGUE \$24.000

Base of soursop cream, arequipe, red berry sauce, meringue tiles, soursop crunch, and garden flowers.

AREQUIPE VOLCANO \$24.000

Sponge cake with a liquid arequipe center, almond soil, and ice cream.

FLORIDIAN PASSION \$24.000

Three milk cake with arequipe-filled wafer, red berries, crumble, and kumis foam.

MILK CARAMEL CANNELLONI \$24.000

Filled with white chocolate namelaka and moradillo, coca cookie, coca sponge, rosemary blackberry, and critical foam.

MILLE-FEUILLE TIERRA \$28.000

Between layers of puff pastry, vanilla custard cream, red berry coulis, moradillo, red berry granita with a touch of amaretto, and hot arequipe sauce.

UCHUVA PANACOTTA \$24.000

Uchuva panacotta on a base of passion fruit and uchuva coulis, coca cookie soil, almond sponge, hot caramel toffee, and rosemary blackberries.

CHOLAO \$24.000

Deconstructed cholao, with watermelon broth, cola granita, chocolate namelaka, caramelized banana, lulo coulis and marshmallow, clitoria meringue, condensed milk ice cream, and cocoa crumble.

COFFEE TEXTURES \$24.000

Coffee sponge cake, coffee custard, cocoa and coffee meringues, cocoa crumble, dulce de leche ice cream, bathed in hot caramel toffee.

**Additional Baileys 1 oz: \$8,000*

COCONUT AND YELLOW FRUITS POPSICLE (VEGAN) \$24.000

Coconut and almond milk popsicle, filled with yellow fruits, on a passion fruit and uchuva mirror, caramelized coconut, and fresh coconut.

CURDS AND SYRUP \$24.000

Curds and guava paste tart, white chocolate namelaka, lemon mint peaches, rosemary blackberries, corn soil, and condensed milk ice cream bathed in hot syrup.

CHOCOLATE CUBE \$24.000

58% chocolate mousse filled with hazelnut cream, base of red berry coulis, blackberry coral sponge, copoazu gelatin, and rosemary blackberries.

TIERRA DESSERT \$24.000

58% chocolate log, filled with lulo and panela foam, on a cacao soil, coca moss, and lulo coulis.

BEVE
RAGES

BEVERAGES

COCKTAILS

TIERRA ANCESTRAL

Drawing upon our ancestors as a way to understand our territory has allowed us to work through our experience in advocating for the coca leaf, an effort to which we have joined as a guild, to highlight the virtues of a plant that represents identity, culture, and immortality for Latin America. In this way, we aim to reconcile the adverse effects of a history stained with blood, in favor of one that allows us to remember where we come from and exalt the magnificence of local products.

This menu is constructed from the desire to represent our rural land, its progress, and the development of those communities that daily struggle to preserve sacred traditions and teach the new generations the magic that resides in this land of opportunities.

In this journey, our main protagonist will be the coca leaf, and our objective is to explore the cardinal points of our country accompanied by a cocktail proposal that offers an unparalleled sensory experience, while also highlighting the wonderful work of 40 single mothers, native to Sotaquirá (Boyacá), led by Doña Rosita, who dedicate themselves to harvesting the fruits of the land.

Embark on this sensory journey with us and allow yourself to be captivated by the authentic flavors and aromas of our TIERRA to awaken your senses and transport yourself to the cultural richness of our roots!

