



MENU

CACIO & PEPE

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TRADICIÓN ITALIANA

MENÚ

SALUMI E FORMAGGI.

CRUDO.

FRITTO.

ZUPPE.

INSALATE.

ANTIPASTI.

PASTA.

RED PIZZAS.

WHITE PIZZAS.

SECONDI.

SIDES.

DOLCI.

CACIO & PEPE

TRADICIÓN ITALIANA

BEBIDAS

SPRITZ & BUBBLY.

COCKTAILS.

TO SHARE.

BEERS.

JUICES, WATERS & SOFT DRINKS.

WINES.

SPIRITS.

SALUMI E FORMAGGI.

CHEESE

Truffled Pecorino, Montasio, Taleggio, Gorgonzola, Stracciatella, date honey and Ciabatta. \$64.000

CURED

Coppa, Prosciutto, Sopressata, Nduja, tomato pesto and Ciabatta. \$64.000

PROSCIUTTO D.O.P

Prosciutto di Parma, roasted tomato pesto and Ciabatta. \$62.000

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CRUDO.

BEEF CARPACCIO

Arugula, criolla potato chips, pecorino cheese and citrus. \$55.000

CATCH OF THE DAY

Citrus emulsion, heirloom tomato, fried chick peas, and fresh gremolata. \$58.000

TUNA

Calabrian chili emulsion, toasted almonds, green onion and thai basil. \$58.000

CRAB AND PRAWNS

Basil lemonatta, chives, potato chips, capers, and fresh herbs. \$58.000

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FRITTO.

CHIPS CACIO & PEPE

Pecorino, pomodoro sauce and sriracha. \$28.000

BRIE

Acacio honey and almond pesto. \$70.000

CALAMARI

Breaded calamari, paprika and dill tartare.
\$46.000

BRUSSELS SPROUTS

Honey lemon dressing, walnuts and mustard seeds. \$42.000

POMODORO CROQUETTES

Risotto, provolone, pomodoro & basil pesto.
\$39.000

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ZUPPE.

TOMATO

Roasted San Marzanos and stracciatella. \$42.000

MINISTRONE

Vegetables, fresh beans and pasta. \$42.000

DI MARE

Clams, mussels, fresh fish, prawns and fresh beans. \$78.000

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INSALATE.

CAPRESE

Mozzarella di bufala, cherry tomatoes, mustard seeds, walnuts and shaved artichoke. \$49.000

CESAR

Tudela lettuce hearts with anchovy dressing, sunflower seeds and pangritata. \$48.000

TRICOLOR

Romaine lettuce, radicchio, Cherry tomatoes, gorgonzola cheese, caramelized walnuts, and red wine vinaigrette. \$48.000

CHICKEN

Crispy onions, roasted broccoli, roasted peanuts, grapefruit and orange, San Marzano tomato vinaigrette and brown rice. \$49.000

PANZANELLA

Fresh diced tomatoes, avocado and cucumber, basil, red onion and cider vinaigrette. \$39.000

ANTIPASTI.

ARTICHOKES

Roasted with anchovies hollandaise and pecorino cheese. \$50.000

GRILLED ASPARAGUS

Lemonatta, pangritata and Grana Padano. \$46.000

HOUSE MEATBALLS

Pork and salumi, buffalo ricotta, pomodoro sauce and Grana Padano cheese. \$44.000

CACIO & PEPE PRAWNS

Pecorino cheese, red onion, yellow potato and gremolata. \$58.000

EGGPLANTS ALLA PARMIGIANA

Gratin with mozzarella, provolone, grana padano and pomodoro pelati. \$49.000

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PASTA.

FRESH HOME MADE PASTA EVERYDAY.

