



*Veccina*

COMEDOR ITALIANO



VER VIDEO



*Con atención, elegimos a qué entregarle  
nuestra energía, nuestra dedicación,  
nuestra vida.*

*Con atención,*

TAKAMI

# MENU

ANTIPASTI

VERDURE

INSALATE

PASTA

PIZZA

FIREWOOD GRILL

MILANESE &  
SÁNDWICHES

CONTORNI

DOLCI

SPRITZ, APERITIVI,  
NEGRONI & COCKTAILS

BEER

NON ALCOHOLIC

HOT BEVERAGES

WINES

LIQUEURS

# ANTIPASTI

## Wood-fired empanaditas

### Choclo

Sweet corn, provolone & Grana Padano.

### Spinach

Provolone, grana padano & gorgonzola.

### Pomodoro

Roasted tomatoes, mozzarella, grana padano & basil.

### Ossobuco

Braised ossobuco, capers, olives & provolone.

### Beef

Tenderloin, provolone & fresh oregano.

### Salumi

Italian cured meats, pork bondiola & roasted bell peppers.

**\$9.500 per unit**

### Arancinis

Provolone, grana padano with a roasted tomato sauce.

**\$32.000**

### Crispy Pork Bites

House chilli, acacio honey & gremolata.

**\$36.000**

### Beef carpaccio

Artichoke chips, arugula, anchovy dressing, Grana Padano & lemon.

**\$44.000**

### Grilled prawns

Chili oil, vinegar, parsley & garlic.  
(Half a pound) **\$75.000**

### Pork meatballs

San marzano sauce, ricotta stagionata, peppermint & parsley.

**\$46.000**

### Mussels

Prosecco, garden herbs, chili pepper & creole potatoes.

**\$50.000**

### Tuna crudo

Cold broth of wood-fired tomatoes, potato chips and house mayonnaise.

**\$39.000**

### Boards

#### Cured meats

Prosciutto di Parma, coppa, bresaola, fresh tomato & homemade butter.

**\$45.000**

#### Cheese

Taleggio, provolone, gorgonzola, manchego, quince paste & walnuts. **\$45.000**

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# VERDURE

## **Putumayo heart of palm**

Orange, tangerine, pickled onion,  
pistachios & basil.

**\$40.000**

## **Broccoli**

With calabrian chili dressing,  
golden raisins & peanuts.

**\$40.000**

## **Eggplant**

Breaded, Montasio cheese &  
acacia honey.

**\$38.000**

## **Artichoke**

Wood-fired with Grana Padano  
cream.

**\$41.000**

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# INSALATE

## **Peach salad**

Green grapes, dates, starfruit, celery flower, parsley, walnut, grana padano, critic dressing & fresh chili.

**\$40.000**

## **Caprese**

Buffalo mozzarella, colorful cherry tomatoes, basil pesto & crispy Grana Padano.

**\$40.000**

## **Endive**

Almond pesto, Taleggio cheese, acacia honey, sherry vinaigrette & pangritata.

**\$42.000**

## **Cesar**

Anchovy & sesame dressing, Pecorino pasta tenera, focaccia croutons & lemon.

**\$38.000**

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# PASTA

## **Agnolotti**

Al burro, filled with spinach and ricotta stagionata.

**\$44.000**

## **Rigatoni**

San Marzano pomodoro sauce, fennel seed, confit garlic, stracciatella, grana padano & basil.

**\$45.000**

## **Cappelletti**

Filled with corn and mascarpone cream with cacio & pepe sauce.

**\$44.000**

## **Papardelle**

Roasted monte rosa tomato, fior de latte mozzarella, basil & grana padano.

**\$50.000**

## **Spaghetti Carbonara**

Guanciale, black pepper, egg yolk & Pecorino cheese.

**\$53.000**

## **Fusilli**

Pork & salami ragú, nutmeg & pomodoro.

**\$56.000**

## **Linguini**

Mussels, clams, calamari & homemade spicy chorizo.

**\$64.000**

## **Tagliatelle**

Braised lamb sugo, grilled san marzanos & grana padano.

**\$56.000**

## **Spaghetti**

Grilled prawns, white wine, parsley, butter & lemon.

