



MENU

CACIO & PEPE



VER VIDEO



*En Takami, ofrecemos nuestra atención
consciente para que, con cada acción, logremos
ponernos del lado de los clientes y transformar
la vida de las personas.*

Con atención,

TAKAMI

CACIO & PEPE

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. \$59.000

CURED

Coppa, Prosciutto, Sopressata, Nduja, tomato pesto and Ciabatta. \$59.000

PROSCIUTTO D.O.P

Prosciutto di Parma, roasted tomato pesto and Ciabatta. \$55.000

[BACK TO MAIN MENU](#)



CRUDO.

BEEF CARPACCIO

Arugula, criolla potato chips, pecorino cheese and citrus. \$50.000

SEA BASS

Citrus emulsion, heirloom tomato, fried chick peas, and fresh gremolata. \$51.000

TUNA

Calabrian chili emulsion, toasted almonds, green onion and thai basil. \$52.000

CRAB AND PRAWNS

Basil lemonatta, chives, potato chips, capers, and fresh herbs. \$52.000

SALMON

Calamansi vinaigrette, grapefruit, fried capers, pistacchios and sorrel. \$53.000



FRITTO.

CHIPS CACIO & PEPE

Pecorino, pomodoro sauce and sriracha. \$26.000

BRIE

Acacio honey and almond pesto. \$65.000

CALAMARI

Breaded calamari, paprika and dill tartare.
\$45.000

BRUSSELS SPROUTS

Honey lemon dressing, walnuts and mustard seeds. \$36.000

POMODORO CROQUETTES

Risotto, provolone, pomodoro & basil pesto.
\$36.000

[BACK TO MAIN MENU](#)



ZUPPE.

TOMATO

Roasted San Marzanos and stracciatella. \$38.000

MINISTRONE

Vegetables, fresh beans and pasta. \$38.000

DI MARE

Clams, mussels, fresh fish, prawns and fresh beans. \$72.000

[BACK TO MAIN MENU](#)



INSALATE.

CAPRESE

Mozzarella di bufala, cherry tomatoes, mustard seeds, walnuts and shaved artichoke. \$40.000

CESAR

Tudela lettuce hearts with anchovy dressing, sunflower seeds and pangritata. \$43.000

TRICOLOR

Romaine lettuce, radicchio, Cherry tomatoes, gorgonzola cheese, caramelized walnuts, and red wine vinaigrette. \$39.000

CHICKEN

Crispy onions, roasted broccoli, roasted peanuts, grapefruit and orange, San Marzano tomato vinaigrette and brown rice. \$43.000

PANZANELLA

Fresh diced tomatoes and cucumber, basil, red onion and cider vinaigrette. \$36.000

ANTIPASTI.

ARTICHOKES

Roasted with anchovies hollandaise and pecorino cheese. \$41.000

GRILLED ASPARAGUS

Lemonatta, pangritata and Grana Padano. \$37.000

HOUSE MEATBALLS

Pork and salumi, buffalo ricotta, pomodoro sauce and Grana Padano cheese. \$39.500

PORK BELLY

Roasted, apple puree, with brussels sprouts leaves and almond pesto. \$50.000

CACIO & PEPE PRAWNS

Pecorino cheese, red onion, yellow potato and gremolata. \$53.000

[BACK TO MAIN MENU](#)



PASTA.

FRESH HOME MADE PASTA EVERYDAY.

