

## SEASONAL COCKTAIL



### Oh, qué será?

AN UNEXPECTED BLEND WHERE FRESH FEIJOA CONTRASTS WITH THE INTENSITY OF BLUE CHEESE. SILVER RUM BRINGS BALANCE, A TOUCH OF SALT ENHANCES THE FLAVORS, AND SPARKLING WATER ADDS LIGHTNESS AND FRESHNESS. A BOLD COCKTAIL TO START THE YEAR.

CHEERS!

**\$46.000**



PEDRO MANDINGA EMBODIES LATIN ESSENCE WITH AN OUTSTANDING VARIETY OF **RUMS AND SIGNATURE COCKTAILS** AT OUR CARIBBEAN-SPIRITED RUM BAR, WHERE EVERY LOCAL AND FRESH INGREDIENT IS **FULLY EMBRACED** AND ENJOYED TO THE VIBRANT RHYTHM OF THE BEST SALSA.



**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS.**



## COCKTAILS

**MOJITO MANDINGA - 13° ABV \$40.000**

PEDRO MANDINGA SILVER RUM, PANELA (UNREFINED CANE SUGAR), MINT, LIME AND SODA WATER.

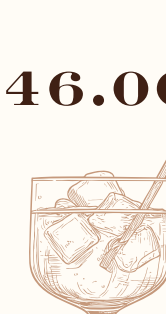
SWEET - CITRUSY - REFRESHING



**MAI TAI - 15.5° ABV \$46.000**

PEDRO MANDINGA SILVER RUM, PLANTATION RUM, CITRUS LIQUEUR, LULO, LIME, MARAÑÓN (CASHEW), PANELA AND BITTERS.

CITRUSY - SWEET - REFRESHING



**CANAL BUCK - 13° ABV \$40.000**

PEDRO MANDINGA SPICED RUM, CITRUS MIX, GINGER AND BITTERS.

CITRUSY - BITTER - SPICED



**CASCO SPRITZ - 13.6° ABV \$46.000**

PEDRO MANDINGA SILVER RUM, APEROL, HOUSE-MADE PASSIONFRUIT SYRUP, SPARKLING WINE AND GULUPA (PURPLE PASSION FRUIT).

SWEET - FRUITY - SMOOTH



**PANAMÁ VIEJO - 28° ABV \$44.000**

BLEND OF PEDRO MANDINGA AND PLANTATION RUMS, BANANA LIQUEUR AND BITTER ICE.

SWEET - BITTER - STRONG



**MERENGÓN - 8.1° ABV \$46.000**

PEDRO MANDINGA SILVER RUM, COCONUT, LIME, SUGAR, MANGO, BANANA AND PINEAPPLE.

SWEET - FRUITY - SMOOTH



**PEDRONI - 20.2° ABV \$44.000**

PEDRO MANDINGA SILVER RUM, CAMPARI, BIANCO VERMOUTH AND PINEAPPLE.

BITTER - SWEET - STRONG



**PEDRO MULE - 12.3° ABV \$46.000**

PEDRO MANDINGA SILVER RUM, GINGER, LIME AND GINGER BEER.

CITRUSY - SPICY - REFRESHING



**EL VIEJO Y EL MAR - 14.2° ABV \$50.000**

DAIQUIRI WITH PEDRO MANDINGA SILVER RUM, ST. GERMAIN, GRAPEFRUIT, LIME, EGG WHITE AND FLOWERS.

CITRUSY - SWEET - REFRESHING



**RUM BAR PUNCH - 13° ABV \$40.000**

PEDRO MANDINGA SPICED RUM, FERNET-BRANCA, PANELA, LIME, HIBISCUS AND ROSEMARY.

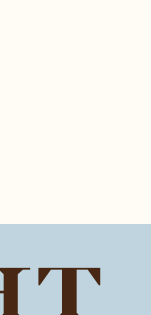
SWEET - SPICED - REFRESHING



**GALEÓN - 22.1° ABV \$51.000**

PEDRO MANDINGA SILVER RUM, AMARO LUCANO, TÍO PEPE FINO SHERRY, PINEAPPLE AND GOLDENBERRY.