**\$76.000**

## **Seafood Rigatoni**

Shrimp, squid, clam, roasted tomatoes, herb and roasted garlic butter, sherry & basil.

**\$68.000**

## **Lasagna**

Bolognese sauce, mozzarella, ricotta, grana padano & oregano.

**\$52.000**

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# PIZZA

## Margarita

San marzanos, mozzarella di buffala, grana padano & basil.  
**\$43.000**

## Funghi & arugula

Bianca, portobellos, provolone, arugula & grana padano.  
**\$46.000**

## Artichoke

Provolone dolce Valpadana, grana padano & fresh oregano.  
**\$48.000**

## Stracciatella & Pecorino

San marzano tomatoes, homemade stracciatella, garlic confit & pecorino romano.  
**\$44.000**

## Italian Cheese

Mozzarella di Bufala, provolone dolce Valpadana, grana padano & mozzarella.  
**\$46.000**

## Guanciale, chili & honey

San marzanos, provolone, calabrian chili & basil.  
**\$50.000**

## Lamb & pecorino

San Marzanos, braised lamb, pecorino, red onion, provolone, basil & oregano.  
**\$49.000**

## Homemade spicy chorizo & stracciatella

Spicy chorizo sauce, San Marzanos, pecorino & fresh oregano.  
**\$46.000**

## Coppa & grilled pineapple

San Marzano, provolone, mozzarella & oregano.  
**\$49.000**

## Bresaola & stracciatella

Bianca pizza, gorgonzola & grana padano.  
**\$50.000**

## Pepperoni

San Marzano, double cream cheese, mozzarella di bufala & dried oregano.  
**\$49.000**

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# FIREWOOD GRILL

## BEEF SELECTIONS

### Beef

With black garlic butter & fresh herb gremolata.  
**\$78.000**

### Bife angosto uruguayo

With black garlic butter & fresh herb gremolata.  
**\$110.000**

### Bife de vacío uruguayo

With black garlic butter & fresh herb gremolata.  
**\$90.000**

### Pork Tenderloin

With green pepper & plum sauce.  
**\$64.000**

### Fresh tuna

Chili oil, white wine vinegar, Uvalina tomatoes, garlic & parsley.  
**\$70.000**

### Steak Lamb 300g

With fresh herb gremolata.  
**\$70.000**

### Roasted chicken

With calabrian chili, crème fraîche & tarragon.  
**\$72.000**

## MILANESE

### Veal Milanese

With roasted tomato sauce & Grana Padano.  
**\$50.000**

### Chicken Milanese

With roasted tomato sauce & Grana Padano.  
**\$50.000**

## SÁNDWICHES

### Milanese

Chicken Milanese, roasted tomatoes, arugula, provolone, anchovy aioli & creole potatoes.  
**\$39.000**

### Caprese

Heirloom tomato, buffalo mozzarella, basil & cashew pesto.  
**\$39.000**

## CONTORNI

### Pasta

Al burro. **\$18.000**  
Pomodoro. **\$24.000**

### Green Salad

With lime.  
**\$17.000**

### Creole potatoes

Roasted with rosemary.  
**\$18.000**

## VECCINA

### Wood-fired Homemade bread

With confit garlic butter, olive oil, balsamic vinegar and peperoncino.  
**\$9.000**

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# DOLCI

## Classic Tiramisú

With mascarpone, coffee & amaretto.

**\$25.000**

## Rice pudding

With white chocolate & cinnamon.

**\$20.000**

## Amarena

Homemade amarena gelato, yogurt foam, walnut crumble, strawberry, blueberries & almond cookie covered in white chocolate.

**\$31.000**

## Pavlova

Meringue, red berries, candied peaches & vanilla gelato.

**\$25.000**

## Millefeuille

Pistachio cream, mascarpone chantilly, arequipe & crunchy almonds & white chocolate.

**\$25.000**

## Brownie & macaron

Cocoa & almond, whipped cream, cacao nibs & vanilla gelato.

