



*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.....

\$35.000

Radicchio

Apple, almond pesto, cider vinegar and gorgonzola.....

\$44.000

Fennel

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

\$46.000

Roasted Aubergine

Stracciatella, tomato confit in olive oil, pepperoncino and basil. ....

\$42.000

Asparagus

Grana padano and pepper.....

\$46.000

BACK TO THE MAIN MENU

# ANTIPASTO

## Stracciatella of the house

With candied uvalina tomatoes and coppa.....  
\$46.000

## Crab and shrimp

Japanese mayonnaise, crispy yellow potatoes, horseradish, caviar and capers. ....  
\$60.000

## Tomato and mozzarella

Organic tomatoes, Di Bufala mozzarella, peppermint, basil and spiced honey. ....  
\$43.000

## Meatballs

Veal and pork, pickled cucumber, blueberries and creamy potatoes.....  
\$48.000

## Roasted Gambas

With paprika butter, crispy corn gremolata and lime. ....  
\$58.000

## Fried Pumpkin

Ricotta cheese,paprika salt, honey and sage. ....  
\$30.000

## Arancini

Arborio, grana padano, provolone dolce, pepper and roasted pomodoro sauce.....  
\$39.000

## Crudo

Atún, anchovy aioli, orange, capers and arugula.....  
\$47.000

## Fried Provolone and Figs

Fried provolone, fresh figs and caramelized nuts.....  
\$51.000

BACK TO THE MAIN MENU

---

---



# SOUPS

## **Artichokes Cream**

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

**\$28.000**

## **Zapallo Cream**

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

**\$28.000**

**BACK TO THE MAIN MENU**



# ALWAYS FRESH PASTA

**Fusilli**

Basil pesto, Di Bufala mozzarella, mini roma tomatoes, toasted almonds y Grana Padano D.O. P. ....  
\$53.000

**Pappardelle**

Roasted spinach, homemade crème fraîche, gorgonzola, creole lime, ricotta and walnut. ....  
\$53.000

**Rigatoni**

Prawns, clams, crab, paprika and jerez. ....  
\$78.000

**Agnolotti**

Brie cheese and Provolone Dolce Valpadana D.O.P, mushroom broth, parsley and Pecorino Romano D.O.P.....  
\$52.000

**Fettuccine**

Mini roma tomatoes, mozzarella di bufala, Grana Padano P.D.O. and basil. ....  
\$49.000

**Linguini**

Cacio e pepe, Pecorino Romano P.D.O. and pepper.....  
\$46.000

**Tagliatelle**

Beef and pork bolognese, Grana Padano P.D.O. and fresh oregano....  
\$54.000

**Spaghetti**

Guanciale, pomodoro, pecorino romano D.O.P y perejil.....  
\$58.000

**Carbonara**

Guanciale, pimienta, yema de huevo y pecorino. ....  
\$55.000

**Spaghettoni**

Guanciale, pomodoro, Pecorino Romano P.D.O. and parsley.....  
\$59.000

**Paccheri**

Roasted eggplants, candied uvalina, fresh oregano, provolone dolce, ricotta and grana padano.....  
\$53.000

**Mezze Rigatoni**

Coppa ragout, prosciutto and pepperoni, fresh peas, peperoncino, provolone dolce and grana padano.....  
\$60.000

**Lasagna Bolognese (20 minutes)**

Beef and pork sugo bolognese, mozarrella, grana padano D.O.P. and pomodoro.....  
\$55.000

**BACK TO THE MAIN MENU**

---

---

# PIZZA

## Blanca

Mozzarella di Bufala, Provolone Dolce Valpadana P.D.O.,  
Grana Padano P.D.O. and mozzarella. ....  
\$47.000

## Margherita

Pomodoro, Mozzarella di Bufala, Grana Padano P.D.O. and  
basil. ....  
\$47.000

## Artichoke

Provolone Dolce Valpadana P.D.O., Grana Padano P.D.O. and  
fresh oregano. ....  
\$50.000

## Maiale

Pomodoro, coppa, prosciutto, mozzarella and spiced honey. ...  
\$56.000

## Pepperoni

Artisanal pepperoni, pomodoro and homemade stracciatella...  
\$51.000

## Spicy chorizo

Spinach, Provolone Dolce, Valpadana P.D.O., and Grana  
Padano P.D.O.....  
\$48.000

