



80 SILLAS



ES COMIDA DE MAR Y
DE MONTAÑA,
PERO MÁS DE MAR.

STARTERS

MAINS

DESSERTS

WINE

COCKTAILS

DRINKS

LIQUEUR

CEVICHES

OUR CEVICHES ARE MADE WITH FRESH FISH AND SHRIMP

\$43.000

CRIOLLO

With creole potatoes, bacon, onion, and a suero costeño and lime.

PACÍFICO

Sour guava, onion, chili, basil, cashew, coconut water, and lime.

AL ROCOTO

With rocoto leche de tigre, cilantro, crispy yuca and maíz cancha.

CILANTRO & JALAPEÑO

Fish, shrimp, crispy octopus, and leche de tigre with jalapeño and cilantro.

ACEVICHADO COCKTAIL

Fish, shrimp, octopus, San Marzano tomato and Bloody Mary leche de tigre.

OTHER STARTERS

Crispy rice. Salmon tartare with spicy mayo, sesame oil, and ponzu. *With tuna subject to availability

\$36.000

Fish and chips with tartar sauce

\$46.000

Pan-fried asparagus, almond cream and crispy leek

\$40.000

Tuna / salmon tostada, with sriracha mayo, avocado, chalaquita, and jalapeño *Subject to availability

\$48.000

Charcoal-grilled octopus with pickled cherry tomatoes and peppers.

\$60.000

Crab and shrimp tostadas with anchovy mayo, cilantro, and jalapeños

\$48.000

Gratinated shrimp cazuela with tomato and parmesan, served with bread.

\$52.000

Black mussels in wine, with sarta chorizo, seafood bisque, and sourdough bread.

\$62.000

BACK TO TOP

FISH FILETST

Choice of catch of the day, salmon or tuna

*dependign to availability

Baked cassoulet with leek, house-smoked bacon, confit onion, and saffron butter.
\$68.000

Charcoal-grilled, with roasted zucchini and tomatoes, confit potatoes, and romesco sauce.
\$68.000

Grilled, with cilantro-coconut mojo, mushrooms, and bok choy
\$68.000

Pepper-crusted, with Andean potato purée and green pepper sauce in lime reduction
\$68.000

Catch of the day, in aji amarillo broth, with vegetables and corn rice
\$74.000

Grilled, with creamy orzo and sautéed vegetables
\$74.000

RICE DISHES & SEAFOOD

Seafood rice with shrimp and chorizo.
\$66.000

Sautéed seafood spaghetti with garlic butter and gremolata.
\$62.000

Fisherman's soup, lobster bisque with shrimp, fresh fish, bok choy, and sautéed tomato.
\$56.000

Creamy rice with cilantro base and shrimps.
\$64.000

Shrimp and couscous with sun-dried tomato pesto, Kalamata olives, and feta.
\$52.000

Saffron soupy rice with catch of the day in herb butte.
\$72.000

NON-FISH MAINS

Braised chicken, marinated in soy and ginger, served with sticky rice and fresh herbs.
\$50.000

Spaghetti with eggplant caponata, feta cheese, and Brazil nut.
\$46.000

Grilled pear salad, buffalo mozzarella, Greek yogurt dressing, and candied walnuts.
\$40.000

Beef tenderloin & mushroom demi, with Andean potato purée
\$72.000

BACK TO TOP

DESSERTS

Guava pie with artisanal ice cream.

\$23.000

Chocolate and dulce de leche cake with rum,
served with vanilla ice cream.

\$28.000

Pistachio cheesecake with yogurt ice cream.

\$25.000

Red fruit crumble with yogurt ice cream.