LA GUARERÍA & MAMBE

TIERRA	\$42.000
Guarería Guarozo, lime, soda, and coca leaf.	
COLOMBIAN TONIC	\$42.000
La Guarería Thyme and coca leaf, coca leaf syrup, lime, finished with rosewater.	
GUARERÍA TONIC	\$42.000
La Guarería, tonic water, garden herbs.	
* Choose: Feijoa/ Uchuva/ Corozo/ Gulupa/ Mango/ Blackberry	
AMURALLADA FIZZ	\$45.000
La Guarería Guarozo, pineapple oil, lime, mint, egg white, and soda.	
GUARERIA 66	\$40.000
Mambe, mamoncillo cordial, lime, finished with rosewater.	
SOUR	\$38.000
La Guarería, lime, and egg white.	
* Choose: Feijoa/ Uchuva/ Corozo/ Gulupa/ Mango/ Blackberry/ Thyme and coca leaf	
MANGO VICHE	\$42.000
La Guarería Guarango, Campari, ancho chili liqueur, salt, tajín, and mango.	
GIMLET ROSITA	\$44.000
La Guarería Guamora, Selva Gin, lime, blackberry, blackberry bitters.	

COLOMBIAN MASSIF

TANGARA	\$55.000
Mezcal Unión, tamarind, salt, tajín and carbonated grapefruit.	
MINCA	\$54.000
Mezcal 400 conejos, Naiguatá, coconut extract, blackberries and lemon.	
FRAILEJÓN	\$57.000
Dewar's 12 Year Old Whisky, Bacardi 8 Year Old Rum, physalis chutney and smoked coca leaf cordial on applewood sticks.	
ANDINO	\$54.000
Hendrick's Gin, Tío Pepe Sherry, spiced lulo extract and coca leaf cordial.	
SILVESTRE	\$55.000
Patrón Silver Tequila, Martini Rosso infused with wild blackberries, and blackberry bitters, smoked with palo santo for good energy.	
PEÑON DEL GUATAPÉ	\$45.000
Dewar's 12 Year Old Whisky, ginger, lemon, lemon verbena hydromel and Orange bitters.	

CUNDIBOYASENSE HIGHLANDS

ROSITA BRAMBLE	\$50.000
Tanqueray Gin, lemon, simple syrup, wild blackberries and panela.	
PANTANO DE VARGAS	\$51.000
Ketel One Vodka, fresh kiwi, lemon, Vermouth Bianco infused with basil and rooftop herb syrup.	
SEMILLA DE LA MONTAÑA	\$51.000
Bombay Sapphire Gin, strawberry-pepper oil, mandarin lemon and San Pellegrino tonic water.	
VELVET	\$57.000
Patron Silver Tequila, Bombay Gin, lychees, macerated blackberries and hibiscus powder.	
SOUR 3 MONKEYS	\$51.000
Monkey Shoulder Whisky, Guamora syrup, lemon and coca leaf syrup.	
ZEZIL (SPIRIT)	\$55.000
Bombay Gin, 472 Feijoa, Guarería Guaijoa, syrup and orange bitters.	
MADRE	\$54.000
Dewar's 12 Year Old Whisky, Mambe, spiced lulo extract, passion fruit pulp, coca leaf cordial, ginger and poleo smoke.	
ROSA HIGHBALL	\$52.000
Glenfiddich 12 Year Old Whisky, Saint Germain, blackberries and soda.	
MOJITO TIERRA	\$42.000
Sailor Jerry Rum infused with coca leaves, wild blackberries, panela, mint and soda.	



CÓCTELES

FROM OUR COAST

MALOCA \$60.000
Tequila Patrón Silver, coconut, Naiguatá, ginger, and hibiscus flower powder, smoked with palo santo.

LÜNAR \$58.000
Hendrick's Lunar Gin, 472 Pineapple, pineapple oil, pink grapefruit extract, and cucumber.

BOLÍVAR \$54.000
Don Julio Blanco Tequila, corozo foam siphon, smoked with coca leaf.

CERREJÓN \$54.000
Buchana's Two Souls Whisky, Disaronno Amaretto, gulupa and passion fruit mix, activated charcoal.

TAYRONA \$52.000
Union Mezcal, mamoncillo cordial, lemon, egg white, finished with poleo and cardamom perfume, good luck card and magic paper.

SOMBRERÓN \$51.000
Buchana's Two Souls Whisky, coconut and coca leaf mix, Naiguatá, tangerine lime, San Pellegrino Ginger Beer, smoked with dehydrated coconut.

