

CANTINA
Y PUNTO
♦ ♦ ♦

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,

HAPPY HOUR

**COCTELES DE
LA CANTINA**

TO SNACK

TACOS

**BEERS AND
MICHELADAS**

LARGER PLATES

DESSERTS

**FOR THE
LITTLE ONES**

NON-ALCOHOL

**MEZCALES Y
TEQUILA**

HAPPY HOUR CANTINA

Tuesday to Friday
3pm a 7pm

BOTANAS

Guacamole Cantina y Punto
\$17,900

Tostadas with Spicy Tuna
X2 \$18,800

Mixed Flautas
\$20,800

Esquites
\$12,800

TACOS

Pork Al Pastor Tacos
X2 \$16,800

Carnitas Tacos
X2 \$17,800

Cochinita Pibil Taco
X2 \$16,800

DESSERT

Churros
\$12.000

COCKTAILS FROM THE CANTINA

Tigrillo

Hello biche

Colibrí

Devil's Hat

Classic Margarita

CANTINA:

Traditional Mexican bar where snacks such as quesadillas and tacos are served to accompany tequila and beer

MARGARITAS ¡Y PUNTO!

\$44.900

HELLO BICHE

Altos Silver, green mango, lime, agave

COLIBRÍ

Altos Reposado, orange liqueur, tamarind, lime

DEVIL'S HAT

Altos Silver, Aperol, lime, black salt.

JABALINA

Altos Silver, passion fruit, lime, rimmed with cacao.

BRUJITA

Altos Silver, strawberry, lime, Campari, and hibiscus salt.

JAGUAR

Altos Reposado, orange liqueur, physalis (uchuva), lime, tangerine, agave

FLAMINGO

Viche, lime, orange liqueur, and hibiscus salt

CLASSIC

Altos Reposado, orange liqueur, lime

COCTELES DE LA CANTINA

\$44.900

TIGRILLO

Ojo de Tigre, gulupa, limón, sal negra

OAXACA NEGRONI

Del Maguey Vida, licor de piña, Campari, Vermouth Yzaguirre Rojo

GUACAMAYA

Del Maguey Vida, tamarindo, chipotle, mango, limón.

GAVILÁN

Del Maguey Vida, toronja fresca, soda, sal de pimienta rosada"

CANTARITO

Altos Silver, toronja, naranja, piña, soda, sal de tajín.

Mezcalita

Del Maguey Vida, jengibre, limón, agave.

Carajillo

Espresso doble y Licor 43, agitado.

\$36.000



UNA CANTINA PARA VOLVER,
VOLVER, VOLVER . .

BOTANEAR:

Disfrutar de pequeños platos que se comparten entre los amigos haciendo la comida variada y divertida mientras se bebe.

GUACAMOLE CANTINA Y PUNTO 🌿

with spicy peanuts, mango, and pico de gallo. Served with crispy corn tortilla chips.

\$23.900

GUACAMOLE WITH CHICHARRÓN

With pico de gallo. Served with corn tortillas.

\$34.600

TRADITIONAL GUACAMOLE 🌿

With onion, cilantro, and serrano chili. Served with crispy corn tortilla chips.

\$21.900

TRADITIONAL SOUPY ESQUITES

Shucked corn served with bone marrow broth, fresh cheese, mayonnaise, and chili powder

\$18.900

SHRIMP CEVICHE AL PASTOR 🍷🍷

With pineapple and cucumber pico de gallo, marinated in chiltepín chili. Served with soy mayonnaise tostadas

\$34.900

ACAPULCO SHRIMP COCKTAIL 🍷

With tomato cocktail sauce, pico de gallo, cucumber, and avocado. Served with corn tostadas

\$35.900

GRILLED CHEESE APPETIZER 🌿

Golden double cream cheese grilled, with black sauce, honey, and grilled chiles

\$23.900

TOMATITOS CANTINEROS 🍷

Crispy pork cracklings, sun-dried tomatoes, cherry tomatoes, red onion, jalapeño, and vinaigrette

\$34.900

FLAUTAS

4 chicken, beef, or mixed flautas, served with guacamole, fresh cheese, and pico de gallo.

\$32.900

BEEF CHEEK FLAUTAS, DRENCHED 🍷🍷

With green salsa, ranch cream, lettuce, and fresh cheese

\$34.900

SHRIMP DOUBLE TORTILLAS WITH CHIPOTLE SAUCE 🍷

Melted cheese, costeño cheese curds, and fresh green salsa

\$35.900

SKIRT STEAK QUESADILLA 🍷

Corn tortillas filled with melted double cream cheese and beef. Served with chipotle salsa.

