

COFFEE, ALWAYS FRESH

POUR OVER COFFEE

PREPARED WITH SPECIALLY SELECTED COFFEES, MICROLOTS AND EXOTIC VARIETIES

ORIGAMI DRIPPER 1 CUP	\$7.500	ORIGAMI DRIPPER PRIVILEGIO 2 CUPS	\$18.500
ORIGAMI DRIPPER 2 CUP	\$14.500	COFFEE OF THE DAY BATCH BREW	\$5.500
ORIGAMI DRIPPER PRIVILEGIO 1	\$9.500	<small>POUR OVER COFFEE PREPARED WITH SEASONAL COFFEE- TRY SOMETHING NEW EVERY TIME.</small>	

HOT DRINKS

ESPRESSO BASED

WE SEARCHED FOR COFFEES WITH THE NOTES AND FLAVORS TO PREPARE THE ESPRESSO WE ALWAYS DREAMED OF. A COFFEE THAT WORKS WELL AS ESPRESSO, BUT THAT ALSO BLENDS WELL WITH MILK. WE THEN ROAST IT METICULOUSLY TO ENHANCE AND PRESERVE THOSE FLAVORS AFTER ROASTING, WE LET IT REST FOR ONE OR TWO WEEKS SO THAT WHEN BREWED WE CAN ACHIEVE A MORE CONSISTENT CUP OF COFFEE FINALLY. OUR BARISTAS CONSTANTLY DIAL IN THE WATER TEMPERATURE AND BREW TIME IN OUR LA MARZOCCO ESPRESSO MACHINE, SO THAT YOU CAN ALWAYS TASTE A COFFEE THAT DELIGHTS YOUR SENSES.

AMERICANO	\$5.900	FLAT WHITE	\$6.900	DRINKS WITH ALTERNATIVE MILKS	
ESPRESSO	\$5.900	MACCHIATO	\$5.500	WE USE HOMEMADE ALMOND MILK	
CAPPUCCINO	\$7.900	AFFOGATO	\$11.500	LATTE ALMOND MILK	\$9.500
CAFÉ LATTE	\$8.500	MOKKA	\$9.500	CAPPUCCINO ALMOND MILK	\$8.900
CAPPUCCINO IRISH CREAM	\$15.000	BOBYCCINO	\$3.500		

COLD BEVERAGES



ICED COFFEE	\$8.000
COLD BREW	\$8.900
STILL WATER	\$6.000
SPARKLING WATER	\$5.500
FRESHLY SQUEEZED	\$8.500
MANDARINE OR ORANGE JUICE	

SODAS

PINEAPPLE AND GINGER	\$10.900
LULO	\$10.900
GULUPA	\$10.900
CORAL-HIBISCUS	\$10.900

TROPICAL DRINKS-WITHOUT COFFEE



GOLDEN MILK	\$6.500	MATCHA TEA	\$8.900
<small>TURMERIC & SPICES- ANTIOXIDANT.</small>		<small>JAPANESE GREEN TEA.</small>	
CHAI AMATISTA	\$7.500	COLD MATCHA TEA	\$16.900
<small>ALMOND VANILLA & BEETROOT- RELAXING & GREAT FOR SLEEPING.</small>			
CHAI DIOSA	\$7.500	TÉ VERDE	\$7.000
<small>ENERGIZING TEA- BLACK TEA, CARDAMOM, NUTMEG AND GINGER.</small>			
CHAI DIOSA FRIO	\$9.500	INFUSIÓN OTOÑO	\$7.000
<small>ENERGIZING TEA- BLACK TEA, CARDAMOM, NUTMEG AND GINGER.</small>		<small>STRAWBERRY, BLACKBERRY, CINNAMON AND GINGER.</small>	
CHAI ROSA	\$7.500	INFUSION PRIMAVERA	\$7.000
<small>LAVENDER, VANILLA & CINNAMON. RELAXING.</small>		<small>CHAMOMILE, LEMON BALM & CORIANDER.</small>	
TE NEGRO LUNA	\$7.000	CHOCOLATE CALIENTE	\$9.800
<small>BLACK TEA, VANILLA ANISEED AND LAVENDER- ENERGIZING.</small>		<small>PREPARED WITH CACAO FROM ARAUCA.</small>	

