



VEGETABLES

ANTIPASTO

SOUPS

PASTA

PIZZA

MAIN DISHES

DESSERTS

DRINKS

Sorella

PASTA FRESCA Y PIZZA

VEGETABLES

Zucchini

Buffalo ricotta, garden herbs, creole lemon and sunflower seeds.....

\$35.000

Radicchio

Apple, almond pesto, cider vinegar and gorgonzola.....

\$44.000

Fennel

Yacon, melon, pistachios, orange, peppermint and Grana Padano.

\$46.000

Roasted Aubergine

Stracciatella, tomato confit in olive oil, pepperoncino and basil.

\$42.000

Asparagus

Grana padano and pepper.....

\$46.000

BACK TO THE MAIN MENU

ANTIPASTO

Stracciatella of the house

With candied uvalina tomatoes and coppa.....
\$46.000

Crab and shrimp

Japanese mayonnaise, crispy yellow potatoes, horseradish, caviar and capers.
\$60.000

Tomato and mozzarella

Organic tomatoes, Di Bufala mozzarella, peppermint, basil and spiced honey.
\$43.000

Meatballs

Veal and pork, pickled cucumber, blueberries and creamy potatoes.....
\$48.000

Roasted Gambas

With paprika butter, crispy corn gremolata and lime.
\$58.000

Fried Pumpkin

Ricotta cheese,paprika salt, honey and sage.
\$30.000

Arancini

Arborio, grana padano, provolone dolce, pepper and roasted pomodoro sauce.....
\$39.000

Crudo

Atún, anchovy aioli, orange, capers and arugula.....
\$47.000

Fried Provolone and Figs

Fried provolone, fresh figs and caramelized nuts.....
\$51.000

BACK TO THE MAIN MENU

SOUPS

Artichokes Cream

Roasted artichokes, focaccia and grana padano D.O.P.....

\$28.000

Zapallo Cream

Zapallo, focaccia and Provolone D.O.P.....

\$28.000

BACK TO THE MAIN MENU



ALWAYS FRESH PASTA

Fusilli

Basil pesto, Di Bufala mozzarella, mini roma tomatoes, toasted almonds y Grana Padano D.O. P.
\$53.000

Pappardelle

Roasted spinach, homemade crème fraîche, gorgonzola, creole lime, ricotta and walnut.
\$53.000

Rigatoni

Prawns, clams, crab, paprika and jerez.
\$78.000

Agnolotti

Brie cheese and Provolone Dolce Valpadana D.O.P, mushroom broth, parsley and Pecorino Romano D.O.P.....
\$52.000

Fettuccine

Mini roma tomatoes, mozzarella di bufala, Grana Padano P.D.O. and basil.
\$49.000

Linguini

Cacio e pepe, Pecorino Romano P.D.O. and pepper.....
\$46.000

Tagliatelle

Beef and pork bolognese, Grana Padano P.D.O. and fresh oregano....
\$54.000

Spaghetti

Guanciale, pomodoro, pecorino romano D.O.P y perejil.....
\$58.000

Carbonara

Guanciale, pimienta, yema de huevo y pecorino.
\$55.000

Spaghettoni

Guanciale, pomodoro, Pecorino Romano P.D.O. and parsley.....
\$59.000

Paccheri

Roasted eggplants, candied uvalina, fresh oregano, provolone dolce, ricotta and grana padano.....
\$53.000

Mezze Rigatoni

Coppa ragout, prosciutto and pepperoni, fresh peas, peperoncino, provolone dolce and grana padano.....
\$60.000

Lasagna Bolognese (20 minutes)

Beef and pork sugo bolognese, mozarrella, grana padano D.O.P. and pomodoro.....
\$55.000

BACK TO THE MAIN MENU

PIZZA

Blanca

Mozzarella di Bufala, Provolone Dolce Valpadana P.D.O., Grana Padano P.D.O. and mozzarella.
\$47.000

Margherita

Pomodoro, Mozzarella di Bufala, Grana Padano P.D.O. and basil.
\$47.000

Artichoke

Provolone Dolce Valpadana P.D.O., Grana Padano P.D.O. and fresh oregano.
\$50.000