\$32.900

TUNA TOSTADAS WITH GRILLED CHILES 🍷

Avocado cream, black sesame seeds, and crispy leek

2und \$31.900 - 3und \$45.600

RED CHORIZO CASSEROLE

With melted cheese and raw green salsa

\$33.900

MUSHROOM AND JALAPEÑO CASSEROLE 🌿

With melted cheese and green salsa.

\$29.900

Vegetarian 🍷

Spicy 🍷

PARA BOTANEAR

TACOS

ARAB-STYLE BEEF TACO 🍖🍖

In corn tortillas, beef brisket slow-cooked with cucumber raita salsa and árbol chili

2und \$29.900 - 3und \$42.700

SHRIMP TACO 🍤🍤

In corn tortillas, sautéed shrimp in chipotle mayonnaise, roasted jalapeño salsa, guacamole, and witch onion

2und \$32.900 - 3und \$47.000

CRISPY BIRRIA TACO

In corn tortillas with beef birria. Served with a consommé of its own juices

2und \$28.900 - 3und \$41.200

PORK AL PASTOR TACO 🍖

In corn tortillas, guacamole, pineapple, and a garden of cilantro and onion. Chipotle and green tomatillo salsa.

2und \$29.900 - 3und \$41.700

PORK CARNITAS TACO 🍖

In corn tortillas, guacamole, a garden of cilantro and onion. Fresh green tomatillo salsa

2und \$29.900 - 3und \$42.700

NORTEÑO TACO

In wheat flour tortillas, with a cheese crust, avocado cream, beef, and pico de gallo.

2und \$27.900 - 3und \$39.900

BRISKET TACO 🍖🍖

In corn tortillas, smoked beef brisket, roasted garlic and onion salsa, witch onion (white onion pickled with oregano), and pipián salsa.

2und \$27.900 - 3und \$38.900

COCHINITA PIBIL TACO 🍖

In corn tortillas, pork slow-cooked in banana leaves, with x'nipec (pickled red onion) and refried beans.

2und \$29.900 - 3und \$42.700

RAJAS TACO 🌽🍖

In corn tortillas, guacamole, green zucchini, corn, onion, and red molcajete salsa.

2und \$19.900 - 3und \$28.400

BEERS AND MICHELADAS

DRAFT

BBC Cajicá Miel
(400ml)
\$13.900

Club Colombia Dorada
(400ml)
\$13.900

BBC Monserrate Roja
(400ml)
\$13.900

LOCAL

Club Colombia
\$10.900

INTERNATIONAL

Corona
\$13.900

Corona Cero
\$13.500

Stella Artois
\$14.900

MICHELADAS

**+ \$4.500 ADDITIONAL TO THE BEER OF
YOUR CHOICE**

HOUSE MICHELADA

Lemon juice, black sauce, and
Tabasco

RED EYE

Lemon juice, Clamato, black sauce,
and Tabasco.

CHELADA

**+ \$4.000 ADDITIONAL TO THE BEER OF
YOUR CHOICE**

CHELADA CANTINA

Lime and hibiscus salt

LARGER PLATES

CAMPECHANO

Beef skirt steak cuts, guajillo salsa, and pico de gallo, served with tortillas with a cheese crust.

\$68.900

ADOBADO SHANK 🍲🍲

Adobado pork knuckle in ancho and pasilla chili. Confit for 12 hours at low temperature. Served with charro beans, witch onion, and tortillas. (For 2-3 people)

\$78.900

HALF A GRILLED CHICKEN IN PIBIL SAUCE.

Grilled chicken accompanied by charro beans, x'nipec (pickled red onion), and guacamole

\$59.900

TUNA CHICHARRÓN 🍲

Garden of cilantro, serrano chili emulsion, and guacamole

\$56.900

TORTILLA SOUP 🍲

With fresh cheese, avocado, and carnitas chicharrón

\$24.900

CHICKEN CAESAR SALAD

Cherry tomatoes, dates, spicy peanuts, braised chicken, Caesar dressing, Parmesan cheese, with crispy romaine lettuce hearts

\$34.900



DESSERTS

CAFÉ DE OLLA

70% Colombian cocoa chocolate mousse, orange and cinnamon gelatine chunks, vanilla ice cream, and Mexican café de olla crumble

\$25.900

CHURROS

In sugar and cinnamon, with chocolate sauce and caramel sauce

\$19.900

AREQUIPE VOLCANO

With vanilla ice cream and caramel crunch

\$19.900

TRES LECHES

Three milk cake (tres leches cake) with meringue and pecan nuts.

