# *vecchia*

COMEDOR ITALIANO

@VECCINAITALIANO

TAKAMI.CO

# MENU


ANTIPASTI

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.

**Beef**
Tenderloin, provolone & fresh oregano.

**Italian Ham**
Italian cured meats, pork bondiola & roasted bell peppers.

**$10.000 per unit**

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**Putumayo Heart of Palm**
Orange, tangerine, pickled onion, pistachios & basil.
**$43.000**

**Artichoke**
Anchovy, pecorino & lemon.
**$44.000**

**Eggplant**
Breaded, provolone cheese & acacia honey.
**$39.000**

**Peach Salad**
Green grapes, dates, starfruit, celery flower, parsley, walnut, grana padano, citric dressing & fresh chili.
**$43.000**

**Fried Asparagus**
Breaded with a sour cream, Gorgonzola, honey, and pepper sauce.**

**$39.000**

**Burrata**
Buffalo burrata with pear, yellow tomato, strawberries, toasted pistachios, and caramelized spices.
**$56.000**

**Arancinis**
Provolone, grana padano with a roasted tomato sauce.
**$34.000**

**Tuna Crudo**
Cold broth of wood-fired tomatoes, potato chips and house mayonnaise.
**$45.000**

**Beef Carpaccio**
Artichoke chips, arugula, anchovy dressing, Grana Padano & lemon.
**$47.000**

**House Meatballs**
Pork meatballs, Italian San Marzano pomodoro, herbs, and fresh ricotta.
**$44.000**

**Grilled Prawns**
Chili oil, vinegar, parsley & garlic.
**(Half a pound) $78.000**

**Crispy Pork Bites**
House chilli, acacia honey & gremolata.
**$39.000**

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# INSALATE

*Grilled chicken breast addition **$18,000**

## Caprese

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

**$45.000**

## Caesar

Tudela lettuce hearts with anchovy dressing, sunflower seeds & pangritata.

**$42.000**

## Tricolor

Mixed greens, grape tomatoes, Gorgonzola, almond pesto, fresh pear, and apple cider vinaigrette.

**$45.000**

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# PASTA

**Pistachio Pesto Fettuccine**
Basil pesto sauce with fresh mozzarella, mascarpone, Grana Padano, and toasted pistachios.
**$56.000**

**Pappardelle al Telefono**
Italian San Marzano tomato sauce, fresh mozzarella, provolone, Grana Padano, and fresh basil.
**$48.000**

**Mushroom & Truffle Tagliatelle**
Button mushrooms, Portobello, porcini mushrooms, Gorgonzola, Grana Padano, and truffle oil.
**$49.000**

**Rigatoni Frutti di Mare**
Shrimp, mussels, clams, squid,pomodoro sauce, herb butter, and peperoncino.
**$64.000**

**Spaghettini with Prawns**
Wood-fired prawns with scallions, chi-li pepper, white wine, butter, and lemon.
**$69.000**

**Lamb Tagliatelle**
Slow-shredded lamb ragù, pomodoro sauce, roasted garlic, and Grana Padano.
**$56.000**

**Spaghetti & Meatballs**
House-made meatballs, pomodoro sauce, Pecorino Romano, and fresh basil.
**$49.000**

**Linguini Carbonara**
Guanciale, black pepper, Pecorino Romano, and egg yolk.
**$56.000**

**Spaghetti Bolognese**
Pork shoulder and beef, white wine, Pecorino Romano, and chives.
**$54.000**

# STUFFED PASTA

**Corn Ravioli**
Sweet corn and mascarpone filling with Cacio e Pepe sauce.
**$49.000**

**Spinach & MascarponeRavioli**
Brown butter, Grana Padano, and aged ricotta.
**$49.000**

**Burrata Ravioli**
Buffalo burrata with pear, yellow tomatoes, strawberries, toasted pistachios, and caramelized spices..
**$56.000**
**Con Prosciutto $62.000**