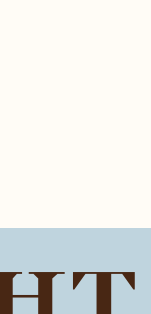
BITTER - SWEET - CITRUSY



**COLO MANDINGA - 14.3° ABV \$43.000**

PEDRO MANDINGA SPICED RUM, TÍA MARÍA COFFEE LIQUEUR, ESPRESSO AND PANELA.

SWEET - BITTER - SPICED



## RUM FLIGHTS

### PANAMANIAN FLIGHT

PEDRO MANDINGA SILVER RUM \$88.000

PEDRO MANDINGA BLEND

ABUELO 7 YEARS

ABUELO 12 YEARS

### COLOMBIAN FLIGHT

AMULETO \$109.000

MEDELLÍN 12

DICTADOR 12

COLOMA 15

### VENEZUELAN FLIGHT

CACIQUE AÑEJO \$109.000

CACIQUE 500

DIPLOMÁTICO RESERVA

SANTA TERESA 1796

### CARIBBEAN FLIGHT

PLANTATION \$109.000

BACARDÍ GRAN RESERVA 8 YEARS

FLOR DE CAÑA 12 YEARS

BOTRÁN 18

### PREMIUM FLIGHT

RON DICTADOR 20 \$352.000

DIPLOMÁTICO SINGLE VINTAGE

FLOR DE CAÑA 25 YEARS

ZACAPA XO

### HOUSE FLIGHT

PEDRO MANDINGA PINEAPPLE RUM \$77.000

PEDRO MANDINGA COCONUT RUM

PEDRO MANDINGA SPICED RUM

PEDRO MANDINGA BANANA LIQUEUR

30 ML CUPS



## FOOD

### FISH TACOS \$35.000

3 PIECES WITH FRESH GRIDDLED TILAPIA FILLET, MANGO CEVICHE, GUACAMOLE, HOUSE CHIPOTLE SAUCE, CILANTRO, AND LIME WEDGES.

### CRIOLLITAS MANDINGA \$21.000

FRIED NATIVE POTATOES SERVED WITH SPICY PAPRIKA MAYONNAISE.

### MANDINGA BURGER \$44.000

200 G BEEF PATTY, HOUSE SPECIAL RECIPE, AMERICAN CHEDDAR CHEESE, RED ONION, THOUSAND ISLANDS SAUCE, AND HOUSE STOUT GRAVY. SERVED WITH POTATO WEDGES AND TOMATO SAUCE.

### EMPANADAS DE CARNE \$38.000

WITH HOMEMADE AJÍ SAUCE (4 PIECES).

### PICADA PEDRO \$84.000

CHICKEN AND BEEF EMPANADAS, CHICKEN SKEWERS, TEQUEÑOS, AND SWEET PLANTAIN CROQUETTES STUFFED WITH PORK SHOULDER. SERVED WITH LULO AJÍ AND SWEET-AND-SOUR PAPRIKA SAUCE.

### PLANTAIN CROQUETTES \$30.000

SWEET PLANTAIN CROQUETTES STUFFED WITH PORK SHOULDER MARINATED IN GOLDEN ALE FROM POLA DEL PUB, SLOW-COOKED WITH VEGETABLES. SERVED WITH LULO AJÍ.

### PORK BELLY TACOS \$37.000

3 PIECES WITH PORK BELLY, GUACAMOLE, PICO DE GALLO, HOUSE GREEN SAUCE, CILANTRO, AND LIME.

### CHICKEN SKEWERS \$26.000

180 G OF CHICKEN BREAST GRILLED ON THE GRIDDLE, COATED IN HOUSE BBQ SAUCE AND SERVED WITH FRESH TOMATO.

### PEDRO PATAcón \$54.000

FRIED GREEN PLANTAINS TOPPED WITH SHRIMP ENÇOCADO AND CRISPY BACON, WITH SWEET AJÍ, CILANTRO, AND LIME WEDGES.

