



# Ugly American.



**MENU**

**Menú Mediodía**

**Starters**

**Soups and Salads**

**Burgers**

**Mains**

**Sandwiches**

**Desserts**

**Kids**

**Brunch**

**Beers**

**Cocktails**

**Drinks**

**Wines**

**Liquors**

CHOOSE AN APPETIZER, A MAIN COURSE AND A SIDE.  
\$61.000

STARTERS

HALF LENTIL SOUP

With bacon and potato chips. (For vegetarians, you can order it without bacon)

FRIED MOZZARELLAS

Panko breaded buffalo mozzarella served with honey mustard.

CARPACCIO

Beef carpaccio served with chipotle mayonnaise, arugula, parmesan cheese, olive oil and black pepper.

MAIN COURSE

STREET CHEESEBURGER

100g thin-cut beef burger with cheddar cheese, lettuce, tomato, and pickles with house mayonnaise.

DENVER STEAK

200g. juicy Wagyu cut, served with chimichurri.

LEMON CHICKEN BREAST

Thin grilled chicken breast with lemon.

SIDES

GREEN SALAD

Mix of lettuce, cherry tomatoes and avocado with honey and rosemary dressing.

FRENCH FRIES

DESSERT

CHOCOCHIPS COOKIE

DRINKS

|                                          |          |
|------------------------------------------|----------|
| LUNCH MENU + JAMAICA OR WATERMELON WATER | \$65.000 |
| LUNCH MENU + CLUB COLOMBIA 330ML         | \$70.000 |
| LUNCH MENU + IRISH LEMONADE              | \$74.900 |

\*MENU AVAILABLE ONLY FOR CONSUMPTION IN THE RESTAURANT FROM MONDAY TO FRIDAY  
BETWEEN 12:00 PM AND 3:00 PM WHILE SUPPLIES LAST. DOES NOT APPLY ON HOLIDAYS.

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### **SPINACH AND ARTICHOKE DIP**

**\$34.900**

Made with three cheeses, and accompanied with tortilla chips.

### **FRIED MOZZARELLAS**

**\$28.900**

Panko breaded buffalo mozzarella served with honey mustard.

### **WINGS**

**\$50.900**

**(SPICY BUFFALO, MEDIUM BUFFALO, BBQ, RANCH)**

**Small order**

Marinated in buttermilk and tossed in your choice of sauce. Served with celery and carrots in a blue cheese dressing on the side.

**\$41.900**

### **BEEF CARPACCIO**

**\$39.900**

Served with chipotle mayonnaise, arugula, parmesan cheese, olive oil and black pepper.

### **HOUSE NACHOS**

**\$50.900**

Classic fried corn tortilla chips, ground beef, cheddar cheese sauce, pico de gallo, pickled jalapeños, guacamole, and sour cream.

**Small order**

**\$36.900**

### **SPARE RIBS, 1/2 ORDER**

**\$36.900**

Sticky ribs slow-cooked for 4 hours and finished with oriental flavored BBQ sauce.

### **BREADED SHRIMP**

**\$39.900**

Battered shrimp with red & white BBQ sauces.

### **SHRIMP TACOS**

**\$38.900**

Shrimp marinated in dried chiles with coleslaw and spicy root mayonnaise. Served on a corn tortilla.

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 **TOMATO SOUP** **\$28.900**

With roasted fennel, gratin toast with quesillo and pecan nuts.

**LENTIL SOUP** **\$25.900**

With bacon and chips.  
(for vegetarians can be served without bacon).

 **GREEN SALAD** **\$14.900**

Mixed lettuce, cherry tomatoes and avocado with honey and rosemary dressing.

**CAESAR SALAD** **\$28.900**

The classic, romaine lettuce with its traditional anchovy dressing, croutons and Parmigiano Reggiano.

\*With chicken **\$37.900**

**HOUSE CHOPPED SALAD** **\$41.900**

Chicken, smoked bacon, buffalo mozzarella, Batavia lettuce, kale, avocado, radicchio, dates, and tomato. With an oregano and Parmesan dressing.

 **HEART OF PALM AND TOMATO SALAD** **\$41.900**

Cherry tomatoes, fresh hearts of palm, avocado, mixed greens, lentils crisps, cheese, sweet corn, and boiled egg with sesame vinaigrette.

