



Sorella

PASTA FRESCA Y PIZZA

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.

\$28.000

Radicchio

Apple, almond pesto, cider vinegar and gorgonzola.

\$36.000

Fennel

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

\$37.000

Roasted Aubergine

Mozzarella Di Bufala, tomato confit in olive oil, pepperoncino and basil.

\$34.000

Carrots

Grana padano fondue, herbs, millet seeds, lemon and pepperoncino.

\$29.000

BACK TO THE MAIN MENU

ANTIPASTO

***Homemade* Stracciatella**

Mini roma tomatoes confit.
\$37.000

Crab and shrimp

Japanese mayonnaise, crispy yellow potatoes, horseradish,
caviar and capers.
\$53.000

Tomato and mozzarella

Organic tomatoes, Di Bufala mozzarella, peppermint, basil
and spiced honey.
\$33.900

Meatballs

Veal and pork, pickled cucumber, blueberries and creamy
potatoes.
\$39.000

Roasted Gambas

With paprika butter, crispy corn gremolata and lime.
\$50.000

Fried Pumpkin

Ricotta cheese, paprika salt, honey and sage.
\$27.000

Fried Provolone and Figs

Fried provolone, fresh figs and caramelized nuts.
\$45.000

BACK TO THE MAIN MENU

SOUPS

Artichokes Cream

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

\$24.000

Zapallo Soup

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

\$24.000

BACK TO THE MAIN MENU

ALWAYS FRESH PASTA

Fusilli

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

\$48.000

Pappardelle

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

\$44.500

Rigatoni

Prawns, clams, crab, paprika and jerez.

\$67.000

Agnolotti

Brie cheese and provolone dolce Valpadana D.O.P, mushroom broth, parsley and Pecorino Romano.

\$44.000

Fettuccine

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

\$40.000

Linguini

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

\$36.000

Tagliatelle

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

\$45.000

Spaghetti

Guanciale, pomodoro, Pecorino Romano P.D.O. and parsley. ..

\$50.000

Carbonara

Guanciale, pimienta, yema de huevo y pecorino.

\$46.000

BACK TO THE MAIN MENU

PIZZA

Blanca

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

\$43.000

Margherita

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

\$38.000

Artichoke

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

\$45.000

Maiale

Pomodoro, coppa, prosciutto, mozzarella and spiced honey. ...

\$50.000

Pepperoni

Artisanal pepperoni, pomodoro and homemade stracciatella...

\$48.000

Spicy chorizo

Spinach, provolone Dolce, Valpadana P.D.O., and Grana Padano.

\$43.000

Coppa

Dates, gorgonzola, arugula.

\$48.000

Prosciutto

Homemade stracciatella, Grana Padano P.D.O. and pepper.

\$49.000

Roja

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

\$39.000

Funghi

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

\$44.000

[BACK TO THE MAIN MENU](#)

MAIN DISHES

Roasted Chicken

Paprika, creamy polenta and crispy corn gremolata...

\$58.000

Roasted Pulled Porkbelly

Creamy mashed potatoes, arugula and corn gremolata.

\$48.000

Milanese

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

\$45.000

Beef Tenderloin

Brandy and paprika butter.

\$68.500

Entrecote

Brandy and paprika butter.

\$58.000

BACK TO THE MAIN MENU

ICE CREAM

Key lime pie

Lime ice cream, crumble and Italian meringue.
\$19.500

Amarena

Amarena ice cream, yogurt foam, dried fruit crumble, strawberry, blueberries and almond cookie covered in white chocolate.
\$29.000