\$23.000

BACK TO TOP

WINES

SPARKLING

Prosecco,
V8 Sior Sandro, Glera, Véneto, Italia
\$150.000 - 🍷 \$30.000

Don Roman Brut,
Macabeo, Xarel-lo ,Parellada, Penedés,
España
\$209.000

ROSÉ

Monteleiva,
Garnacha, Rioja, España
\$155.000 - 🍷 \$31.000

Di Giovanna "Vurria",
Nerello Mascalese, Sicilia, Italia
\$194.000

DISTINCTIVE WHITES

Filipa Pato "DNMC",
Bical, Arinto, Bairrada, Portugal
\$250.000

Loimer Gluegglich Weiss,
Gruner, Riesling, Weinland, Austria
\$260.000

Cantalapiedra "Lirondo",
Verdejo, Castilla y León, España
\$235.000

WHITES

Lungarotti,
Pinot Grigio, Umbría, Italia
\$149.000 - 🍷 \$30.000

Arsonist,
Chardonnay, Yolo County. EEUU
\$220.000

Xic,
Xarel-lo, Penedés, España
\$140.000

Sibaris Gran Reserva,
Chardonnay, Maipo, Chile
\$218.000

Chan de Rosas,
Albariño, Rias Baixas, España
\$274.000

Franz Hass,
Pinot Grigio, Alto Adige, Italia
\$190.000

Prólogos,
Sauvignon Blanc, Curicó, Chile
\$195.000 - 🍷 \$39.000

Hiedler Loess “Mag”,
Gruner Veltliner, Kamptal, Austria
\$410.000

Colle Uncinano,
Grechetto, Umbría, Italia
\$169.000

Mar de Ons,
Albariño, Rias Baixas, España
\$259.000

Les Grains,
Viognier, Luberon, Francia
\$179.000

Callia,
Chardonnay, Mendoza, Argentina
\$145.000 - 🍷 \$29.000

Ca’Bolani,
Sauvignon Blanc, Friuli, Italia
\$216.000

Sola Fred,
Garnacha, Montsant, España
\$220.000

Aveleda,
Alvarihno, Vinho Verde, Portugal
\$173.000 - 🍷 \$35.000

De Martino "347",
Chardonnay, Casablanca, Chile
\$179.000

Amalaya,
Torrontés, Riesling, Cafayate, Argentina
\$182.000 - 🍷 \$37.000

BACK TO TOP

REDS

Mandrarossa,
Nero d'Avola, Sicilia, Italia
\$195.000

Cool Coast,
Pinot Noir, Casablanca, Chile
\$228.000

Portia "10 meses",
Tempranillo, Ribera del Duero, España
\$245.000

S. Sebastiao,
Syrah, Tinta Roriz, Lisboa, Portugal
\$140.000 - 🍷 \$28.000

Podere San Cristoforo "Amaranto",
Sangiovese, Maremma Toscana, Italia
\$211.000

Talamonti "Modá",
Montepulciano d'Abruzzo, Italia
\$140.000

Portillo,
Malbec, Mendoza, Argentina
\$155.000 - 🍷 \$31.000

Pomar do Espírito Santo,
Touriga, Syrah, Setúbal, Portugal
\$194.000

Bodegas Lanzaga "LZ" Tempranillo,
Graciano, Rioja, España
\$245.000

Sibaris Gran Reserva,
Carmenere, Colchagua, Chile
\$228.000 - 🍷 \$46.000

Catena Appellation "Agrelo",
Cabernet, Mendoza, Argentina
\$242.000

Corte Giara,
Merlot, Corvina, Véneto, Italia
\$175.000

Bastioni,
Sangiovese, Merlot, Chianti Classico, Italia
\$250.000

Origen de Luzón,
Garnacha Tinta, Jumilla, España
\$158.000 - 🍷 \$32.000

Franz Hass Classic,
Pinot Nero, Alto Adige, Italia
\$275.000

Killka Art,
Malbec, Mendoza, Argentina
\$209.000

Emiliana "Novas",
Syrah, Mourvedre, Colchagua, Chile
\$185.000

FOR SPECIAL MOMENTS

Altos Las Hormigas,
Malbec Terroir, Uco, Argentina
\$279.000

Gaja "Sito Moresco",
Barbera, Nebbiolo, Merlot, Piamonte, Italia
\$554.000

Baigorri "Finca La Canoca",
Tempranillo, Rioja, España
\$376.000

Alma Negra "Secret Blend",
Mendoza, Argentina
\$315.000

Cepa Gavilán Crianza,
Tempranillo, Ribera del Duero, España
\$294.000

T.H. "Terroir Hunter",
Carmenere, Peumo, Chile
\$352.000

BACK TO TOP