DRINKS with ALCOHOL

MIMOSA	\$16.000	CARAJILLO	\$24.000
STELLA ARTOIS	\$10.500	<small>WITH LICOR 436 ESPRESSO</small>	
CLUB COLOMBIA BEER	\$8.900	IRISH CREAM COLD LATTE	\$15.000
CUP OF RED WINE	\$29.000	<small>WITH BAKLAVAS</small>	
<small>COLLI PESARESI / SANGIOVESE / GERBIERI ITALIA</small>		APEROL SPRITZ	\$32.000
CUP OF WHITE WINE	\$32.800	MARGARITA	\$32.000
<small>GERBIERO BIANCO / BIANCHI ELO-VERDICINO / GERBIERI, ITALIA</small>		CITRUS SPRITZ	\$32.000
		ESPRESSO MARTINI	\$26.000

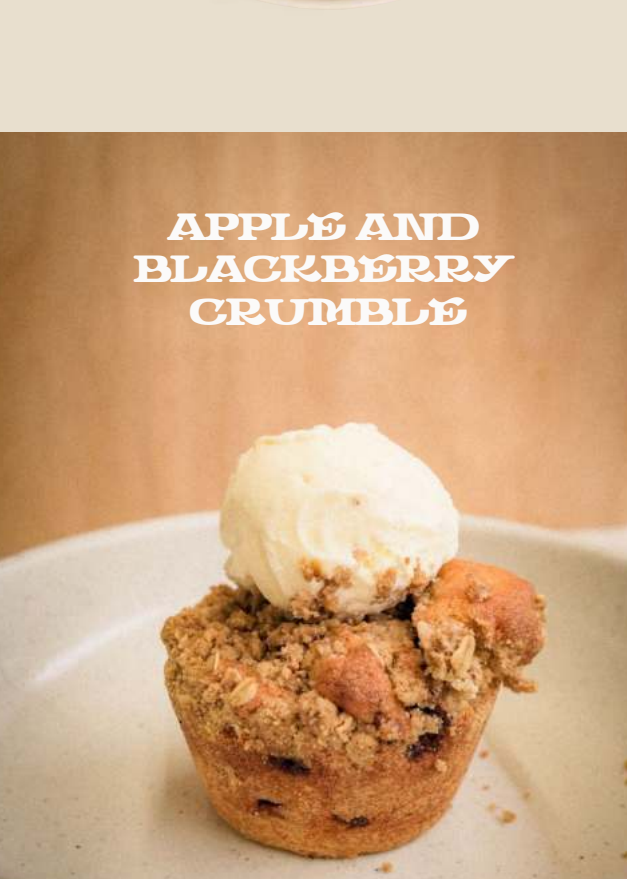
WITH YOUR COFFEE



HOME MADE PASTRIES

NUEW YUCCA WAFFLE	\$18.000
<small>GUAVA JELLY</small>	
CRIOSSANT	\$6.500
CHEESE CROISSANT	\$9.500
<small>MADE WITH GRUYERE CHEESE</small>	
APPLE AND BLACKBERRY CRUMBLE	\$16.500
<small>WITH VANILLA ICE CREAM</small>	
PEACH TOAST	\$19.900
<small>MADE WITH HOMEMADE SOURDOUGH BREAD, GRILLED PEACHES, CREAM CHEESE CANDY WALLNUTS.</small>	
STRAWBERRY TOAST WITH GOAT CHESSE	\$19.900
<small>MADE WITH HOMEMADE SOURDOUGH BREAD, GOAT CHEESE MOUSSE, STRAWBERRIES AND BALSAMIC VINEGAR REDUCTION.</small>	
RED BERRIES MUFFIN	\$5.900
OATMEL MUFFIN- GLUTEN FREE	\$8.500
PANDEBONO	\$3.500