**Crab & Shrimp Ravioli**
Alfredo sauce, green peas, and focaccia pangrattato.
**$62.000**

# LASAGNA

**Spinach & Cheese**
Spinach in a mascarpone cream sauce, béchamel, pomodoro sauce, mozzarella, and Grana Padano.
**$50.000**

**Bolognese**
Slow-braised beef ragù with white wine, pomodoro sauce, mozzarella, and Gra-na Padano.
**$52.000**

**Chicken & Bolognese**
Bolognese and chicken with bécha-mel, pomodoro sauce, mozzarella, and Grana Padano.
**$54.000**

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# PIZZA

**Margarita**
Pomodoro, buffalo mozzarella, Grana Padano and fresh basil.
**$48.000**

**Portobello**
Portobello mushrooms, arugula, provolone and mozzarella.
**$52.000**

**Pomodoro & Stracciatella**
Pecorino, toasted garlic and fresh oregano.
**$50.000**

**Four Cheese**
Mozzarella di Bufala, provolone dolce Valpadana, grana padano & mozzarella.
**$50.000**

**Guanciale, Chili & Honey**
Pomodoro, provolone, Calabrian chili and basil.
**$56.000**

**Lamb & Pecorino**
Pomodoro, braised lamb, pecorino, red onion, provolone, basil and oregano..
**$54.000**

**Homemade Spicy Chorizo & Stracciatella**
Pomodoro, house-made spicy ground chorizo, peperoncino, stracciatella, pecorino and oregano.
**$50.000**

**Hawiiana Pizza**
Pomodoro with smoked pancetta, wood-fired pineapple and provolone.
**$53.000**

**Bresaola & Gorgonzola.**
Mozzarella, stracciatella, peperoncino and Grana Padano.
**$54.000**

**Pepperoni**
San Marzano, double cream cheese, mozzarella di bufala & dried oregano.
**$53.000**

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# FIREWOOD GRILL

**Fresh tuna** (200g)
Chili oil, white wine vinegar, Uvalina tomatoes, garlic & parsley.
**$75.000**

**Roasted chicken**
1/2 Chicken with Calabrian Chili and Paprika Butter.
**$72.000**

**Lamb Steak** (300g)
With fresh herb gremolata.
**$77.000**

**Beef** (250g)
With black garlic butter & fresh herb gremolata.
**$81.000**

**Salmon all'Arrabbiata**
Salmon served with Italian San Marzano and cherry tomato sauce, peperoncino, and fresh basil.
**$76.000**

**Argentinian Vacío Steak(300g)**
With black garlic butter and herb gremolata.
**$110.000**

## MILANESE

**Veal Milanese**
With roasted tomato sauce & Grana Padano.
**$54.000**

**Chicken Milanese**
With roasted tomato sauce & Grana Padano.
**$54.000**

## SÁNDWICHES

**Milanese**
Chicken Milanese, roasted tomatoes, arugula, provolone, anchovy aioli & colombian baby potatoes.
**$40.000**

**Caprese**
Heirloom tomato, buffalo mozzarella, basil pistacho pesto and colombian baby potatoes.
**$40.000**

**Meatballs**
Pork meatballs in pomodoro sauce with mozzarella, fresh ricotta, and chives, served with Colombian baby potatoes.
**$54.000**

**Pepito**
Grilled beef tenderloin, caramelized onions, avocado, mozzarella, and Dijon mayonnaise, served with Colombian baby potatoes.
**$58.000**