SPAGHETTI CACIO & PEPE

Pecorino cheese & pepper. \$57.000

FETTUCCHINE PRIMAVERA

Fresh San Marzano tomatoes, mozzarella di bufala cheese and basil. \$59.000

SPAGHETTI CARBONARA

Guanciale, pepper, egg yolk and pecorino cheese. \$58.000

SPAGHETTINI VONGOLE

Clams, white wine, parsley and tomato. \$68.000

SPAGHETTI AL LIMONE

Lemon butter, basil and pecorino cheese. \$49.000

TAGLIOLINI WITH PRAWNS

Pecorino cheese, peas and pepper. \$72.000

TAGLIATELLE WITH STRIP ROAST

Braised in red wine, shredded, fresh beans and Grana Padano. \$72.000

PAPARDELLE WITH PANCETTA CONFIT

Arugula and Grana Padano cheese. \$68.000

SPAGHETTI WITH PORK AND SALUMI MEATBALLS

Pomodoro sauce, Grana Padano cheese and basil. \$65.000

SPAGHETTI ALLA NERANO

Fried zucchini, provolone, garlic confit, basil, pepperoncini and Grana Padano. \$54.000

MUSHROOM FETTUCCHINE

Roasted mushrooms, porcini and truffle oil. \$64.000

LINGUINI ARRABIATA

Seafood, chili, San Marzano, sherry and basil. \$72.000

PACCHERI ALLA BOLOGNESE

Bolognese, Grana Padano, oregano. \$62.000

RIGATONI ALLA VODKA

Pomodoro sauce and vodka, fresh Cherry tomatoes, Grana Padano and pepperoncino. \$56.000

RISOTTOS

FUNGHI

Dried porcini, mushroom mascarpone and truffle oil. \$70.000

SEAFOOD

Carnaroli, shrimp, calamari, roasted eggplant and Grana Padano. \$78.000

VEGAN

Artichoke, mushroom, eggplant, cherry tomato and porcini broth. \$56.000

STUFFED PASTA.

CRAB SCARPINOCC

Lemon beurre blanc, capers and almonds. \$73.000

BURRATA RAVIOLI

Tomato confit, Grana Padano cheese and cashews. \$65.000

LASAGNA

Bolognese sauce, Italian cheese béchamel sauce & Grana Padano cheese. \$57.000

RED PIZZAS.

MARGARITA

Tomato, Italian fior di latte and basil. \$50.000

PEPPERONI

Italian fior di latte, mozzarella and Grana Padano.
\$53.000

SALUMI

Fuet, spicy salami, provolone and sweet chili.
\$56.000

HAWAIIAN

Guanciale, pineapple confit, provolone, Grana Padano and oregano. \$52.000

FUNGHI

Mushrooms, prosciutto cotto, provolone and Grana Padano. \$52.000

STRIP ROAST

Braised strip roast with red wine, onion, red onion, provolone, Grana Padano and calabrese chili.
\$58.000

WHITE PIZZAS.

CACIO & PEPE

Provolone cheese, Asiago, acacio honey and pepper. \$52.000

PROSCIUTTO & PEAR

Gorgonzola cheese & a rugula. \$64.000

STRACCIATELLA

Cherry tomate and Grana Padano cheese.
\$53.000

HUERTA

Artichokes, mushrooms, rugula, anchovy dressing, provolone and Grana Padano. \$55.000

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SECONDI.

1/2 ROAST CHICKEN

Herb butter, criolla potatoes and dried San Marzano. \$72.000

VEAL OSSOBUCO

Neapolitan sauce with fresh gremolata and spaghetti al burro. \$87.000

SALMON GENOVESE

Basil pesto sauce with creamy polenta, mascarpone, and uvalina tomato salad. \$78.000

TUNA

Grilled with lemon orzo, pea shoots and crispy lentils. \$82.000

BEEF CACIO E PEPE

Grana padano sauce, pecorino and pepper. \$82.000

STRIP ROAST

Braised in red wine with creamy polenta and Grana Padano. \$136.000

CATCH OF THE DAY

With roasted san marzano tomatoes, basil and chives sauce. \$87.000

MILANESE

VEAL MILANESE

Breaded with a rugula salad or pasta al burro. \$54.000

CHICKEN MILANESE

Breaded with a rugula salad or pasta al burro. \$54.000

PORK MILANESE

Breaded with a rugula salad or pasta al burro. \$54.000

SIDES.