DESSERTS

Tiramisu

Mascarpone, amaretto, coffee & cocoa.
\$23.000

Flan

Arequipe, caramel and cannoli.
\$19.500

Mille Feuille

Almond cookie, white chocolate foam, arequipe and berries....
\$25.000

Nutella Volcano

Hazelnut cream, vanilla ice cream, oat granola.
\$20.500

BACK TO THE MAIN MENU

GLOSARIO

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.
\$31.000

Spritz Guajira

Asawaá Aperitivo de Iguaraya, Lillet Blanc, prosecco, tonic.
\$36.000

Rose Spritz

Lillet Rosé, sparkling wine, Juniper Rose Cider, rosa liana.
\$36.000

Spritz Veneciano

Aperol, Luxardo Bitter Rojo, prosecco, soda, olives, orange.
\$38.000

Vesper Gin Tonic

Beefeater, blanc vermouth, prosecco, tonic, strawberry, basil.
\$37.000

Mula Mia

Del Maguey, viche, ginger, lemon, soda, Angostura.
\$39.000

COCKTAIL

Artemisia

Beefeater, Lillet Blanc, cucumber, infusión de pronto alivio y papayuela, prosecco.
\$39.000

Lorenza

Chivas Extra 13 Años, Amaro Lucano, ginger, lemon, bitters.
\$39.000

Maddalena

Del Maguey Vida, Luxardo Bitter Blanco, lemon, ginger, agave, salt.
\$39.000

Nerina

Altos Plata, Aperol, pink grapefruit, prosecco, pink pepper salt.
\$41.000

Faustina

Rye, maraschino liqueur, cacao bitters.
\$42.000

Martini Classico

Beefeater, Yzaguirre Dry Reserva, olive, capers.
Martini \$41.000 / Tini \$24.000

Vesper Martini

Absolut, Plymouth, Lillet Blanc, orange bitters.
Martini \$41.000 / Tini \$24.000

Espresso Martini

Absolut, espresso, colombian coffee liqueur, amaretto.
\$36.000

NEGRONI

Negroni de verano

Beefeater, Hendrick's, Luxardo Bitter Blanco, house vermouth cucumber.
\$39.000

Negroni Bianco

Monkey 47, Luxardo Bitter Blanco, Lillet Blanc.
\$52.000

Boulevardier

Rye whiskey, Campari, house vermouth.
\$39.000

Classico

Beefeater, Campari, house vermouth.
\$36.000

Viche

Viche, Campari, cacao vermouth.
\$34.000

Mezcal

Mezcal Del Maguey, Campari, house vermouth.
\$39.000

Negroni Sour

Beefeater, vanilla vermouth, Campari, lemon, egg white.
\$36.000

ALCOHOL FREE

Lavanda Spritz

Lavender, lemon, sparkling water, black olives.
\$12.900

Berry Spritz

Strawberry, blackberry, basil, lemon, soda.
\$10.900

Citrus Spritz

Pink grapefruit, rosemary, Schweppes soda.
\$10.900

Ginger Tonic

Fresh ginger, Fever Tree tonic, lemon.
\$12.900

DRAFT BEERS

Cucumber and Chili Michelada

Pickled Cucumber Brine, Lager Beer, Chili Salt, green Olives
\$4.500 with preferred beer

Stella Artois

250ml: \$10.900 / 500ml: \$19.900

BBC Lager

250ml: \$9.900 / 500ml: \$15.900

BBC Monserrate Roja

250ml: \$9.900 / 500ml: \$15.900

Club Colombia Dorada

350ml: \$10.900

BOTTLED BEER

Stella Artois

\$13.900

Corona

\$12.900

Budweiser

250ml: \$8.900

Aguila Cero

\$9.900

Michelob Ultra

250ml: \$12.900

Club Colombia

\$10.900

Bitburger 0.0%

\$16.900

Craft Beer

Macha Pils

Lager pilsner style.
\$15.900

Moonshine Tumaco Brown

Brown Ale with Cacao nibs.
\$15.900

ALCOHOL FREE

Manantial

\$7.500

Acqua Panna / San Pellegrino

\$17.900

Coca Cola products / Soda

\$7.900

Local sodas

Juniper Sidra de Rosas.
\$12.900

Juniper Gaseosa de Toronja.
\$12.900

Mil976

Tónica Ocean.
\$8.900

Tónica Cero Calorías.
\$8.900

Botanical Sparkling Waters

Sommet
Agua de Pepino y Menta.
\$9.900

Agua de Limón Kalamansi y Hierbabuena.
\$9.900

Fever Tree Tonic

\$15.900

Tangerine Juice

\$9.900

HOT BEVERAGES

Espresso Doble

\$7.000

Americano

\$7.000

Macchiato

\$7.000

Teas & Infusions

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

BACK TO THE MAIN MENU

SPARKLING

Prosecco V8 Sior Sandro,

Glera, Véneto.

