

~~BLAC~~

TO SHARE
CRUDOS
SALADS
FROM THE GRILL &
THE KITCHEN
SIDES
WINE APERITIFS
WINES
COCKTAILS
BEERS

-BLAC

TO SHARE

Grilled olives & marinated feta cheese	\$29.000
Boquerones, heirloom tomato & focaccia toast	\$40.000
Crispy potato mille-feuille with fish tartare, tapenade & sun-dried tomato (1 pc)	\$17.000
Shrimp cocktail and crab roll (1 pc)	\$30.000
Crab claws with butter and garlic	\$48.000
Tuna tostada, chipotle mole mayo & avocado (1 pc)	\$22.000
Crab & shrimp tostada with avocado cream (1 pc)	\$22.000
Corvina croquettes, lemon aioli & shrimp mayo (4 pcs)	\$32.000
Roasted vegetables and goat cheese montadito (1 pc)	\$17.000
Jamon Iberico & Pan tumaca	\$114.000
Huevos rotos, garlic shrimp & Iberian ham shavings	\$58.000

CRUDOS

Tuna crudo, heirloom tomato & yuzu vinaigrette	\$44.000
House-cured salmon gravlax, egg, potato chips & pickled onions	\$48.000
Corvina crudo, grilled prawns & chipotle	\$54.000
Raw fish trio with mignonette & olive mayo	\$54.000
Tuna tartare over sushi rice & citrus ponzu	\$44.000
Eggplant and cashew hummus, grilled tuna & pita bread	\$48.000

SALADS

Burrata, melon & tomato	\$40.000
With prosciutto	\$51.000
Fennel salad, olives, orange, radicchio & goat gouda	\$39.000
Classic Caesar salad	\$42.000

FROM THE GRILL & THE KITCHEN

<i>Orzo with prawns</i>	<i>\$70.000</i>
<i>Grilled prawns with curry sauce</i>	<i>\$70.000</i>
<i>Grilled fish filet with curry sauce</i>	<i>\$89.000</i>
<i>Seafood soup with prawns, shrimp & mussels</i>	<i>\$72.000</i>
<i>Pepper steak:</i>	
• <i>Tuna</i>	<i>\$72.000</i>
• <i>Beef tenderloin</i>	<i>\$84.000</i>
<i>Grilled fish over chickpea & chorizo stew</i>	<i>\$90.000</i>
<i>Whole grilled fish with olive oil, garlic & peperoncino (450 g)</i>	<i>\$166.000</i>
<i>Half portion</i>	<i>\$88.000</i>
<i>Spaghetti, creamy pomodoro & burrata</i>	<i>\$64.000</i>
<i>Creamy rice with beef cheek and tenderloin</i>	<i>\$82.000</i>
<i>Half grilled chicken, roasted lemon & pearl onions</i>	<i>\$64.000</i>
<i>Argentinian ribeye, paprika butter & chimichurri (350 gr)</i>	<i>\$146.000</i>
<i>Creamy squid ink rice with grilled fish and leche de tigre</i>	<i>\$75.000</i>

SIDES

<i>Creamy mashed potatoes</i>	<i>\$16.000</i>
<i>Jasmine rice</i>	<i>\$13.000</i>
<i>French fries</i>	<i>\$16.000</i>
<i>Roasted vegetables</i>	<i>\$21.000</i>
<i>Tomato, avocado & shallots salad</i>	<i>\$13.000</i>

WINE APERITIFS

<i>Vermouth, Dolin, Chambéry, Fr</i>	\$35.000
<i>Vermouth, La Copa, Jerez, Es</i>	\$22.000
<i>Vermouth, Silvio Carta, Sardegna, It</i>	\$54.000
<i>Fino, Tio Pepe En Rama, Palomino, Jerez, Es</i>	\$32.000
<i>Manzanilla "La Guita" Palomino, Jerez, Es</i>	\$28.000

WINES

BUBBLES

	<i>1/2 Copa</i>	<i>Copa</i>	<i>Botella</i>
<i>Cremant, DVerret, Chardonnay, Bourgogne, Fr</i>	\$39.000	\$78.000	\$390.000
<i>Cava "Can Xa" Xarel-lo, Macabeo, Paredlada, Es</i>	\$20.000	\$40.000	\$200.000
<i>Champagne Taittinger, Chardonnay, Reims, Fr</i>	\$75.000	\$150.000	\$750.000