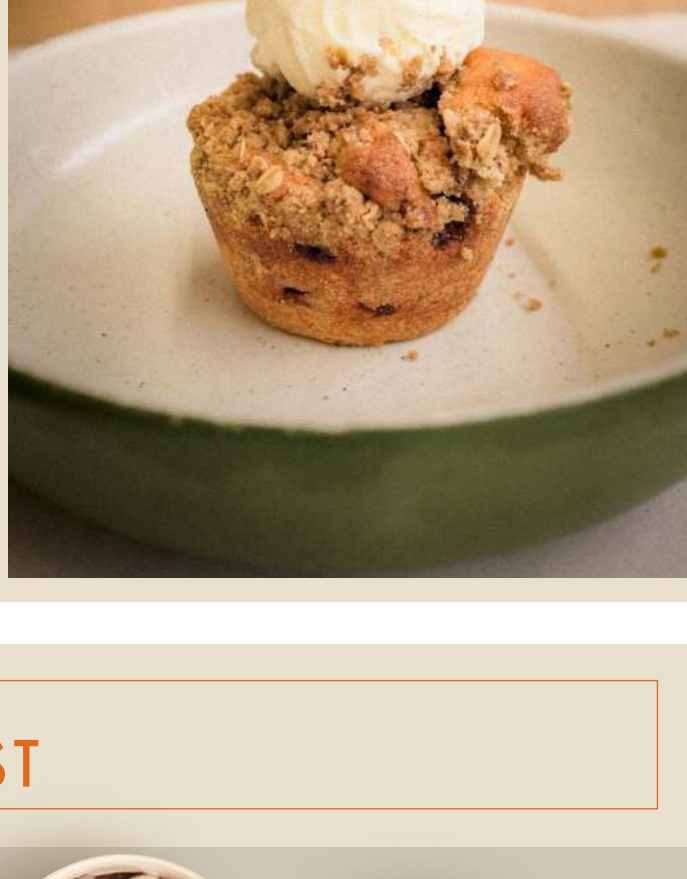
PEACH TOAST



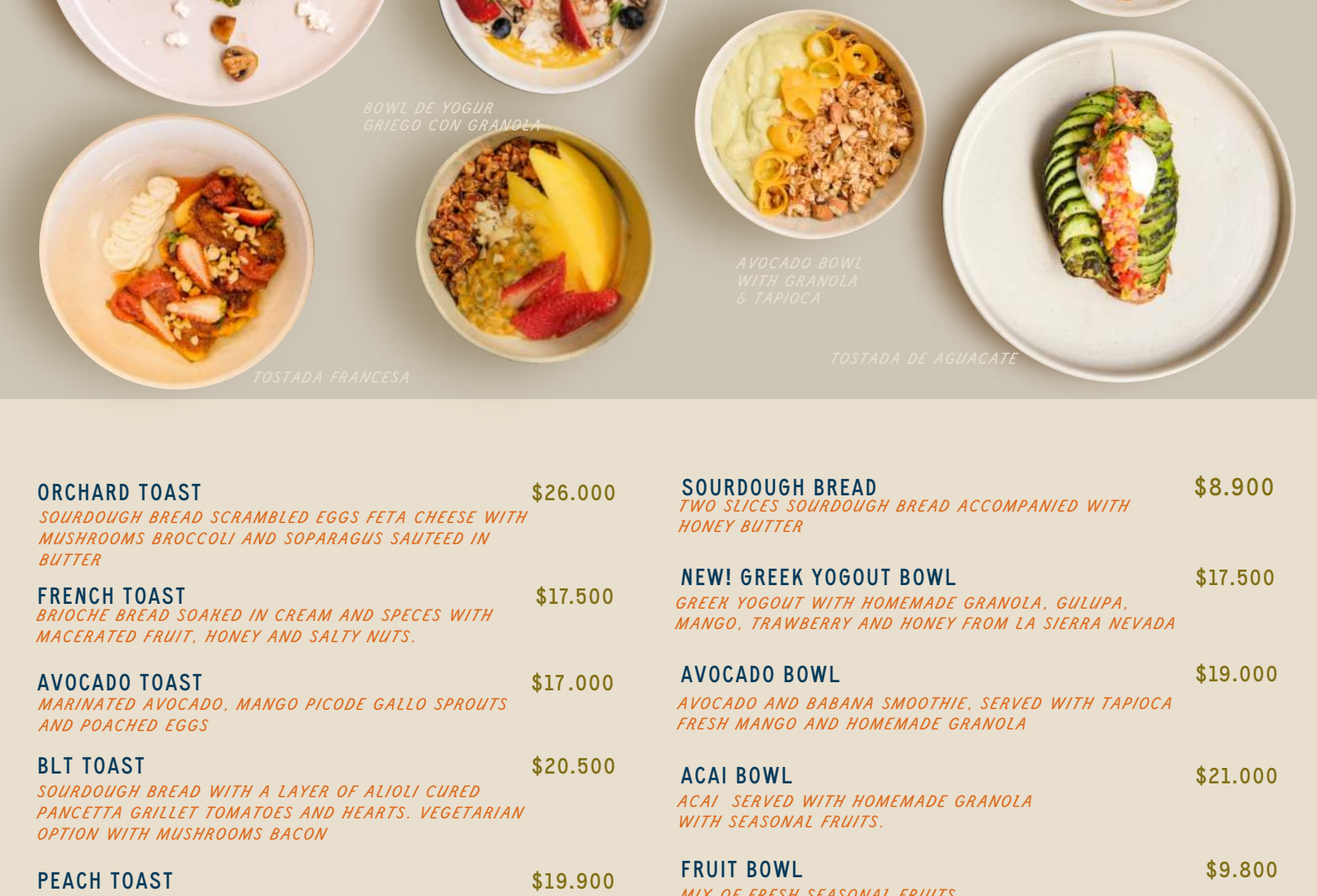
HOME MADE CAKES

TIRAMISU	\$18.000
<small>MADE WITH OUR VERY OWN SEASONAL COFFEE</small>	
ZUCCHINI BREAD	\$11.500
<small>WITH WALLNUTS</small>	
BABANA BREAD	\$11.500
<small>MADE WITH OUR SEASONAL COFFEE, CACAO NIBS AND CINNAMON</small>	
BABANA BREAD GLUTEN FREE	\$12.800
<small>WITH GREER YOGURT</small>	
PUMPKIN BREAD	\$12.500
<small>BASE MIX SLEAD, BREADED CHICKEN BREAST, MUSHROOMS AND FRIED COASTAL CHEESE WITH MASCARPONE, BROCCOLI AND SOPARAGUS SAUTEED IN BUTTER.</small>	
COCONUT & LEMON BREAD	\$10.500
<small>WITH MACADAMIA AND PASSION FRUIT SYRUP</small>	
MACADAMIA BROWNIE	\$8.500
<small>MADE WITH CACAO FROM ARAUCA 60%</small>	
CREAMY BROWNIE	\$16.500
<small>WITH UCHUKA COCONUT AND GREEN YOGURT</small>	
GINGER & CHOCOLATE COOKIE	\$6.000