SPAGHETTI CACIO & PEPE

Pecorino cheese & pepper. \$49.000

FETTUCCINE PRIMAVERA

Fresh San Marzano tomatoes, mozzarella di bufala cheese and basil. \$49.000

SPAGHETTI CARBONARA

Guanciale, pepper, egg yolk and pecorino cheese. \$54.000

SPAGHETTINI VONGOLE

Clams, white wine, parsley and tomato. \$58.000

SPAGHETTI AL LIMONE

Lemon butter, basil and pecorino cheese. \$42.000

TAGLIOLINI WITH PRAWNS

Pecorino cheese, peas and pepper. \$64.000

TAGLIATELLE WITH STRIP ROAST

Braised in red wine, shredded, fresh beans and Grana Padano. \$68.000

PAPARDELLE WITH PANCETTA CONFIT

Arugula and Grana Padano cheese. \$58.000

SPAGHETTI WITH PORK AND SALUMI MEATBALLS

Pomodoro sauce, Grana Padano cheese and basil. \$54.000

SPAGHETTI ALLA NERANO

Fried zucchini, provolone, garlic confit, basil, pepperoncini and Grana Padano. \$45.000

MUSHROOM FETTUCCINE

Roasted mushrooms, porcini and truffle oil. \$54.000

LINGUINI ARRABIATA

Seafood, chili, San Marzano, sherry and basil. \$64.000

PACCHERI ALLA BOLOGNESE

Bolognese, Grana Padano, oregano. \$57.000

RIGATONI ALLA VODKA

Pomodoro sauce and vodka, fresh Cherry tomatoes, Grana Padano and pepperoncino. \$49.000

RISOTTOS

FUNGHI

Dried porcini, mushroom mascarpone and truffle oil. \$62.000

SEAFOOD

Carnaroli, shrimp, calamari, roasted eggplant and Grana Padano. \$68.000

STUFFED PASTA.

AGNOLOTTI

Butternut squash, browned butter and sage. \$42.000

CRAB SCARPINOCC

Lemon beurre blanc, capers and almonds. \$64.000

BURRATA RAVIOLI

Tomato confit, Grana Padano cheese and cashews. \$56.000

RED PIZZAS.

MARGARITA

Tomato, Italian fior di latte and basil. \$42.000

PEPPERONI

Italian fior di latte, mozzarella and Grana Padano.
\$47.000

SALUMI

Fuet, spicy salami, provolone and sweet chili.
\$47.000

HAWAIIAN

Guanciale, pineapple confit, provolone, Grana Padano and oregano. \$45.000

FUNGHI

Mushrooms, prosciutto cotto, provolone and Grana Padano. \$47.000

STRIP ROAST

Braised strip roast with red wine, onion, red onion, provolone, Grana Padano and calabrese chili.
\$52.000

WHITE PIZZAS.

CACIO & PEPE

Provolone cheese, Asiago, acacio honey and pepper. \$46.000

PROSCIUTTO & PEAR

Gorgonzola cheese & a rugula. \$59.000

STRACCIATELLA

Cherry tomate and Grana Padano cheese.
\$48.000

HUERTA

Artichokes, mushrooms, rugula, anchovy dressing, provolone and Grana Padano. \$49.000

PANCETA

Pork salumi, sweet corn and Asiago. \$49.000

[BACK TO MAIN MENU](#)



SECONDI.

1/2 ROAST CHICKEN

Herb butter, criolla potatoes and dried San Marzano. \$68.000

VEAL OSSOBUCO

Neapolitan sauce with fresh gremolata and spaghetti al burro. \$81.000

SALMON

Cous cous with dates and raisins and sweet sour cream. \$76.000

TUNA

Grilled with lemon orzo, pea shoots and crispy lentils. \$75.000

SIRLOIN

Fried al aglio, olio and peperoncino, with criolla potatoes, pasta al burro or mixed greens. \$78.000

STRIP ROAST

Braised in red wine with creamy polenta and Grana Padano. \$95.000

CATCH OF THE DAY

With roasted san marzano tomatoes, basil and chives sauce. \$80.000

MILANESE

VEAL MILANESE

Breaded with a rugula salad or pasta al burro. \$49.000

CHICKEN MILANESE

Breaded with a rugula salad or pasta al burro. \$49.000

PORK MILANESE

Breaded with a rugula salad or pasta al burro. \$49.000

SIDES.

