

## STARTERS

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### WHITE FISH TIRADITO

White fish catch of the day marinated in “leche de tigre” served with coriander mayonnaise, avocado, pickled onions and crunchy CASABE. // \$ 28.800

### SQUID CHICHARRÓN WITH PACIFIC CHIMICHURRI

Stir fried Squid Chicharrón on top of black mayonnaise, organic beets and chimichurri made of “hierbas de azotea” from Choco. // \$ 28.800

### CARROT AND GINGER SOUP

Carrot cream soup with ginger and toasted almonds \$ 26.400

### PAIPA CHEESE

Paipa cheese from Boyacá, grilled and served with golden berry and little pearl tomatoes marmalade. \$ 24.600

### LITTLE FIRE MEATBALLS

Beef, pork and peanuts meatballs. Served with red curry and coconut milk. // \$ 28.800

## MAIN DISHES

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### MONGO MONGO CHICKEN

Oven beer-confit leg-thigh covered with a Caribbean fruits sauce, garden greens salad and a house made corn cake. \$ 56.800

### TOLIMENSE ROLL

Crunchy pork cracklings (Chicharron) on typical hearty and sticky rice from the Tolima region. // \$ 60.400

### PIGWIG IN BLACK BEER

Tender piece of pork cooked for 6 hours. Served with nevada mashed potatoes, sweet corn and spinach. // \$56.400

### OUTSIDE SKIRT WITH CHIMICHURRI

Tender beef cut grilled, served with our house chimichurri. Accompanied with capira and criolla confit potatoes with costeño whey and bell pepper. // \$ 64.400

### SOLOMITO ENCOSTRADO

Sterling steak with a nut and pepper crust. Served on creamy potato puree with taragon creamy sauce. // \$66.400

### 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. // \$ 70.400

### PESCA BLANCA

Fresh fish filet resting on “temptation” yellow plantain puree, costeño cheese powder and citrus butter. // \$ 70.400

### SHRIMP IN VICHE

Marinated shrimps y salted in viche liquer and passion fruit. Accompanied with sweet corn and nevada potatoes soufflé. Served with local sour cream and coriander sauce. \$ 70.400

### BURRATA SALAD AND BABA GANOUSH

Buffalo Burrata from Planeta Rica served with Baba ganoush smoked eggplant, false purple cabbage and green apple chocrut. Served with flavored cane melao with crunchy nuts in spices. // \$ 60.400

### BLACK-HEAD BEANS CROQUETTES (VEGGIE)

Roasted Butternut Squash sprinkled with local costeño whey raita, accompanied with black-head beans croquettes. // \$ 60.400

## DESSERTS

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### MANGO FLAN

Classic vanilla dessert served on thin sweet mango slices. Accompanied with almond praliné. // \$ 24.800

### FROZEN GULUPA CREAM

Local gulupa “Cremoso” on top of Spearmint soil and accompanied with local sourced chocolate ganash and balsamic vinegar reduction. // \$ 24.800

### GUAVA CHEESECAKE

Home baked guava cheesecake served with a guava sweet skin sifting. \$ 24.800

### CHOCOLATE CAKE AND ESPRESSO

Semidark chocolate cake moistened with espresso coffee. Served with Cointreau crunchy nuts // \$ 24.800

## CAFÉ - AMAZÓNIC INFUSIONS

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Café Urbania Paz. Origin: Granada, Antioquia.

ESPRESSO Y AMERICANO // \$ 7.000

CAPPUCCINO // \$ 9.000

SELVÁTICA AÇAÍ. Hibiscus, cinnamon, orange peel, ginger and cardamom// \$ 10.800

SELVÁTICA ARAZÁ. Lemon verbena and ginger // \$ 10.800

SELVÁTICA CAMU CAMU. Lemongrass, uchuva // \$ 10.800

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## NON ALCOHOL - DRINKS

MINERAL BOTTLED WATER	\$ 7.400
SOFT DRINKS	\$ 7.400
NATURAL FRUIT JUICES	\$12.800
TÉ HATSU	\$12.800
SODA JUNIPER - GRAPEFRUIT	\$12.800
TÓNICA JUNIPER	\$12.800
TÓNICA JUNIPER - ELDERFLOWER	\$12.800
CIDRA JUNIPER - ROSES	\$12.800
TÓNICA FEVER TREE	\$15.800

