



Ugly American.



MENU

Menú Mediodía

Starters

Soups and Salads

Burgers

Mains

Sandwiches

Desserts

Kids

Brunch

Beers

Cocktails

Drinks

Wines

Liquors

CHOOSE AN APPETIZER, A MAIN COURSE AND A SIDE.
\$58.000

STARTERS

HALF LENTIL SOUP

With bacon and potato chips. (For vegetarians, you can order it without bacon)

FRIED MOZZARELLAS

Panko breaded buffalo mozzarella served with honey mustard.

CARPACCIO

Beef carpaccio served with chipotle mayonnaise, arugula, parmesan cheese, olive oil and black pepper.

MAIN COURSE

STREET CHEESEBURGER

100g thin-cut beef burger with cheddar cheese, lettuce, tomato, and pickles with house mayonnaise.

DENVER STEAK

200g. juicy Wagyu cut, served with chimichurri.

LEMON CHICKEN BREAST

Thin grilled chicken breast with lemon.

SIDES

GREEN SALAD

Mix of lettuce, cherry tomatoes and avocado with honey and rosemary dressing.

FRENCH FRIES

DESSERT

CHOCOCHIPS COOKIE

DRINKS

LUNCH MENU + JAMAICA OR WATERMELON WATER	\$62.000
LUNCH MENU + CLUB COLOMBIA 330ML	\$67.000
LUNCH MENU + IRISH LEMONADE	\$71.900

*MENU AVAILABLE ONLY FOR CONSUMPTION IN THE RESTAURANT FROM MONDAY TO FRIDAY BETWEEN 12:00 PM AND 3:00 PM WHILE SUPPLIES LAST. DOES NOT APPLY ON HOLIDAYS.

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SPINACH AND ARTICHOKE DIP

\$31.900

Made with three cheeses, and accompanied with tortilla chips.

FRIED MOZZARELLAS

\$26.900

Panko breaded buffalo mozzarella served with honey mustard.

WINGS

\$48.900

(SPICY BUFFALO, MEDIUM BUFFALO, BBQ, RANCH)

Small order

Marinated in buttermilk and tossed in your choice of sauce. Served with celery and carrots in a blue cheese dressing on the side.

\$38.900

BEEF CARPACCIO

\$35.900

Served with chipotle mayonnaise, arugula, parmesan cheese, olive oil and black pepper.

HOUSE NACHOS

\$48.900

Classic fried corn tortilla chips, ground beef, cheddar cheese sauce, pico de gallo, pickled jalapeños, guacamole, and sour cream.

Small order

\$32.900

SPARE RIBS, 1/2 ORDER

\$35.900

Sticky ribs slow-cooked for 4 hours and finished with oriental flavored BBQ sauce.

BREADED SHRIMP

\$38.900

Battered shrimp with red & white BBQ sauces.

SHRIMP TACOS

\$34.900

Shrimp marinated in dried chiles with coleslaw and spicy root mayonnaise. Served on a corn tortilla.

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 TOMATO SOUP **\$28.900**

With roasted fennel, gratin toast with quesillo and pecan nuts.

LENTIL SOUP **\$24.900**

With bacon and chips.
(for vegetarians can be served without bacon).

 GREEN SALAD **\$13.900**

Mixed lettuce, cherry tomatoes and avocado with honey and rosemary dressing.

CAESAR SALAD **\$26.900**

The classic, romaine lettuce with its traditional anchovy dressing, croutons and Parmigiano Reggiano.

*With chicken **\$37.900**

HOUSE CHOPPED SALAD **\$39.900**

Chicken, smoked bacon, buffalo mozzarella, Batavia lettuce, kale, avocado, radicchio, dates, and tomato. With an oregano and Parmesan dressing.

 HEART OF PALM AND TOMATO SALAD **\$39.900**

Cherry tomatoes, fresh hearts of palm, avocado, mixed greens, lentils, crisps, cheese, sweet corn, and boiled egg with sesame vinaigrette.

 Vegetarian

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ALL BURGERS ARE SERVED WITH FRENCH FRIES OR A GREEN SALAD.
OUR BREAD IS HOMEMADE POTATO BREAD.