CRIOLLA POTATOES

With rosemary salt. \$16.500

PASTA

Al burro. \$18.000

Pomodoro. \$21.000

MIXED GREENS

Grana Padano, sunflowers seeds, Cherry tomatoes, radish and lemonatta. \$20.000

[BACK TO MAIN MENU](#)



DOLCI.

CROISSANT

Filled with homemade vainilla gelato, and hot chocolate sauce.

\$26.000

PISTACCHIO

Foam, white chocolate gelato and caramelized almonds.

\$27.000

MILLE-FEUILLE

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

\$24.000

LEMON PIE GELATO

Crispy meringue and candied lime.

\$20.000

TIRAMISU

Mascarpone, amaretto, coffee and cocoa.

\$26.000

BROWNIE AND MACAROON

Cocoa and almond, whipped cream, cocoa nibs and vanilla gelato.

\$25.000

RED FRUIT CANNOLI

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

\$29.000

TUTTI FRUTTI

Homemade sorbet; pineapple, watermelon and melon.

\$16.000

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 \$9.000

Americano. \$9.000

Macchiato \$9.000

Latte. \$10.000

Cappucino \$10.000

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	\$33.000	\$347.000
LUXARDO AMARETTO	\$35.000	\$378.000
LUXARDO LIMONCELLO	\$35.000	\$378.000
LUXARDO SAMBUCA	\$31.000	\$332.000
BAILEY'S	\$29.000	\$284.000
COINTREAU	\$31.000	\$305.000
DISARONNO	\$37.000	\$399.000
DRAMBUIE	\$34.000	\$368.000
GRAND MARNIER	\$50.000	\$494.000
FERNET BRANCA	\$33.000	\$347.000
FRANGELICO (LICOR DE AVELLANA)	\$39.000	\$389.000
LICOR 43	\$33.000	\$347.000
ST. GERMAIN	\$35.000	\$378.000



SPRITZ & BUBBLY.

VESPER GIN TONIC

Beefeater, Vermouth Blanc, prosecco, Fever Tree tonic, mandarin lemon and basil. **\$39.000**

SBAGLIATO

Dubonnet, Campari, prosecco, soda, orange. **\$34.000**

SPRITZ VENECIANO

Aperol, Luxardo Bitter Rojo, prosecco, soda, orange, olive. **\$39.000**

LIMONCELLO SPRITZ

Beefeater, Lillet Blanc, limoncello, lemon, prosecco, soda. **\$42.000**

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. **\$42.000**

BOULEVARDIER

Bulleit Bourbon, house vermouth & Campari. **\$42.000**

CLASSICO

Beefeater, Campari, house vermouth, orange. **\$38.000**

NEGRONI SOUR

Beefeater, Campari, vainilla vermouth, lemon, egg white. **\$38.000**

COCKTAILS.

TELEGRAM

Chivas Extra, acacia honey, lemon, Angostura and peppermint. **\$42.000**

CORLEONE

Chivas Extra 13 Tequila Cask, ginger, lemon, amaretto, red wine float. **\$42.000**

MARGARITA LIMONCELLO

Altos Plata, limoncello, lemon, basil salt. **\$44.000**

NOSTRO MULE

Absolut, mezcal, ginger, lime, agave nectar, soda, tonka bitters. **\$40.000**

HAZELNUT CARAJILLO

Licor 43, Frangelico (hazelnut liquor), espresso. **\$38.000**

PICKLEBACK

Jameson, house pickle juice and Club Colombia. **\$22.000**

CLASSIC COCKTAILS.

APEROL SPRITZ \$39.000

BLOODY MARY \$38.000

CARAJILLO \$36.000

MARGARITA \$44.000

MARTINI CLÁSICO \$42.000

MEZCALITA \$44.000

MOJITO CLÁSICO \$36.000

VODKA MARTINI \$38.000

MEZCAL NEGRONI \$44.000

PALOMA \$42.000

PENICILIN \$42.000

PISCO SOUR \$38.000

TINTO DE VERANO \$32.000

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

MOCKTAIL.