 Vegetarian

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ALL BURGERS ARE SERVED WITH FRENCH FRIES OR A GREEN SALAD.  
OUR BREAD IS HOMEMADE POTATO BREAD.

**THE UGLY**

**\$58.900**

250g burger with provolone cheese, romaine lettuce, avocado, and caramelized onion.

**GRILLED DOUBLE CHEESE BURGER**

**\$49.900**

200g grilled burger with Monterrey cheese, spring onions, pickles, crispy onions, and smoked bacon mayonnaise.

**CALLEJERA WITH CHEESE**

**\$38.900**

100g thin-cut beef burger with cheddar cheese, lettuce, tomato, and pickles with house mayonnaise.

Double Option: Double meat and cheese.

**\$49.900**

**FAT KID CHEESEBURGER**

**\$51.900**

Our Classic: 200g burger with cheddar cheese, romaine lettuce, tomato, and pickles on the side.

**JUICY LUCY**

**\$57.900**

200g burger stuffed with buffalo mozzarella and sun-dried cherry tomatoes, with basil pesto, lettuce, tomato, and pickles.

**SMOKED BACON AND PEPPER**

**\$54.900**

200g beef burger with pepperjack cheese, romaine lettuce, tomato, and red onion rings. Served with smoky peppercorn sauce and bacon bits.

**WAGYU CHEESEBURGER**

**\$59.900**

250g domestic Wagyu beef burger with cheddar cheese, romaine lettuce, tomato, and pickles.

 **VEGGIE**

**\$38.900**

Falafel burger with cucumber, tomato, and raita sauce.

**FRIED CHICKEN BURGER**

**\$43.900**

Marinated, breaded, and fried chicken, Batavia lettuce, homemade mayonnaise, and tomato.

**MINI BURGERS**

**\$54.900**

Mini version of: Fat kid Burger, The Ugly and Grilled Double Cheeseburger.

**Ask about our burger kits  
to finish at home!**

 Vegetarian

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|                                                                                                                                                                 |                 |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>STEAK FRITES</b><br>Juicy 200g cut of roasted domestic Angus beef tenderloin, served with French fries.                                                      | <b>\$69.900</b> |
| <b>BEEF STROGANOFF</b><br>Chunks of beef tenderloin sautéed with mushrooms and onions in wine. With mashed potatoes, french fries, or a house salad.            | <b>\$63.900</b> |
| <b>LOMO DE CUADRIL</b><br>250g Argentine cut with spicy root butter, accompanied by French fries or house salad.                                                | <b>\$72.900</b> |
| <b>CALENTADO UGLY AMERICAN</b><br>Chunks of corned beef, plantain, sweetcorn, tomato, and cilantro. Served with a fried egg (optional) and hogao criollo sauce. | <b>\$42.900</b> |
| <b>ASADO DE VACÍO</b><br>300g roast beef, national cut, with potatoes or house salad.                                                                           | <b>\$62.900</b> |
| <b>LEMON CHICKEN BREAST</b><br>Thin grilled lemon chicken breast with pesto butter. Served with avocado and tomato salad.                                       | <b>\$42.900</b> |
| <b>GRILLED SALMON WITH CAESAR SALAD</b>                                                                                                                         | <b>\$71.900</b> |
| <b>NEW YORK STEAK</b><br>300g. national cut, served with French fries or house salad.                                                                           | <b>\$71.900</b> |

Sides

|                                 |                                |                                    |
|---------------------------------|--------------------------------|------------------------------------|
| <b>FRENCH FRIES</b><br>\$12.900 | <b>GREEN SALAD</b><br>\$14.900 | <b>MASHED POTATOES</b><br>\$12.900 |
|---------------------------------|--------------------------------|------------------------------------|

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**TURKEY**

Turkey breast, buffalo mozzarella, roasted garlic mayonnaise, lettuce, and tomato on potato bread.

**\$48.900**

**BEEF RIBS**

Shredded beef ribs with tucupí barbecue sauce, with zucchini roasted in spicy root butter.

\*With cheddar or pepper jack cheese.

**\$48.900**

**CORNED BEEF**

Morrillo brined for 15 days and then boiled, with Swiss cheese, served with coleslaw and country bread.

**\$50.900**

**PHILLY CHEESESTEAK**

Finely sliced Wagyu beef, grilled with white onions. Served with provolone and cheddar cheeses between soft traditional bread.

**\$51.900**

**Half / Half**

Choose two options to make your plate

**\$43.900**

**SOUP**

Tomato or lentil soup.