**\$26.000**

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# DRINKS

## SPRITZ & APERITIVI

### Sirocco Spritz

Limoncello, lavender, Luxardo White Bitter, sparkling wine.  
\$42.000

### Spritz Veneciano

Aperol, Luxardo Red Bitter, sparkling wine and soda.  
\$42.000

### Rose Spritz

Lillet Rosé, Juniper Rose cider, sparkling wine, tea rose.  
\$42.000

### Tropicale

Beefeater infused with mango, sparkling wine, lime, tonka bean bitters.  
\$40.000

### Cacao Sbagliato

Campari, Dubonnet macerated with cocoa, prosecco.  
\$34.000

## Spring Sangria Pitcher

(1 liter to share)

Rosé wine, Lillet Rosé, rum, strawberry, lemon, basil.  
\$110.000

## MICHELADAS

+ \$5.900 WITH THE BEER OF YOUR CHOICE

### Caper & lime

Caper brine, lime, dry vermouth, lager, Italian capers.

### Cucumber and Chile

Pickle brine, lager, chile salt, green olives.

## COCKTAILS

### Mula Mia

Del Maguey Vida, viche, ginger, lime, Angostura  
\$46.000

### Margarita Basilica

Altos Reposado, limoncello, basil, lime.  
\$46.000

### Sour Milano

Beefeater, vanilla vermouth, Campari, lime, egg white.  
\$38.000

### Lorenza

Chivas Extra 13 Años, Amaro Lucano, ginger, lime, tonka bean bitters.  
\$44.000

### Corleone

Chivas Extra 13 Tequila Cask, amaretto, spiced ginger, Rangpur lime, red wine.  
\$44.000

### Tonka Old Fashioned

Bulleit Rye with Luxardo Maraschino & tonka bitters.  
\$44.000

### Vesper Martini

Plymouth, Absolut, Lilet Blanc, orange bitters.  
\$44.000

### Espresso Martini

Absolut, espresso, Colombian coffee liquor & amaretto.  
\$36.000

## ESSENTIAL NEGRONIS

### Negroni de Verano

Beefeater, Hendrick's, Luxardo Bitter Blanco & house vermouth, cucumber.  
\$44.000

### Negroni Bianco

Monkey 47, Luxardo Bitter Blanco & Lillet Blanc.  
\$58.000

### Negroni Criollo

Desquite Aguardiente Tradición, Campari, house vermouth.  
\$34.000

### Negroni Affumicato

Del Maguey Vida, Luxardo Bitter Blanco, house vermouth, Amaro Lucano.  
\$44.000

### Classico

Beefeater, Campari & house vermouth.  
\$40.000

## CLASSIC COCKTAILS

Aperol Spritz \$42.000

Boulevardier \$44.000

Martini \$46.000

Vodka Martini \$40.000

Manhattan \$44.000

Margarita Clásica \$46.000

Mezcalita \$46.000

Mojito \$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

## NON-ALCOHOLIC

### Spritz de Verano

Juniper Rose Cider, strawberry, soda, tea rose.  
\$15.900

### Citrus Spritz

Pink grapefruit bitter, rosemary, soda.  
\$15.900

### Lavanda Spritz

Beefeater, Hendrick's, Luxardo Lavender cordial, lime, soda, black olive.  
\$13.900