### TEQUEÑOS \$37.000

SERVED WITH SWEET-AND-SOUR PAPRIKA SAUCE.

### GRILLED CHEESE \$36.000

SANDWICH MADE WITH SOURDOUGH RYE BREAD, DOUBLE CREAM CHEESE, PARMESAN, FONTINA, AND GOUDA, WITH CAJETA D.O. BUTTER. SERVED WITH SWEET-AND-SOUR PAPRIKA SAUCE.

### CUBAN SANDWICH \$42.000

ON CIABATTA BREAD, WITH PORK SHOULDER BRAISED IN ITS OWN JUICES, BUTTER, SWISS CHEESE, MUSTARD, PICKLES, POTATO STRINGS, AND ONION. SERVED WITH PLANTAIN CHIPS AND GARLIC MAYONNAISE.



## RUMS



PANAMÁ		SHOT	BOTTLE
PEDRO MANDINGA SILVER	\$26.000		\$330.000
PEDRO MANDINGA BLEND	\$29.000		\$363.000
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ABUELO AÑEJO	\$20.000		\$264.000
ABUELO 7 YEARS	\$31.000		\$418.000
ABUELO 12 YEARS	\$48.000		\$605.000
COLOMBIA		SHOT	BOTTLE
CALDAS ESPECIAL 15	\$33.000		\$407.000
CALDAS LEÓN DORMIDO	\$72.000		\$1'000.000
COLOMA 15 YEARS	\$46.000		\$571.000
MEDELLÍN 12 YEARS	\$21.000		\$278.000
MEDELLÍN GRAN SOLERA 19	\$41.000		\$462.000
PARCE 8 YEARS	\$44.000		\$571.000
PARCE 12 YEARS	\$55.000		\$693.000
LA HECHICERA	\$52.000		\$627.000
LA HECHICERA BANANO	\$75.000		\$946.000
AMULETO	\$19.000		\$308.000
DICTADOR 12	\$50.000		\$648.000
DICTADOR 20	\$74.000		\$957.000
DEFENSOR 12 YEARS	\$55.000		\$759.000
DEFENSOR 18 YEARS	\$61.000		\$792.000
CIERVA DORADA 12 YEARS	\$50.000		\$726.000
CARBÓN	\$39.000		\$373.000
BOYACÁ 12	\$30.000		\$430.000
SANTA FÉ 12 YEARS	\$30.000		\$430.000
QUIMBAYA	\$65.000		\$890.000
VENEZUELA		SHOT	BOTTLE
SANTA TERESA 1796	\$50.000		\$605.000
DIPLOMÁTICO SINGLE VINTAGE	\$143.000		\$1'759.000
DIPLOMÁTICO AMBASSADOR	\$286.000		\$3'223.000
NICARAGUA		SHOT	BOTTLE
FLOR DE CAÑA AÑEJO ORO	\$20.000		\$242.000
FLOR DE CAÑA 7 YEARS	\$22.000		\$275.000
FLOR DE CAÑA 12 YEARS	\$35.000		\$473.000
FLOR DE CAÑA 18 YEARS	\$52.000		\$638.000
FLOR DE CAÑA 25 YEARS	\$186.000		\$2'420.000
GUATEMALA		SHOT	BOTTLE
BOTRÁN 15 SOLERA	\$31.000		\$439.000
BOTRÁN 18 SOLERA	\$39.000		\$528.000
ZACAPA 23 SOLERA	\$54.000		\$659.000
ZACAPA XO	\$160.000		\$1'925.000
PUERTO RICO		SHOT	BOTTLE
BACARDÍ GRAN RESERVA 10 YEARS	\$42.000		\$549.000
BACARDÍ GRAN RESERVA 8 YEARS	\$26.000		\$329.000
CUBA		SHOT	BOTTLE
HAVANA 3 YEARS	\$20.000		\$242.000
HAVANA CLUB 7 YEARS	\$25.000		\$319.000
HAVANA SELECCIÓN MAESTROS	\$50.000		\$583.000
JAMAICA / BARBADOS		SHOT	BOTTLE
PLANTATION ORIGINAL DARK	\$31.000		\$392.000
UNITED STATES		SHOT	BOTTLE
SAILOR JERRY	\$24.000		\$275.000