## CONTORNI

**Pasta**
Al burro. **$20.000**
Pomodoro. **$26.000**

**Green Salad**
With lime.
**$20.000**

**Creole potatoes**
Roasted with rosemary.
**$18.000**

## VECCINA

**Wood-fired Homemade bread**
With confit garlic butter, olive oil, balsamic vinegar and peperoncino.
**$10.000**

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# DOLCI

## Classic Tiramisú
With mascarpone, coffee & amaretto.
**$28.000**

## Pistachio Gelato
Biscotti coated in chocolate and sea salt.
**$27.000**

## Pavlova
Meringue, red berries, candied peaches & vanilla gelato.
**$28.000**

## Millefeuille
Pistachio cream, mascarpone chantilly, arequipe & crunchy almonds & white chocolate.
**$28.000**

## Brownie & macaron
Cocoa & almond, whipped cream, cacao nibs & vanilla gelato.
**$28.000**

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# DRINKS

## SPRITZ & APERITIVI

**Sirocco Spritz**
Limoncello, lavender, Luxardo White Bitter, sparkling wine.
$43.000

**Spritz Veneciano**
Aperol, Luxardo Red Bitter, sparkling wine and soda.
$43.000

**Rose Spritz**
Lillet Rosé, Juniper Rose cider, sparkling wine, tea rose.
$43.000

**Tropicate**
Beefeater infused with mango, sparkling wine, lime, tonka bean bitters.
$43.000

**Cacao Sbagliato**
Campari, Dubonnet macerated with cocoa, prosecco.
$36.000

**Spring Sangria Pitcher**
(1 liter to share)

Rosé wine, Lillet Rosé, rum, strawberry, lemon, basil.
$116.000

## 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.
$40.000

**Lorenza**
Chivas Extra 13 Años, Amaro Lucano, ginger, lime, tonka bean bitters.
$46.000

**Corleone**
Chivas Extra 13 Tequila Cask, amaretto, spiced ginger, Rangpur lime, red wine.
$46.000

**Tonka Oil Fashioned**
Bulleit Rye with Luxardo Maraschino & tonka bitters.
$46.000

**Vesper Martini**
Plymouth, Absolut, Lillet Blanc, orange bitters.
$46.000

**Espresso Martini**
Absolut, espresso, Colombian coffee liquor & amaretto.
$38.000

## ESSENTIAL NEGRONIS

**Negroni de Verano**
Beefeater, Hendrick's, Luxardo Bitter Blanco & house vermouth, cucumber.
$46.000

**Negroni Blanco**
Monkey 47, Luxardo Bitter Blanco & Lillet Blanc.
$59.000

**Negroni Criollo**
Desquite Aguardiente Tradición, Campari, house vermouth.
$38.000

**Negroni Affumicato**
Del Maguey Vida, Luxardo Bitter Blanco, house vermouth, Amaro Lucano.
$46.000

**Classico**
Beefeater, Campari & house vermouth.
$44.000

## CLASSIC COCKTAILS

Aperol Spritz $43.000

Boulevardier $46.000

Limoncello Spritz $44.000

Martini $46.000

Vodka Martini $40.000

Manhattan $46.000

Margarita Clásica $46.000

Mezcalita $46.000

Mojito $38.000

Penicillin $46.000

Pisco Sour $39.000

Old Fashioned $46.000

Tinto de Verano $37.000

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

## NON-ALCOHOLIC

**Spritz de Verano**
Juniper Rose Cider, strawberry, soda, tea rose.
$16.900

**Citrus Spritz**
Pink grapefruit bitter, rosemary, soda.
$16.900

**Lavanda Spritz**
Beefeater, Hendrick's, Luxardo Lavender cordial, lime, soda, black olive.
$16.900

**Ginger Tonic**
Fresh ginger, Fever Tree tonic, a dash of lime.
$16.900

**Berry Spritz**
Blackberry-strawberry basil cordial, Rangpur lime, soda.
$16.900

## BEER

DRAFT

**BBC Monserrrate Roja**
380ml: $14.900

**BBC Lager**
380ml: $14.900

**Club Colombia Dorada**
380ml: $13.900

BEER
BOTTLE

**Stella Artois**
$16.900

**Corona**
$14.900

**Corona Cero**
$13.900

**Club Colombia Dorada**
$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
$8.500
Acqua Panna
$20.900
San Pellegrino
$20.900

**COCA COLA SODAS**
$9.500

**TANGERINE JUICE**
$10.500

**SUGAR-FREE SOFT DRINKS**
San Pellegrino Mandarin and Peach
San Pellegrino Lemonade (Yellow Lemon)
$17.000

**HOT BEVERAGES**

**CLASSIC**
Espresso
$7.500
Americano
$7.500
Latte
$8.500
Macchiato
$7.500
Cappuccino
$8.500
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