CRIOLLA POTATOES

With rosemary salt. \$18.000

PASTA

Al burro. \$22.000

Pomodoro. \$26.000

MIXED GREENS

Grana Padano, sunflowers seeds, Cherry tomatoes, radish and lemonatta. \$27.000

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DOLCI.

CROISSANT

Filled with homemade vainilla gelato, and hot chocolate sauce.

\$27.000

PISTACCHIO

Foam, white chocolate gelato and caramelized almonds. \$28.000

MILLE-FEUILLE

Caramel spread, apple quince, and mascarpone cream with cheese gelato. \$28.000

TIRAMISU

Mascarpone, amaretto, coffee and cocoa.

\$28.000

BROWNIE AND MACAROON

Cocoa and almond, whipped cream, cocoa nibs and vanilla gelato. \$28.000

RED FRUIT CANNOLI

Puff pastry cones filled with mascarpone, red wine broth with red fruits and amarena ice cream.

\$32.000

HOMEMADE GELATO CUPS.

PISTACHIO GELATO

Biscotti coated in chocolate and sea salt. \$27.000

LEMON PIE GELATO

Crispy meringue and candied lime. \$27.000

DARK CHOCOLATE SORBET

Cocoa nibs and hazelnut wafer. \$27.000

HOT BEVERAGES.

CAFÉ DEVOCIÓN.

House Blend: El Sol – coffee with notes of yellow fruits, caramel and cinnamon. Espresso machine method.

All coffees can be decaffeinated at no additional cost.

Espresso \$7.500

Americano. \$7.500

Macchiato \$7.500

Latte. \$8.500

Cappucino \$8.500

With almond milk. \$14.000

CAFÉ SAN ALBERTO.

Filtered coffee of pronounced acidity, delicate spice and sweet residual. Grown in the Hacienda San Alberto in Buenavista – Quindío.

CHEMEX

2 – 4 tazas

price per cup \$8.500

V60

1 – 3 tazas

price per cup \$8.500

TEAS AND TISANES MUNAY.

MISTICISMO TROPICAL

Soon relief, papaya, guava, papayuela and cape gooseberry. \$6.900

ENSUEÑO BEREBER

Green tea, peppermint, jasmine, lavender, roses. \$6.900

LECHE DORADA

Turmeric, black pepper, ginger, cinnamon. \$7.500

SONORA SOLEDAD

Beech, mint, cardamom. \$6.900

CHAPINERO CHAI

Black tea, cocoa, black pepper, ginger, pink pepper, Wiy Ja chili. \$8.900

LEVITANTE

Black tea, bergamot essential oil, lavender. \$6.900

Aromatic. \$5.500

SWEET WINES



Oporto Fonseca LBV	\$33.000
Jerez Gonzalez Byass Amontillado	\$29.000
Royal Tokaji, Furmint “Late Harvest” Hungria	\$28.000

DIGESTIVES & POUSSE CAFÉ.

	TRA	BOT
ANCHO REYES	\$35.000	\$347.000
LUXARDO AMARETTO	\$37.000	\$378.000
LUXARDO LIMONCELLO	\$37.000	\$378.000
LUXARDO SAMBUCA	\$37.000	\$378.000
BAILEY'S	\$31.000	\$284.000
COINTREAU	\$33.000	\$305.000
DISARONNO	\$39.000	\$399.000
DRAMBUIE	\$36.000	\$368.000
GRAND MARNIER	\$53.000	\$494.000
FERNET BRANCA	\$35.000	\$347.000
FRANGELICO (LICOR DE AVELLANA)	\$41.000	\$389.000
LICOR 43	\$35.000	\$347.000
LIMONCELLO SILVIO CARTA	\$35.000	\$347.000
ST. GERMAIN	\$37.000	\$378.000



SPRITZ & BUBBLY.

VESPER GIN TONIC

Beefeater, Vermouth Blanc, prosecco, Fever Tree tonic, mandarin lemon and basil. \$44.000

SBAGLIATO

Dubonnet, Campari, prosecco, soda, orange. \$36.000

SPRITZ VENECIANO

Aperol, Luxardo Bitter Rojo, prosecco, soda, orange, olive. \$42.000

LIMONCELLO SPRITZ

Beefeater, Lillet Blanc, limoncello, lemon, prosecco, soda. \$44.000

CACIO-CHELADA

Club Colombia beer with lemon, cucumber, chili, olives and sal. \$19.000

NEGRONI.