THE UGLY 250g burger with provolone cheese, romaine lettuce, avocado, and caramelized onion.	\$56.900
GRILLED DOUBLE CHEESE BURGER 200g grilled burger with Monterey Jack cheese, chives, pickles, and crispy onions. With smoked bacon mayonnaise.	\$46.900
CALLEJERA WITH CHEESE 100g thin-cut beef burger with cheddar cheese, lettuce, tomato, and pickles with house mayonnaise.	\$36.900
Double Option: Double meat and cheese.	\$44.900
FAT KID CHEESEBURGER Our Classic: 200g burger with cheddar cheese, romaine lettuce, tomato, and pickles on the side.	\$48.900
JUICY LUCY 200g burger stuffed with buffalo mozzarella and sun-dried cherry tomatoes, with basil pesto, lettuce, tomato, and pickles.	\$54.900
SMOKED BACON AND PEPPER 200g beef burger with pepperjack cheese, romaine lettuce, tomato, and red onion rings. Served with smoky peppercorn sauce and bacon bits.	\$51.900
WAGYU CHEESEBURGER 250g domestic Wagyu beef burger with cheddar cheese, romaine lettuce, tomato, and pickles.	\$57.900
 VEGGIE Falafel burger with cucumber, tomato, and raita sauce.	\$37.900
FRIED CHICKEN BURGER Marinated, breaded, and fried chicken, Batavia lettuce, homemade mayonnaise, and tomato.	\$41.900
MINI BURGERS Mini version of: Fat kid Burger, The Ugly and Grilled Double Cheeseburger.	\$53.900

Ask about our burger kits
to finish at home!

 Vegetarian

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STEAK FRITES Juicy 200g cut of roasted domestic Angus beef tenderloin, served with French fries.	\$66.900
BEEF STROGANOFF Chunks of beef tenderloin sautéed with mushrooms and onions in wine. With mashed potatoes, french fries, or a house salad.	\$60.900
LOMO DE CUADRIL 250g Argentine cut with spicy root butter, accompanied by French fries or house salad.	\$71.900
CALENTADO UGLY AMERICAN Chunks of corned beef, plantain, sweetcorn, tomato, and cilantro. Served with a fried egg (optional) and hogao criollo sauce.	\$41.900
ASADO DE VACÍO 300g roast beef, national cut, with potatoes or house salad.	\$57.900
LEMON CHICKEN BREAST Thin grilled lemon chicken breast with pesto butter. Served with avocado and tomato salad.	\$39.900
GRILLED SALMON WITH CAESAR SALAD	\$69.900
NEW YORK STEAK 300g. national cut, served with French fries or house salad.	\$68.900

Sides

FRENCH FRIES \$11.900	GREEN SALAD \$13.900	MASHED POTATOES \$11.900
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TURKEY

Turkey breast, buffalo mozzarella, roasted garlic mayonnaise, lettuce, and tomato on potato bread.

\$46.900

BEEF RIBS

Shredded beef ribs with tucupí barbecue sauce, with zucchini roasted in spicy root butter.

*With cheddar or pepper jack cheese.

\$46.900

CORNED BEEF

Morrillo brined for 15 days and then boiled, with Swiss cheese, served with coleslaw and country bread.

\$48.900

PHILLY CHEESESTEAK

Finely sliced Wagyu beef, grilled with white onions. Served with provolone and cheddar cheeses between soft traditional bread.

\$48.900

Half / Half

Choose two options to make your plate

\$41.900

SOUP

Tomato or lentil soup.

SALAD

House chopped salad, salad with fresh hearts of palm or Caesar salad.

HALF SANDWICH

Corned beef, Philly cheesesteak, beef rib or turkey.

Kids

MINI FAT KID CHEESEBURGER **\$19.900**
70g. of our Fat Kid cheeseburger.

MAC AND CHEESE **\$22.900**
Gratin pasta elbows with cheese.
*With smoked chicken **\$28.900**

CHICKEN TENDERS **\$30.900**
Breaded in panko, served with French fries and honey mustard sauce.

BEIGNETS **\$18.900**
Traditional New Orleans dessert with frosting and chocolate ice cream.

APPLE PIE **\$22.900**
Classic with vanilla ice cream.

CHOCOLATE CAKE **\$23.900**
Three layers with chocolate frosting and vanilla ice cream.

NUTELLA CRÈME BRÛLÉE **\$18.900**
Brulée made with nutella and cookie.

STICKY TOFFEE **\$22.900**
With almond crunch, caramel and vanilla.