## - SPARKLING -

**ProseccoV8 Sior, Sandro** Glera, Véneto, It
CP: $35.000 / BT: $175.000

**Cava Joan Sardà Brut Nature**
Macabeo, Xarel·lo, Penedès, Es
BT: $210.000

## - ORANGE -

**Leo Erazo "Granitico"**
Moscatel, Semillón, Itata, Cl
BT: $240.000

## - ROSE -

**Donnafugata Lumera**
Nero d'Avola, Sicilia, It
CP: $54.000 / BT: $270.000

**Mueller Klöch**
Zweigelt, Steiermark, At
BT: $195.000

## - WHITE ITALIAN -

**Sassoregale**
Vermentino, Maremma
CP: $39.000 / BT: $194.000

**Mandrarossa**
Grillo, Sicilia
BT: $230.000

**Masi,Levarie**
Garganega, Soave
BT: $216.000

**Podere San Cristofore "Luminoso"**
Vermentino, Maremma
BT: $244.000

**Torre Rosazza**
Pinot Grigio, Friuli Grave
CP: $36.000 / BT: $180.000

**Ciu Ciu, "Evoè"**
Passerina, Marche
CP: $38.000 / BT: $190.000

## - WHITE -

**Loimer "Lenz"**
Riesling, Kamptal DAC, At
CP: $51.000 / BT: $255.000

**Callia**
Chardonnay, San Juan, Ar
CP: $29.000 / BT: $145.000

**Campillo**
Verdejo, Rioja, Es
BT: $220.000

**Luzón "Organic"**
Airén, Macabeo, Jumilla, Es
BT: $130.000

**Teia**
Torrontés, Salta, Ar
BT: $195.000

**Sibaris Gran Reserva**
Sauvignon Blanc, Leyda, Chile
CP: $47.000 / BT: $235.000

**Aveleda**
Alvarinho, Vinho Verde, Pt
BT: $189.000

**Sola Fred**
Garnacha Blanca, Cataluña, Es
CP: $43.000 / BT: $215.000

**Robert Mondavi Private Selection**
Chardonnay, California, Us
BT: $225.000

**Wieninger Wiener**
Gemischter Satz, Österreich, At
BT: $250.000

## - RED ITALIAN -

**Marchesi di Barolo "Serragrilli"**
Nebbiolo, Barbaresco
BT: $659.000

**Bric Amel**
Nebbiolo, Langhe Doc
BT: $330.000

**Cadetto**
Sangiovese, Toscana
BT: $175.000

**G.D. Vajra**
Dolcetto d´Alba, Piemonte
CP: $55.000 / BT: $275.000

**CorteGiara**
Merlot, Corvina, Veneto
CP: $33.000 / BT: $165.000

**Remole Frescobaldi**
Sangiovese , Cabernet Sauvignon, Toscana
CP: $46.000 / BT: $230.000

**Briccotondo**
Barbera, Piemonte
BT: $260.000

**Ormanni**
Sangiovese, Chianti Classico
BT: $235.000

**Branciforti dei Bordonaro**
Nero d'Avola, Sicilia
BT: $130.000

**Villadoria "Senatore Primo"**
Dolcetto, Barbera, Piemonte
BT: $219.000

## - RED -

**Ramón Bilbao Edición Limitada**
Tempranillo, Rioja, Es
CP: $49.000 / BT: $245.000

**Zorzal**
Garnacha, Navarra, España
BT: $220.000

**Matchbook**
Petite Sirah, Dunnigan Hills, Us
CP: $40.000 / BT: $200.000

**Volcanes**
País, Cinsault, Itata, Cl
BT: $208.000

**La Posta "Armando"**
Bonarda, Mendoza, Ar
BT: $220.000

**Angélica Zapata**
Cabernet Franc, Mendoza, Ar
BT: $630.000

**Artuke**
Tempranillo, Rioja, Es
BT: $235.000

**Portillo**
Merlot, Mendoza, Ar
BT: $158.000