KINTU (OFFERING TO THE MOUNTAIN) \$44.000
Bombay Sapphire Gin, watermelon cordial, basil-infused Vermouth Bianco, lemon, finished tableside with coca leaf foam.

1600 \$45.000
Sailor Jerry Rum infused with coca leaf, pineapple cordial, tangerine lime, coca leaves, and magic paper.

AMAZONIAN YAGÉ

GENOVEVA \$52.000
Tanqueray Rangpur Gin, ginger syrup, grapefruit juice, finished with Prosecco sparkling wine and gold dust.

CINCO DE BOLÍVAR \$53.000
Buchana's Two Souls Whisky, Guarería Guarozo, Cachaza 51, corozo, lemon, egg white, poleo and cardamom perfume.

SEK BUY (MAKE A WISH) \$49.000
Buchana's Two Souls Whisky, Union Mezcal, coca leaf syrup, Martini Bianco, Campari, magic paper smoked in coca leaves.

1985 \$52.000
Don Julio Blanco Tequila, Guarería Guarucha, 472 uchuva, coca leaf cordial, tangerine lime, clarified and finished tableside with gold dust for abundance and good vibes.

NIKA \$57.000
Zacapa Ambar Rum, Licor 43, Prosecco sparkling wine, smoked with rosemary essence and coca leaf.

GUACHE \$45.000
Bacardí 8-Year Rum, lulo, Saint Germain, and coca leaf syrup. Smoked with rosemary essence.

TRAPICHE \$45.000
Quimbaya Gold Rum, Guarería Guarango, tamarind, mango viche, coca leaf cordial and lemon juice.

CLASSICS

GIN & TONIC \$46.000
Tanqueray London Dry, La Guarería, tonic water.
* Choose from: Corozo/ Guava/ Tamarind/ Red fruits/ Feijoa/ Lulo/ Purple passion fruit/ Watermelon/ Hibiscus/ Cape gooseberry/ Lychee/ Spanish lime

PALOMAS \$50.000
Patrón Silver and San Pellegrino Aranciata.
* Choose: Gulupa/ Corozo/ Lulo/ Pineapple/ Grapefruit/ Blackberry/ Spanish lime

NITRO MARGARITAS AND MARGARAS \$57.000
Don Julio Blanco, Cointreau, and lemon.
* Choose from: Spanish lime/ Passion fruit/ Hibiscus/ Coca leaves

PISCO SOUR \$52.000
Pisco Quebranta, lemon, and egg white.
* Choose from: Passion fruit/ Coca leaves/ Ginger/ Spanish lime

MULAS MOSCOVITAS \$57.000
San Pellegrino Ginger Beer, lemon, and ginger syrup.
* Choose from: Vodka Grey Goose / Mezcal Montelobos/ Tequila 1800 Reposado / Whisky Buchanas Two Souls

FASHIONED \$57.000
Bitters, sugar, and orange twist.
* Choose from: Bulleit Bourbon / Diplomatico Rum / La Guarería Colombian tonic

TINY \$44.000
* Choose from: Dry / Vesper / Dirty / PornStar

CARAJILLO 43 \$44.000
Base of espresso coffee from Mesa de los Santos with Licor 43.

APEROL SPRITZ \$35.000
Prosecco sparkling wine, Aperol, fresh orange and soda.

MOCKTAILS \$22.000

- Pasion fruit - Pineapple
- Lychees - Watermelon
- Corozo - Tangerine
- Lulo - Lemongrass
- Raspberry - Blueberries
- Mamoncillo - Tangerine

REFAJOS

COLOMBIAN REFAJO \$21.000
Club Colombia Rubia Beer, Hipinto, pineapple, La Guarería thyme and coca leaf.

REFAJO DOÑA ROSITA \$21.000
Club Colombia Rubia Beer, Artisanal Blackberry Liquor, Hipinto and coca leaf powder.