SATURDAYS, SUNDAYS AND HOLIDAYS 9:30 AM TO 2:00 PM

Kids

FRIED EGGS **\$12.900**
2 fried eggs.

SINGLE FRENCH TOAST **\$21.900**
A slice of French toast cut into triangles. Served with chocolate ganache.

PANCAKES **\$20.900**

BREAD BASKET **\$25.900**

FRUIT BOWL **\$20.900**
Fresh seasonal fruit.
With yogurt +\$3.000

HOUSE GRANOLA **\$27.900**
Rolled oats, pecans, pumpkin seeds, coconut, almond honey, blueberries and yogurt.

BAGEL WITH SMOKED SALMON **\$39.900**
Cream cheese, mini capers, red onion, and pickled cucumber and fennel.

CHALLAH BREAD FRENCH TOAST **\$25.900**
With chocolate ganache and maple syrup.

CHILAQUILES **\$32.900**
Two fried eggs on tortilla chips and red sauce with whey and grated white cheese.

PANCAKES **\$30.900**
Pancakes with soursop sauce and whipped cream.
• With bacon. **+\$8.900**
• With fried egg. **+\$3.600**

AVOCADO TOAST **\$25.900**
Poached egg on a slice of country bread with mashed avoca-do, paprika, and olive oil.

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SHAKSHUKA EGGS **\$27.900**

A traditional Middle Eastern recipe, two eggs cooked in a sauce of tomatoes, bell peppers, onion, Mediterranean spices, cilantro, and tahini. Served with pita bread.

BENEDICTINES

2 poached eggs, homemade muffins, hollandaise sauce, and chives, with:

- Pork ham. **\$36.900**
- Corned beef. **\$39.900**
- Smoked salmon. **\$39.900**
- Turkey ham. **\$39.900**
- Spinach. **\$32.900**

BISTEC A CABALLO **\$67.900**

200g beef tenderloin with Creole hogao sauce and 2 eggs on top.

OMELETTES **\$25.900**

- Corned beef, Swiss cheese and spinach.
- Pork ham and cheddar cheese.

EGGS TO TASTE **\$23.900**

2 eggs to taste choose up to 3 toppings

- Mushrooms.
- Onions
- Spinach.
- Tomatoes.
- Ham.
- Cheddar.

CALENTADO UGLY AMERICAN **\$41.900**

Chopped corned beef, ripe plantain, tender corn, egg, tomato, cilantro served with hogao criollo.

Draft beer

	330ml	473ml
BBC Lager	\$13.900	\$15.900
BBC Cajicá Miel (Pale Ale)	\$13.900	\$15.900
BBC Chapinero (Porter)	\$13.900	\$15.900
Club Colombia Dorada (Lager)	\$13.900	\$15.900
BBC Monserrate (Ale)	\$13.900	\$15.900

Bottled beer

ARTISAN	
Macha Helles Lager	\$16.900
Moonshine Zipa (IPA)	\$14.900
Pola del Pub Nitro Coffee Stout (Pint)	\$24.900
Pola del Pub IPA (Pint)	\$24.900
CIDER	
Golden Lion	\$14.900
INTERNATIONAL	
Budweiser 250ml	\$9.900
Stella Artois 300ml	\$14.900
Corona	\$13.900
Corona cero	\$13.900
NATIONAL	
Club Colombia Trigo	\$13.900

Ugly Cocktails

Redheaded Devil	\$46.000
Del Maguey, raspberry, ginger, lemon, Schweppes soda, mint.	
Bogotá Burro	\$36.000
Absolut, ginger, lemon, blackberry, Schweppes soda.	
Venetian Spritz	\$39.000
Aperol, Luxardo Bitter Rojo, sparkling wine, Schweppes soda, orange, green olive.	
Rosé Spritz	\$39.000
Lillet Rosé, sparkling, Juniper Rose Cider, pink liana.	
Elderflower G&T	\$65.000
Monkey 47, St. Germain, Juniper elderberry tonic, fresh rose	
Penicilin	\$44.000
Chivas 12 Años, lemon, ginger, honey, smoked single malt.	
Clover Club	\$44.000
Beefeater, Lillet Blanc, raspberry, lemon, egg white.	
Mezcalita	\$44.000
Del Maguey, ginger, agave, lemon.	
Strawberry Margarita	\$46.000
Altos Plata, strawberry, lemon, Peychaud's, black salt.	
Telegram	\$44.000
Chivas Extra 13 Años, lemon, honey, mint, Angostura.	
Bees’ Knees	\$46.000
Monkey 47, Beefeater, acacia honey, lemon, honeycomb.	
Irish Coffee	\$28.000
Jameson, hot coffee, whipped cream, a touch of brown sugar.	
Negroni	\$40.000
Beefeater, house vermouth, Campari, orange.	
Old Fashioned	\$44.000
Bulleit Bourbon, brown sugar, Angostura.	
Vesper Martini	\$42.000
Plymouth, Absolut, Lillet Blanc, orange bitters.	
Bloody Maria	\$35.700
Altos Plata, fresh tomato juice, Worcestershire sauce, Tabasco, lemon, salt, black pepper, celery, olives.	