NEGRONI AFFUMICATO

Mezcal Del Maguey Vida, house vermouth, Luxardo Bitter Bianco, Amaro Lucano. \$47.000

BOULEVARDIER

Bulleit Bourbon, house vermouth & Campari. \$47.000

CLASSICO

Beefeater, Campari, house vermouth, orange. \$44.000

NEGRONI SOUR

Beefeater, Campari, vainilla vermouth, lemon, egg white. \$40.000

COCKTAILS.

TELEGRAM

Chivas Extra, acacia honey, lemon, Angostura and peppermint. \$44.000

CORLEONE

Chivas Extra 13 Tequila Cask, ginger, lemon, amaretto, red wine float. \$46.000

MARGARITA LIMONCELLO

Altos Plata, limoncello, lemon, basil salt. \$47.000

NOSTRO MULE

Absolut, mezcal, ginger, lime, agave nectar, soda, tonka bitters. \$43.000

HAZELNUT CARAJILLO

Licor 43, Frangelico (hazelnut liquor), espresso. \$39.000

PICKLEBACK

Jameson, house pickle juice and Club Colombia. \$29.000

CLASSIC COCKTAILS.

APEROL SPRITZ \$43.000

BLOODY MARY \$40.000

CARAJILLO \$37.000

MARGARITA \$47.000

MARTINI CLÁSICO \$46.000

MEZCALITA \$47.000

MOJITO CLÁSICO \$38.000

VODKA MARTINI \$40.000

MEZCAL NEGRONI \$46.000

PALOMA \$47.000

PENICILLIN \$46.000

PISCO SOUR \$39.000

OLD FASHIONED \$46.000

TINTO DE VERANO \$37.000

Any drink made cocktail: Price of the drink + \$4.000

MOCKTAIL.

LAVENDER SPRITZ

Lavender, lime, soda, black olives. \$16.900

BERRY SPRITZ

Strawberry, blackberry, basil, lime, soda. \$16.900

CITRUS SPRITZ

Grapefruit, rosemary, lime, soda. \$16.900

GINGER TONIC

Ginger, Fever Tree tonic, lime. \$16.900

TO SHARE.

PINK SANGRIA

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

1 l \$116.000

BEERS.

DRAFT.

Club Colombia. \$14.900

BBC Monserrate Roja. \$15.900

BBC Cajicá Miel. \$15.900

BOTTLE/CAN.

Stella Artois \$16.900

Corona \$14.900

Corona Cero \$13.900

Club Colombia. \$13.900

Aguila Cero \$9.900

Bitburger 0.0 \$17.900

CRAFT.

Pola del Pub Rubia 473ml. \$22.900

Moonshine Zipa \$17.900

JUICES, WATERS & SOFT DRINKS.

BOTANICAL SPARKLING WATER SOMMET.

Cucumber and mint water \$12.900
Lemon and peppermint water \$12.900
Watermelon and peppermint water \$12.900

TONIC.

Fever Tree. \$19.900

WATER.

Manantial Con Gas. \$8.500
Manantial Sin Gas. \$8.500
San Pellegrino. \$20.900
Acqua Panna. \$20.900

JUICES & SOFT DRINKS.

Coca-Cola Products. \$9.500
Lemonade. \$6.900
Sparkling lemonade. \$7.900
Tangerine Juice. \$10.500
Watermelon Juice. \$9.900

SUGAR-FREE SOFT DRINKS.

San Pellegrino Mandarin and Peach
San Pellegrino Lemonade (Yellow Lemon)
\$17.500

WINES.

SPARKLING.



Prosecco V8 Sior Sandro, Glera, Véneto, Italia \$175.000 \$35.000

Cava Joan Sardà Brut Nature, Macabeo, Xarel·lo, Penedès, Es \$210.000

ROSE.