APPLE AND BLACKBERRY CRUMBLE



ALL DAY BREAKFAST



ORCHARD TOAST	\$26.000	SOURDOUGH BREAD	\$8.900
<small>MADE WITH HOMEMADE SOURDOUGH BREAD, GRILLED PEACHES, CREAM CHEESE CANDY WALLNUTS.</small>		<small>TWO SLICES SOURDOUGH BREAD ACCOMPANIED WITH HONEY BUTTER.</small>	
FRENCH TOAST	\$17.500	NEW! GREEK YOGURT BOWL	\$17.500
<small>BREADED CHICKEN BREAST, LETTUCE, TUCUPI BUTTER WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL, ACCOMPANIED WITH NATIVES POTATOES IN SUELLS.</small>		<small>GREEN YOGURT WITH HOMEMADE GRANOLA, GULUPA, MANGO, STRAWBERRY AND HONEY FROM LA SIERRA NEVADA.</small>	
AVOCADO TOAST	\$17.000	AVOCADO BOWL	\$19.000
<small>MARINATED AVOCADO, MANGO PICODE GALLO SPROUTS AND POACHED EGGS.</small>		<small>AVOCADO AND BABANA SMOOTHIE, SERVED WITH TAPIOCA FRESH MANGO AND HOMEMADE GRANOLA.</small>	
BLT TOAST	\$20.500	ACAI BOWL	\$21.000
<small>SOURDOUGH BREAD WITH A LAYER OF ALIOLI CURED PANCETTA, GRILLET TOMATOES AND HEARTS. VEGETARIAN OPTION WITH MUSHROOMS BACON.</small>		<small>WHOLE GRIND OAT MEAL WITH PASSION FRUIT CURD, FRUIT DEHYDRATED COCONUTS AND CACAO NIBS. IN TRADITIONAL MILK OR ALMOND MILK.</small>	
PEACH TOAST	\$19.900	FRUIT OF FRESH SEASONAL FRUITS.	\$9.800
<small>MADE WITH HOMEMADE SOURDOUGH BREAD, GRILLED PEACHES, CREAM CHEESE CANDY WALLNUTS.</small>		<small>MIX OF FRESH SEASONAL FRUITS.</small>	
STRAWBERRY TOAST WITH GOAT CHESSE	\$19.900	ENERGY BOWL	\$16.000
<small>MADE WITH HOMEMADE SOURDOUGH BREAD, GOAT CHEESE MOUSSE, STRAWBERRIES AND BALSAMIC VINEGAR REDUCTION.</small>		<small>A BASE OF BLACK QUINOA FRESH AVOCADO TOW POACHED EGGS AND SPROUTS. ORDER IT ALSO WITH ADICIONAL CHIREN.</small>	
GRINGO EGGS SANDWICH	\$20.000	HOT OATMEAL	\$15.500
<small>SCRAMBLED EGGS WITH CHEDDAR</small>		<small>WHOLE GRIND OAT MEAL WITH PASSION FRUIT CURD, FRUIT DEHYDRATED COCONUTS AND CACAO NIBS. IN TRADITIONAL MILK OR ALMOND MILK.</small>	
OLYMPO EGGS SANDWICH	\$20.900	OAT WAFFLE	\$18.000
<small>SCRAMBLED EGGS WITH FETA CHEESE, HALAMATA OLIVES AND DEHYDRATED CHERRY TOMATO, SERVED WITH SALDAD</small>		<small>MARJORM CREAM, PINEAPPLE JAM AND RED FRUITS.</small>	
		AVOCADO TOAST WITH RADISH SIDEWASH	\$15.000

STARTERS

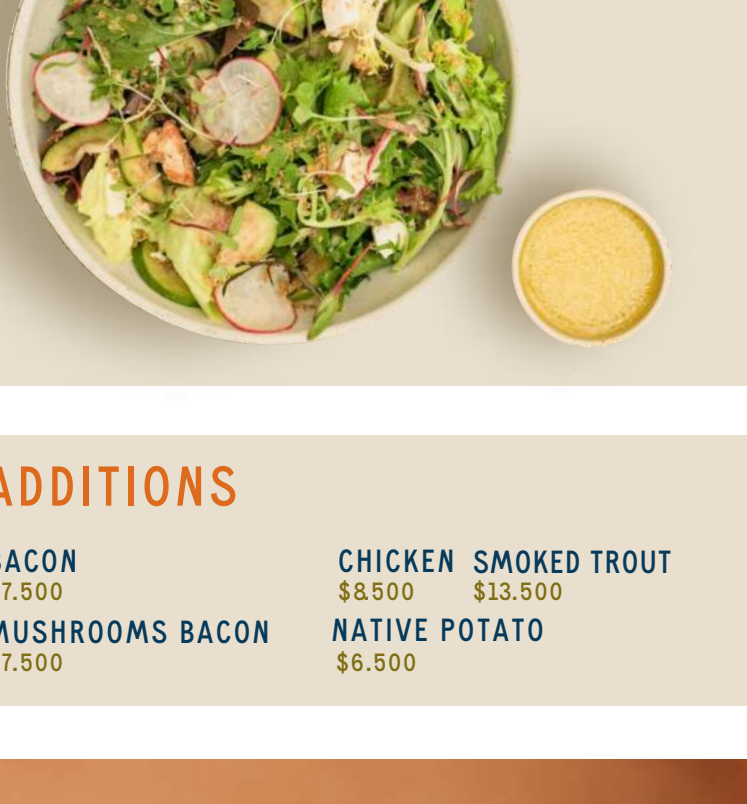
HUMMUS of BEANS



HUMMUS OF BEANS	\$14.000
<small>HUMMUS OF BROAD BEANS AND WHITE BEANS WITH CILANTRO, CORIANDER, FENNEL AND JALAPEÑO, ACCOMPANIED WITH HOMEMADE ARABIC BREAD.</small>	
SOURDOUGH	\$8.900
<small>TWO SLICES SOURDOUGH BREAD ACCOMPANIED WITH HONEY BUTTER.</small>	