Classic Cocktails

Aperol Spritz	\$42.000
Boulevardier	\$44.000
Carajillo	\$36.000
French 75	\$36.000
Jungle Bird	\$38.000
Margarita	\$46.000
Martini Clásico	\$44.000
Vodka Martini	\$40.000
Mai Tai	\$36.000
Mezcal Negroni	\$44.000
Mojito Clásico	\$36.000
New York Sour	\$42.000
Pisco Sour	\$38.000
Pisco Punch	\$38.000
Tinto de Verano	\$36.000
Moscow Mule	\$36.000
Bloody Mary	\$38.000

Non Alcoholic

Selvática cold teas	\$8.500
Açaí Arazá Camu Camu	
Natural Lemonade	\$6.900
Natural Juices	\$9.900
Tangerine juice	\$9.900
San Pellegrino Water Glass 505ml	\$20.900
Coca Cola	\$8.900
Manantial with or without gas	\$7.900
Fever Tree Tonic	\$19.900
Juniper Craft Beverages	\$14.900
Grapefruit Soda Rose Cider Elderberry Tonic	

TEMPERANCE (Non-alcoholic cocktails)

Berry Iced Tea	\$15.900
Bitaco black tea, raspberry, blackberry and lemon.	
Iced Tea clásico	\$13.900
Bitaco black tea served over ice.	
Burro Santo	\$11.900
Fresh ginger, blackberry, lemon and Schweppes soda.	
Redheaded Angel	\$16.900
Raspberry, lemon and Schweppes soda.	
Passion Fizz	\$11.900
Passion fruit, orange, mint and Schweppes soda.	
Watermelon Cooler	\$8.900
Watermelon juice with a touch of lemon.	
Summer Spritz	\$15.900
Strawberry, Schweppes soda, Juniper rose cider and rose vine.	\$9.900
Virgin Irish	
Hot Devoción coffee with whipped cream, a touch of brown sugar, and nutmeg.	

Hot Beverages

Filtered coffee (Available only during Brunch hours)	\$6.000
Americano	\$7.000
Cappuccino	\$8.000
Latte	\$8.000
Macchiato	\$7.000
Double espresso	\$7.000

*With almond milk **+\$3.000**

Harney & Sons Teas and Infusions	\$9.900
Ask the waiter for the box and choose the best flavor from our tea box	
Amazonian Fruit Infusion (Jungle)	\$8.500
Milo (Disponible solo en horario de Brunch)	\$9.900

Sparkling

Cava Agustí Torelló Mata Macabeo, Xarel·lo, Penedés, España.	Bottle: \$220.000
Saint Louis Brut Ugni Blanc, Airen, Francia.	Bottle: \$110.000 Glass:\$22.000

Rosé

Callia Shiraz, San Juan, Argentina.	Bottle: \$130.000
Luzon Monastrell, Jumilla, España.	Bottle: \$120.000 Glass:\$24.000

White

Astobiza Ondarrabi Zuri, Txacoli d`Alava, España.	Bottle: \$210.000
Loimer Riesling, Kamptal, Austria.	Bottle: \$200.000
Xic Xarel·lo, Penedés, España.	Bottle: \$135.000
Sibaris Gran Reserva Chardonnay, Leyda, Chile.	Bottle: \$225.000
Monteabellon Verdejo, Rueda, España.	Bottle: \$140.000 Glass:\$28.000
Amalaya Torrantes, Riesling, Salta, Argentina.	Bottle: \$175.000
Callia Chardonnay, San Juan, Argentina.	Bottle: \$145.000 Glass:\$29.000
Corte Giara Pinot Grigio, Veneto, Italia.	Bottle: \$190.000
Portillo Sauvignon Blanc, Mendoza, Argentina.	Bottle: \$160.000 Glass:\$32.000
Campillo Verdejo, Rueda, España.	Bottle: \$220.000
Condes de Albarei Albariño, Rias Baixas, España.	Bottle: \$200.000 Glass:\$40.000
De Martino "347" Sauvignon Blanc, Casablanca, Chile.	Bottle: \$165.000