Glass: \$29.900 / Bottle: \$148.900

Lambrusco Rosso,

Cleto Chiarli, Emilia Romagna.

Bottle: \$154.900

ROSÉ

“Pink” Sangiovese

Maremma Toscana, It.

Glass: \$39.900 / Bottle: \$198.900

Callia,

Syrah , San Juan, Ar.

Glass: \$26.900 / Bottle: \$132.900

WHITES

Pardas Rupestris,

Xarel-lo, Penedés, Es.

Glass: \$33.900 / Bottle: \$169.900

Greywacke,

Sauvignon Blanc, Marlborough, Nz.

Glass: \$54.900 / Bottle: \$274.900

Wittman “100 Hügel”,

Riesling, Rheinhessen, Al.

Bottle: \$199.900

Lapostolle Gran Seleccion,

Sauvignon Blanc, Rapel, Cl.

Bottle: \$179.900

Les Grains,

Chardonnay, Luberon, Fr.

Bottle: \$149.900

Portillo,

Sauvignon Blanc, Mendoza, Ar.

Glass: \$29.900 / Bottle: \$148.900

Pazo de Señorans,

Albariño, Rias Baixas, Es.

Bottle: \$329.900

Loimer,

Riesling, Kamptal, Au.

Glass: \$41.900 / Bottle: \$207.900

Sibaris “Black Series”,

Viognier, Roussanne, Maule, Cl.

Bottle: \$199.900

Teia,

Torrentés, Mendoza, Ar.

Glass: \$35.900 / Bottle: \$178.900

Louis Latour “Ardeche”,

Chardonnay, Ródano, Fr.

Bottle: \$249.900

Flor de Vetus,

Verdejo, Rueda, Es.

Glass: \$43.900 / Bottle: \$219.900

Aveleda,

Albarinho, Vinho Verde, Pt.

Glass: \$33.900 / Bottle: \$169.900

ITALIAN WHITES

Masi “Levarie”,

Garganega, Soave.

Glass: \$37.900 / Bottle: \$187.900

Santa Margherita “Magnum”,

Pinot Grigio, Valdadige.

Glass: \$41.900 / Bottle: \$417.900

Arianna Occhipinti SP68,

Albanello, Moscato, Sicilia.

Bottle: \$269.900

Ciu Ciu “Oris”,

Trebbiano, Falerio, Marche.

Glass: \$31.900 / Bottle: \$156.900

Passi di Luce,

Pinot Grigio, Véneto Oriental.

Bottle: \$144.900

REDS

Powers “Spectrum”,

Merlot, Cabernet, Columbia, EE.UU.

Bottle: \$195.900

Ochoa “La Foto de 1938”,

Tempranillo, Navarra, Es.

Glass: \$32.900 / Bottle: \$163.900

Heinrich,

Zweigelt, Burgenland, Au.

Glass: \$39.900 / Bottle: \$199.900

La Posta “Glorieta”,

Pinot Noir, Mendoza, Ar.

Bottle: \$182.900

Callia,

Malbec, San Juan, Ar.

Bottle: \$134.900

Telmo Rodriguez “LZ”,

Tempranillo, Graciano, Rioja, Es.

Glass: \$45.900 / Bottle: \$228.900

Sibaris Gran Reserva,

Carmenere, Colchagua, Cl.

Glass: \$41.900 / Bottle: \$209.900

Martin Berdugo Joven,,

Tempranillo, R. del Duero, Es.

Glass: \$37.900 / Bottle: \$188.900

Alma Negra “Secret Blend”,

Mendoza, Ar.

Bottle: \$224.900

T.H. [Terroir Hunter],

Carmenere, Peumo, Cl.

Bottle: \$329.900

Monteabellon “14 meses”,

Tempranillo, R. del Duero, Es.