## Coppa

Dates, gorgonzola, arugula. ....  
\$52.000

## Prosciutto

Homemade stracciatella, Grana Padano P.D.O. and pepper. ....  
\$56.000

## Roja

Fresh san marzano, homemade stracciatella, garlic confit  
and Pecorino Romano P.D.O. ....  
\$46.000

## Funghi

Provolone Dolce Valpadana, buffalo mozzarella, portobello  
mushrooms, red onion and prosciutto cotto.....  
\$52.000

## Coppa and Pineapple

Pomodoro, provolone, roasted pineapple, mozzarella and  
oregano.....  
\$49.000

BACK TO THE MAIN MENU

---

---



# MAIN DISHES

## **Atún**

Fresh catch of the day, putanesca sauce, garden herbs and  
crispy Creole potatoes.....

**\$78.000**

## **Roasted Chicken**

Paprika, creamy polenta and crispy corn gremolata...

**\$68.000**

## **Roasted Pulled Porkbelly**

Creamy mashed potatoes, arugula and corn gremolata. ....

**\$62.000**

## **Milanese**

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

**\$52.000**

## **Beef Tenderloin**

Brandy and paprika butter. ....

**\$80.000**

## **Entrecote**

Paprika butter, arugula salad and creole potato chips .....

**\$75.000**

## **Strip Roast**

Slow-cooked braised meat, creamy potatoes, gremolata with  
herbs and toasted almonds.....

**\$135.000**

**BACK TO THE MAIN MENU**

---

---



## ICE CREAM

### **Key Lime Pie**

Homemade lemon gelato, crumble and Italian meringue.....  
**\$23.000**

### **Amarena**

Homemade amarena gelato, yogurt foam, Walnut crumble, strawberry, blueberries and almond cookie white chocolate cover.....  
**\$30.000**

## DESSERTS

### **Tiramisu**

Mascarpone, amaretto, coffee & cocoa. ....  
**\$28.000**

### **Flan**

Arequipe, caramel and cannoli. ....  
**\$24.000**

### **Mille Feuille**

Almond cookie, white chocolate foam, arequipe and berries....  
**\$29.000**

### **Nutella Volcano**

Hazelnut cream, vanilla ice cream, oat granola. ....  
**\$26.000**

**BACK TO THE MAIN MENU**

---

---



# G L O S A R I O

## 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.

\$34.000

### Limoncello Spritz

Beefeater, Lillet Blanc, limoncello, limón, prosecco, soda

\$42.000

### Rose Spritz

Lillet Rosé, espumoso, Juniper Rose Cider, rosa liana.

\$39.000

### Spritz Veneciano

Aperol, Luxardo Bitter Rojo, prosecco, soda, aceitunas, naranja.

\$41.000

### Vesper Gin Tonic

Beefeater, vermut blanc, prosecco, tónica, fresa, albahaca.

\$42.000

### Mula Mia

Del Maguey, viche, jengibre, limón, soda, Angostura.

\$44.000

## CÓCTELES

### Lorenza

Chivas Extra 13 Años, Amaro Lucano, jengibre, limón, amargos.

\$44.000

### Maddalena

Del Maguey Vida, Luxardo Bitter Blanco, limón, jengibre, agave, sal.

\$42.000

### Faustina

Rye, licor de maraschino, amargos de cacao.

\$42.000

### Martini Classico

Beefeater, Yzaguirre Dry Reserva, aceituna, alcaparra.

Martini \$44.000 / Tini \$24.000

### Vesper Martini

Absolut, Plymouth, Lillet Blanc, amargos de naranja.

Martini \$44.000 / Tini \$24.000

### Espresso Martini

Absolut, espresso, licor de café colombiano, amaretto.

\$36.000

## NEGRONI

### Negroni de verano

Beefeater, Hendrick's, Luxardo Bitter Blanco, vermut de la casa, pepino.

\$42.000

### Negroni Bianco

Monkey 47, Luxardo Bitter Blanco, Lillet Blanc.

\$58.000

### Boulevardier

Rye whiskey, Campari, vermut de la casa.

\$44.000

### Classico

Beefeater, Campari, vermut de la casa.

\$40.000

### Viche

Viche, Campari, vermut de cacao.

\$36.000

### Mezcal

Mezcal Del Maguey, Campari, vermut de la casa.

\$44.000

### Negroni Sour

Beefeater, vermut de vainilla, Campari, limón, clara.