Red

Salentein Reserva Cabernet Franc, Uco, Argentina.	Bottle: \$290.000
Ochoa "La Foto de 1938" Tempranillo, Navarra, España.	Bottle: \$165.000 Glass:\$33.000
De Martino "347" Carmenere, Maipo, Chile.	Bottle: \$170.000 Glass:\$34.000
Dr E Loosen "Villa Wolf" Pinot Noir, Pfalz , Alemania.	Bottle: \$200.000
Luzon Monastrell, Jumilla, España.	Bottle: \$135.000
Killka "Art" Malbec, Mendoza, Argentina.	Bottle: \$210.000 Glass:\$42.000
Baigorri Crianza Tempranillo, Rioja, España.	Bottle: \$245.000
Portillo Merlot, Mendoza, Argentina.	Bottle: \$160.000 Glass:\$32.000
Avaniel Tempranillo, Ribera del Duero, España.	Bottle: \$130.000
Arianna Occhipinti SP68 Nero D`Avola, Sicilia, Italia.	Bottle: \$280.000
El Enemigo Malbec, Mendoza, Argentina.	Bottle: \$390.000
Cepa Gavilan Tempranillo, Ribera del Duero, España.	Bottle: \$280.000
La Posta" Armando" Bonarda, Mendoza, Argentina.	Bottle: \$195.000

Whisk(e)y

	Shot	Bottle	1/2
SINGLE MALT			
The Glenlivet 18 Años	\$172.000	\$1.817.000	
The Glenlivet 15 Años	\$62.000	\$662.000	
The Glenlivet Captain’s	\$46.000	\$483.000	
The Glenlivet Caribbean Reserve	\$43.000	\$452.000	
The Glenlivet 12 Años	\$45.000	\$473.000	
The Glenlivet Founder’s Reserve	\$41.000	\$431.000	
The Macallan 15 Años Double Cask	\$127.000	\$1.271.000	
The Macallan 12 Años Sherry Cask	\$70.000	\$704.000	
Balvenie Doublewood 12 Años	\$82.000	\$872.000	
Baldevine Caribbean Cask 14 Años	\$63.000	\$672.000	
Glenfiddich 12 Años	\$42.000	\$452.000	
Glenfiddich 15 Años	\$52.000	\$557.000	
Glenfiddich 18 Años	\$86.000	\$912.000	
Glenmorangie The Original	\$43.000	\$431.000	
Glenrothes 12 Años	\$67.000	\$672.000	
Highland Park 12 años	\$55.000	\$546.000	
BLENDED SCOTCH			
Chivas Regal 18 Años	\$72.000	\$767.000	
Chivas Regal Mizunara	\$55.000	\$578.000	
Chivas Regal Extra 13 Años	\$40.000	\$420.000	\$263.000
Chivas Regal 12 Años	\$36.000	\$378.000	\$252.000
Monkey Shoulder	\$34.000	\$368.000	
Buchanan's 18 Años	\$72.000	\$752.000	
Buchanan’s Deluxe	\$36.000	\$389.000	
Johnnie Walker Black Label	\$36.000	\$357.000	
IRISH			
Jameson	\$33.000	\$347.000	\$180.000
AMERICAN			
Michter's American Whiskey	\$52.000	\$557.000	
Michter's Straight Bourbon	\$52.000	\$557.000	
Michter's Straight Rye	\$52.000	\$557.000	
Woodford Reserve	\$43.000	\$431.000	
Jack Daniel’s	\$35.000	\$347.000	
Gentleman Jack	\$39.000	\$389.000	
Bulleit Bourbon	\$36.000	\$389.000	
Bulleit Rye	\$38.000	\$410.000	