LAVENDER SPRITZ

Lavender, lime, soda, black olives. **\$14.900**

BERRY SPRITZ

Strawberry, blackberry, basil, lime, soda. **\$13.900**

CITRUS SPRITZ

Grapefruit, rosemary, lime, soda. **\$15.900**

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 **\$104.000**

BEERS.

DRAFT.

Club Colombia Draft. **\$11.900**

BBC Monserrate Roja Draft. **\$13.900**

BBC Cajicá Miel Draft. **\$13.900**

Stella 250 ml. **\$10.900**

Stella 500 ml. **\$19.900**

BOTTLE/CAN.

Stella Artois **\$13.900**

Corona **\$13.900**

Corona Cero **\$13.900**

Club Colombia. **\$11.900**

Aguila Cero **\$9.900**

Bitburger 0.0 **\$17.900**

CRAFT.

Pola del Pub Rubia 473ml. **\$21.900**

Moonshine Zipa **\$16.900**



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. \$16.900

WATER.

Manantial Con Gas. \$7.900

Manantial Sin Gas. \$7.900

San Pellegrino. \$19.900

Acqua Panna. \$19.900

JUICES & SOFT DRINKS.

Coca-Cola Products. \$8.500

Lemonade. \$6.900

Sparkling lemonade. \$7.900

Tangerine Juice. \$9.900

Watermelon Juice. \$9.900

ITALIAN
SPARKLING



Ferrari Brut, Chardonnay, Trento	\$369.000	
Prosecco V8 Sior Sandro, Glera, Véneto	\$155.000	\$31.000

ROSÉ

Mr. Wildman, Rose, Valle Rapel, Chile	\$129.000	
Doña Fugata “Lumera” Nero d’avola, Syrah, Sicilia, Italia	\$194.000	\$39.000
Talamonti, Montepulciano, Cerasuolo d’Abruzzo; Italia	\$140.000	\$28.000

ITALIAN WHITE

Zonin, Pinot Grigio, DOC Friuli Aquileia	\$169.000	\$34.000
Lungarotti, Grechetto, Umbria	\$145.000	\$29.000
Antichello, Garganega, Trebbiano, Soave, Verona	\$209.000	
Sassoregale, Vermentino, Maremma	\$245.000	
Ciu Ciu “Arbinus” Verdicchio Dei Castelli Jesi	\$180.000	\$36.000
Barollo Frater, Chardonnay, Véneto	\$215.000	
Corte Giara, Garganega, Vèneto	\$165.000	\$33.000
Masi Masianco, Pinot Grigio, Delle Venezie	\$259.000	
Mandrarossa, Grillo, Sicilia	\$194.000	

WHITE

Aveleda, Albariño, Vinho Verde, Portugal	\$175.000	\$35.000
Domäne Wachau, Gruner Veltliner, Kamtal Austria	\$184.000	\$37.000
Nuestro, Verdejo, Rueda, España	\$219.000	
Portillo, Sauvignon Blanc, Mendoza, Argentina	\$159.000	
Casal García, Trajadura, Loureiro, Vinho Verde, Portugal	\$145.000	
Marques de Casa Concha, Chardonnay, Valle de Limari, Chile	\$289.000	
Agusti Torello Mata “Xic” Xarel-lo, Penedes, España	\$135.000	\$27.000
Royal Tokaji, Furmint, Tokaj, Hungria	\$184.000	
Sibaris Gran Reserva, Sauvignon Blanc, Leyda, Chile	\$229.000	\$46.000
Santiago Ruiz, Albariño, Loureiro, Rias Baixas, España	\$459.000	
Loimer Lenz, Riesling, Kamptal, Austria	\$224.000	
Los Haroldos Estate, Chardonnay, Mendoza, Argentina	\$184.000	
Louis Latour Ardeche, Chardonnay, 375ml Francia	\$249.000	\$50.000
Telmo Rodrigues “Basa” Verdejo, Rueda España	\$245.000	\$49.000