**Flores de Callejo**
Tempranillo, Ribera del Duero, Es
CP: $48.000 / BT: $238.000

**S. Sebastião**
Syrah, Tinta Roriz, Lisboa, Pt
BT: $138.000

**Copa Gavilán**
Tempranillo, Ribera del Duero, España
BT: $289.000

**Mr. Wildman**
Cabernet Sauvignon, Maipo, Cl
BT: $140.000

VOLVER AL MENÚ PRINCIPAL

# LIQUEURS

| APERITIVI I AMARI I VERMUT | BOT. | TRA. |
|---|---|---|
| Lillet Blanc | $317.000 | $31.000 |
| Lillet Rosé | $317.000 | $31.000 |
| Dubonnet | $284.000 | $30.000 |
| Campari | $360.000 | $35.000 |
| Amaro Lucano | $350.000 | $36.000 |
| Luxardo Bitter Blanco | $426.000 | $40.000 |
| Luxardo Bitter Rojo | $426.000 | $40.000 |
| Fernet Branca | $360.000 | $35.000 |
| Yzaguirre Rojo Reserva | $350.000 | $29.000 |
| Yzaguirre Dry Reserva | $371.000 | $30.000 |

| DIGESTIVES | BOT. | TRA. |
|---|---|---|
| Ancho Reyes | $360.000 | $35.000 |
| Luxardo Amaretto | $393.000 | $37.000 |
| Cointreau | $317.000 | $31.000 |
| Coloma Licor de Café Gran Reserva | $317.000 | $31.000 |
| Disaronno | $414.000 | $39.000 |
| Frangelico (Licor de Avellana) | $404.000 | $41.000 |
| Licor 43 | $360.000 | $35.000 |
| Limoncello Silvio Carta | $350.000 | $35.000 |
| Luxardo Limoncello | $393.000 | $37.000 |
| Luxardo Sambuca | $393.000 | $37.000 |

| GRAPPA | BOT. | TRA. |
|---|---|---|
| Cellini Blanca | $426.000 | $43.000 |

| COLOMBIAN LIQUORS | BOT. | TRA. |
|---|---|---|
| Desquite Aguardiente Tradición (38%) | $295.000 | $29.000 |
| Desquite Aguardiente Artesanal | $208.000 | $20.000 |
| 472 Eau de Vie Feijoa | $459.000 | $43.000 |
| 472 Eau de Vie Uchuva | $437.000 | $41.000 |
| **VICHE** | | |
| Viche Doña Sofi | $295.000 | $29.000 |
| Viche Mano de Buey | $338.000 | $35.000 |
| Viche Monte Manglar | $350.000 | $3.000 |

| GIN | BOT. | TRA. |
|---|---|---|
| Monkey 47 | $557.000 | $80.000 |
| Plymouth | $459.000 | $48.000 |
| Beefeater 24 | $524.000 | $54.000 |
| Beefeater Pink | $447.000 | $46.000 |
| Beefeater | $383.000 | $39.000 |
| Bombay Sapphire | $383.000 | $39.000 |
| Bulldog | $447.000 | $42.000 |
| Hendrick's | $535.000 | $51.000 |
| Selva Gin | $414.000 | $39.000 |
| Tanqueray | $371.000 | $38.000 |

| VODKA | BOT. | TRA. |
|---|---|---|
| Absolut | $328.000 | $34.000 |
| Media* | | $164.000 |
| Grey Goose | $480.000 | $47.000 |
| Tito's | $383.000 | $36.000 |
| Wyborowa | $273.000 | $29.000 |

| MEZCAL | BOT. | TRA. |
|---|---|---|
| Del Maguey Vida | $502.000 | $49.000 |
| Ojo de Tigre | $480.000 | $46.000 |
| Montelobos | $502.000 | $49.000 |
| Amores Cupreata | $568.000 | $58.000 |
| Mezcal Verde | $447.000 | $46.000 |
| Los Nahuales | $579.000 | $55.000 |