\$38.000

## CLASSIC COCKTAILS

### Aperol Spritz

\$42.000

### Carajillo

\$36.000

### Vodka Martini

\$40.000

### Manhattan

\$44.000

### Margarita Clásica

\$46.000

### Mezcalita

\$46.000

### Mojito

\$36.000

### Sorella Mule

\$36.000

### Penicillin

\$44.000

### Pisco Sour

\$38.000

### Old Fashioned

\$44.000

### Tinto de Verano

\$36.000

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

## SIN ALCOHOL

### Lavanda Spritz

Cordial de lavanda, limón, agua con gas, aceituna negra.

\$14.900

### Berry Spritz

Fresa, mora, albahaca, limón mandarino, soda Schweppes.

\$15.900

### Citrus Spritz

Cordial de toronja rosada, romero, soda Schweppes.

\$15.900

### Ginger Tonic

Cordial de jengibre fresco, tónica, Fever Tree, limón mandarino.

\$16.900

## CERVEZAS BOTELLA

### Stella Artois

\$14.900

### Corona

\$13.900

### Corona cero

\$13.900

### Aguila Cero

\$9.900

### Club Colombia

\$13.900

### Club Colombia Trigo

\$13.900

### Bitburger 0.0%

\$16.900

### Artesanal

### Macha Pils

Lager estilo pilsner.

\$16.900

### Moonshine Tumaco Brown

Brown Ale con Nibs de Cacao.

\$16.900

## SIN ALCOHOL

### Manantial 300ml

\$7.900

### Gaseosas Coca Cola / Soda

\$8.900

### Acqua Panna / San Pellegrino

\$20.900

### Gaseosas Local

Juniper Sidra de Rosas.

\$14.900

Juniper Gaseosa de Toronja.

\$14.900

### Mil976

Tónica Ocean.

\$10.900

Tónica Cero Calorías.

\$10.900

### Botanical Sparkling Waters

#### Sommet

Agua de Pepino y Menta.

\$12.900

Agua de Limón Kalamansi y Hierbabuena.

\$12.900

### Tónica Fever Tree

\$19.900

### Jugo de Mandarina

\$10.500

### Sugar-free soft drinks

San Pellegrino Mandarin and Peach

San Pellegrino Lemonade (Yellow Lemon)

\$17.000

## BEBIDAS CALIENTES

### Espresso

\$7.000

### Americano

\$7.000

### Macchiato

\$7.000

### Tés e Infusiones Munay

#### 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

##### Cacao vital

Guayusa, cacao, menta.

\$6.900

### BACK TO THE MAIN MENU



## SPARKLING

### Prosecco, Cantina Colli Euganei “Serprino”

Glera, Véneto, Italia.....

Glass: \$38.000 | Bottle: \$190.000

### Cava Juve & Camps, Cinta Purpura

Macabeo, Xarel·lo, Penedés, España.....

Bottle: \$300.000

## ROSÉ

### Talamonti

Montepulciano, Cerasuolo d’ Abruzzo, Italia.....

Glass: \$30.000 | Bottle: \$150.000

### Müller Klöch

Zweigelt, Steiermark, Austria.....

Bottle: \$195.000

### Mr. Wildman

Pinot Noir, Casa Blanca, Chile.....

Bottle: \$140.000

## ORANGE

### Loimer

Gluegglich Weiss, Weinland, Austria.....

Glass: \$56.000 | Bottle: \$280.000

## ITALIAN WHITES

### Cantina Colli Euganei

Pinot Bianco, Veneto.....

Glass: \$28.000 | Bottle: \$ \$140.000

### Torre Rosazza

Pinot Grigio, Friuli Grave.....

Glass: \$35.000 | Bottle: \$175.000

### Monte Tondo

Garganega, Trebbiano, Soave.....

Bottle: \$190.000

### Podere San Cristoforo”Luminoso”

Vermentino, Maremma.....

Glass: \$48.000 | Bottle: \$240.000

### Franz Hass

Pinot Grigio, Alto Adige.....

Bottle: \$210.000

### Marchesi di Barolo

Arneis, Roero.....

Bottle: \$315.000

### Ciu Ciu “Merlettaie”

Pecorino, Offida.....

Glass: \$42.000 | Bottle: \$210.000

### Corte Giara

Garganega, Véneto.....

Bottle: \$170.000

## WHITES

### Pazo de Señorans

Albariño, Rias Baixas, España.....

Bottle: \$345.000

### Hiedler “Loess”

Gruner Veltliner, Kamptal, Austria.....