### Ginger Tonic

Fresh ginger, Fever Tree tonic, a dash of lime.  
\$16.900

### Berry Spritz

Blackberry-strawberry basil cordial, Rangpur lime, soda.  
\$15.900

## BEER

DRAFT

### Stella Artois

250ml: \$12.900

500ml: \$19.900

### BBC Monserate Roja

380ml: \$13.900

### BBC Lager

380ml: \$13.900

### Club Colombia Dorada

380ml: \$13.900

## BEER

BOTTLE

### Stella Artois

\$14.900

### Corona

\$13.900

### Corona Cero

\$13.900

### Club Colombia Dorada

\$13.900

### Club Colombia Trigo

\$13.900

### Bitburger 0.0%

\$16.900

## BEER

ARTESINAL

### Macha Helles Lager

\$16.900

### Moonshine Tumaco Brown

Brown Ale with cacao nibs  
\$16.900

## BOTANICAL SPARKLING WATERS SOMMET

Cucumber Mint Water \$12.900  
Kalamansi lime & peppermint water \$12.900

## TONIC

Fever Tree  
San Pellegrino  
\$19.900

## JUNIPER ARTISANAL SODAS

Juniper Rose Cider  
Juniper Grapefruit Soda  
\$14.900

## WATER

Manantial  
\$7.900  
Acqua Panna  
\$20.900  
San Pellegrino  
\$20.900

## COCA COLA SODAS

\$8.900

## TANGERINE JUICE

\$9.900

## HOT BEVERAGES

### CLASSIC

Espresso  
\$7.000  
Americano  
\$7.000  
Latte  
\$8.000  
Macchiato  
\$7.000  
Cappuccino  
\$8.000  
Almond milk cappuccino  
\$11.000

## TEAS & INFUSIONS MUNAY

\$6.900

### Levitante

Black tea, bergamot, lavender.

### Mente Consciente

Colombian green tea, lemongrass, mint.

### Tenue Resplandor

White tea, apple, orange peel, almond, calendula.

### Ayú

Coca leaf, melissa, ginger, pineapple guava.

### Alivio Misterioso

Lulo, lemon verbena, ginger, chamomile.

### Misticismo Tropical

Guava, mountain papaya, Colombian verbena.