**SALAD**

House chopped salad, salad with fresh hearts of palm or Caesar salad.

**HALF SANDWICH**

Corned beef, Philly cheesesteak, beef rib or turkey.

Kids

MINI FAT KID CHEESEBURGER

70g. of our Fat Kid cheeseburger.

\$21.900

MAC AND CHEESE

Gratin pasta elbows with cheese.

\*With smoked chicken \$28.900

\$23.900

CHICKEN TENDERS

Breaded in panko, served with French fries and honey mustard sauce.

\$32.900

BEIGNETS

Traditional New Orleans dessert with frosting and chocolate ice cream.

\$20.900

APPLE PIE

Classic with vanilla ice cream.

\$23.900

CHOCOLATE CAKE

Three layers with chocolate frosting and vanilla ice cream.

\$24.900

NUTELLA CRÈME BRÛLÉE

Brulée made with nutella and cookie.

\$19.900

STICKY TOFFEE

With almond crunch, caramel and vanilla.

\$23.900

SATURDAYS, SUNDAYS AND HOLIDAYS 9:30 AM TO 2:00 PM

Kids

**FRIED EGGS** **\$13.900**  
2 fried eggs.

**SINGLE FRENCH TOAST** **\$23.900**  
A slice of French toast cut into triangles. Served with chocolate ganache.

**PANCAKES** **\$21.900**

**BREAD BASKET** **\$27.900**

**FRUIT BOWL** **\$22.900**  
Fresh seasonal fruit.  
With yogurt +\$3.500

**HOUSE GRANOLA** **\$28.900**  
Rolled oats, pecans, pumpkin seeds, coconut, almond honey, blueberries and yogurt.

**BAGEL WITH SMOKED SALMON** **\$41.900**  
Cream cheese, mini capers, red onion, and pickled cucumber and fennel.

**CHALLAH BREAD FRENCH TOAST** **\$26.900**  
With chocolate ganache and maple syrup.

**CHILAQUILES** **\$33.900**  
Two fried eggs on tortilla chips and red sauce with whey and grated white cheese.

**PANCAKES** **\$32.900**  
Pancakes with soursop sauce and whipped cream.  
• With bacon. **+\$8.500**  
• With fried egg. **+\$3.500**

**AVOCADO TOAST** **\$27.900**  
Poached egg on a slice of country bread with mashed avoca-do, paprika, and olive oil.

**SHAKSHUKA EGGS**

\$28.900

A traditional Middle Eastern recipe, two eggs cooked in a sauce of tomatoes, bell peppers, onion, Mediterranean spices, cilantro, and tahini. Served with pita bread.

**BENEDICTINES**

2 poached eggs, homemade muffins, hollandaise sauce, and chives, with:

- Pork ham.
- Corned beef.
- Smoked salmon.
- Turkey ham.
- Spinach.

\$37.900

\$41.900

\$41.900

\$41.900

\$33.900

**BISTEC A CABALLO**

\$69.900

200g beef tenderloin with Creole hogao sauce and 2 eggs on top.

**OMELETTES**

\$26.900

- Corned beef, Swiss cheese and spinach.
- Pork ham and cheddar cheese.

**EGGS TO TASTE**

\$24.900

2 eggs to taste. You may choose a maximum of 2 options from among:

- Mushrooms.
- Onions
- Spinach.
- Tomatoes.
- Ham.
- Cheddar.

**CALENTADO UGLY AMERICAN**

\$42.900

Chopped corned beef, ripe plantain, tender corn, egg, tomato, cilantro served with hogao criollo.

Draft beer

|                              | 330ml    | 473ml    |
|------------------------------|----------|----------|
| BBC Lager                    | \$13.900 | \$15.900 |
| BBC Cajicá Miel (Pale Ale)   | \$13.900 | \$15.900 |
| BBC Chapinero (Porter)       | \$13.900 | \$15.900 |
| Club Colombia Dorada (Lager) | \$13.900 | \$15.900 |
| BBC Monserrate (Ale)         | \$13.900 | \$15.900 |