Bottle: \$264.900

Killka Art,

Malbec, Mendoza, Ar.

Glass: \$39.900 / Bottle: \$194.900

Les Grains,

Merlot, Luberon, Fr.

Glass: \$28.900 / Bottle: \$139.900

ITALIAN REDS

Di Giovanna “Vurria”,

Nero d’Avola, Sicilia.

Bottle: \$195.900

Surrau,

Cannonau di Sardegna.

Bottle: \$234.900

Branciforti,

Nero d’Avola, Sicilia.

Glass: \$29.900 / Bottle: \$144.900

Franz Haas “Sofi Rosso”,

Lagrein, Merlot, Dolomiti.

Glass: \$37.900 / Bottle: \$187.900

Arianna Occhipinti SP68,

Nero d’Avola, Frappato, Sicilia.

Bottle: \$274.900

Colle Uncinano,

Sangiovese, Umbria.

Bottle: \$134.900

Ormanni,

Sangiovese, Canaiolo, Chianti Clásico, Toscana.

Glass: \$43.900 / Bottle: \$219.900

Trame de oro,

Nero d’Avola, Sangiovese, Sicilia.

Bottle: \$119.900

BACK TO THE MAIN MENU

APERITIVI - AMARI - VERMOUTH

	Bottle	Glass
Lillet Blanc	\$268.000	\$24.000
Lillet Rosé	\$ 268.000	\$ 24.000
Ancho Reyes	\$ 353.000	\$ 33.000
Amaro Lucano	\$300.000	\$30.000
Dubonnet	\$235.000	\$ 23.000
Campari	\$268.000	\$24.000
Luxardo Bitter Bianco	\$342.000	\$32.000
Luxardo Bitter Rojo	\$342.000	\$ 32.000
Fernet Branca	\$310.000	\$29.000
Yzaguirre Rojo Reserva	\$268.000	\$20.000
Yzaguirre Dry Reserva	\$268.000	\$20.000

DIGESTIVES

	Bottle	Glass
Poli Elisir Limone	\$503.000	\$50.000
Poli Elisir Mirtillo	\$503.000	\$50.000
Poli Elisir Prugna	\$503.000	\$50.000
Luxardo Amaretto	\$332.000	\$31.000
Cointreau	\$300.000	\$28.000
Disaronno	\$310.000	\$29.000
Licor Limoncello	\$332.000	\$31.000
Luxardo Sambuca	\$332.000	\$31.000

GRAPPA

	Bottle	Glass
Poli Morbida	\$524.000	\$52.000
Val de Brun Bianco	\$385.000	\$35.000
Cellini Blanca	\$385.000	\$38.000

COLOMBIAN LIQUORS

	Bottle	Glass
Asawaa Aperitivo	\$310.000	\$29.000
472 Eau de Vie Feijoa	\$332.000	\$31.000
472 Eau de Vie Uchuva	\$332.000	\$31.000

	Bottle	Glass
Viche		
Viche Mano de Buey	\$289.000	\$29.000
Viche Doña Sofi	\$268.000	\$24.000
Viche Sur	\$161.000	\$18.000

	Bottle	Glass
Ron		
La Hechicera	\$482.000	\$46.000
Dictador 12 Años	\$439.000	\$43.000
Parce 8 Años	\$407.000	\$37.000

GIN

	Bottle	Glass
Monkey 47	\$520.000	\$52.000
Plymouth	\$417.000	\$40.000
Beefeater 24	\$471.000	\$45.000
Beefeater Pink	\$396.000	\$38.000
Beefeater	\$342.000	\$33.000
Beefeater 1/2	\$214.000	
Bombay Sapphire	\$300.000	\$30.000
Bulldog	\$342.000	\$32.000
Citadelle	\$321.000	\$30.000
Gin Mare	\$417.000	\$38.000
Hendrick's	\$407.000	\$37.000
Selva Gin	\$342.000	\$32.000
Tanqueray	\$321.000	\$30.000