Donnafugata Lumera, Nero d'Avola, Sicilia, Italia \$200.000 \$40.000

Müller Klösch, Zweigelt, Steiermark, Austria \$195.000

ORANGE.

Leo Erazo "Granitico", Moscatel, Semillón, Itata, Cl \$240.000

WHITE ITALIAN.

Sassoregale, Vermentino, Maremma \$195.000 \$39.000

Mandarossa, Grillo, Sicilia \$230.000

Massi Levarie, Garganega, Soave \$216.000

Podere San Cristoforo "Luminoso" Vermentino, Maremma \$244.000

Torre Rosazza, Pinot Grigio, Friuli Grave \$180.000 \$36.000

Monte Tondo, Garganega, Trebbiano, Verona \$190.000

Ciu Ciu "Evoè" Passerina, Marche \$190.000 \$38.000

WHITE.

Loimer "Lenz", Riesling, Kamptal, At \$255.000 \$51.000

Pazo San Mauro, Albariño, Rías Baixas, Es \$338.000

Callia, Chardonnay, San Juan, Ar \$145.000 \$29.000

Campillo, Verdejo, Rioja, Es \$220.000

Luzón "Organic", Airén, Macabeo, Jumilla, Es \$130.000

Teia, Torrontés, Salta, Ar \$195.000

Sibaris Gran Reserva, Sauvignon Blanc, Leyda, Cl \$235.000 \$47.000

Aveleda, Alvarinho, Vinho Verde, Pt \$189.000

Sola Fred, Garnacha Blanca, Cataluña, Es \$215.000 \$43.000

Baigorri Fermentado en Barrica. Viura, Malvasía, Rioja, Es \$300.000

Robert Mondavi Selection, Chardonnay, California, Us \$225.000

Wieninger WIENER, Gemischter Satz, Viena, At \$250.000

RED ITALIAN.

Marchesi di Barolo, Serragrilli, Nebbiolo, Barbaresco, Italia \$659.000

Orsumella, Sangiovese, Chianti Classico, Italia \$230.000

Bric Amel, Nebbiolo, Langhe DOC \$340.000

Cadetto, Sangiovese, Toscana \$175.000

G.D. Vajra, Dolcetto d'Alba, Piemonte \$275.000 \$55.000

Logonovo, Merlot, Sangiovese, Toscana \$350.000

Corte Giara, Merlot, Corvina, Veneto \$165.000 \$33.000

Remole Frescobaldi, Sangiovese, Cabernet Sauvignon, Toscana \$225.000 \$46.000

Briccotondo, Barbera, Piemonte \$260.000

Ormanni, Sangiovese, Chianti Classico \$235.000 \$47.000

Branciforti dei Bordonaro, Nero d'Avola, Sicilia \$130.000

Felline "I Molini", Primitivo, Puglia \$180.000

Villadoria "Senatore Primo" Dolcetto, Barbera, Piemonte \$219.000

RED ITALIAN.

Ramón Bilbao Edición Limitada, Tempranillo, Rioja, Es \$245.000 \$49.000

Matchbook, Petite Sirah, Dunnigan Hills, Us \$220.000 \$40.000

Zorzal, Garnacha, Navarra, Es \$220.000

Volcanes, País, Cinsault, Itata, Cl \$208.000

La Posta "Armando", Bonarda, Mendoza, Ar \$220.000

Al Muvedre. Monastrell, Alicante, Es \$215.000

Angélica Zapata, Cabernet Franc, Mendoza, Ar \$630.000

Artuke. Tempranillo, Rioja, Es \$235.000

Portillo, Merlot, Mendoza, Ar \$158.000

Flores de Callejo, Tempranillo, Ribera del Duero, Es \$238.000 \$48.000

TH {Terror Hunter}, Montepulciano, Cauquenes, Cl \$370.000

S. Sebastião, Syrah, Tinta Roriz, Lisboa, Pt \$138.000

Cepa Gavilán, Tempranillo, Ribera del Duero, Es \$289.000

Ultreia Saint Jacques, Mencía, Bierzo, Es \$238.000

Mr. Wildman, Cabernet Sauvignon, Maipo, Cl \$140.000

Mandolin, Pinot Noir, Monterey, Us \$240.000

SPIRITS.