Bottled beer

|                                        |          |
|----------------------------------------|----------|
| <b>ARTISAN</b>                         |          |
| Macha Helles Lager                     | \$16.900 |
| Moonshine Zipa (IPA)                   | \$14.900 |
| Pola del Pub Nitro Coffee Stout (Pint) | \$24.900 |
| Pola del Pub IPA (Pint)                | \$24.900 |

|              |          |
|--------------|----------|
| <b>CIDER</b> |          |
| Golden Lion  | \$14.900 |

|                      |          |
|----------------------|----------|
| <b>INTERNATIONAL</b> |          |
| Budweiser 250ml      | \$9.900  |
| Stella Artois 300ml  | \$14.900 |
| Corona               | \$13.900 |
| Corona cero          | \$13.900 |

|                     |          |
|---------------------|----------|
| <b>NATIONAL</b>     |          |
| Club Colombia Trigo | \$13.900 |

Ugly Cocktails

|                            |          |
|----------------------------|----------|
| <b>REFRESHING AND LONG</b> |          |
| <b>Redheaded Devil</b>     | \$47.000 |

Del Maguey, raspberry, ginger, lemon, Schweppes soda, mint.

|                     |          |
|---------------------|----------|
| <b>Bogotá Burro</b> | \$37.000 |
|---------------------|----------|

Absolut, ginger, lemon, blackberry, Schweppes soda.

|                        |          |
|------------------------|----------|
| <b>Venetian Spritz</b> | \$40.000 |
|------------------------|----------|

Aperol, Luxardo Bitter Rojo, sparkling wine, Schweppes soda, orange, green olive.

|                    |          |
|--------------------|----------|
| <b>Rosé Spritz</b> | \$40.000 |
|--------------------|----------|

Lillet Rosé, sparkling, Juniper Rose Cider, pink liana.

|                            |          |
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| <b>Elderflower G&amp;T</b> | \$66.000 |
|----------------------------|----------|

Monkey 47, St. Germain, Juniper elderberry tonic, fresh rose.

|                         |          |
|-------------------------|----------|
| <b>SHORT AND CITRUS</b> |          |
| <b>Bees’ Knees</b>      | \$47.000 |

Monkey 47, Beefeater, acacia honey, lemon, honeycomb.

|                    |          |
|--------------------|----------|
| <b>Clover Club</b> | \$45.000 |
|--------------------|----------|

Beefeater, Lillet Blanc, raspberry, lemon, egg white.

|                  |          |
|------------------|----------|
| <b>Mezcalita</b> | \$47.000 |
|------------------|----------|

Del Maguey, ginger, agave, lemon.

|                             |          |
|-----------------------------|----------|
| <b>Strawberry Margarita</b> | \$47.000 |
|-----------------------------|----------|

Altos Plata, strawberry, lemon, Peychaud's, black salt.

|                 |          |
|-----------------|----------|
| <b>Telegram</b> | \$45.000 |
|-----------------|----------|

Chivas Extra 13 Años, lemon, honey, mint, Angostura.

|                  |          |
|------------------|----------|
| <b>Penicilin</b> | \$45.000 |
|------------------|----------|

Chivas 12 Años, lemon, ginger, honey, smoked single malt.

|                                      |          |
|--------------------------------------|----------|
| <b>PICK ME UPS AND STRONG DRINKS</b> |          |
| <b>Irish Coffee</b>                  | \$29.000 |

Jameson, hot coffee, whipped cream, a touch of brown sugar.

|                |          |
|----------------|----------|
| <b>Negroni</b> | \$42.000 |
|----------------|----------|

Beefeater, house vermouth, Campari, orange.

|                      |          |
|----------------------|----------|
| <b>Old Fashioned</b> | \$45.000 |
|----------------------|----------|

Bulleit Bourbon, brown sugar, Angostura.

|                       |          |
|-----------------------|----------|
| <b>Vesper Martini</b> | \$43.000 |
|-----------------------|----------|

Plymouth, Absolut, Lillet Blanc, orange bitters.