COLD AND HOT BEVERAGES

CERVEZAS

DOMESTIC BBC:	
Cajicá Honey	\$18.000
Moncerrate Red Ale	\$18.000
Chapinero Porter	\$18.000

DRAFT CLUB COLOMBIA	
300 ml.	\$19.000
500 ml.	\$25.000

INTERNATIONAL STELLA ARTOIS	
Bottle ^{330 ml}	\$19.000
Draft ^{500 ml}	\$30.000

CORONA	
Bottle ^{330 ml}	\$20.000

HOUSE SODAS

• Corozo	\$17,000
• Tamarind	\$17,000
• Passion Fruit	\$17,000
• Blackberry	\$17,000
• Lulo	\$17,000
• Strawberry-Lychee	\$17,000
• Blueberries	\$17,000
• Raspberry-Watermelon	\$17,000
• Lychee	\$17,000

LEMONADES

• Coca Leaf Lemonade	\$18,000
• Hipinto Kola Lemonade	\$18,000
• Coconut Lemonade	\$18,000
• Mamoncillo Lemonade	\$18,000

NATURAL JUICES

• Baudillia's Medley	\$21,000
• Blackberry and Coca Leaf	\$18,000
• Maracumango	\$18,000
• Pineapple Tamarind	\$18,000

OTHER DRINKS

• Coca Cola ^{300 ml.}	\$10.000
• Hatsu Water with or without gas ^{300 ml.}	\$11.000
• Aqcuá Panna ^{505 ml.}	\$19.000
• San Pellegrino ^{505 ml.}	\$19.000
• Tónica San Pellegrino	\$16.000

COFFEES AND INFUSIONS

COFFEE MOMENT WITH MESA DE LOS SANTOS	<i>Mesa de los Santos</i>
	4 CUPS
• V60. Caturra + HR 61	\$25,000
• V60 Cold Brew Red Fruits	\$28,000
• V60 Cold Brew Citrus	\$30,000
• Pasion fruit Cold Brew	\$16,000
• Lychee Cold Brew	\$17,000
• French Press. Caturra+HR61	\$23.000
• Cocafé	\$8000
• Espresso Coffee	\$8000
• American Coffee	\$8000
• Cocachino	\$10.000
• Cappuccino or Latte	\$9000
• Coffee from Finca ^{2 Tazas}	\$14.000

HOUSE INFUSIONS

• Colombian Mate	\$6.000
• Red Fruits	\$6.000
• Garden Herbs	\$6.000
• Matcha Goddess	\$9,000
• Emerald Goddess Chai	\$9,000
• Sapphire Chai	\$9,000

* Additions (1 Ounce Each)

Baileys	\$9.000
Amaretto Disaronno	\$13.000
Frangelico	\$12.000
Licor 43	\$15.000
Contreiu	\$11.000

LIQUORS

WHISKY

	Shot	Bottle
Buchanan's 12	\$40.000	\$420.000
Buchanan's 18	\$60.000	\$650.000
Buchanan's Master	\$48.000	\$500.000
Buchanan's Two Souls	\$50.000	\$530.000
Johnnie Walker Double Black	\$55.000	\$600.000
Johnnie Walker Black Label	\$40.000	\$420.000
Old Parr 12	\$40.000	\$420.000
Chivas 12	\$40.000	\$400.000
Chivas Extra	\$44.000	\$460.000
Chivas 18	\$60.000	\$650.000
Iwai Mars Whisky Japones	\$60.000	\$630.000
Monkey Shoulder	\$40.000	\$400.000
Dewars 12	\$39.000	\$390.000
Dewars 15	\$43.000	\$440.000