## BEER

LOCAL AND IMPORTED	\$ 13.400
CERVEZAS ARTESANALES	\$ 18.800

## WHITE WINE

WHITE OSTATU  
D.O. RIOJA ALAVESA  
VIURA / MALVASIA // \$ 154.000

MENADE ORGÁNICO VERDEJO  
D.O. RUEDA, ESPAÑA // \$ 174.000

LA VAL ALBARIÑO.  
D.O. RIAS BIAXAS, ESPAÑA // \$ 166.800

ALTA ALELLA.  
D.O. ALELLA, CATALUÑA, ESPAÑA.  
PANSA BLANCA (XAREL LO) // \$ 174.000

OSTATU ROSÉ  
D.O. RIOJA ALAVESA  
TEMPRANILLO / GARNACHA // \$ 154.000

## RED WINE

MANZ PLATÓNICO. TOURINGA NAL, CARTELÃO, RORIZ, SYRAH.  
D.O. SETUBAL V.R. PORTUGAL. // \$ 148.000

MUSTAGUILLO MESTIZAJE. VINO ORGÁNICO  
BOBAL/GARNACHA/SHIRAZ. D.O.P. EL TERRERAZO. VALENCIA,  
ESPAÑA. // \$ 176.000

LUZON MONASTRELL.  
D.O. JUMILLA, ESPAÑA. // \$ 144.000

RAÚL PÉREZ - ULTREIA SAINT JACQUES  
D.O. BIERZO, ESPAÑA. MENCIA 100% // \$188.000

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

CATENA ZAPATA MALBEC.  
LUJAN DE CUYO, ARGENTINA. // \$ 238.000

## COCKTAILS

### OLD GEORGE SOUR

Mezcal, aged tequila, triplesec, basil, cardamom and lemon juice // \$ 38.000

### FLORA FLORA

Gin, raspberry syrup, local Isabela grapes, ginger and lemon juice // \$ 34.000

### CORIANDER SOUR

Gin, triplesec, coriander, lemon and pineapple juices.  
\$ 34.000

### MAI TAI

Ron Sailor Jerry, syrup habanero lime and lemon juice  
\$ 36.000

### ANCHO REYES SOUR

Mezcal, aged tequila, wide chili liquor from Puebla, Mexico, bitter and triplesec // \$ 37.000

### VICHE ENLULADO

Viche liquor, lulo, peppermint and lemon // \$ 30.000

### PENISILIN SOUR

Whisky, mezcal, ginger, honey y lemon juice. // \$ 37.000

### MOSQUERA MULE

Viche, mezcal, ginger beer, honey, lemon juice // \$ 32.000

## LIQUOR

	SHOT / BOTTLE
RON HECHICERA (700cc)	\$ 28.000 / \$ 390.000
RON GOBERNADOR	\$ 26.000 / \$ 370.000
RON PARCE 8 AÑOS	\$ 28.000 / \$ 410.000
RON PARCE 12 AÑOS	\$ 40.000 / \$ 600.000
VODKA CIROC	\$ 27.800 / \$ 410.000
VODKA GREY GOOSE (700cc)	\$ 29.800 / \$ 410.000
GIN SELVA (700cc)	\$ 23.800 / \$ 320.000
GIN HENDRICKS	\$ 34.000 / \$ 520.000
GIN 47 MONKEYS (500cc)	\$ 48.000 / \$ 480.000
TEQUILA HERRADURA REPOSADO	\$ 32.000 / \$ 480.000
TEQUILA DON JULIO AÑEJO	\$ 36.000 / \$ 530.000
MEZCAL MONTELOBOS	\$ 36.000 / \$ 530.000
MEZCAL SIETE MISTERIOS	\$ 38.000 / \$ 550.000
BOURBON WILD TURKEY	\$ 20.800 / \$ 260.000
BOURBON WOODFORD RESERVE	\$ 44.800 / \$ 590.000
BOURBON BULLEIT	\$ 22.800 / \$ 330.000
RYE BULLEIT	\$ 24.800 / \$ 360.000
WHISKY JACK DANIEL'S (700cc)	\$ 20.800 / \$ 260.000
WHISKY TULLAMORE DEW	\$ 20.800 / \$ 260.000
WHISKY MONKEY SHOULDER (700cc)	\$ 22.800 / \$ 304.000
WHISKY GLENLIVET (700cc)	\$ 26.000 / \$ 350.000
WHISKY MACALLAN 3 CASK (700cc)	\$ 58.000 / \$ 800.000