Classic Cocktails

|                 |          |
|-----------------|----------|
| Aperol Spritz   | \$42.000 |
| Boulevardier    | \$44.000 |
| Carajillo       | \$36.000 |
| French 75       | \$36.000 |
| Jungle Bird     | \$38.000 |
| Margarita       | \$47.000 |
| Martini Clásico | \$44.000 |
| Vodka Martini   | \$40.000 |
| Mai Tai         | \$36.000 |
| Mezcal Negroni  | \$44.000 |
| Mojito Clásico  | \$36.000 |
| New York Sour   | \$42.000 |
| Pisco Sour      | \$38.000 |
| Pisco Punch     | \$38.000 |
| Tinto de Verano | \$36.000 |
| Moscow Mule     | \$36.000 |
| Bloody Mary     | \$38.000 |

Mimosas

|                                                                               |                 |
|-------------------------------------------------------------------------------|-----------------|
| <b>Mimosa</b><br>Sparkling wine and orange juice.                             | <b>\$22.000</b> |
| <b>Strawberry Mimosa</b><br>Sparkling wine and fresh strawberry.              | <b>\$22.000</b> |
| <b>Watermelon Mimosa</b><br>Sparkling wine and watermelon extract.            | <b>\$22.000</b> |
| <b>Raspberry Tangerine Mimosa</b><br>Sparkling wine, raspberry and tangerine. | <b>\$22.000</b> |

Spritz & Aperitivos

|                                                                                                            |                 |
|------------------------------------------------------------------------------------------------------------|-----------------|
| <b>Venetian Spritz</b><br>Aperol, Luxardo Red Bitter, sparkling wine, Schweppes soda, orange, green olive. | <b>\$40.000</b> |
| <b>Rose Spritz</b><br>Lillet Ros , sparkling, Juniper Rose Cider, rose vine.                               | <b>\$40.000</b> |
| <b>Garibaldi</b><br>Campari and fresh orange juice.                                                        | <b>\$22.000</b> |
| <b>Tinto de Verano</b><br>Red wine, Juniper grapefruit soda, a touch of Havana 7 rum.                      | <b>\$22.000</b> |

Pick Me Ups

|                                                                                                                                         |                 |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------------|
| <b>Irish Coffee</b><br>Jameson, hot coffee, whipped cream, a touch of brown sugar.                                                      | <b>\$29.000</b> |
| <b>Bloody Mary</b><br>Absolut, fresh tomato juice, Worcestershire sauce, Tabasco sauce, lemon, salt, black pepper, celery, olives.      | <b>\$38.000</b> |
| <b>Bloody Maria</b><br>Altos Plata, fresh tomato juice, Worcestershire sauce, Tabasco sauce, lemon, salt, black pepper, celery, olives. | <b>\$46.000</b> |

Brunch Cocktails

|                                                                                               |                 |
|-----------------------------------------------------------------------------------------------|-----------------|
| <b>Redheaded Devil</b><br>From the agave, raspberry, ginger, lemon, Schweppes soda, and mint. | <b>\$47.000</b> |
| <b>Strawberry Margarita</b><br>Altos Plata, strawberry, lemon, Peychaud's, black salt.        | <b>\$47.000</b> |
| <b>Bogot  Burro</b><br>Absolut, ginger, lemon, blackberry, Schweppes soda.                    | <b>\$37.000</b> |

Non Alcoholic

|                                                 |          |
|-------------------------------------------------|----------|
| Selvática cold teas                             | \$8.500  |
| Açaí   Arazá   Camu Camu                        |          |
| Natural Lemonade                                | \$8.900  |
| Natural Juices                                  | \$9.900  |
| Tangerine juice                                 | \$10.500 |
| San Pellegrino Water Glass 505ml                | \$20.900 |
| Coca Cola                                       | \$8.900  |
| Manantial with or without gas                   | \$7.900  |
| Fever Tree Tonic                                | \$19.900 |
| Juniper Craft Beverages                         | \$14.900 |
| Grapefruit Soda   Rose Cider   Elderberry Tonic |          |

TEMPERANCE (Non-alcoholic cocktails)

|                                                                             |          |
|-----------------------------------------------------------------------------|----------|
| <b>Berry Iced Tea</b>                                                       | \$16.900 |
| Bitaco black tea, raspberry, blackberry and lemon.                          |          |
| <b>Iced Tea clásico</b>                                                     | \$14.900 |
| Bitaco black tea served over ice.                                           |          |
| <b>Burro Santo</b>                                                          | \$12.900 |
| Fresh ginger, blackberry, lemon and Schweppes soda.                         |          |
| <b>Redheaded Angel</b>                                                      | \$17.900 |
| Raspberry, lemon and Schweppes soda.                                        |          |
| <b>Passion Fizz</b>                                                         | \$12.900 |
| Passion fruit, orange, mint and Schweppes soda.                             |          |
| <b>Watermelon Cooler</b>                                                    | \$9.900  |
| Watermelon juice with a touch of lemon.                                     |          |
| <b>Summer Spritz</b>                                                        | \$16.900 |
| Strawberry, Schweppes soda, Juniper rose cider and rose vine.               | \$9.900  |
| <b>Virgin Irish</b>                                                         |          |
| Hot Devoción coffee with whipped cream, a touch of brown sugar, and nutmeg. |          |