\$19.900

FOR THE LITTLE ONES

SIMPLE QUESADILLAS

Corn tortillas with cheese and guacamole

\$18.900

BEEF TACO

In flour tortillas, with a cheese crust and guacamole

2und \$27.800

CHICKEN TINGA TACO

In corn tortillas, with avocado and ranch creamo

2und \$19.800

FOR THE LITTLE ONES

MEZCAL

	MEDIA	60 ML	BOTELLA
Del Maguey Vida		\$43,000	\$474,000
Ojo de Tigre		\$41,000	\$453,000
Montelobos		\$46,000	\$474,000
Contraluz Mezcal Cristalino		\$57,000	\$556,000.
Amores Cupreata		\$55,000	\$536,000
Amores Espadín		\$52,000	\$505,000
Alipús San Luis		\$46,000	\$474,000
Alipús Santa Ana del Río		\$46,000	\$474,000
Los Nahuales		\$52,000	\$546,000
Mezcal Verde		\$43,000	\$422,000
Siete Misterios Doba-Yej		\$48,000	\$494,000
400 Conejos		\$48,000	\$494,000
Unión		\$36,000	\$381,000

TEQUILA

Altos Plata	\$43,000	\$443,000
Altos Reposado	\$43,000	\$443,000
Herradura Ultra	\$54,000	\$567,000
Herradura Añejo	\$50,000	\$484,000
Herradura Reposado	\$49,000	\$474,000
Herradura Plata	\$46,000	\$443,000
Patrón Platinum	\$94,000	\$989,000
Patrón Añejo	\$55,000	\$536,000
Patrón Reposado	\$50,000	\$484,000
Patrón Silver	\$48,000	\$464,000
Maestro Dobel Diamante	\$59,000	\$577,000
1800 Cristalino	\$58,000	\$567,000
1800 Añejo	\$49,000	\$515,000
1800 Reposado	\$45,000	\$464,000
1800 Silver	\$42,000	\$443,000
Gran Centenario Reposado	\$34,000	\$330,000
Gran Centenario Plata	\$34,000	\$330,000
El Jimador Reposado	\$31,000	\$299,000
El Jimador Blanco	\$30,000	\$288,000
Don Julio 70	\$71,000	\$700,000
Don Julio Añejo	\$56,000	\$546,000
Don Julio Reposado	\$57,000	\$556,000
Don Julio Blanco	\$50,000	\$484,000
José Cuervo Reserva de la Familia	\$119,000	\$1,246,000

CANTINA Y PUNTO



CLASSIC COCKTAILS

Aperol Spritz	\$42,000
Martini	\$44,000
Vodka Martini	\$40,000
Negroni	\$40,000
Mojito	\$36,000
Paloma	\$45,000
Pisco Sour	\$38,000
Old Fashioned	\$44,000
Tinto de Verano	\$36,000
Jarra de Sangrita para Tequila	\$17,000

Any other cocktail-based drink Price of the drink + \$4,000

LIQUEURS

COLOMBIAN LIQUEURS

	HALF	60ML	BOTTLE
Asawaa Aperitivo		\$33,000	\$340,000
472 Eau de Vie Feijoa		\$41,000	\$433,000
472 Eau de Vie Uchuva		\$39,000	\$412,000
472 Eau de Vie Piña		\$39,000	\$412,000

VICHE

Viche Mano de Buey	\$33,000	\$319,000
Viche Mano de Buey Coca	\$36,000	\$350,000
Viche Doña Sofi	\$28,000	\$288,000
Viche Curao Doña Sofi	\$28,000	\$288,000
Viche Monte Manglar	\$34,000	\$330,000

AGUARDIENTES

Desquite Aguardiente Tradición (38%)	\$27,000	\$278,000
Desquite Aguardiente Artesanal	\$19,000	\$196,000
Aguardiente Antioqueño	\$18,000	\$185,000
Aguardiente Antioqueño sin Azúcar	\$18,000	\$185,000

RUM

La Hechicera	\$49,000	\$505,000.
Havana Club 7 Años	\$31,000	\$340,000
Havana Club Añejo Especial	\$28,000	\$288,000
Havana Club 3 Años	\$24,000	\$247,000