Maiale

Pomodoro, coppa, prosciutto, mozzarella and spiced honey. ...
\$56.000

Pepperoni

Artisanal pepperoni, pomodoro and homemade stracciatella...
\$51.000

Spicy chorizo

Spinach, Provolone Dolce, Valpadana P.D.O., and Grana Padano P.D.O.....
\$48.000

Coppa

Dates, gorgonzola, arugula.
\$52.000

Prosciutto

Homemade stracciatella, Grana Padano P.D.O. and pepper.
\$56.000

Roja

Fresh san marzano, homemade stracciatella, garlic confit and Pecorino Romano P.D.O.
\$46.000

Funghi

Provolone Dolce Valpadana, buffalo mozzarella, portobello mushrooms, red onion and prosciutto cotto.....
\$52.000

Coppa and Pineapple

Pomodoro, provolone, roasted pineapple, mozzarella and oregano.....
\$49.000

BACK TO THE MAIN MENU

MAIN DISHES

Atún

Fresh catch of the day, putanesca sauce, garden herbs and
crispy Creole potatoes.....

\$78.000

Roasted Chicken

Paprika, creamy polenta and crispy corn gremolata...

\$68.000

Roasted Pulled Porkbelly

Creamy mashed potatoes, arugula and corn gremolata.

\$62.000

Milanese

Breaded veal, mezclum with anchovy dressing, pomodoro
sauce and pasta al burro.

\$52.000

Beef Tenderloin

Brandy and paprika butter.

\$80.000

Entrecote

Paprika butter, arugula salad and creole potato chips

\$75.000

Strip Roast

Slow-cooked braised meat, creamy potatoes, gremolata with
herbs and toasted almonds.....

\$135.000

BACK TO THE MAIN MENU

ICE CREAM

Key Lime Pie

Homemade lemon gelato, crumble and Italian meringue.....
\$23.000

Amarena

Homemade amarena gelato, yogurt foam, Walnut crumble, strawberry, blueberries and almond cookie white chocolate cover.....
\$30.000

DESSERTS

Tiramisu

Mascarpone, amaretto, coffee & cocoa.
\$28.000

Flan

Arequipe, caramel and cannoli.
\$24.000

Mille Feuille

Almond cookie, white chocolate foam, arequipe and berries....
\$29.000

Nutella Volcano

Hazelnut cream, vanilla ice cream, oat granola.
\$26.000

BACK TO THE MAIN MENU

G L O S A R I O

Dairy

Crème fraîche:

Thick and lightly acid, aged milk cream..

Gorgonzola:

Italian blue cheese, made with cow milk, spreadable texture, lightly fermented and spicy taste.

Ricota de búfala:

White fresh cheese, gentle taste and soft and grainy texture.

Pecorino romano:

Goat's milk cheese, hard look, intense and salty flavour. P.D.O.

Provolone dolce:

Cow's milk semi-hard cheese, gentle and buttery aroma, Valpadana P.D.O.

Stracciatella:

Cow's milk curd, spun and mixed with cream.

Cured meats

Coppa:

Bondiola ham or pork high loin, cured with salt and spices for a minimum of 3 months.

Guanciale:

Pork's jowl cured with salt and spices for a minimum of 3 weeks.

Otros

P.D.O:

Protected designation of origin.

Gremolata:

Sauce or condiment, made with a base of fresh herbs and citrus zest.

P.G.I:

Protected geographical indication.

Pangritata:

Breadcrumbs fried in olive oil, spiced with herbs and spices.

Polenta:

Italian preparation made with boiled corn flour that can contain cheese or butter.

Pastas

Fettuccine:

Long and flat laminated noodle; made with eggs, wheat flour and olive oil.

Linguini:

Long and flattened extruded noodle, similar to spaghetti; made with eggs, wheat flour and semola.

Rigatoni:

Short extruded pasta, tube-shaped with corrugations on the outer surface; made with eggs, wheat flour and semola.

Pappardelle:

Flat, long and wide laminated noodle; made with eggs, wheat flour and olive oil..

Fusilli:

Variety of pasta formed into corkscrew or helical shapes.