SINGLE MALT

	Shot	Bottle
Singleton 12	\$44.000	\$450.000
Singleton 15	\$53.000	\$550.000
Singleton 18	\$68.000	\$680.000
Glenfiddich 12	\$44.000	\$450.000
Glenfiddich 15	\$53.000	\$550.000
Glenfiddich 18	\$71.000	\$700.000
Glenlivet Founders	\$40.000	\$420.000
Macallan 12 Triple Cask	\$70.000	\$720.000
ARDBEG	\$83.000	\$900.000
Glenmorngie La Santa	\$52.000	\$520.000
Glenmorangie Malta Original	\$51.000	\$520.000
Glenmorngie Nectar Doir	\$69.000	\$700.000
The Balvenie 12	\$51.000	\$500.000
The Balvenie 14	\$57.000	\$550.000

IRISH&BOURBON

	Shot	Bottle
Bulleit Bourbon	\$38.000	\$380.000
Bullet Rye	\$36.000	\$360.000
Jack Daniels N7	\$36.000	\$360.000
Jack Daniel's Apple	\$36.000	\$360.000
Jack Daniel's Gentleman	\$41.000	\$410.000
Jack Daniel's Single Barrel	\$58.000	\$600.000
Jack Jameson Irish	\$33.000	\$330.000

RUM

	Shot	Bottle
Zacapa 23	\$50.000	\$520.000
Zacapa Ambar	\$45.000	\$460.000
Bacardi 8 Años	\$35.000	\$340.000
Santa Teresa 1796	\$46.000	\$470.000
La Hechicera	\$44.000	\$450.000
La Hechicera Banano	\$49.000	\$480.000
Quimbaya Artesanal	\$45.000	\$460.000
Quimbaya Gold	\$25.000	\$230.000
Sailor Jerry	\$32.000	\$300.000
Diplomatico Planas	\$33.000	\$340.000
Diplomatico Mantuano	\$30.000	\$300.000
Diplomatico Reserva Exclusiva	\$37.000	\$360.000
Flor De Caña 12 Años	\$35.000	\$370.000
Flor De Caña 18 Años	\$48.000	\$450.000
Flor De Caña 15 Años	\$130.000	\$1.500.000

GIN

	Shot	Bottle
Tanqueray	\$36.000	\$350.000
Tanqueray Ten	\$53.000	\$520.000
Tanqueray Rangpur	\$40.000	\$400.000
Bombay Sapphire	\$36.000	\$350.000
Bombay Bramble	\$38.000	\$360.000
Hendrick's	\$54.000	\$510.000
Hendrick's Lunar	\$60.000	\$600.000
Hendricks's Orbium	\$61.000	\$600.000
Monkey 47	\$52.000	\$500.000
Selva Gin	\$35.000	\$350.000

TEQUILA & MEZCAL

	Shot	Bottle
Don Julio Blanco	\$55.000	\$550.000
Don Julio Reposado	\$58.000	\$600.000
Don Julio Añejo	\$61.000	\$630.000
Don Julio 70	\$68.000	\$700.000
Maestro Dobel	\$67.000	\$690.000
Patron Reposado	\$59.000	\$600.000
Patron Silver	\$54.000	\$540.000
Patron Añejo	\$61.000	\$620.000
1800 Silver	\$44.000	\$440.000
1800 Reposado	\$49.000	\$480.000
Herradura Ultra Cristalino	\$67.000	\$650.000
Mezcal 400 Conejos	\$47.000	\$470.000
Mezcal Amores Espadin	\$49.000	\$480.000
Mezcal Amores Cupreata	\$57.000	\$580.000
Mezcal Union Joven	\$42.000	\$420.000
Mezcal Union El Viejo	\$48.000	\$460.000
Mezcal Montelobos	\$59.000	\$600.000

VODKA

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

OTHER LIQUORS




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

BUCHANAN'S

TEQUILA
Don Julio

RON
QUIMBAYA

HOUSE SPECIALS

	Shot	Bottle
Glenmorangie La Santa	\$52.000	\$520.000
 Glenmorangie Original	\$55.000	\$500.000
Glenmorngie Quinta Ruban	\$57.000	\$560.000
Glenmorngie Nectar Doir	\$65.000	\$670.000
 Ardberg	\$83.000	\$900.000
Cognac Hennessy VS	\$38.000	\$220.000
Cognac Hennessy VSOP	\$98.000	\$580.000
Chandon Brut		\$180.000
Chandon Rosé		\$200.000
 Veuve Clicqout		\$820.000
Ruinart		\$1.100.000