GIN.

	TRA 60ml	BOT		TRA 60ml	BOT
MONKEY 47	\$80.000	\$557.000	BULLDOG	\$42.000	\$447.000
PLYMOUTH	\$48.000	\$459.000	GIN MARE	\$45.000	\$470.000
BEEFEATER 24	\$54.000	\$524.000	HENDRICK'S	\$51.000	\$535.000
BEEFEATER PINK	\$46.000	\$447.000	LONDON NO.1	\$54.000	\$524.000
BEEFEATER	\$39.000	\$383.000	TANQUEARY 10	\$51.000	\$524.000
1/2 BEEFEATER		\$241.000	TANQUEARY	\$38.000	\$371.000
BOMBAY SAPPHIRE	\$39.000	\$383.000			

VODKA.

	TRA 60ml	BOT		TRA 60ml	BOT
ABSOLUT	\$34.000	\$328.000	GREY GOOSE	\$50.000	\$480.000
	*Media:	\$164.000	WYBOROWA	\$29.000	\$273.000

MEZCAL.

	TRA 60ml	BOT		TRA 60ml	BOT
DEL MAGUEY VIDA	\$49.000	\$502.000	SIETE MISTERIOS DOBA-YEJ	\$51.000	\$524.000
OJO DE TIGRE	\$46.000	\$480.000	ALIPUS SAN LUIS	\$49.000	\$502.000
MONTELOBOS	\$49.000	\$502.000	AMORES CUPREATA	\$58.000	\$568.000
MEZCAL VERDE	\$46.000	\$447.000	LOS NAHUALES	\$55.000	\$579.000

TEQUILA.

	TRA 60ml	BOT		TRA 60ml	BOT
ALTOS PLATA	\$49.000	\$470.000	PATRÓN REPOSADO	\$53.000	\$513.000
ALTOS REPOSADO	\$49.000	\$470.000	DON JULIO 70	\$75.000	\$742.000
HERRADURA ULTRA	\$57.000	\$601.000	DON JULIO REPOSADO	\$60.000	\$589.000
HERRADURA AÑEJO	\$53.000	\$513.000	MAESTRO DOBEL DIAMANTE	\$63.000	\$612.000
HERRADURA REPOSADO	\$52.000	\$502.000			
HERRADURA PLATA	\$49.000	\$470.000			

COLOMBIAN LIQUORS.

	TRA 60ml	BOT		TRA 60ml	BOT
LA HECHICERA BANANO ED. ESPECIAL	\$74.000	\$731.000	472 EAU DE VIE FEIJOA	\$43.000	\$459.000
LA HECHICERA	\$55.000	\$535.000	472 EAU DE VIE UCHUVA	\$41.000	\$437.000
DESQUITE AGUARDIENTE ARTESANAL	\$20.000	\$208.000	VICHE MONTE MANGLAR	\$36.000	\$350.000

RUM • CANE.

	TRA 60ml	BOT		TRA 60ml	BOT
HAVANA CLUB SELECCIÓN DE MAESTROS	\$55.000	\$535.000	HAVANA CLUB 3 AÑOS	\$27.000	\$262.000
HAVANA CLUB 7 AÑOS	\$35.000	\$360.000	DIPLOMÁTICO PLANAS	\$37.000	\$360.000
HAVANA CLUB AÑEJO ESPECIAL	\$32.000	\$305.000	DIPLOMÁTICO RESERVA EXCLUSIVA	\$52.000	\$502.000

WHISKEY.