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	MEDIA	60ML	BOTELLA
Monkey 47		\$71,000	\$525,000
Plymouth		\$42,000	\$433,000
Beefeater 24		\$48,000	\$494,000
Beefeater Pink		\$41,000	\$422,000
Beefeater	\$214.000	\$35,000	\$361,000
Hendrick's		\$48,000	\$505,000

VODKA

Absolut	\$161.000	\$30.000	\$309.000
Grey Goose		\$47.000	\$453.000

WHISKY

Single malt scotch

The Glenlivet 15 Años		\$62,000	\$649,000
The Glenlivet Caribbean Reserve		\$43.000	\$443.000
The Glenlivet Founder's Reserve		\$41.000	\$422.000
The Glenlivet 12 Años		\$42.000	\$443.000
The Macallan 12 Años Sherry Cask		\$70,000	\$690,000

Blended scotch

Chivas Regal 18 Años		\$72,000.	\$752,000
Chivas Regal Extra 13 Tequila Cask		\$42.000	\$433.000
Chivas Regal Extra 13 Años	\$235.000	\$40.000	\$412.000
Chivas Regal 12 Años	\$235.000	\$36.000	\$371.000
Buchanan's Deluxe		\$36.000	\$381.000

American / Irish Whiskey

Jack Daniel's		\$35.000	\$340.000
Bulleit Bourbon		\$36.000	\$381.000
Jameson		\$33.000	\$340.000

PISCO

Viñas de Oro		\$37.000	\$391.000
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OTHER LIQUEURS

Lillet Blanc		\$29.000	\$299.000
Lillet Rosé		\$29.000	\$299.000
Ancho Reyes		\$33.000	\$340.000
Campari		\$33.000	\$340.000
Cointreau		\$31.000	\$299.000
Dubonnet		\$26.000	\$268.000

PROHÍBASE 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 propi-na se destinan 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 601 552 0400 o 018000910165, o en contactenos@sic.gov.co cuyo asunto debe ser "Queja cobro de propina".

NON-ALCOHOL DE LA CANTINA

FRESH WATERS

Horchata de coco

\$12.900

Hibiscus water

\$8.900

Tamarind water

\$8.900

Watermelon water

\$8.900

Dirty Horchata

\$14.900

WATERS AND SODAS

Sodas

\$8.900

Tónica Fever Tree

\$19.900

Manatíal Water

\$7.900

San Pellegrino 505 ml

\$19.900

JUICES AND SOFT DRINKS

Sparkling

pineapple with mint

\$7.900

Green mango lemonad

\$8.900

Ginger lemonade.

\$6.900

Lemonade

\$6.900

Tangerine juic

\$9.900

HOT BEVERAGES

Espresso Doble

\$7.000

Americano

\$7.000

Macchiato

\$7.000

Decaffeinated

\$6.000

Latte o Capuccino

\$8.000

Tea and infusions

\$6.500

Herbal tea

\$5.500

WINES

BUBBLES

Frezzaconti,
Demi Sec, Isabella, Colombia
(BT) \$110.000

Sior Sandro V8,
Glera, Veneto, It
(CP) \$30.000 (BT) \$150.000

WHITE

Baron Philippe de Rothschild,
Chardonnay, Francia
(CP) \$30.000 (BT) \$150.000

Loimer,
Riesling, Kamptal, At
(BT) \$190.000

Condes de Albarei,
Albariño, Rias Baixas, Es
(BT) \$194.000

Portillo,
Sauvignon Blanc, Mendoza, Ar
(CP) \$32.000 (BT) \$160.000

Monteabellon,
Verdejo, Rueda, Es
(CP) \$28.000 (BT) \$140.000

PINK

Callia,
Shiraz, San Juan, Argentina
(BT) \$130.000

RED

Bodegas Ugalde,
Tempranillo, España
(CP) \$33.000 (BT) \$165.000

De Martino "347",
Carmenere, Maipo, Cl
(CP) \$34.000 (BT) \$170.000

Killka "Art" Malbec,
Mendoza, Ar
(CP) \$42.000 (BT) \$210.000

La Posta" Armando" Bonarda,
Mendoza, Ar
(BT) \$195.000

Cepa Gavilan,
Tempranillo, Ribera del Duero, Es
(BT) \$280.000

**UNA CANTINA PARA VOLVER,
VOLVER, VOLVER...**