## HERB INFUSION

\$5.500

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# WINES

## - ITALIAN SPARKLING -

**Prosecco V8 Sior Sandro**, Glera, Véneto  
CP: \$31.000 / BT: \$155.000

**Lambrusco, Cleto Chiarli**, Emilia Romagna  
BT: \$145.000

## - ROSÉ -

**Mr. Wildman**, Pinot Noir, Casablanca, Chile  
BT: \$129.000

**Doña Fugata**, Nero d´Avola, Syrah, Sicilia, Italia  
BT: \$194.000

**Talamonti**, Montepulciano, Abruzzo, Italia  
CP: \$28.000 / BT: \$140.000

## - ITALIAN WHITES -

**Zonin**, Pinot Grigio, Friuli Aquileia  
CP: \$34.000 / BT: \$169.000

**Lungarotti**, Grechetto, Umbria  
CP: \$29.000 / BT: \$145.000

**Antichello**, Garganega, Trebbiano, Soave, Verona  
BT: \$209.000

**Sassoregale**, Vermentino, Maremma  
BT: \$245.000

**Ciu Ciu “Arbinus”** Verdicchio Dei Castelli Jesi  
CP: \$36.000 / BT: \$180.000

**Barollo Frater**, Chardonnay, Véneto  
BT: \$215.000

**Corte Giara**, Garganega, Véneto  
CP: \$35.000 / BT: \$175.000

**Masi Masianco**, Pinot Grigio, Delle Venezie  
BT: \$259.000

**Mandrarossa**, Grillo, Sicilia  
BT: \$194.000

## - WHITES -

**Aveleda**, Albariño, Vinho Verde, Portugal  
CP: \$35.000 / BT: \$175.000

**Wachau**, Gruner Veltliner, Kamptal, Austria  
CP: \$37.000 / BT: \$184.000

**Nuestro**, Verdejo, Rueda, España  
CP: \$44.000 / BT: \$219.000

**Portillo**, Sauvignon Blanc, Mendoza, Argentina  
BT: \$159.000

**Casal García**, Loureiro, Vinho Verde, Portugal  
BT: \$145.000

**Marqués Casa Concha**, Chardonnay, Limari, Chile  
BT: \$289.000

**“Xic”**, Xarel-lo, Penedés, España  
CP: \$27.000 / BT: \$135.000

**Royal Tokaji**, Furmint, Tokaj, Hungria  
BT: \$184.000

**Sibaris Reserva**, Sauvignon, Leyda, Chile  
CP: \$46.000 / BT: \$229.000

**Loimer Lenz**, Riesling, Kamptal, Austria  
BT: \$224.000

**Los Haroldos**, Chardonnay, Mendoza, Argentina  
BT: \$184.000

## - ITALIAN REDS -

**Arrigoni**, Sangiovese, Chianti, Toscana  
CP: \$36.000 / BT: \$180.000

**Corte Giara**, Merlot, Corvina, Vèneto  
BT: \$174.000

**Remole**, Sangiovese, Cabernet Sauvignon, Toscana  
BT: \$225.000

**G.D Vajra**, Nebbiolo, Langhe, Piamonte  
CP: \$40.000 / BT: \$199.000

**Sofi Rosso**, Lagrein, Merlot, Dolomiti  
BT: \$189.000

**Castel Firmian**, Terodelgo Rotaliano, Trentino  
BT: \$192.000

**Felline “I Monili”** Primitivo, Puglia  
CP: \$33.000 / BT: \$164.000

**Colle Corviano**, Montepulciano, Abruzzo  
BT: \$199.000

**Di Giovanna Gerbino**, Syrah, Nero d'Avola, Sicilia  
CP: \$37.000 / BT: \$185.000

## - REDS -

**Callia**, Malbec, Mendoza, Argentina  
CP: \$29.000 / BT: \$145.000

**Nebla**, Garnacha, Utiel Requena, Valencia, España  
BT: \$130.000

**Mueller Kloeck**, Zweigelt, Estiria, Austria  
BT: \$190.000

**Casa Silva Gran Terroir**, Cabernet, Los Lingues, Chile  
BT: \$219.000

**Portillo**, Merlot, Mendoza, Argentina  
BT: \$155.000

**Ramon Bilbao “Limited Edition”** Tempranillo, Rioja, España  
CP: \$44.000 / BT: \$220.000

**S. Sebastiao**, Syrah, Tinta Roriz, Lisboa, Portugal  
BT: \$140.000

**Ultreia**, Mencia, Bierzo, España  
BT: \$215.000

**Sibaris Reserva**, Carmenere, Colchagua, Chile  
CP: \$46.000 / BT: \$229.000

**Flores de Callejo**, Tempranillo, R. Duero, España  
BT: \$215.000

**Zuccardi**, Cabernet Sauvignon, Mendoza, Argentina  
CP: \$43.000 / BT: \$215.000

**Viña Otano**, Tempranillo, Rioja, España  
BT: \$145.000

**La Foto 1938**, Tempranillo, Navarra, España  
CP: \$33.000 / BT: \$164.000

**Catena “La Consulta”**, Malbec, Argentina  
BT: \$269.000

**La Maldita**, Garnacha, Rioja, España  
BT: \$228.000

**Powers “Spectrum”** Merlot, Columbia Valley, EE.UU.  
BT: \$205.000

## - SELECTION FOR SPECIAL MOMENTS -

**Salentein Reserva**, Cabernet Franc, Uco, Argentina  
BT: \$299.000

**Gaja “Sito Moresco”**, Barbera, Nebbiolo, Piamonte, Italia  
BT: \$609.000

**Altos Las Hormigas**, Malbec, Uco, Argentina  
BT: \$279.000

**[Terroir Hunter]** Montepulciano, Peumo, Chile  
BT: \$349.000

**Marqués de Murrieta Rsv**, Tempranillo, Rioja, España  
BT: \$419.000

**El Enemigo**, Bonarda, Mendoza, Argentina  
BT: \$410.000

**Cepa Gavilan Crianza**, Tempranillo, R. Duero, España  
BT: \$294.000

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# LIQUEURS

| APERITIVI   AMARI   VERMUT | BOT.      | TRA.     |
|----------------------------|-----------|----------|
| Lillet Blanc               | \$305.000 | \$29.000 |
| Lillet Rosé                | \$305.000 | \$29.000 |
| Dubonnet                   | \$273.000 | \$26.000 |
| Campari                    | \$347.000 | \$33.000 |
| Amaro Lucano               | \$336.000 | \$34.000 |
| 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                        | BOT.      | TRA.     |
|-----------------------------------|-----------|----------|
| Ancho Reyes                       | \$347.000 | \$33.000 |
| Luxardo Amaretto                  | \$378.000 | \$35.000 |
| Cointreau                         | \$305.000 | \$31.000 |
| Coloma Licor de Café Gran Reserva | \$305.000 | \$29.000 |
| Disaronno                         | \$399.000 | \$37.000 |
| Frangelico (Licor de Avellana)    | \$389.000 | \$39.000 |
| Licor 43                          | \$347.000 | \$33.000 |
| Luxardo Limoncello                | \$378.000 | \$35.000 |
| Luxardo Sambuca                   | \$378.000 | \$35.000 |

