

STARTERS

CREAM OF SQUASH SOUP WITH CARROT PISAO

Cream of roast squash soup with touches of ginger and orange with a rustic puree of roast carrots, caramelized nuts, and sour cream on the side.
\$ 19.400

STICKY CHORIZO WITH ORANGE CHUYACO

Thin slices of cured and smoked pork chorizo bathed in guarapo syrup, served on a base of fried plantain, and with a salad of orange and carantanta. // \$ 21.800

ARRACACHA AND ROULADE PIE

Served in a coconut sauce from the Colombian Pacific.
// \$ 22,800

WHITE FISH CEVICHE

Fresh fish marinated in mandarine lemon and cilantro. Served on leche de tigre made from coconut and cilantro oil.
// \$ 22.800

OCTOPUS RESTING ON SEASONAL PUREE

Grilled octopus on a rustic seasonal puree, rooftop herb chimichurri, and basil oil. Seasonal chips and coca salt on the side.// \$38,800

ENTREES

CREOLE CHICKEN

Oven beer-confitted chicken thigh with rosemary potatoes and organic mezclum on the side.
\$ 43.800

TOLIMENSE ROLL

Crunchy pork cracklings on typical sticky rice from the Tolima region// \$ 45.800

GLAZED PORK BELLY

Slow, vacuum-cooked pork belly, glazed in tamarind sauce. Served on a cauliflower puree, with baby carrots, flambéed onions, and purple mizuna. // \$43.800

STERLING FROM THE GARDEN

Sterling steak with organic vegetables in a smooth Malbec gravy // \$ 50.800

STEAK WITH NUT AND PEPPER CRUST

Sterling steak with a nut and pepper crust. Served on potato foam with taragon and blue cheese, and romaine lettuce.
\$ 50.800

SEAFOOD CALDERETA

A traditional recipe from the Colombian Pacific coast. Shrimp, clams, squid, and fish cooked over a slow flame with coconut milk and chontaduro// \$ 52.800

GRILLED SALMON

Grilled filet of salmon served on a yuca foam, coconut sauce, coca flour, with a palmetto salad on the side. // \$53.800

WHITE FISH

Fresh fish filet resting on guineo plantain cayeye, chontaduro foam, and kale ash // \$ 50.800

SHRIMP IN RUM

Shrimp marinated and sautéed in biche liquer with roast arracacha and sour cream on the side. // \$ 52.800

VEGETABLE CURRY (VEGGIE)

Wok-sautéed vegetables bathed in curry sauce on soy-marinated tofu// \$ 45.800

LEGUME RAGU WITH ROAST ORGANIC VEGETABLES (VEGGIE)

Lentil and chickpea based protein. Served with roasted tomatos, carrots, eggplant, squash, and onion.
\$ 45.800

DESSERTS

MARACUYA MILLEFEUILLE

Smooth dessert made of semi-sweet cookies and passion fruit cream \$ 19.800

GULUPA CREAM

Gulupa cream served on a base of spearmint, with chocolate ganache and a balsamic reduction // \$ 19.800

MANGO BRÛLÉE

Creole mango with a traditional crème brûlée // \$ 19.800

MOUNTAIN OF CHOCOLATE

Chocolate sponge with a creamy center and a red berry sauce // \$ 19.800

CAFÉ-INFUSIÓN-TÉ

Café Urbania Paz. Origin: Granada, Antioquia.

ESPRESSO Y AMERICANO // \$ 5.800

CAPPUCCINO // \$ 7.800

INFUSIONS & TEAS

Ginger, tangerine y pear // \$ 6.800

Jasmin green tea // \$ 6.800

DRINKS

MINERAL WATER	\$ 5.400
SOFT DRINKS	\$ 5.400
NATURAL JUICES	\$ 9.800
ICE TEA	\$ 9.800
TÉ HATSU	\$ 9.800
FEVER TREE	\$10.800

BEER

DOMESTIC BEERS	\$ 10.800
LOCAL CRAFT BEERS	\$ 10.800

WHITE WINE

MENADE VERDEJO.
D.O. RUEDA, ESPAÑA.
500CC - \$ 96.800 // 750CC - \$ 140.000

LA VAL ALBARIÑO.
D.O. RIAS BIAXAS, ESPAÑA.
\$ 129.800

ALTA ALELLA.
D.O. ALELLA, CATALUÑA, ESPAÑA.
\$ 139.800

RED WINE

MANZ PLATONICO TOURINGA NAL, CARTELÃO, RORIZ,
SYRAH. D.O. SETUBAL V.R. PORTUGAL // \$ 98.800

MUSTAGUILLO MESTIZAJE. VINO ORGÁNICO
BOBAL/GARNACHA/SHIRAZ.
D.O.P. EL TERRERAZO. VALENCIA, ESPAÑA // \$ 129.800

LUZON ROBLE (8 MESES) GARNACHA.
D.O. JUMILLA, ESPAÑA. // \$ 129.800

LUZON CRIANZA (12 MESES) GARNACHA/MONASTRELL.
D.O. JUMILLA, ESPAÑA. // \$ 154.800

CORASCO
VALPOLICELLA, ITALIA.
CORVINA/REFOSCO/ROBASO // \$179.800

LUIGI BOSCA RESERVA MALBEC.
LUJAN DE CUYO, ARGENTINA // \$ 168.000

COCKTAILS

OLD GEORGE SOUR

Mezcal, tequila reposado, triplesec, basil, cardamom and lemon // \$ 29.800

FLORA FLORA

Gin, raspberry syrop, isabela grape, ginger and lemon
\$ 26.800

CORIANDER SOUR

Gin, triplesec, coriander, pineapple and lemon.
\$ 26.800

MAI TAI

Sailor Jerry rum, habanero lime syrop and fresh lemon.
\$ 28.800

ANCHO REYES SOUR

Mezcal, tequila reposado, chile ancho poblano liqueur, bitter y triplesec // \$ 28.800

BICHE ENLULADO

Craft Biche from the Colombian Pacific Coast, lulo, peppermint and lemon. // \$ 26.800

SPIRITS

	BOTTLE / DRINK
HECHICERA RUM (700cc)	\$ 22.800 / \$ 292.000
PARCE 8 AÑOS RUM	\$ 28.800 / \$ 363.000
PARCE 12 AÑOS RUM	\$ 37.400 / \$ 476.000
CIROC VODKA	\$ 22.800 / \$ 286.000
HENDRICKS GIN	\$ 30.800 / \$ 398.000
47 MONKEYS GIN (500cc)	\$ 51.800 / \$ 414.000
TEQUILA HERRADURA REPOSADO	\$ 28.400 / \$ 372.000
TEQUILA DON JULIO AÑEJO	\$ 34.400 / \$ 443.000
MEZCAL MONTELOBOS	\$ 30.800 / \$ 395.000
MEZCAL SIETE MISTERIOS	\$ 35.400 / \$ 455.000
WILD TURKEY BOURBON	\$ 17.800 / \$ 217.000
WOODFORD RESERVE BOURBON	\$ 38.800 / \$ 494.000
BULLEIT RYE	\$ 22.800 / \$ 286.000
JACK DANIEL'S WHISKY	\$ 18.400 / \$ 238.000
TULLAMORE DEW WHISKY	\$ 17.800 / \$ 188.000
MONKEY SHOULDER WHISKY	\$ 21.800 / \$ 250.000
MACALLAN 3 CAST 12Y WHISKY	\$ 39.800 / \$ 487.000