Agnoloti:

Pasta in the form of semicircular cases containing a filling.

Garden

Cavolo:

Root, product of the cross between cabbage and raddish.

Radicchio:

From the chicory family, firm texture and bitter taste.

APERITIVOS Y REFRESCANTES

Sbagliato

Dubonnet, Yzaguirre Rojo Reserva, Campari, prosecco.

\$34.000

Limoncello Spritz

Beefeater, Lillet Blanc, limoncello, limón, prosecco, soda

\$42.000

Rose Spritz

Lillet Rosé, espumoso, Juniper Rose Cider, rosa liana.

\$39.000

Spritz Veneciano

Aperol, Luxardo Bitter Rojo, prosecco, soda, aceitunas, naranja.

\$41.000

Vesper Gin Tonic

Beefeater, vermut blanc, prosecco, tónica, fresa, albahaca.

\$42.000

Mula Mia

Del Maguey, viche, jengibre, limón, soda, Angostura.

\$44.000

CÓCTELES

Lorenza

Chivas Extra 13 Años, Amaro Lucano, jengibre, limón,

amargos.

\$44.000

Maddalena

Del Maguey Vida, Luxardo Bitter Blanco, limón, jengibre, agave,

sal.

\$42.000

Faustina

Rye, licor de maraschino, amargos de cacao.

\$42.000

Martini Classico

Beefeater, Yzaguirre Dry Reserva, aceituna, alcaparra.

Martini \$44.000 / Tini \$24.000

Vesper Martini

Absolut, Plymouth, Lillet Blanc, amargos de naranja.

Martini \$44.000 / Tini \$24.000

Espresso Martini

Absolut, espresso, licor de café colombiano, amaretto.

\$36.000

NEGRONI

Negroni de verano

Beefeater, Hendrick's, Luxardo Bitter Blanco, vermut de la casa,

pepino.

\$42.000

Negroni Bianco

Monkey 47, Luxardo Bitter Blanco, Lillet Blanc.

\$58.000

Boulevardier

Rye whiskey, Campari, vermut de la casa.

\$44.000

Classico

Beefeater, Campari, vermut de la casa.

\$40.000

Viche

Viche, Campari, vermut de cacao.

\$36.000

Mezcal

Mezcal Del Maguey, Campari, vermut de la casa.

\$44.000

Negroni Sour

Beefeater, vermut de vainilla, Campari, limón, clara.

\$38.000

CLASSIC COCKTAILS

Aperol Spritz

\$42.000

Carajillo

\$36.000

Vodka Martini

\$40.000

Manhattan

\$44.000

Margarita Clásica

\$46.000

Mezcalita

\$46.000

Mojito

\$36.000

Sorella Mule

\$36.000

Penicillin

\$44.000

Pisco Sour

\$38.000

Old Fashioned

\$44.000

Tinto de Verano

\$36.000

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

SIN ALCOHOL

Lavanda Spritz

Cordial de lavanda, limón, agua con gas, aceituna negra.

\$14.900

Berry Spritz

Fresa, mora, albahaca, limón mandarino, soda Schweppes.

\$15.900

Citrus Spritz

Cordial de toronja rosada, romero, soda Schweppes.

\$15.900

Ginger Tonic

Cordial de jengibre fresco, tónica, Fever Tree, limón mandarino.

\$16.900

CERVEZAS BOTELLA

Stella Artois

\$14.900

Corona

\$13.900

Corona cero

\$13.900

Aguila Cero

\$9.900

Club Colombia

\$13.900

Club Colombia Trigo

\$13.900

Bitburger 0.0%

\$16.900

Artesanal

Macha Pils

Lager estilo pilsner.

\$16.900

Moonshine Tumaco Brown

Brown Ale con Nibs de Cacao.

\$16.900

SIN ALCOHOL

Manantial 300ml

\$7.900

Gaseosas Coca Cola / Soda

\$8.900

Acqua Panna / San Pellegrino

\$20.900

Gaseosas Local

Juniper Sidra de Rosas.

\$14.900

Juniper Gaseosa de Toronja.