ROSÉ

<i>La Florane "À Fleur", Cinsault, Côtes du Rhône, Fr</i>	\$24.000	\$48.000	\$240.000
<i>Tais, Pinot Noir, Casablanca, Cl</i>	\$22.000	\$44.000	\$220.000
<i>La Martinette, Cinsault, Garnacha, Provence, Fr</i>	\$27.000	\$54.000	\$270.000

ORANGE

<i>T.H Rarities, Riesling, Sauvignon Gris , Leyda, Cl</i>	\$37.000	\$74.000	\$370.000
<i>Loimer, Traminer, Alte Reben, Kamptal, At</i>	\$46.000	\$92.000	\$460.000

WHITES

<i>Bric Amel, Sauvignon Blanc, Langhe It</i>	\$33.000	\$66.000	\$330.000
<i>Royal Tokaji, Muscat, Tokaji, Hu</i>	\$19.000	\$38.000	\$190.000
<i>Zillinger Neuland, Grüner Veltliner, Weinviertel, At</i>	\$26.000	\$52.000	\$260.000
<i>Marqués De La Sierra, P.X, Montilla-Moriles, Es</i>	\$17.000	\$34.000	\$170.000
<i>Domaine Verret, Sauvignon Blanc, Saint Bris, Fr</i>	\$35.000	\$70.000	\$350.000
<i>Ponte Do Lima, Loureiro, Vinho Verde, Pt</i>	\$18.000	\$36.000	\$180.000
<i>Monte Real, Tempranillo Blanco, Rioja, Es</i>	\$21.000	\$42.000	\$210.000
<i>Calasole, Vermentino, Toscana, It</i>	\$25.000	\$50.000	\$250.000
<i>Celeste, Verdejo, Rueda, Es</i>	\$24.000	\$48.000	\$240.000
<i>Trénel, Chardonnay, Beaujolais, Fr</i>	\$23.000	\$46.000	\$230.000
<i>Hiedler, Riesling, Langenlois, At</i>	\$24.000	\$48.000	\$240.000
<i>Marqués De Riscal "Limousin", Verdejo, Rueda, Es</i>	\$30.000	\$60.000	\$300.000
<i>Leonardo Erazo Pipeño 1 Lt ,Moscatel, Itata, Cl</i>	\$21.000	\$42.000	\$250.000
<i>Bico Da Ran, Albariño, Rías Baixas, Es</i>	\$26.000	\$52.000	\$260.000
<i>Borgo Molino, I Ciari, Pinot Grigio, Venezia, It</i>	\$18.000	\$36.000	\$180.000
<i>Catena, Chardonnay, Mendoza, Ar</i>	\$29.000	\$58.000	\$290.000
<i>Pazo Barrantes, Albariño, Rias Baixas, Es</i>	\$63.000	\$126.000	\$630.000

REDS

<i>Les Griottes, Gamay, Beaujolais, Fr</i>	\$28.000	\$56.000	\$280.000
<i>Marchesi Di Barolo "Peiragal" Nebbiolo, Barolo, It</i>	\$45.000	\$90.000	\$450.000
<i>Gaba, Mencia, Valdeorras, Es</i>	\$25.000	\$50.000	\$250.000
<i>Henrich, Blaufränkisch, Burgenland, At</i>	\$25.000	\$50.000	\$250.000
<i>La Crema, Pinot Noir, Sonoma, Us</i>	\$84.000	\$42.000	\$420.000
<i>Monteabellon“14 Meses”, Tempranillo, R. Duero, Es</i>	\$29.000	\$58.000	\$290.000
<i>Di Giovanna, Nero D'Avola, Sicilia, It</i>	\$19.000	\$38.000	\$190.000
<i>Petites Estones, Garnacha, Montsant, Es</i>	\$22.000	\$44.000	\$220.000
<i>Colome "Autentico" Malbec, Salta, Ar</i>	\$42.000	\$84.000	\$420.000
<i>"Anden De La Estacion" Tempranillo, R. Duero, Es</i>	\$26.000	\$62.000	\$260.000
<i>Quinta de S.Sebastiao Rva, Merlot, Touriga Douro, Pt</i>	\$31.000	\$62.000	\$310.000
<i>LZ, Tempranillo, Rioja, Es</i>	\$28.000	\$56.000	\$280.000
<i>Chateau Ste. Michelle, Cabernet, Columbia, Us</i>	\$27.000	\$54.000	\$270.000
<i>Frescobaldi, Remole, Sangiovese, Chianti, It</i>	\$23.000	\$46.000	\$230.000
<i>Seisdedos, Rufete, Sierra de Salamanca, Es</i>	\$34.000	\$68.000	\$340.000
<i>Weninger "El Frijolero", Zweigelt, Kékfrankos, At/Hu</i>	\$25.000	\$50.000	\$250.000
<i>Protos Rva 27, Tempranillo, R.Duero, Es</i>	\$46.000	\$92.000	\$460.000
<i>T.H. Rarities, Pais, Cinsault, Maule, Cl</i>	\$36.000	\$72.000	\$360.000
<i>Gaja, Sito Moresco, Merlot, Cabernet, Langhe, it</i>	\$60.000	\$120.000	\$600.000