 *House Recommended*

GLENMORANGIE
SINGLE MALT SCOTCH WHISKY





1765
Hennessy

DISLICORES
SINCE 1979



WINES

WINES




WINES

 *Sommelier's Recommendation*

SPARKLING

Chandon Brut	\$180.000
Undurraga	\$180.000
Chandon Rosé	\$200.000
Prosecco Cabert	\$220.000
Segura Viudas	\$220.000
Prosecco Zonin	\$220.000
 Anna Codorniu Blanc	\$220.000
Proseco Macchio	\$230.000
 Prosecco Malibrán	\$230.000
Juve Camps Cinta Purpura	\$280.000
Chandon Magnum	\$360.000
Ferrari Rosé	\$450.000
Môet Chandon Brut	\$790.000
Veuve Clicqout	\$820.000
Môet Chandon	\$990.000
Ice Ruinart	\$1.100.000
Dom Perignon	\$3.800.000


FORTIFIED

	Cup
Morande Late Harve	\$30.000
 Viñamar	\$30.000
Brandy Domecq 8 Años	\$30.000
Jerez Solera 1847	\$30.000
Porto Ruby	\$32.500
Porto Tawny	\$32.500
Jerez Alfonso Sherry	\$34.000
 Jerez Viña AB	\$34.000
Jerez Tío Pepe	\$37.000
 Brandy Hennessy VS	\$38.000
Brandy Don Pedro 12 Años	\$55.000
Royal Tokaji Furmit	\$98.000
Graham 10 Años	\$98.000
Brandy Hennessy VSOP	\$98.000












ROSÉ

ARGENTINA	
Anima Rosado Malbec	\$200.000
 Desquiciado Rosé	\$200.000
Piedra Negra Rosado	\$220.000
AUSTRIA	
Hiedler Weine Rosé	\$220.000
Heinrich Zweigelt	\$220.000
CHILE	
Otazu Rosado	\$220.000
Marques de Casa Concha -Rosé	\$266.000
SPAIN	
 Ramón Bilbao Rosé	\$220.000
Muga Rosé	\$230.000
 Hito Rosé	\$230.000
FRANCE	
Chateau Pesquie	\$220.000
Barton & Guestier Rosé	\$220.000
Les Jolies Follies	\$230.000
 Mouton Cadet Rosé	\$230.000
Barton & Guestier Rosé Magnum	\$390.000
 Whispering Angel	\$395.000
ITALY	
Rocca Di Montemasi	\$220.000
12 Messo Salento	\$220.000