Glass: \$38.000 | Bottle: \$190.000

### Viña Cobos “Felino”

Chardonnay, Uco, Argentina.....

Glass: \$49.000 | Bottle: \$245.000

### Santiago Ruiz

Albariño, Loureiro, Rias Baixas, España.....

Bottle: \$430.000

### Baigorri “Fermentado en Barrica”

Viura, Malvasía, Rioja, España.....

Bottle: \$275.000

### Sibaris Gran Reserva

Sauvignon Blanc, Leyda, Chile.....

Glass: \$48.000 | Bottle: \$240.000

### Sola Fred

Garnacha, Montsant DO, España.....

Bottle: \$200.000

### Vidigal

Loureiro, Alvarinho, Vinho Verde, Portugal.....

Glass: \$38.000 | Bottle: \$190.000

### Monteabellon

Verdejo, Rueda, España.....

Bottle: \$145.000

### Loimer “Lois”

Riesling, Kampta, Austria.....

Bottle: \$235.000

### Basa

Verdejo, Rueda, España.....

Glass: \$50.000 | Bottle: \$250.000

### Portillo

Sauvignon Blanc, Mendoza, Argentina.....

Bottle: \$160.000

## ITALIAN REDS

### Fontanafredda “Raimonda”

Barbera, Barbera d’ Alba.....

Bottle: \$300.000

### Corte Giara

Merlot, Corvina, Véneto.....

Glass: \$37.000 | Bottle: \$185.000

### Ciu Ciu “Bacchus”

Montepulciano, Sangiovese, Marche.....

Bottle: \$175.000

### Logonovo “Montalcino”

Merlot, Sangiovese, Toscana.....

Bottle: \$320.000

### Franz Haas

Lagein, Alto Adige.....

Bottle: \$275.000

### Masi Campofiorin

Corvina, Véneto.....

Bottle: \$300.000

### Castel Firmian

Teroldego Rotaliano, Trentino.....

Bottle: \$192.000

### Orsumella

Sangiovese, Chianti Classico.....

Bottle: \$215.000

### Felline “Pietraluna”

Negroamaro, Salento.....

Glass: \$35.000 | Bottle: \$175.000

### Pasqua

Passione Sentimento Rosso, Merlot, Corvina, Croatina,

Véneto.....

Bottle: \$205.000

### Fonterutoli

Sangiovese, Chianti Classico.....

Bottle: \$385.000

### Marchesi di Barolo “Serragrilli”

Nebbiolo, Barbaresco.....

Bottle: \$650.000

### Lungarotti Cadetto

Sangiovese, Merlot, Umbria.....

Glass: \$33.000 | Bottle: \$16.000

### Varvaglione

Dozze e Mezzo, Primitivo del Salento.....

Bottle: \$245.000

### Vajra

Nebbiolo, Langhe, Piamonte.....

Glass: \$43.000 | Bottle: \$215.000

### Colle Corviano

Montepulciano, d’Abruzzo.....

Bottle: \$205.000

## REDS

### T.H. [Terroir Hunter]

Montepulciano, Peumo, Chile.....

Glass: \$58.000 | Bottle: \$290.000

### Zorzal

Garnacha, Navarra, España.....

Bottle: \$240.000

### Portillo

Merlot, Mendoza, Argentina.....

Bottle: \$160.000

### La Maldita Revolution

Garnacha, Rioja, España.....

Glass: \$46.000 | Bottle: \$230.000

### Zuccardi Serie A

Malbec, Mendoza, Argentina.....

Bottle: \$250.000

### Powers

Syrah, Columbia, EE.UU.....

Bottle: \$200.000

### Terrazas de los Andes

Malbec, Mendoza, Argentina.....

Bottle: \$210.000

### Ochoa “La Foto de 1938”

Tempranillo, Navarra, España.....

Glass: \$36.000 | Bottle: \$180.000

### Salentein “La Pampa”

Malbec, Uco, Argentina.....

Bottle: \$550.000

### Sibaris Gran Reserva

Carmenere, Colchagua, Chile.....

Glass: \$48.000 | Bottle: \$240.000

### Damana Crianza

Tempranillo, Ribera del Duero, España.....

Glass: \$48.000 | Bottle: \$240.000

### Callia

Malbec, Mendoza, Argentina.....

Glass: \$29.000 | Bottle: \$145.000

### Louis Latour

Pinot Noir, Bourgogne, Francia.....

Bottle: \$420.000

### Izadi Crianza

Tempranillo, Rioja, España.....