AMERICAN & IRISH.	TRA 60ml	BOT	AMERICAN & IRISH.	TRA 60ml	BOT
JAMESON	\$37.000	\$360.000	BULLEIT BOURBON	\$38.000	\$404.000
	*Media:	\$186.000	BULLEIT RYE	\$40.000	\$426.000
MICHTER'S AMERICAN WHISKEY	\$55.000	\$579.000	JACK DANIEL'S	\$37.000	\$360.000
MICHTER'S STRAIGHT RYE	\$55.000	\$579.000	GENTLEMAN JACK	\$41.000	\$404.000
MICHTER'S STRAIGHT BOURBON	\$55.000	\$579.000	WOODFORD RESERVE	\$46.000	\$447.000

SCOTCH BLENDED.	TRA 60ml	BOT		TRA 60ml	BOT
CHIVAS REGAL 18 AÑOS	\$81.000	\$797.000	CHIVAS REGAL 12 AÑOS	\$40.000	\$393.000
CHIVAS REGAL MIZUNARA	\$61.000	\$601.000	BUCHANAN'S MASTER	\$45.000	\$470.000
CHIVAS REGAL EXTRA 13	\$48.000	\$459.000	BUCHANAN'S DELUXE	\$45.000	\$437.000
TEQUILA CASK			JOHNNIE WALKER BLACK LABEL	\$38.000	\$371.000
CHIVAS REGAL EXTRA 13 AÑOS	\$45.000	\$437.000	MONKEY SHOULDER	\$36.000	\$383.000
	*Media:	\$273.000			

SCOTCH SINGLE MALT.	TRA 60ml	BOT		TRA 60ml	BOT
THE GLENLIVET 21 AÑOS	\$224.000	\$2.194.000	THE MACALLAN 12 AÑOS SHERRY CASK	\$74.000	\$731.000
THE GLENLIVET 18 AÑOS	\$193.000	\$1.889.000	BALVENIE CARIBBEAN CASK 14 AÑOS	\$67.000	\$699.000
THE GLENLIVET 15 AÑOS	\$70.000	\$688.000	BALVENIE DOUBLEWOOD 12 AÑOS	\$87.000	\$906.000
THE GLENLIVET CAPTAIN'S	\$52.000	\$502.000	GLENFIDDICH 18 AÑOS	\$91.000	\$950.000
THE GLENLIVET CARIBBEAN RESERVE	\$49.000	\$470.000	GLENFIDDICH 15 AÑOS	\$55.000	\$579.000
THE GLENLIVET 12 AÑOS	\$51.000	\$492.000	GLENFIDDICH 12 AÑOS	\$45.000	\$470.000
THE GLENLIVET FOUNDER'S RESERVE	\$46.000	\$447.000	GLENMORANGIE THE ORIGINAL	\$46.000	\$447.000
THE MACALLAN RARE CASK	\$360.000	\$3.537.000	GLENMORANGIE NECTAR D'OR	\$61.000	\$601.000
THE MACALLAN 18 AÑOS SHERRY CASK	\$339.000	\$3.331.000	GLENROTHES 12 AÑOS	\$71.000	\$699.000
THE MACALLAN 15 AÑOS DOUBLE CASK	\$135.000	\$1.321.000	HIGHLAND PARK 12 AÑOS	\$58.000	\$568.000

BRANDY.

	TRA 60ml	BOT		TRA 60ml	BOT
DON PEDRO 12 AÑOS	\$36.000	\$383.000	GRAPPA.		
COGNAC.			POLI CLEOPATRA AMARONE	\$65.000	\$644.000
HENNESSY VS	\$63.000	\$612.000	POLI MORBIDA	\$60.000	\$589.000
HENNESSY VSOP	\$96.000	\$950.000	CELLINI BLANCA	\$43.000	\$426.000

PISCO.

VIÑAS DE ORO	\$39.000	\$414.000
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APERITIVOS.

	TRA 60ml	BOT		TRA 60ml	BOT
LILLET BLANC	\$31.000	\$317.000	YZAGUIRRE DRY RESERVA	\$30.000	\$371.000
LILLET ROSÉ	\$31.000	\$317.000	YZAGUIRRE ROJO RESERVA	\$29.000	\$350.000
DUBONNET	\$30.000	\$284.000	YZAGUIRRE BLANCO	\$25.000	\$328.000
CAMPARI	\$35.000	\$360.000			

STELLA ✶ ARTOIS

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



BACK TO MAIN MENU

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 destina 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.



CACIO & PEPE

TRADICIÓN

ITALIANA