WINES

 *Sommelier's Recommendation*

WHITE

GERMANY	
Witman Trocken	\$230.000
ARGENTINA	
Anima Blanco	\$200.000
 Desquiciado Blanco	\$200.000
Killka Chardonnay	\$220.000
Piedra Negra Blanco	\$220.000
Zuccardi Seria A Blanco	\$220.000
Trivento White Malbec	\$220.000
Terrazas Chardonnay	\$230.000
 Rutini Gerwuztraminer	\$230.000
Eggo Blanc De Cal	\$285.000
Luigi Bosca De Sangre B	\$290.000
AUSTRIA	
Hiedler Weine Blanco	\$220.000
Loimer Riesling	\$220.000
BRASIL	
Salton Paradoxo Chardonnay	\$220.000
CHILE	
Casa Del Bosque Blanco	\$220.000
 Cool Coast Sauvignon Blanc	\$220.000
Medalla Real	\$240.000
Marques De Casa Concha - Blanco	\$280.000
 Undurraga TH Sauvignon Blanc	\$335.000
Amelia Chardonnay	\$660.000
SPAIN	
Sangre De Toro 0%	\$190.000
 Ramón Bilbao Blanco	\$220.000
Portia Verdejo	\$220.000
Protos Verdejo	\$220.000
Marques Caceres	\$220.000
Mar De Ons Viña Esmeralda	\$220.000
El Zarzal	\$280.000
 Pazo De San Mauro	\$280.000
Mar De Frades	\$320.000
Tomás Postigo - Verdejo	\$402.000
Pazo Barrantes	\$500.000
Capellania	\$670.000
USA	
Chateau Ste. Michelle	\$220.000
 Decoy Chardonnay	\$300.000
Robert Mondavi Winery	\$450.000
FRANCE	
Chateau Bonnet - Sauvignon Blanc	\$230.000
Mouton Cadet Blanc	\$230.000
 Louis Latour - Chablis	\$430.000
ITALY	
Orvieto Blanco Toscana	\$220.000
Celledoni Friulano	\$220.000
 Ca Bolani Sauvignon Blanc	\$220.000
Danzante Pinot Grigio	\$220.000
 Il Carpino - Bianco	\$245.000
NEW ZEALAND	
Framingam Riesling	\$330.000
 Cloudy Bay	\$510.000
PORTUGAL	
Reguengos Blanco	\$220.000

WINES

 *Sommelier's Recommendation*

RED

ARGENTINA

Domaine Busquet Malbec	\$220.000
 Killka Malbec	\$220.000
Humberto Canale Pinot Noir	\$220.000
Desquiciado Tinto	\$200.000
Lagarde	\$230.000
Alma Negra Blend	\$240.000
Anima Reserva	\$250.000
Terrazas Cabernet	\$250.000
Durigutti	\$250.000
Septima Obra	\$260.000
 Zuccardi Q	\$260.000
Eggo Filoso Pinot	\$285.000
Eggo Franco	\$285.000
Luigi Bosca De Sangre	\$290.000
 Desquiciado Reserva Tinto	\$320.000
Riccitelli - Malbec	\$330.000
El Enemigo Bonarda	\$330.000
Septima Gran Reserva	\$330.000
Trivento Golden Reserve	\$335.000
Durigutti Proyecto Las Compuertas	\$375.000
Luca Malbec	\$360.000
Emma Bonarda	\$380.000
San Pedro Yacochuya	\$430.000
 Jose Zuccardi	\$455.000
Rutini Altamira	\$460.000
Angelica Zapata Cabernet Franc	\$470.000
 Zuccardi Concreto - Paraje Altamira	\$500.000
Salentein Numina - Valle De Uco	\$510.000
Terrazas - Grand Malbec - Cordillera De Los Andes	\$635.000
Porfiado - Pinot Noir - Tupungato	\$790.000
Trivento Eolo - Lujan De Cuyo	\$1.000.000
El Gran Enemigo - Gualtallary	\$1.200.000




AUSTRIA

Heinrich Blaufrenkish	\$220.000
Heinrich Zweiglet	\$220.000


BRASIL

Salton Paradoxo Pinot Noir	\$220.000
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CHILE

Indomita	\$220.000
Diablo	\$220.000
Casa Silva - Los Lingues-	\$220.000
 Morande Reserva Carmenere	\$230.000
J Bouchon Block Series	\$245.000
Casas Del Bosque	\$266.000
Marques De Casa Concha	\$280.000
 Undurraga Th Carmere	\$330.000
Marques De Casa Concha - Black Label	\$350.000
Undurraga Th Pinor Noir	\$360.000
Coyam	\$390.000
Triple C	\$430.000
 Marques Casa Concha - Heritaje - Puente Alto	\$635.000
Terrunyo Carmenere - Peumo	\$650.000
Pewen Carmenere - Apalta	\$750.000
Casa Real Cabernet Sauvignon - Alto Jahuel	\$1.400.000
Don Melchor Cabernet Sauvignon - Puente Alto	\$2.220.000
Almaviva Cabernet Sauvignon - Puente Alto	\$4.000.000