Bottle: \$260.000

### Salentein Reserva

Cabernet Franc, Valle de Uco, Argentina.....

Bottle: \$310.000

### Cepa Gavilan Crianza

Tempranillo, Ribera de Duero, España.....

Bottle: \$290.000

## BACK TO THE MAIN MENU



APERITIVI - AMARI - VERMUT

|                        | Botella    | Trago    |
|------------------------|------------|----------|
| Lillet Blanc           | \$305.000  | \$29.000 |
| Lillet Rosé            | \$ 305.000 | \$29.000 |
| Ancho Reyes            | \$347.000  | \$33.000 |
| Amaro Lucano           | \$336.000  | \$34.000 |
| Dubonnet               | \$273.000  | \$24.000 |
| Campari                | \$347.000  | \$33.000 |
| Luxardo Bitter Bianco  | \$410.000  | \$38.000 |
| Luxardo Bitter Rojo    | \$410.000  | \$38.000 |
| Fernet Branca          | \$347.000  | \$33.000 |
| Yzaguirre Rojo Reserva | \$336.000  | \$27.000 |
| Yzaguirre Dry Reserva  | \$357.000  | \$28.000 |

DIGESTIVES

|                         | Botella   | Trago    |
|-------------------------|-----------|----------|
| Luxardo Amaretto        | \$378.000 | \$35.000 |
| Cointreau               | \$305.000 | \$31.000 |
| Disaronno               | \$399.000 | \$37.000 |
| Licor 43                | \$347.000 | \$33.000 |
| Limoncello Silvio Carta | \$347.000 | \$35.000 |
| Licor Limoncello        | \$378.000 | \$35.000 |
| Luxardo Sambuca         | \$378.000 | \$35.000 |

GRAPPA

|                    | Botella   | Trago    |
|--------------------|-----------|----------|
| Val de Brun Bianco | \$410.000 | \$38.000 |

COLOMBIAN LIQUORS

|                                | Botella   | Trago    |
|--------------------------------|-----------|----------|
| Desquite Aguardiente Artesanal | \$200.000 | \$19.000 |
| 472 Eau de Vie Feijoa          | \$441.000 | \$41.000 |
| 472 Eau de Vie Uchuva          | \$420.000 | \$39.000 |

|                     | Botella   | Trago    |
|---------------------|-----------|----------|
| Viche               |           |          |
| Viche Mano de Buey  | \$326.000 | \$33.000 |
| Viche Doña Sofi     | \$284.000 | \$27.000 |
| Viche Monte Manglar | \$336.000 | \$34.000 |
| Viche Sur           | \$158.000 | \$18.000 |

|              | Botella   | Trago    |
|--------------|-----------|----------|
| Ron          |           |          |
| La Hechicera | \$515.000 | \$49.000 |

GIN

|                 | Botella   | Trago    |
|-----------------|-----------|----------|
| Monkey 47       | \$536.000 | \$71.000 |
| Plymouth        | \$441.000 | \$42.000 |
| Beefeater 24    | \$504.000 | \$48.000 |
| Beefeater Pink  | \$431.000 | \$41.000 |
| Beefeater       | \$368.000 | \$35.000 |
| Beefeater 1/2   | \$214.000 |          |
| Bombay Sapphire | \$368.000 | \$37.000 |
| Bulldog         | \$431.000 | \$40.000 |
| Citadelle       | \$347.000 | \$33.000 |
| Gin Mare        | \$452.000 | \$42.000 |
| Hendrick's      | \$515.000 | \$48.000 |
| Selva Gin       | \$399.000 | \$37.000 |
| Tanqueray       | \$357.000 | \$36.000 |

VODKA

|             | Botella   | Trago    |
|-------------|-----------|----------|
| Absolut     | \$315.000 | \$30.000 |
| Absolut 1/2 | \$161.000 |          |
| Grey Goose  | \$462.000 | \$47.000 |
| Tito's      | \$368.000 | \$34.000 |
| Wyborowa    | \$263.000 | \$25.000 |

MEZCAL

|                          | Botella   | Trago    |
|--------------------------|-----------|----------|
| Del Maguey Vida          | \$483.000 | \$43.000 |
| Ojo de Tigre             | \$462.000 | \$41.000 |
| Montelobos               | \$483.000 | \$46.000 |
| Amores Cupreata          | \$546.000 | \$55.000 |
| Mezcal Verde             | \$431.000 | \$43.000 |
| Los Nahuales             | \$557.000 | \$52.000 |
| Siete Misterios Doba-Yej | \$504.000 | \$48.000 |