Hot Beverages

|                                                      |         |
|------------------------------------------------------|---------|
| Filtered coffee (Available only during Brunch hours) | \$6.000 |
| Americano                                            | \$7.000 |
| Cappuccino                                           | \$8.000 |
| Latte                                                | \$8.000 |
| Macchiato                                            | \$7.000 |
| Double espresso                                      | \$7.000 |

\*With almond milk **+\$3.000**

|                                                                        |          |
|------------------------------------------------------------------------|----------|
| Harney & Sons Teas and Infusions                                       | \$9.900  |
| Ask the waiter for the box and choose the best flavor from our tea box |          |
| Amazonian Fruit Infusion (Jungle)                                      | \$8.500  |
| Milo (Available only during Brunch hours)                              | \$10.900 |

Sparkling

|                                                                        |                                                   |
|------------------------------------------------------------------------|---------------------------------------------------|
| <b>Cava Agustí Torelló Mata</b><br>Macabeo, Xarel·lo, Penedés, España. | <b>Bottle: \$220.000</b>                          |
| <b>Saint Louis Brut</b><br>Ugni Blanc, Airen, Francia.                 | <b>Bottle: \$110.000</b><br><b>Glass:\$22.000</b> |

Rosé

|                                               |                                                   |
|-----------------------------------------------|---------------------------------------------------|
| <b>Callia</b><br>Shiraz, San Juan, Argentina. | <b>Bottle: \$130.000</b>                          |
| <b>Luzon</b><br>Monastrell, Jumilla, España.  | <b>Bottle: \$120.000</b><br><b>Glass:\$24.000</b> |

White

|                                                                |                                                   |
|----------------------------------------------------------------|---------------------------------------------------|
| <b>Astobiza</b><br>Ondarrabi Zuri, Txacoli d`Alava, España.    | <b>Bottle: \$210.000</b>                          |
| <b>Loimer</b><br>Riesling, Kamptal, Austria.                   | <b>Bottle: \$200.000</b>                          |
| <b>Xic</b><br>Xarel·lo, Penedés, España.                       | <b>Bottle: \$135.000</b>                          |
| <b>Sibaris Gran Reserva</b><br>Chardonnay, Leyda, Chile.       | <b>Bottle: \$225.000</b>                          |
| <b>Monteabellon</b><br>Verdejo, Rueda, España.                 | <b>Bottle: \$140.000</b><br><b>Glass:\$28.000</b> |
| <b>Amalaya</b><br>Torrantes, Riesling, Salta, Argentina.       | <b>Bottle: \$175.000</b>                          |
| <b>Callia</b><br>Chardonnay, San Juan, Argentina.              | <b>Bottle: \$145.000</b><br><b>Glass:\$29.000</b> |
| <b>Corte Giara</b><br>Pinot Grigio, Veneto, Italia.            | <b>Bottle: \$190.000</b>                          |
| <b>Portillo</b><br>Sauvignon Blanc, Mendoza, Argentina.        | <b>Bottle: \$160.000</b><br><b>Glass:\$32.000</b> |
| <b>Campillo</b><br>Verdejo, Rueda, España.                     | <b>Bottle: \$220.000</b>                          |
| <b>Condes de Albarei</b><br>Albariño, Rias Baixas, España.     | <b>Bottle: \$200.000</b><br><b>Glass:\$40.000</b> |
| <b>De Martino "347"</b><br>Sauvignon Blanc, Casablanca, Chile. | <b>Bottle: \$165.000</b>                          |