| TEQUILA | BOT. | TRA. |
|---|---|---|
| Altos Reposado | $470.000 | $49.000 |
| Altos Plata | $470.000 | $49.000 |
| Herradura Añejo | $513.000 | $53.000 |
| Herradura Reposado | $502.000 | $52.000 |
| Herradura Plata | $470.000 | $49.000 |
| Patrón Reposado | $513.000 | $53.000 |
| Patrón Silver | $492.000 | $51.000 |
| Don Julio 70 | $742.000 | $75.000 |
| Maestro Dobel Diamante | $612.000 | $63.000 |

| RUM | BOT. | TRA. |
|---|---|---|
| La Hechicera Banano (Ed. Especial) | $731.000 | $74.000 |
| La Hechicera | $535.000 | $55.000 |
| Havana Club Selección de Maestros | $535.000 | $55.000 |
| Havana Club 7 Años | $360.000 | $35.000 |
| Havana Club Añejo Especial | $305.000 | $32.000 |
| Havana Club 3 Años | $262.000 | $27.000 |
| Appleton Estate Rare Blend | $295.000 | $29.000 |
| Appleton Estate Signature Blend | $273.000 | $25.000 |
| Diplomático Planas | $360.000 | $37.000 |
| Diplomático Reserva Exclusiva | $502.000 | $52.000 |

| WHISKY (SCOTCH) | BOT. | TRA. |
|---|---|---|
| **BLENDED** | | |
| Chivas Regal 18 Años | $797.000 | $81.000 |
| Chivas Regal Mizunara | $601.000 | $61.000 |
| Chivas Regal Extra 13 Tequila Cask | $459.000 | $48.000 |
| Chivas Regal Extra 13 Años | $437.000 | $45.000 |
| Media* | $237.000 | |
| Chivas Regal 12 Años | $393.000 | $40.000 |
| Monkey Shoulder | $383.000 | $36.000 |
| Buchanan's Deluxe | $437.000 | $45.000 |
| **SINGLE MALT** | | |
| The Glenlivet 18 Años | $1.889.000 | $193.000 |
| The Glenlivet 15 Años | $688.000 | $70.000 |
| The Glenlivet Captain's | $502.000 | $52.000 |
| The Glenlivet Caribbean Reserve | $470.000 | $49.000 |
| The Glenlivet 12 Años | $492.000 | $51.000 |
| The Glenlivet Founder's Reserve | $447.000 | $46.000 |
| The Macallan Rare Cask | $3.537.000 | $360.000 |
| The Macallan 18 Años Sherry Cask | $3.331.000 | $320.000 |
| The Macallan 15 Años Double Cask | $1.321.000 | $135.000 |
| The Macallan 12 Años Sherry Cask | $731.000 | $74.000 |
| Glenfiddich 12 Años | $470.000 | $45.000 |
| Glenfiddich 15 Años | $579.000 | $55.000 |
| Glenmorangie The Original | $447.000 | $46.000 |
| Glenmorangie Quinta Ruban | $568.000 | $58.000 |
| Glenrothes 12 Años | $699.000 | $71.000 |
| Talisker 10 Años | $524.000 | $54.000 |

| WHISKEY AMERICAN & IRISH | BOT. | TRA. |
|---|---|---|
| Jameson | $360.000 | $37.000 |
| Michter's American Whiskey | $579.000 | $55.000 |
| Michter's Straight Rye | $579.000 | $55.000 |
| Michter's Straight Bourbon | $579.000 | $55.000 |
| Bulleit Bourbon | $404.000 | $38.000 |
| Bulleit Rye | $426.000 | $40.000 |
| Jack Daniel's | $360.000 | $37.000 |
| Woodford Reserve | $447.000 | $46.000 |

| COGNAC Y BRANDY | BOT. | TRA. |
|---|---|---|
| Hennessy VS | $612.000 | $63.000 |
| Don Pedro 12 Años | $383.000 | $36.000 |

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 Superintendencia of Industry and Commerce line (601)592 0400 or 18000-910165, or write your complaint to 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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