\$14.900

Mil976

Tónica Ocean.

\$10.900

Tónica Cero Calorías.

\$10.900

Botanical Sparkling Waters

Sommet

Agua de Pepino y Menta.

\$12.900

Agua de Limón Kalamansi y Hierbabuena.

\$12.900

Tónica Fever Tree

\$19.900

Jugo de Mandarina

\$10.500

Sugar-free soft drinks

San Pellegrino Mandarin and Peach

San Pellegrino Lemonade (Yellow Lemon)

\$17.000

BEBIDAS CALIENTES

Espresso

\$7.000

Americano

\$7.000

Macchiato

\$7.000

Tés e Infusiones Munay

Energizantes

Levitante

Té negro, lavanda, bergamoto

\$6.900

Mente Consciente

Té verde Bitaco, limonaria, mazcla de mentas

\$6.900

Ayú

Hoja de coca, jengibre, toronjil, feijoa

\$6.900

Latte o Cappuccino

\$8.000

Aromática

\$5.500

Relajantes

Nectar de Diosas

Salvia, Manzanilla, Manzana, Rosas, Canela

\$6.900

Alivio Misterioso

Infusión de lulo, jengibre, cidrón, manzanilla

\$6.900

Misticismo Tropical

Infusión de frutas tropicales y pronto alivio

\$6.900

Cacao vital

Guayusa, cacao, menta.

\$6.900

BACK TO THE MAIN MENU

SPARKLING

Prosecco, Cantina Colli Euganei “Serprino”

Glera, Véneto, Italia.....

Copa: \$31.000 | Botella: \$162.000

Cava Juve & Camps, Cinta Purpura

Macabeo, Xarél-lo, Penedés, España.....

Botella: \$335.000

ROSE

Muga Garnacha,

Rioja, España.....

Copa: \$54.000 | Botella: \$270.000

WHITE

Sassoregale, Vermentino, Maremma,

Italia.....

Copa: \$50.000 | Botella: \$ \$250.000

Hiedler “Loess”

Gruner Veltliner, Kamptal,

Austria.....

Botella: \$198.000

Baigorri “Fermentado en Barrica”

Viura, Malvasía,

Rioja, España.....

Botella: \$279.000

Torre Rosazza,

Pinot Grigio, Friuli

Grave.....

Botella: \$179.000

Monte Tondo,

Garganega, Trebbiano, Soave

.....

Botella: \$192.000

Portillo

Sauvignon Blanc, Mendoza, Argentina.....

Botella: \$164.000

Pazo de Señorans

Albariño, Rias Baixas, España.....

Botella: \$345.000

Marchesi di Barolo

Arneis, Roero.....

Botella: \$325.000

Ciu Ciu, Merlettaie

Pecorino, Offida.....

Botella: \$214.000

Santiago Ruiz

Albariño, Loureiro, Rias Baixas, España.....

Botella: \$450.000

Sibaris Gran Reserva

Sauvignon Blanc, Leyda, Chile.....

Copa: \$49.000 | Botella: \$245.000

RED

Fontanafredda “Raimonda”

Barbera d’ Alba.....

Botella: \$310.000

Corte Giara

Merlot, Corvina, Véneto.....

Copa: \$36.000 | Botella: \$180.000

Portillo

Merlot, Mendoza, Argentina.....

Botella: \$164.000

Ciu Ciu “Bacchus”

Montepulciano, Sangiovese, Marche.....

Botella: \$178.000

Ochoa “La Foto de 1938”

Tempranillo, Navarra, España.....

Copa: \$37.000 | Botella: \$187.000

Logonovo “Montalcino”

Merlot, Sangiovese, Toscana.....

Botella: \$320.000

Franz Haas

Lagrein, Alto Adige.....

Botella: \$278.000

Orsumella,

Sangiovese, Chianti Classico.....

Botella: \$229.000

Castel Firmian

Teroldego Rotaliano, Trentino.....

Botella: \$192.000

Orsumella

Sangiovese, Chianti Classico.....

Botella: \$215.000

Sibaris Gran Reserva

Carmenere, Colchagua, Chile.....

