



BOGOTÁ EXPERIENCE

We honor the history and traditions of our city by exploring seven iconic Bogotá locations through this tasting menu.
435.000

RIVER AND COAST

Mussels . sweet chili . Coconut .
Arracacha root 54.000

Potatoes . Catch of the day .
Avocado . Shrimp Sofrito 56.000

Fresh tuna. Eggplant. Guava
56.000

Seafood. Native potato. Peanut.
56.000

COUNTRYSIDE

Cassava . Costeño cheese . Suero
Hogao (Optional pork crackling)
48.000

Goat cheese. Fresh figs. Rosemary
honey . Golden berries (v) 48.000

Black pudding . Chorizo 58.000

Crispy pork . Beans from Montes
de María . Grilled pineapple
58.000

STARTERS

RIVER AND COAST

River trout . Tomatoes . Basil .
Capers 78.000

Creamy rice . Tuna . Chipi Chipi
86.000

Fresh pasta. Mussels. Clams .
White wine sauce 68.000

COUNTRYSIDE

Hen . Guandú beans . Coconut
milk 86.000

Stewed tongue . Aligot .
Tomatoes 88.000

Pork chop . Pasta . Mushrooms
145.000

Lamb . Pasta . Rosemary 94.000

Steak . Corn . Native potatoes
186.000

Chorizo Rice . Short Rib . Corn
on the Cob . Pork Crackling
142.000

Fresh pasta. Squash. Goat
cheese 68.000

MAIN COURSES