VODKA

	Bottle	Glass
Absolut	\$268.000	\$26.000
Absolut 1/2	\$161.000	
Grey Goose	\$407.000	\$37.000
Tito's	\$321.000	\$30.000
Wyborowa	\$246.000	\$24.000

MEZCAL

	Bottle	Glass
Del Maguey Vida	\$439.000	\$39.000
Ojo de Tigre	\$399.000	\$36.000
Montelobos	\$492.000	\$46.000
Amores Cupreata	\$460.000	\$46.000
Mezcal Verde	\$399.000	\$36.000
Los Nahuales	\$503.000	\$47.000
Siete Misterios Doba-Yej	\$460.000	\$42.000

TEQUILA

	Bottle	Glass
Altos Reposado	\$417.000	\$40.000
Altos Plata	\$417.000	\$39.000
Herradura Ultra	\$449.000	\$41.000
Herradura Añejo	\$439.000	\$40.000
Herradura Reposado	\$417.000	\$38.000
Herradura Plata	\$353.000	\$33.000
Patrón Reposado	\$439.000	\$40.000
Patrón Silver	\$428.000	\$39.000
Maestro Dobel Diamante	\$535.000	\$53.000
Don Julio 70	\$599.000	\$59.000

RUM - CANE

	Bottle	Glass
Havana Club Selección Maestros	\$439.000	\$42.000
Havana Club 7 Años	\$310.000	\$28.000
Appleton Estate Rare Blend	\$235.000	\$21.000
Appleton Estate Signature Blend	\$268.000	\$24.000
Diplomático Planas	\$300.000	\$30.000
Diplomático Reserva Exclusiva	\$364.000	\$36.000

WHISKEY (SCOTCH)

	Bottle	Glass
Blended		
Chivas Regal 18 Años	\$621.000	\$60.000
Chivas Regal Mizunara	\$492.000	\$47.000
Chivas Regal Extra 13 Tequila Cask	\$407.000	\$39.000
Chivas Regal Extra 13 Años	\$396.000	\$37.000
Chivas Regal Extra 13 Años 1/2	\$235.000	
Chivas Regal 12 Años	\$353.000	\$34.000
Monkey Shoulder	\$355.000	\$34.000
Buchanan's 18 Años	\$578.000	\$53.000
Buchanan's Deluxe	\$355.000	\$34.000

	Bottle	Glass
Single Malt		
The Glenlivet 18 Años	\$1'198.000	\$114.000
The Glenlivet 15 Años	\$589.000	\$57.000
The Glenlivet Captain's	\$471.000	\$45.000
The Glenlivet Caribbean Reserve	\$420.000	\$41.000
The Glenlivet 12 Años	\$417.000	\$40.000
The Glenlivet Founder's Reserve	\$417.000	\$40.000
Macallan 15 Años Double Cask	\$1'177.000	\$116.000
Macallan 12 Años Sherry Cask	\$674.000	\$66.000
Glenfiddich 12 Años	\$420.000	\$40.000
Glenfiddich 15 Años	\$449.000	\$41.000
Glenmorangie The Original	\$428.000	\$42.000
Glenmorangie Quinta Ruban	\$471.000	\$47.000
Glenrothes 12 Años	\$524.000	\$52.000
Talisker 10 Años	\$396.000	\$39.000

WHISKEY (AMERICAN & IRISH)

	Bottle	Glass
Jameson	\$268.000	\$26.000
Bulleit Bourbon	\$353.000	\$33.000
Bulleit Rye	\$385.000	\$35.000
Jack Daniel's	\$289.000	\$27.000
Woodford Reserve	\$428.000	\$39.000

COGNAC - BRANDY

	Bottle	Glass
Rémy Martin VSOP	\$621.000	\$57.000
Hennessy VS	\$471.000	\$47.000
Don Pedro 12 Años	\$321.000	\$30.000

PISCO

	Bottle	Glass
Viñas de Oro	\$321.000	\$30.000

BACK TO THE MAIN MENU

STELLA ✦ ARTOIS

Prohíbese el expendio de bebidas embriagantes a menores de edad.
El exceso de alcohol es perjudicial para la salud.

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.