COCKTAILS

BLAC

Summer Mule,
The Glenlivet Founder's
Reserve, Dubonnet, ginger,
lemon, soda, cucumber, mint.
\$46.000

Paloma,
Ojo de Tigre, Altos Plata,
pink grapefruit, Tahiti lime,
Juniper grapefruit soda.
\$54.000

Tommy's Margarita,
Altos Reposado, agave,
Tahiti lime, orange twist.
\$54.000

Life Aquatic,
Beefeater, feijoa, pink
grapefruit, Tahiti lime,
rosemary.
\$46.000

Old Cuban,
Havana Club 7 Year Old,
Tahiti lime, prosecco, vanilla
Angostura, mint.
\$44.000

Negroni,
Beefeater, Campari, house
vermouth, orange.
\$51.000

SPRITZ

Summer Spritz,
House vermouth, red wine,
soda, ginger, cucumber,
mint.
\$54.000

Paloma Spritz,
Ojo de Tigre, Altos Plata,
Lillet Blanc, pink grapefruit,
Tahiti lime, prosecco, Juniper
grapefruit soda.
\$58.000

Margarita Spritz,
Altos Reposado, Lillet Blanc,
Tahiti lime, prosecco, soda,
orange.
51.000

Spritz Aquatic,
Lillet Blanc, feijoa,
grapefruit, lemon, prosecco,
soda, rosemary.
\$56.000

Cuban Spritz,
Havana Club 3 Year Old,
Lillet Blanc, Tahiti lime,
prosecco, soda, mint.
\$48.000

Negroni Spritz,
Beefeater, Campari, red
vermouth, prosecco, soda,
orange.
48.000

SIN ALCOHOL

Veranera,
Strawberry, ginger, red
berry & basil infusion, soda,
mint, cucumber.
\$18.000

Palomachelada,
Juniper grapefruit soda,
Corona o.o, grapefruit
juice, Tajín salt.
\$19.000

Shasta,
Nia non-alcoholic herbal
spirit, lemon, agave honey,
salt
\$22.000

Zissou,
Pink grapefruit cordial,
soda, rosemary, feijoa
aroma.
\$22.000

Varadero,
Nia non-alcoholic spirit,
mint, vanilla, Tahiti lime,
soda.
\$19.000

Nogroni,
Non-alcoholic "Campari",
Enamora Mimosa infusion,
orange marmalade.
22.000

CLASSICS

<i>Aperol Spritz</i>	<i>\$46.000</i>
<i>Bloody Mary</i>	<i>\$39.000</i>
<i>Boulevardier</i>	<i>\$49.000</i>
<i>Carajillo</i>	<i>\$38.000</i>
<i>Espresso Martini</i>	<i>\$39.000</i>
<i>Margarita</i>	<i>\$54.000</i>
<i>Classic Martini</i>	<i>\$49.000</i>
<i>Mezcalita</i>	<i>\$54.000</i>
<i>Vodka Martini</i>	<i>\$42.000</i>
<i>Mezcal Negroni</i>	<i>\$54.000</i>
<i>Classic Mojito</i>	<i>\$38.000</i>
<i>Penicillin</i>	<i>\$46.000</i>
<i>Pisco Sour</i>	<i>\$46.000</i>
<i>Any spirit made into a cocktail: Spirit price + COP 5,000</i>	

BEERS

BOTTLE

<i>Stella Artois</i>	<i>\$16.900</i>
<i>Corona</i>	<i>\$14.900</i>
<i>Club Colombia Trigo</i>	<i>\$13.900</i>
<i>Corona Cero</i>	<i>\$13.900</i>

STELLA ✦ ARTOIS