Red

|                                                                  |                                                   |
|------------------------------------------------------------------|---------------------------------------------------|
| <b>Salentein Reserva</b><br>Cabernet Franc, Uco, Argentina.      | <b>Bottle: \$290.000</b>                          |
| <b>Ochoa "La Foto de 1938"</b><br>Tempranillo, Navarra, España.  | <b>Bottle: \$165.000</b><br><b>Glass:\$33.000</b> |
| <b>De Martino "347"</b><br>Carmenere, Maipo, Chile.              | <b>Bottle: \$170.000</b><br><b>Glass:\$34.000</b> |
| <b>Dr E Loosen "Villa Wolf"</b><br>Pinot Noir, Pfalz , Alemania. | <b>Bottle: \$200.000</b>                          |
| <b>Luzon</b><br>Monastrell, Jumilla, España.                     | <b>Bottle: \$135.000</b>                          |
| <b>Killka "Art"</b><br>Malbec, Mendoza, Argentina.               | <b>Bottle: \$210.000</b><br><b>Glass:\$42.000</b> |
| <b>Baigorri Crianza</b><br>Tempranillo, Rioja, España.           | <b>Bottle: \$245.000</b>                          |
| <b>Portillo</b><br>Merlot, Mendoza, Argentina.                   | <b>Bottle: \$160.000</b><br><b>Glass:\$32.000</b> |
| <b>Avaniel</b><br>Tempranillo, Ribera del Duero, España.         | <b>Bottle: \$130.000</b>                          |
| <b>Arianna Occhipinti SP68</b><br>Nero D´Avola, Sicilia, Italia. | <b>Bottle: \$280.000</b>                          |
| <b>El Enemigo</b><br>Malbec, Mendoza, Argentina.                 | <b>Bottle: \$390.000</b>                          |
| <b>Cepa Gavilan</b><br>Tempranillo, Ribera del Duero, España.    | <b>Bottle: \$280.000</b>                          |
| <b>La Posta" Armando"</b><br>Bonarda, Mendoza, Argentina.        | <b>Bottle: \$195.000</b>                          |

Whisk(e)y

|                                  | Shot      | Bottle      | 1/2       |
|----------------------------------|-----------|-------------|-----------|
| <b>SINGLE MALT</b>               |           |             |           |
| The Glenlivet 18 Años            | \$172.000 | \$1.817.000 |           |
| The Glenlivet 15 Años            | \$62.000  | \$662.000   |           |
| The Glenlivet Captain’s          | \$46.000  | \$483.000   |           |
| The Glenlivet Caribbean Reserve  | \$43.000  | \$452.000   |           |
| The Glenlivet 12 Años            | \$45.000  | \$473.000   |           |
| The Glenlivet Founder’s Reserve  | \$41.000  | \$431.000   |           |
| The Macallan 15 Años Double Cask | \$127.000 | \$1.271.000 |           |
| The Macallan 12 Años Sherry Cask | \$70.000  | \$704.000   |           |
| Balvenie Doublewood 12 Años      | \$82.000  | \$872.000   |           |
| Baldevine Caribbean Cask 14 Años | \$63.000  | \$672.000   |           |
| Glenfiddich 12 Años              | \$42.000  | \$452.000   |           |
| Glenfiddich 15 Años              | \$52.000  | \$557.000   |           |
| Glenfiddich 18 Años              | \$86.000  | \$912.000   |           |
| Glenmorangie The Original        | \$43.000  | \$431.000   |           |
| Glenrothes 12 Años               | \$67.000  | \$672.000   |           |
| Highland Park 12 años            | \$55.000  | \$546.000   |           |
| <b>BLENDED SCOTCH</b>            |           |             |           |
| Chivas Regal 18 Años             | \$72.000  | \$767.000   |           |
| Chivas Regal Mizunara            | \$55.000  | \$578.000   |           |
| Chivas Regal Extra 13 Años       | \$40.000  | \$420.000   | \$263.000 |
| Chivas Regal 12 Años             | \$36.000  | \$378.000   | \$252.000 |
| Monkey Shoulder                  | \$34.000  | \$368.000   |           |
| Buchanan's 18 Años               | \$72.000  | \$752.000   |           |
| Buchanan’s Deluxe                | \$36.000  | \$389.000   |           |
| Johnnie Walker Black Label       | \$36.000  | \$357.000   |           |
| <b>IRISH</b>                     |           |             |           |
| Jameson                          | \$33.000  | \$347.000   | \$180.000 |
| <b>AMERICAN</b>                  |           |             |           |
| Michter's American Whiskey       | \$52.000  | \$557.000   |           |
| Michter's Straight Bourbon       | \$52.000  | \$557.000   |           |
| Michter's Straight Rye           | \$52.000  | \$557.000   |           |
| Woodford Reserve                 | \$43.000  | \$431.000   |           |
| Jack Daniel’s                    | \$35.000  | \$347.000   |           |
| Gentleman Jack                   | \$39.000  | \$389.000   |           |
| Bulleit Bourbon                  | \$36.000  | \$389.000   |           |
| Bulleit Rye                      | \$38.000  | \$410.000   |           |