ITALIAN RED

Arrigoni, Colli Senesi, Sangiovese, Chianti, Toscana	\$180.000	\$36.000
Corte Giara, Merlot, Corvina, Vèneto	\$174.000	
Remole Frescobaldi, Sangiovese, Cabernet Sauvignon, Toscana	\$225.000	
G.D Vajra, Nebbiolo, langhe DOC, Piemonte	\$199.000	\$40.000
Sofi Rosso, Lagrein, Merlot, Dolomiti	\$189.000	
Castel Firmian, Terodelgo Rotaliano, Trentino	\$192.000	\$39.000
Felline “I Monili” Primitivo, Puglia	\$164.000	\$33.000
Colle Corviano, Montepulciano, d* Abruzzo	\$199.000	
Di Giovanna Gerbino Rosso, Syrah, Nero d’Avola, Sicilia	\$185.000	\$37.000

RED

Callia, Malbec, Mendoza, Argentina	\$145.000	\$29.000
Nebla, Garnacha, DO Utiel Requena, Valencia, España	\$130.000	
Mueller Kloeck, Blauer Zweigelt, Estiria, Austria	\$190.000	
Casa Silva Gran Terroir, Cabernet Sauvignon, Los Lingues, Chile	\$219.000	
Luzon Coleccion Crianza, Tempranillo, Jumilla, España	\$159.000	\$32.000
Portillo, Merlot, Mendoza, Argentina	\$159.000	
Ramon Bilbao “Limited Edition” Tempranillo, Rioja, España	\$215.000	\$44.000
S. Sebastiao, Syrah, Tinta Roriz, Lisboa, Portugal	\$140.000	
Ultreia Saint Jacques, Mencia, Bierzo, España	\$215.000	\$43.000
Sibaris Gran Reserva, Carmenere, Colchagua, Chile	\$229.000	\$46.000
Flores de Callejo, Tempranillo, Ribera del Duero, España	\$215.000	
Zuccardi Reserva Cabernet Sauvignon, Mendoza, Argentina	\$240.000	\$48.000
Artuke, Tempranillo, Rioja España	\$220.000	
Salentein Reserva, Cabernet Franc, Valle de Uco, Argentina	\$299.000	
Volcanes Reserva, Cinsault, Valle Itata, Chile	\$185.000	\$37.000
Catena Appellation “La Consulta” Malbec, Argentina	\$270.000	
La Maldita Revolution, Garnacha, Rioja, España	\$228.000	
Powers “Spectrum” Merlot, Cabernet, Columbia Valley, EE.UU.	\$205.000	

SELECTION FOR SPECIAL
MOMENTS

Gaja “Sito Moresco”, Barbera, Nebbiolo, Merlot, Piemonte, Italia	\$609.000	
Alion, Tempranillo, Ribera del duero, España	\$1.300.000	
Altos Las Hormigas, Malbec Terroir, Uco, Argentina	\$279.000	
T.H. [Terroir Hunter] Montepulciano, Peumo, Chile	\$349.000	
Serragrilli, Nebbiolo, DOCG Barbaresco, Italia	\$629.000	
Marques de Murrieta, Tempranillo, Rioja, España	\$419.000	
El Enemigo, Bonarda, Mendoza, Argentina	\$410.000	
Cepa Gavilan Crianza, Tempranillo, Ribera de Duero, España	\$294.000	
Salentein “La Pampa”, Malbec, Valle de Uco, Argentina	\$609.000	
Siepi, Sangiovese, Merlot, Toscana, Italia	\$1.990.000	
Angelica Zapata, Cabernet Franc, Mendoza, Argentina	\$559.000	



SPIRITS.

GIN.