LUNCH & DINNER

NUEVO! TUNA BOWL	\$33.900
<small>MEZCLA DE ATUN CON APIO Y PEREJIL, AGUACATE BASIS, CHIPS DE PAPAS NATIVAS, ENSALADA RALE Y TOMATE CHERRY.</small>	
OUP OF THE DAY	\$13.800
SCHNITZEL TROPICAL	\$27.900
<small>BREADED CHICKEN BREAST, LETTUCE, TUCUPI BUTTER WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL, ACCOMPANIED WITH NATIVES POTATOES IN SUELLS.</small>	
NEW! WILD SALAD	\$33.900
<small>BASE MIX SLEAD, BREADED CHICKEN BREAST, WITH MIXTURE OF WHITE AND PURPLE CABBAGE, CARROTS, BEETS, AND DILL, FRIED QUINOA AND COOKED QUINOA, AVOCADO AND FRESH SPROUTS.</small>	
MEDITERRANEAN SALAD	\$29.900
<small>ARUGULA, QUINOA ROASTED, ZUCCHINI PICKLED MUSHROOMS AND FRIED COASTAL CHEESE WITH BALSAMIC EMULSION. ORDER IT WITH THE ADDITION OF BACON OR CHICKEN.</small>	
NEW! FEIJOA SALAD	\$23.000
<small>MIX OF ORGANIC LETTUCE, GOAT CHEESE, SPROUTS, RADISH, CANDY WALNUTS AND QUINOA, SERVED WITH MUSTARD VINAGRETTE. ASK FOR IT WITH ADDITION OF SMOKED TROUT.</small>	
GRILLED CHEESE	\$27.900
<small>SOURDOUGH BREAD WITH FETA CHEESE AND 3 CUEROS, Caramelized ONION AND MUSTARD, ACCOMPANIED WITH SALAD.</small>	
NEW! SMOKED TROUT SANDWICH	\$29.900
<small>SMOKED TROUT, CAPER FLOWERS, RADISH GOLDEN BEETS, WITH PEPPERMINT BUTTER AND MIX OF ORGANIC LETTUCE, SERVED WITH NATIVE POTATOES.</small>	
FRESH PASTA	\$32.000
<small>HOME MADE FETTUCINI, BUTTER AND HONEY EMULSION, CANNED TOMATO AND STRACCIATELA. ORDER IT WITH THE ADDITION OF BACON OR CHICKEN.</small>	



ALLERGY INFORMATION
DEAR CONSUMER, PLEASE NOTE THAT IN OUR KITCHEN WE USE INGREDIENTS CONSIDER ALLERGENIC SUCH AS SOY, PEANUTS, WALNUTS, EGGS, WHEAT FLOUR, DAIRY AND AVOCADO. IF YOU HAVE ANY RESTRICTION OR FOOD ALLERGY, PLEASE NOTIFY THE SERVICE TEAM. WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.

ADDITIONS

BACON	\$7.500	CHICKEN SMOKED TROUT	\$8.500	\$13.500
MUSHROOMS BACON	\$7.500	NATIVE POTATO	\$6.500	

CAFÉ PARA PREPARAR EN CASA



CAFÉS ESPECIALES, PROVENIENTES DE PEQUEÑOS PRODUCTORES QUE REVELAN LA IDENTIDAD DE UN TERRITORIO A TRAVÉS DE SUS NOTAS Y SABORES. REVELAN LA CALIDAD Y SU FRESCURA

TOSTAMOS DIARIAMENTE ESTOS CAFÉS PARA GARANTIZAR LA CALIDAD Y SU FRESCURA

TROPICO 340 gramos ESENCIA 340 gramos PRIVILEGIO 300 gramos BOLSA GRANDE 2,5 kilos

PRECIO SUJETO A CADA MICRO LOTE
PREGUNTA POR LOS CAFÉS DE TEMPORADA