Gin

|                   | Shot     | Bottle    | 1/2       |
|-------------------|----------|-----------|-----------|
| Monkey 47 (500ml) | \$71.000 | \$536.000 |           |
| Beefeater 24      | \$48.000 | \$504.000 |           |
| Beefeater Pink    | \$41.000 | \$431.000 |           |
| Beefeater         | \$35.000 | \$368.000 | \$231.000 |
| Plymouth          | \$42.000 | \$441.000 |           |
| Bombay Sapphire   | \$37.000 | \$368.000 |           |
| Bulldog           | \$40.000 | \$431.000 |           |
| Citadelle         | \$33.000 | \$347.000 |           |
| Hendrick’s        | \$48.000 | \$515.000 |           |

Vodka

|            | Shot     | Bottle    | 1/2       |
|------------|----------|-----------|-----------|
| Absolut    | \$30.000 | \$315.000 | \$158.000 |
| Grey Goose | \$47.000 | \$462.000 |           |
| Ketel One  | \$39.000 | \$420.000 |           |

Tequila

|                        | Shot     | Bottle    |
|------------------------|----------|-----------|
| Altos Reposado         | \$43.000 | \$452.000 |
| Altos Plata            | \$43.000 | \$452.000 |
| Herradura Ultra        | \$54.000 | \$578.000 |
| Herradura Plata        | \$46.000 | \$452.000 |
| Herradura Reposado     | \$49.000 | \$483.000 |
| Don Julio 70           | \$71.000 | \$714.000 |
| Don Julio Reposado     | \$57.000 | \$567.000 |
| Maestro Dobel Diamante | \$59.000 | \$588.000 |

Mezcal

|                          | Shot     | Bottle    |
|--------------------------|----------|-----------|
| Del Maguey Vida          | \$43.000 | \$483.000 |
| Ojo de Tigre             | \$41.000 | \$462.000 |
| Amores Espadín           | \$52.000 | \$515.000 |
| Los Nahuales             | \$52.000 | \$557.000 |
| Siete Misterios Doba-Yej | \$48.000 | \$504.000 |

Rum

|                                   | Shot     | Bottle    |
|-----------------------------------|----------|-----------|
| La Hechicera                      | \$49.000 | \$515.000 |
| Havana Club Selección de Maestros | \$49.000 | \$515.000 |
| Havana Club 7 Años                | \$31.000 | \$347.000 |
| Havana Club Añejo Especial        | \$28.000 | \$294.000 |
| Havana Club 3 Años                | \$24.000 | \$252.000 |
| Dictador 12 Años                  | \$48.000 | \$473.000 |
| Dictador XO Insolent              | \$74.000 | \$746.000 |
| Diplomático Mantuano              | \$36.000 | \$357.000 |
| Santa Teresa 1796                 | \$48.000 | \$504.000 |

Aguardiente

|                       | Shot     | Bottle    |
|-----------------------|----------|-----------|
| Antioqueño sin azúcar | \$18.000 | \$189.000 |
| Desquite              | \$19.000 | \$200.000 |

Cognac & Grappa

|                | Shot     | Bottle    |
|----------------|----------|-----------|
| Hennessy VS    | \$59.000 | \$588.000 |
| Cellini Blanca | \$41.000 | \$410.000 |

Liquors

|                     | Shot     | Bottle    |
|---------------------|----------|-----------|
| Aperol              | \$28.000 | \$294.000 |
| Bailey’s            | \$29.000 | \$284.000 |
| Campari             | \$33.000 | \$347.000 |
| Cointreau           | \$31.000 | \$305.000 |
| Drambuie            | \$34.000 | \$368.000 |
| Dubonnet            | \$26.000 | \$273.000 |
| Grand Marnier       | \$50.000 | \$494.000 |
| Jack Daniel’s Honey | \$35.000 | \$347.000 |
| Jägermeister        | \$40.000 | \$399.000 |
| Licor 43            | \$33.000 | \$347.000 |
| Sambuca Lucano      | \$28.000 | \$357.000 |
| St. Germain         | \$35.000 | \$378.000 |

Cualquier trago hecho coctel: Precio del trago +\$4.000

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



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