	TRA 90ml	BOT		TRA 90ml	BOT
MONKEY 47	\$92.000	\$536.000	BULLDOG	\$49.000	\$431.000
PLYMOUTH	\$54.000	\$441.000	GIN MARE	\$52.000	\$542.000
BEEFEATER 24	\$62.000	\$504.000	HENDRICK'S	\$59.000	\$515.000
BEEFEATER PINK	\$53.000	\$431.000	LONDON NO.1	\$62.000	\$504.000
BEEFEATER	\$46.000	\$368.000	TANQUEARY 10	\$60.000	\$504.000
	*Media:	\$228.000	TANQUEARY	\$46.000	\$357.000
BOMBAY SAPPHIRE	\$45.000	\$368.000			

VODKA.

	TRA 90ml	BOT		TRA 90ml	BOT
ABSOLUT	\$39.000	\$315.000	GREY GOOSE	\$57.000	\$462.000
	*Media:	\$161.000	WYBOROWA	\$32.000	\$263.000

MEZCAL.

	TRA 90ml	BOT		TRA 90ml	BOT
DEL MAGUEY VIDA	\$55.000	\$483.000	SIETE MISTERIOS DOBA-YEJ	\$58.000	\$504.000
OJO DE TIGRE	\$53.000	\$462.000	ALIPUS SAN LUIS	\$55.000	\$483.000
MONTELOBOS	\$55.000	\$483.000	AMORES CUPREATA	\$67.000	\$546.000
MEZCAL VERDE	\$53.000	\$431.000	LOS NAHUALES	\$64.000	\$557.000

TEQUILA.

	TRA 90ml	BOT		TRA 90ml	BOT
ALTOS PLATA	\$55.000	\$452.000	PATRÓN REPOSADO	\$60.000	\$494.000
ALTOS REPOSADO	\$55.000	\$452.000	DON JULIO 70	\$87.000	\$714.000
HERRADURA ULTRA	\$66.000	\$578.000	DON JULIO REPOSADO	\$69.000	\$567.000
HERRADURA AÑEJO	\$60.000	\$494.000	MAESTRO DOBLE DIAMANTE	\$72.000	\$588.000
HERRADURA REPOSADO	\$59.000	\$483.000			
HERRADURA PLATA	\$55.000	\$452.000			

COLOMBIAN LIQUORS.

	TRA 90ml	BOT		TRA 90ml	BOT
LA HECHICERA BANANO ED. ESPECIAL	\$86.000	\$704.000	VICHE MONTE MANGLAR	\$41.000	\$336.000
LA HECHICERA	\$63.000	\$515.000	472 EAU DE VIE FEIJJOA	\$50.000	\$441.000
			472 EAU DE VIE UCHUVA	\$48.000	\$420.000

RUM • CANE.

	TRA 90ml	BOT		TRA 90ml	BOT
HAVANA CLUB SELECCIÓN DE MAESTROS	\$63.000	\$515.000	HAVANA CLUB 3 AÑOS	\$24.000	\$252.000
HAVANA CLUB 7 AÑOS	\$40.000	\$347.000	DIPLOMÁTICO PLANAS	\$35.000	\$347.000
HAVANA CLUB AÑEJO ESPECIAL	\$36.000	\$294.000	DIPLOMÁTICO RESERVA EXCLUSIVA	\$49.000	\$483.000

WHISKEY.