Copa: \$49.000 | Botella: \$245.000

Marchesi di Barolo “Serragrilli”

Nebbiolo, Barbaresco.....

Botella: \$650.000

Remole Frescobaldi, Sangiovese, Cabernet Sauvignon,

Toscana, Italia.....

Botella: \$250.000

Varvaglione

Dozze e Mezzo, Primitivo del Salento.....

Botella: \$245.000

Vajra

Nebbiolo, Langhe, Piamonte.....

Copa: \$43.000 | Botella: \$215.000

T.H. [Terroir Hunter]

Montepulciano, Peumo, Chile.....

Copa: \$58.000 | Botella: \$290.000

Salentein “La Pampa”

Malbec, Uco, Argentina.....

Botella: \$ 550.000

Cepa Gavilan Crianza

Tempranillo, Ribera de Duero, España.....

Botella: \$299.000

BACK TO THE MAIN MENU

APERITIVI - AMARI - VERMUT

	Botella	Trago
Lillet Blanc	\$305.000	\$29.000
Lillet Rosé	\$ 305.000	\$29.000
Ancho Reyes	\$347.000	\$33.000
Amaro Lucano	\$336.000	\$34.000
Dubonnet	\$273.000	\$24.000
Campari	\$347.000	\$33.000
Luxardo Bitter Bianco	\$410.000	\$38.000
Luxardo Bitter Rojo	\$410.000	\$38.000
Fernet Branca	\$347.000	\$33.000
Yzaguirre Rojo Reserva	\$336.000	\$27.000
Yzaguirre Dry Reserva	\$357.000	\$28.000

DIGESTIVES

	Botella	Trago
Luxardo Amaretto	\$378.000	\$35.000
Cointreau	\$305.000	\$31.000
Disaronno	\$399.000	\$37.000
Licor 43	\$347.000	\$33.000
Limoncello Silvio Carta	\$347.000	\$35.000
Licor Limoncello	\$378.000	\$35.000
Luxardo Sambuca	\$378.000	\$35.000

GRAPPA

	Botella	Trago
Val de Brun Bianco	\$410.000	\$38.000

COLOMBIAN LIQUORS

	Botella	Trago
Desquite Aguardiente Artesanal	\$200.000	\$19.000
472 Eau de Vie Feijoa	\$441.000	\$41.000
472 Eau de Vie Uchuva	\$420.000	\$39.000

	Botella	Trago
Viche		
Viche Mano de Buey	\$326.000	\$33.000
Viche Doña Sofi	\$284.000	\$27.000
Viche Monte Manglar	\$336.000	\$34.000
Viche Sur	\$158.000	\$18.000

	Botella	Trago
Ron		
La Hechicera	\$515.000	\$49.000

GIN

	Botella	Trago
Monkey 47	\$536.000	\$71.000
Plymouth	\$441.000	\$42.000
Beefeater 24	\$504.000	\$48.000
Beefeater Pink	\$431.000	\$41.000
Beefeater	\$368.000	\$35.000
Beefeater 1/2	\$214.000	
Bombay Sapphire	\$368.000	\$37.000
Bulldog	\$431.000	\$40.000
Citadelle	\$347.000	\$33.000
Gin Mare	\$452.000	\$42.000
Hendrick's	\$515.000	\$48.000
Selva Gin	\$399.000	\$37.000
Tanqueray	\$357.000	\$36.000

VODKA

	Botella	Trago
Absolut	\$315.000	\$30.000
Absolut 1/2	\$161.000	
Grey Goose	\$462.000	\$47.000
Tito's	\$368.000	\$34.000
Wyborowa	\$263.000	\$25.000

MEZCAL

	Botella	Trago
Del Maguey Vida	\$483.000	\$43.000
Ojo de Tigre	\$462.000	\$41.000
Montelobos	\$483.000	\$46.000
Amores Cupreata	\$546.000	\$55.000
Mezcal Verde	\$431.000	\$43.000
Los Nahuales	\$557.000	\$52.000
Siete Misterios Doba-Yej	\$504.000	\$48.000