HOUSE COCKTAILS

SCOTCH & SHERRY

Chivas Regal 13, Tio Pepe macerated with cocoa, lemon, syrup, red wine

\$42.000

CAMU GIN FIZZ

Beefeater, prosecco, lemon, camu camu, peppermint

\$42.000

80 SOUR

Pisco, viche, lemon, syrup, egg white, Angostura

\$39.000

COROZO COSMO

Absolut, corozo, mandarin lime, Colombian orange liqueur

\$39.000

PANACEA

Ojo de Tigre, viche, ginger, agave, lemon

\$49.000

MOJITO ANDINO

Havana 3 Years, 472 Feijoa Liqueur, lemon, soda, peppermint

\$38.000

SANGRÍA

4 - 6 people **\$112.000**

2 - 3 people **\$56.000**

ROSADA

Rosé wine, Havana Club Añejo Especial, Lillet Blanc, strawberry, basil

CLASSIC COCKTAILS

Aperol Spritz	\$44,000
Carajillo	\$36,000
Margarita	\$52,000
Martini Clásico	\$46,000
Mezcalita	\$52,000
Vodka Martini	\$42,000
Negroni	\$48.000
Mezcal Negroni	\$51,000
Penicillin	\$48.000
Old Fashioned	\$44.000
Mojito Clásico	\$36,000
Pisco Sour	\$38,000
Tinto de Verano	\$36,000

Cualquier trago hecho cóctel: Precio del trago + **\$5.000**

BACK TO TOP

BEER

Stella Artois **\$14.900**

Corona **\$13.900**

Corona Cero **\$13.900**

Macha IPA **\$15.900**

Monserate Roja **\$13.900**

Club Colombia **\$13.900**

Club Colombia Trigo **\$13.900**

BBC Cajicá Miel **\$13.900**

Bitburger 0.0 **\$16.900**

TONIC

Fever Tree **\$19.900**

San Pellegrino Tonic **\$20.900**

SOFT DRINKS

Grapefruit and rosemary soda **\$13.900**

Tamarind, coca leaf and ginger **\$13.900**

Watermelon and mint **\$13.900**

WATER

Manantial con o sin gas **\$7.900**

San Pellegrino **\$20.900**

Acqua Panna **\$20.900**

OTHERS

Soda **\$8.900**

Natural lemonade **\$6.900**

Tangerine juice **\$8.900**

LOCAL SODAS JUNIPER

Juniper Sidra de Rosas **\$14.900**

Juniper gaseosa de Toronja **\$14.900**

MIL976

Tónica Ocean **\$10.900**

Tónica Cero Calorías **\$10.900**

HOT DRINKS

Espresso Sencillo **\$7.000**

Espresso Doble **\$7.000**

Macchiato **\$7.000**

Americano **\$7.000**

Latte o Cappuccino **\$8.000**

Aromática **\$5.500**

TÉS E INFUSIONES MUNAY

\$6.900

SUSURRO ANDINO

Black tea, coca leaf, mint

TÉ VERDE MUNAY

Bitaco green tea, guayusa, yacon and mix of andean mints

ALIVIO MISTERIOSO

Ginger, citron, lulo, apple, chamomile

LUZ DE LUNA

Chamomile, lavender, passionflower, lemongrass and clitoria flower

ELIXIR CARMÍN

Apple, guava, blackberry, beetroot, cinnamon

BACK TO TOP

VODKAS

	BOT	TRAGO	MEDIA
Absolut	\$315.000	\$30.000	\$168.000
Grey Goose	\$462.000	\$47.000	
Wyborowa	\$263.000	\$25.000	

RONES Y CAÑA

	BOT	TRAGO	MEDIA
Havana Club	\$515.000	\$49.000	
Selección de Maestros			
Havana Club 7 Años	\$347.000	\$31.000	
Havana Club Añejo Especial	\$294.000	\$28.000	
Havana Club 3 Años	\$252.000	\$24.000	
La Hechicera	\$515.000	\$49.000	
Viche Monte Manglar	\$336.000	\$34.000	

WHISKIES | BLENDED

	BOT	TRAGO	MEDIA
Chivas Regal 18 Años	\$767.000	\$72.000	
Chivas Regal Mizunara	\$578.000	\$55.000	
Chivas Regal Extra 13	\$441.000	\$42.000	
Tequila Cask			
Chivas Regal Extra 13 Años	\$420.000	\$40.000	\$235.000
Chivas Regal 12 Años	\$378.000	\$36.000	\$199.000
Buchanan's Deluxe	\$389.000	\$36.000	