AMERICAN & IRISH.	TRA 90ml	BOT	AMERICAN & IRISH.	TRA 90ml	BOT
JAMESON	\$42.000	\$347.000	BULLEIT BOURBON	\$44.000	\$389.000
	*Media:	\$161.000	BULLEIT RYE	\$47.000	\$410.000
MICHTER'S AMERICAN WHISKEY	\$64.000	\$557.000	JACK DANIEL'S	\$42.000	\$347.000
MICHTER'S STRAIGHT RYE	\$64.000	\$557.000	GENTLEMAN JACK	\$48.000	\$389.000
MICHTER'S STRAIGHT BOURBON	\$64.000	\$557.000	WOODFORD RESERVE	\$53.000	\$431.000
SCOTCH BLENDED.	TRA 90ml	BOT		TRA 90ml	BOT
CHIVAS REGAL 18 AÑOS	\$91.000	\$767.000	CHIVAS REGAL 12 AÑOS	\$46.000	\$378.000
CHIVAS REGAL MIZUNARA	\$71.000	\$578.000	BUCHANAN'S MASTER	\$52.000	\$452.000
CHIVAS REGAL EXTRA 13	\$54.000	\$441.000	BUCHANAN'S DELUXE	\$46.000	\$389.000
TEQUILA CASK			JOHNNIE WALKER BLACK LABEL	\$44.000	\$357.000
CHIVAS REGAL EXTRA 13 AÑOS	\$51.000	\$420.000	MONKEY SHOULDER	\$42.000	\$368.000
	*Media:	\$235.000			
SCOTCH SINGLE MALT.	TRA 90ml	BOT		TRA 90ml	BOT
THE GLENLIVET 21 AÑOS	\$258.000	\$2.111.000	THE MACALLAN 12 AÑOS SHERRY CASK	\$98.000	\$704.000
THE GLENLIVET 18 AÑOS	\$222.000	\$1.817.000	BALVENIE		
THE GLENLIVET 15 AÑOS	\$81.000	\$662.000	CARIBBEAN CASK 14 AÑOS	\$77.000	\$672.000
THE GLENLIVET CAPTAIN'S	\$59.000	\$483.000	BALVENIE DOUBLEWOOD 12 AÑOS	\$100.000	\$872.000
THE GLENLIVET CARIBBEAN RESERVE	\$55.000	\$452.000	GLENFIDDICH 18 AÑOS	\$104.000	\$914.000
THE GLENLIVET 12 AÑOS	\$58.000	\$473.000	GLENFIDDICH 15 AÑOS	\$81.000	\$557.000
THE GLENLIVET FOUNDER'S RESERVE	\$53.000	\$431.000	GLENFIDDICH 12 AÑOS	\$53.000	\$452.000
THE MACALLAN RARE CASK	\$490.000	\$3.402.000	GLENMORANGIE	\$53.000	\$431.000
THE MACALLAN 18 AÑOS SHERRY CASK	\$450.000	\$3.203.000	THE ORIGINAL GLENMORANGIE	\$71.000	\$578.000
THE MACALLAN 15 AÑOS DOUBLE CASK	\$168.000	\$1.271.000	NECTAR D'OR	\$82.000	\$672.000
			GLENROTHES 12 AÑOS	\$82.000	\$672.000
			HIGHLAND PARK 12 AÑOS	\$67.000	\$546.000

BRANDY.

	TRA 90ml	BOT		TRA 90ml	BOT
DON PEDRO 12 AÑOS	\$42.000	\$368.000	GRAPPA.		
COGNAC.			POLI CLEOPATRA AMARONE	\$76.000	\$620.000
HENNESSY VS	\$72.000	\$588.000	POLI MORBIDA	\$69.000	\$567.000
HENNESSY VSOP	\$112.000	\$914.000	CELLINI BLANCA	\$50.000	\$410.000
PISCO.					
VIÑAS DE ORO	\$46.000	\$399.000			

APERITIVOS.

	TRA 90ml	BOT		TRA 90ml	BOT
LILLET BLANC	\$35.000	\$305.000	YZAGUIRRE DRY RESERVA	\$33.000	\$357.000
LILLET ROSÉ	\$35.000	\$305.000	YZAGUIRRE ROJO RESERVA	\$31.000	\$336.000
DUBONNET	\$33.000	\$273.000	YZAGUIRRE BLANCO	\$29.000	\$315.000
CAMPARI	\$40.000	\$347.000			

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