# OTHER BEVERAGES

## BEER **Pola del Pub**

RUBIA ORIGINAL	\$21.000
AMERICAN PALE ALE	\$21.000
COFFEE MILK STOUT	\$22.000
INDIA PALE ALE	\$22.000

## ZERO-PROOF DRINKS

SEASONAL MOCKTAIL	\$32.000
MOCKTAIL COCO BONGO   COLD BREW, BANANA, COCO	\$30.000
LULADA VIRGIN   LULO, CITRUS MIX, MARAÑÓN	\$30.000
SMOOTHIE   MANGO, BANANO, PIÑA Y COCO	\$30.000
BEER O.O ABV	\$35.000
AMERICANO	\$8.000
ESPRESSO	\$8.000
COLD BREW 	\$11.000
REGULAR WATER	\$8.000
WATER 	\$28.000
TONIC 1976	\$17.000
COCA-COLA ORIGINAL OR ZERO 269 ML	\$9.000
GINGER ALE	\$9.000
GINGER BEER	\$17.000
RED BULL	\$22.000

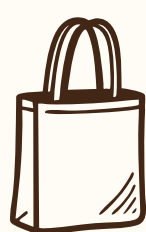
## APERITIFS / DIGESTIFS

SHOT

CAMPARI	\$22.000
FERNET BRANCA	\$29.000
AMARULA LIQUEUR	\$22.000
AMARO LUCANO	\$32.000
LICOR 43	\$22.000
JEREZ FINO TÍO PEPE	\$26.000
VERMUT ROSSO	\$22.000
COINTREAU	\$32.000
AMARETTO DISARONNO	\$25.000
ST. GERMAIN	\$35.000
TÍA MARÍA	\$22.000

## TAKE OUT

PEDRO MANDINGA SILVER BOTTLE 750 ML	\$165.000
PEDRO MANDINGA BLEND BOTTLE 750 ML	\$195.000
SOUVENIRS   SUJETOS A DISPONIBILIDAD	



TOTE BAGS



PINS



CAPS

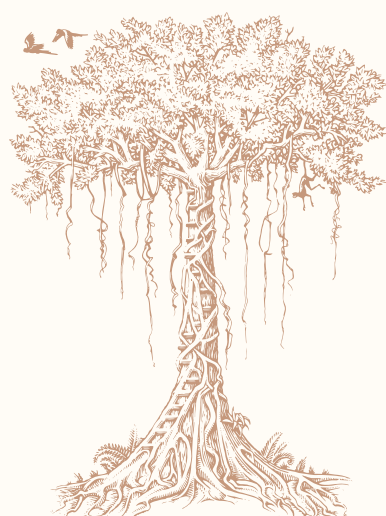


HOODIES



 **PEDROMANDINGABOG**

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\*ALL OUR PRICES ARE ESTABLISHED IN COLOMBIAN PESOS

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IN THIS BUSINESS ESTABLISHMENT, FUNDS COLLECTED AS TIPS ARE EXCLUSIVELY ALLOCATED TO RECOGNIZING THE WORK OF THE PERSONNEL INVOLVED IN THE SERVICE CHAIN.

IF YOU ENCOUNTER ANY ISSUES WITH THE TIPPING CHARGE, PLEASE CONTACT THE CONSUMER HELP LINE OF THE SUPERINTENDENCE OF INDUSTRY AND COMMERCE AT (601) 592 0400 IN BOGOTÁ OR FOR THE REST OF THE COUNTRY, THE TOLL-FREE NATIONAL LINE: 01 8000 910165, TO LODGE YOUR COMPLAINT. YOU CAN ALSO FILE IT VIA EMAIL AT CONTACTENOS@SIC.GOV.CO, MENTIONING IN THE SUBJECT OR BODY OF THE EMAIL - TIP CHARGE COMPLAINT.