| GRAPPA         | BOT.      | TRA.     |
|----------------|-----------|----------|
| Cellini Blanca | \$410.000 | \$41.000 |

| COLOMBIAN LIQUORS                    | BOT.      | TRA.     |
|--------------------------------------|-----------|----------|
| Desquite Aguardiente Tradición (38%) | \$284.000 | \$27.000 |
| 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 |

| GIN             | BOT.      | TRA.      |
|-----------------|-----------|-----------|
| 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  |
| Media*          |           | \$214.000 |
| Bombay Sapphire | \$368.000 | \$37.000  |
| Bulldog         | \$431.000 | \$40.000  |
| Gin Mare        | \$452.000 | \$42.000  |
| Hendrick's      | \$515.000 | \$48.000  |
| Selva Gin       | \$399.000 | \$37.000  |
| Tanqueray       | \$357.000 | \$36.000  |

| VODKA      | BOT.      | TRA.      |
|------------|-----------|-----------|
| Absolut    | \$315.000 | \$30.000  |
| Media*     |           | \$161.000 |
| Grey Goose | \$462.000 | \$47.000  |
| Tito's     | \$368.000 | \$34.000  |
| Wyborowa   | \$263.000 | \$25.000  |

| MEZCAL          | BOT.      | TRA.     |
|-----------------|-----------|----------|
| 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 |

| TEQUILA                | BOT.      | TRA.     |
|------------------------|-----------|----------|
| Altos Reposado         | \$452.000 | \$43.000 |
| Altos Plata            | \$452.000 | \$43.000 |
| 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 |
| Don Julio 70           | \$714.000 | \$71.000 |
| Maestro Dobel Diamante | \$588.000 | \$59.000 |

| RUM                                | BOT.      | TRA.     |
|------------------------------------|-----------|----------|
| La Hechicera Banano (Ed. Especial) | \$704.000 | \$66.000 |
| La Hechicera                       | \$515.000 | \$49.000 |
| Havana Club Selección de 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 |
| Appleton Estate Rare Blend         | \$284.000 | \$27.000 |
| Appleton Estate Signature Blend    | \$263.000 | \$24.000 |
| Diplomático Planas                 | \$347.000 | \$35.000 |
| Diplomático Reserva Exclusiva      | \$483.000 | \$49.000 |

| WHISKY (SCOTCH)                    | BOT.      | TRA.     |
|------------------------------------|-----------|----------|
| 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 |
| Media*                             | \$235.000 |          |
| Chivas Regal 12 Años               | \$378.000 | \$36.000 |
| Monkey Shoulder                    | \$368.000 | \$34.000 |
| 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  |
| The Macallan Rare Cask           | \$3,402.000 | \$340.000 |
| The Macallan 18 Años Sherry Cask | \$3,203.000 | \$320.000 |
| The Macallan 15 Años Double Cask | \$1,271.000 | \$127.000 |
| The 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   | BOT.      | TRA.     |
|----------------------------|-----------|----------|
| Jameson                    | \$347.000 | \$33.000 |
| Michter's American Whiskey | \$557.000 | \$52.000 |
| Michter's Straight Rye     | \$557.000 | \$52.000 |
| Michter's Straight Bourbon | \$557.000 | \$52.000 |
| 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   | BOT.      | TRA.     |
|-------------------|-----------|----------|
| Hennessy VS       | \$588.000 | \$59.000 |
| Don Pedro 12 Años | \$368.000 | \$34.000 |

| PISCO        | BOT.      | TRA.     |
|--------------|-----------|----------|
| Viñas de Oro | \$399.000 | \$37.000 |

## STELLA★ARTOIS

**\* 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](mailto:contactenos@sic.gov.co) whose subject should be "Tip charge complaint". The sale of alcoholic beverages to minors is prohibited. The excess of alcohol is harmful to health. 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.**

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