TEQUILA

	Botella	Trago
Altos Reposado	\$452.000	\$43.000
Altos Plata	\$452.000	\$43.000
Herradura Ultra	\$578.000	\$54.000
Herradura Añejo	\$494.000	\$50.000
Herradura Reposado	\$483.000	\$49.000
Herradura Plata	\$452.000	\$46.000
Patrón Reposado	\$494.000	\$50.000
Patrón Silver	\$473.000	\$48.000
Maestro Dobel Diamante	\$588.000	\$59.000
Don Julio 70	\$714.000	\$71.000

RUM - CANE

	Botella	Trago
Havana Club Selección Maestros	\$515.000	\$49.000
Havana Club 7 Años	\$347.000	\$31.000
Havana Club Añejo Especial	\$294.000	\$28.000
Havana Club 3 Años	\$252.000	\$24.000
Diplomático Planas	\$347.000	\$35.000
Diplomático Reserva Exclusiva	\$483.000	\$49.000

WHISKEY (SCOTCH)

	Botella	Trago
Blended		
Chivas Regal 18 Años	\$767.000	\$72.000
Chivas Regal Mizunara	\$578.000	\$55.000
Chivas Regal Extra 13 Tequila Cask	\$441.000	\$42.000
Chivas Regal Extra 13 Años	\$420.000	\$40.000
Chivas Regal Extra 13 Años 1/2	\$235.000	
Chivas Regal 12 Años	\$378.000	\$36.000
Monkey Shoulder	\$368.000	\$34.000
Buchanan's 18 Años	\$752.000	\$72.000
Buchanan's Deluxe	\$389.000	\$36.000
Single Malt		
The Glenlivet 18 Años	\$1'817.000	\$172.000
The Glenlivet 15 Años	\$662.000	\$62.000
The Glenlivet Captain's	\$483.000	\$46.000
The Glenlivet Caribbean Reserve	\$452.000	\$43.000
The Glenlivet 12 Años	\$473.000	\$45.000
The Glenlivet Founder's Reserve	\$431.000	\$41.000
Macallan 15 Años Double Cask	\$1'271.000	\$127.000
Macallan 12 Años Sherry Cask	\$704.000	\$70.000
Glenfiddich 12 Años	\$452.000	\$42.000
Glenfiddich 15 Años	\$557.000	\$52.000
Glenmorangie The Original	\$431.000	\$43.000
Glenmorangie Quinta Ruban	\$546.000	\$55.000
Glenrothes 12 Años	\$672.000	\$67.000
Talisker 10 Años	\$504.000	\$51.000

WHISKEY (AMERICAN & IRISH)

	Botella	Trago
Jameson	\$347.000	\$33.000
Bulleit Bourbon	\$389.000	\$36.000
Bulleit Rye	\$410.000	\$38.000
Jack Daniel's	\$347.000	\$35.000
Woodford Reserve	\$431.000	\$43.000

COGNAC - BRANDY

	Botella	Trago
Rémy Martin VSOP	\$620.000	\$61.000
Hennessy VS	\$588.000	\$59.000
Don Pedro 12 Años	\$368.000	\$34.000

PISCO

	Botella	Trago
Viñas de Oro	\$399.000	\$37.000

BACK TO THE MAIN MENU

STELLA ✦ ARTOIS

The sale of intoxicating beverages to minors is prohibited.
Excess alcohol is harmful to health.

This business establishment suggests to its consumers a tip of 10% of the value of the bill before taxes, a percentage that may be accepted, rejected or modified by you according to the assessment of the service provided. When requesting the bill, you must indicate to the waiter whether or not you want said amount to be included in the bill, or indicate the amount that you will give as a tip. In this business establishment, the resources collected as tips are used solely and exclusively to recognize the work of the people who are part of the service chain. If there is any problem with the collection of the tip, you can file your complaint at the citizen service line of the Superintendency of Industry and Commerce 601 592 0400 or 018000910165, or at contactenos@sic.gov.co whose subject should be "Complaint about tip collection."

In compliance with current regulations on electronic invoices, we remind you that the duty to issue it is executed with its delivery, physically or electronically, provided that it includes all the operations that consisted of the sale of goods and/or services at our disposal.