Gin

	Shot	Bottle	1/2
Monkey 47 (500ml)	\$71.000	\$536.000	
Beefeater 24	\$48.000	\$504.000	
Beefeater Pink	\$41.000	\$431.000	
Beefeater	\$35.000	\$368.000	\$231.000
Plymouth	\$42.000	\$441.000	
Bombay Sapphire	\$37.000	\$368.000	
Bulldog	\$40.000	\$431.000	
Citadelle	\$33.000	\$347.000	
Hendrick’s	\$48.000	\$515.000	

Vodka

	Shot	Bottle	1/2
Absolut	\$30.000	\$315.000	\$158.000
Grey Goose	\$47.000	\$462.000	
Ketel One	\$39.000	\$420.000	

Tequila

	Shot	Bottle
Altos Reposado	\$43.000	\$452.000
Altos Plata	\$43.000	\$452.000
Herradura Ultra	\$54.000	\$578.000
Herradura Plata	\$46.000	\$452.000
Herradura Reposado	\$49.000	\$483.000
Don Julio 70	\$71.000	\$714.000
Don Julio Reposado	\$57.000	\$567.000
Maestro Dobel Diamante	\$59.000	\$588.000

Mezcal

	Shot	Bottle
Del Maguey Vida	\$43.000	\$483.000
Ojo de Tigre	\$41.000	\$462.000
Amores Espadín	\$52.000	\$515.000
Los Nahuales	\$52.000	\$557.000
Siete Misterios Doba-Yej	\$48.000	\$504.000

Rum

	Shot	Bottle
La Hechicera	\$49.000	\$515.000
Havana Club Selección de Maestros	\$49.000	\$515.000
Havana Club 7 Años	\$31.000	\$347.000
Havana Club Añejo Especial	\$28.000	\$294.000
Havana Club 3 Años	\$24.000	\$252.000
Dictador 12 Años	\$48.000	\$473.000
Dictador XO Insolent	\$74.000	\$746.000
Diplomático Mantuano	\$36.000	\$357.000
Santa Teresa 1796	\$48.000	\$504.000

Aguardiente

	Shot	Bottle
Antioqueño sin azúcar	\$18.000	\$189.000
Desquite	\$19.000	\$200.000

Cognac & Grappa

	Shot	Bottle
Hennessy VS	\$59.000	\$588.000
Cellini Blanca	\$41.000	\$410.000

Liquors

	Shot	Bottle
Aperol	\$28.000	\$294.000
Bailey’s	\$29.000	\$284.000
Campari	\$33.000	\$347.000
Cointreau	\$31.000	\$305.000
Drambuie	\$34.000	\$368.000
Dubonnet	\$26.000	\$273.000
Grand Marnier	\$50.000	\$494.000
Jack Daniel’s Honey	\$35.000	\$347.000
Jägermeister	\$40.000	\$399.000
Licor 43	\$33.000	\$347.000
Sambuca Lucano	\$28.000	\$357.000
St. Germain	\$35.000	\$378.000

Cualquier trago hecho coctel: Precio del trago +\$4.000

PROHÍBASE EL EXPENDIO DE BEBIDAS EMBRIAGANTES A MENORES DE EDAD
EL EXCESO DE ALCOHOL ES PERJUDICIAL PARA LA SALUD



Advertencia propina: Este establecimiento de comercio sugiere a sus consumidores una propina del 10% del valor de la cuenta antes de impuestos, porcentaje que podrá ser aceptado, rechazado o modificado por usted según la valoración del servicio prestado. Al momento de solicitar la cuenta usted deberá indicar al mesero si quiere que dicho valor sea incluido o no en la factura, o señalar el valor que dará como propina. En este establecimiento de comercio los recursos recogidos por concepto de propina se destinan única y exclusivamente a reconocer el trabajo de las personas que hacen parte de la cadena de servicio En caso de presentarse algún inconveniente con el cobro de la propina, podrá radicar su queja en la línea de atención al ciudadano de la Superintendencia de Industria y Comercio 601 592 0400 o 018000910165, o en contactenos@sic.gov.co cuyo asunto debe ser “Queja cobro de propina”. En cumplimiento de la normatividad vigente sobre factura electrónica, nos permitimos recordar que el deber de expedirla se ejecuta con la entrega de la misma, de manera física o electrónica, siempre que esta comprenda todas las operaciones en que consistió la venta de bienes y/o servicios a nuestro cargo.

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