WINES

 *Sommelier's Recommendation*



SPAIN

Ramón Bilbao Organico - Rioja	\$220.000
Enate Blend - Sotomontano	230.000
Finca Resalso - Emilio Moro - Ribera Del Duero	240.000
Hito - Ribera Del Duero	240.000
 Prima - Toro	260.000
Ramón Bilbao Reserva - Rioja	280.000
 Pago Capellanes Joven - Ribera Del Duero	285.000
Pago De Otazu - Navarra	330.000
Muga Reserva - Rioja	395.000
Marques De Murrieta - Rioja	390.000
Marques De Vargas - Rioja	390.000
 Emilio Moro - Ribera Del Duero	395.000
Cepa 21 - Ribera Del Duero	395.000
Tomás Postigo - Ribera Del Duero Marques De Vargas Gran Reserva - Rioja Malabrigo - Ribera Del Duero	550.000
Mauro- Tudela Del Duero	650.000
670.000	
 Malleolus - Ribera Del Duero	680.000
690.000	
San Roman - Toro	750.000
Marques De Vargas Magnum - Rioja	750.000
Dalmau Blend - Rioja	1.500.000
Castillo Ygay - Rioja	2.300.000





USA

 Match Book - Petit Verdot	\$220.000
Joel Gott Cabernet	\$230.000
Robert Mondavi Cabernet	\$230.000
 Joel Gott Pinot Noir	\$230.000
A To Z Pinot Noir	\$230.000

FRANCE

Maison Castel Pinot Noir	\$220.000
Georges Duboeuf	\$220.000
 Belleruche - Cotes Du Rhone	\$220.000
Barton & Guestier - Bordeaux	\$230.000
 Mouton Cadet - Saint Emilion	\$260.000
Ropiteau - Bourgogne	\$360.000
Corton - Grand Cru - Cote De Baune	\$1.250.000

ITALY

Ciu Ciu Bacchus	\$220.000
 Ciu Ciu Goticco	\$220.000
Franz Hans Sofi	\$220.000
Poggio Badiola	\$220.000
12 Messo Tinto	\$220.000
Sasseo	\$220.000
 Casa E Chiesa	\$220.000
CA Bolani Cabernet Franc - Friulli Venecia Julia	\$220.000
Castello Del Poggio Barbera De Asti	\$230.000
Castello Del Poggio Dolcetto	\$230.000
Rocca De Montemasi - La Focaie - Marema Toscana	\$240.000
Castiglioni - Chianti Doc	\$245.000
Feudi San Giorgio	\$245.000
 Regolo Ripasso	\$260.000
Fonterutoli	\$330.000
 Massi Campofiorini	\$350.000
Sartori Amarone - Verona	\$480.000
Nipozzano - Chianti Riserva Docg	\$520.000
Amarone Zonin - Verona	\$530.000
Tenuta Del Cerro - Brunello	\$820.000

PORTUGAL

 Reguengos Vermelho	\$220.000
Reguengos Reserva	\$240.000
Garrafeira	\$480.000

URUGUAY

Garzon - Tannat	\$240.000
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THANKS FOR VISITING US



TIERRA

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CALLE 66 #4A-31
CONTACT: 3223622726



TIERRA · ROCA

ZONA T
CALLE 84A #12A-32
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ROCA

CHAPINERO
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1. Prices are in Colombian pesos.
2. Grammages listed are taken before cooking.
3. Customers are suggested to leave a voluntary tip of 10% of the bill's total for the staff involved in the service chain. The tip can be accepted, declined, or modified by the customer based on their evaluation of the service. The tip amount should be agreed upon before the bill is issued. In case of any issues with the tip collection, you can contact the SIC through their customer service channels or via the email contactenos@sic.gov.co.

- Follow us on Instagram: [@tierrarestaurante](#)
- Designed by: The Boy Creative, 2023