WHISKIES | SINGLE MALT

	BOT	TRAGO	MEDIA
The Glenlivet 18 Años	\$1'817.000	\$172.000	
The Glenlivet 15 Años	\$662.000	\$62.000	
The Glenlivet Caribbean Reserve	\$452.000	\$43.000	
The Glenlivet Founder's Reserve	\$431.000	\$41.000	
The Macallan 15 Años	\$1'271.000	\$127.000	
Double Cask			
The Macallan 12 Años	\$704.000	\$70.000	
Sherry Cask			
Glenfiddich 12 Años	\$452.000	\$42.000	
Highland Park 12 Años	\$546.000	\$55.000	

WHISKIES AMERICAN | IRISH

	BOT	TRAGO	MEDIA
Jameson	\$347.000	\$33.000	\$161.000
Bulleit Bourbon	\$389.000	\$36.000	
Jack Daniels	\$347.000	\$35.000	

GINEBRAS

	BOT	TRAGO	MEDIA
Monkey 47	\$536.000	\$71.000	
Beefeater 24	\$504.000	\$48.000	
Beefeater Pink	\$431.000	\$41.000	
Beefeater Plymouth	\$368.000	\$35.000	\$214.000
Bulldog	\$441.000	\$42.000	
Bombay Sapphire	\$331.000	\$40.000	
Hendrick's	\$368.000	\$37.000	
	\$515.000	\$48.000	

TEQUILAS Y MEZCAL

	BOT	TRAGO	MEDIA
Ojo de Tigre	\$462.000	\$41.000	
Altos Reposado	\$452.000	\$43.000	
Altos Plata	\$452.000	\$43.000	
Del Maguey Vida	\$483.000	\$43.000	
Herradura Ultra	\$478.000	\$54.000	
Don Julio 70	\$714.000	\$71.000	
Don Julio Reposado	\$567.000	\$57.000	

BRANDY

	BOT	TRAGO	MEDIA
Don Pedro 12 años	\$368.000	\$34.000	

COGNAC

	BOT	TRAGO	MEDIA
Hennessy VSOP	\$914.000	\$91.000	
Hennessy VS		\$74.000	

GRAPPA

	BOT	TRAGO	MEDIA
Cellini Blanca	\$410.000	\$41.000	

PISCO

	BOT	TRAGO	MEDIA
Viñas de Oro	\$399.000	\$37.000	

APERITIVOS

	BOT	TRAGO	MEDIA
Lillet Blanc	\$305.000	\$29.000	
Lillet Rosé	\$305.000	\$29.000	
Dubonnet	\$273.000	\$26.000	
Cointreau	\$305.000	\$31.000	
Campari	\$347.000	\$43.000	
Disaronno	\$399.000	\$37.000	
Licor 43	\$347.000	\$33.000	
Sambuca Lucano	\$357.000	\$28.000	
St. Germain	\$378.000	\$35.000	
Luxardo Limoncello	\$332.000	\$35.000	

STELLA ✦ ARTOIS

EXCESSIVE ALCOHOL IS HARMFUL TO HEALTH.
THE SALE OF ALCOHOLIC BEVERAGES UNDER-18'S IS FORBIDDEN.

This commercial establishment suggests a tip of 10% of the total of the bill before taxes. This may be accepted, rejected or modified according to your satisfaction with the service provided. When requesting the bill, please indicate to the waiter/waitress if you want that amount to be included or indicate the value you want to offer as a tip. In this commercial establishment, the money collected as a tip is 100% destined exclusively to recognize the work of the staff and different service areas of the company.

In case you have any inconvenience with this charge, please contact the Superintendence of Industry and Commerce line (601)592 0400 or 18000-910165, or write your complaint to contactenos@sic.gov.co whose subject should be "Tip charge complaint".

In compliance with the current regulations on electronic invoices, we would like to remind you that the duty to issue an electronic invoice is executed with the delivery of the same, either physically or electronically, as long as it includes all the operations that consisted of the sale of goods and/or services under our responsibility

BACK TO TOP