TEQUILA

|                        | Botella   | Trago    |
|------------------------|-----------|----------|
| Altos Reposado         | \$452.000 | \$43.000 |
| Altos Plata            | \$452.000 | \$43.000 |
| Herradura Ultra        | \$578.000 | \$54.000 |
| Herradura Añejo        | \$494.000 | \$50.000 |
| Herradura Reposado     | \$483.000 | \$49.000 |
| Herradura Plata        | \$452.000 | \$46.000 |
| Patrón Reposado        | \$494.000 | \$50.000 |
| Patrón Silver          | \$473.000 | \$48.000 |
| Maestro Dobel Diamante | \$588.000 | \$59.000 |
| Don Julio 70           | \$714.000 | \$71.000 |

RUM - CANE

|                                | Botella   | Trago    |
|--------------------------------|-----------|----------|
| Havana Club Selección Maestros | \$515.000 | \$49.000 |
| Havana Club 7 Años             | \$347.000 | \$31.000 |
| Havana Club Añejo Especial     | \$294.000 | \$28.000 |
| Havana Club 3 Años             | \$252.000 | \$24.000 |
| Diplomático Planas             | \$347.000 | \$35.000 |
| Diplomático Reserva Exclusiva  | \$483.000 | \$49.000 |

WHISKEY (SCOTCH)

|                                    | Botella   | Trago    |
|------------------------------------|-----------|----------|
| Blended                            |           |          |
| Chivas Regal 18 Años               | \$767.000 | \$72.000 |
| Chivas Regal Mizunara              | \$578.000 | \$55.000 |
| Chivas Regal Extra 13 Tequila Cask | \$441.000 | \$42.000 |
| Chivas Regal Extra 13 Años         | \$420.000 | \$40.000 |
| Chivas Regal Extra 13 Años 1/2     | \$235.000 |          |
| Chivas Regal 12 Años               | \$378.000 | \$36.000 |
| Monkey Shoulder                    | \$368.000 | \$34.000 |
| Buchanan's 18 Años                 | \$752.000 | \$72.000 |
| Buchanan's Deluxe                  | \$389.000 | \$36.000 |

|                                 | Botella     | Trago     |
|---------------------------------|-------------|-----------|
| Single Malt                     |             |           |
| The Glenlivet 18 Años           | \$1'817.000 | \$172.000 |
| The Glenlivet 15 Años           | \$662.000   | \$62.000  |
| The Glenlivet Captain's         | \$483.000   | \$46.000  |
| The Glenlivet Caribbean Reserve | \$452.000   | \$43.000  |
| The Glenlivet 12 Años           | \$473.000   | \$45.000  |
| The Glenlivet Founder's Reserve | \$431.000   | \$41.000  |
| Macallan 15 Años Double Cask    | \$1'271.000 | \$127.000 |
| Macallan 12 Años Sherry Cask    | \$704.000   | \$70.000  |
| Glenfiddich 12 Años             | \$452.000   | \$42.000  |
| Glenfiddich 15 Años             | \$557.000   | \$52.000  |
| Glenmorangie The Original       | \$431.000   | \$43.000  |
| Glenmorangie Quinta Ruban       | \$546.000   | \$55.000  |
| Glenrothes 12 Años              | \$672.000   | \$67.000  |
| Talisker 10 Años                | \$504.000   | \$51.000  |

WHISKEY (AMERICAN & IRISH)

|                  | Botella   | Trago    |
|------------------|-----------|----------|
| Jameson          | \$347.000 | \$33.000 |
| Bulleit Bourbon  | \$389.000 | \$36.000 |
| Bulleit Rye      | \$410.000 | \$38.000 |
| Jack Daniel's    | \$347.000 | \$35.000 |
| Woodford Reserve | \$431.000 | \$43.000 |

COGNAC - BRANDY

|                   | Botella   | Trago    |
|-------------------|-----------|----------|
| Rémy Martin VSOP  | \$620.000 | \$61.000 |
| Hennessy VS       | \$588.000 | \$59.000 |
| Don Pedro 12 Años | \$368.000 | \$34.000 |

PISCO

|              | Botella   | Trago    |
|--------------|-----------|----------|
| Viñas de Oro | \$399.000 | \$37.000 |

BACK TO THE MAIN MENU

STELLA ✦ ARTOIS

The sale of intoxicating beverages to minors is prohibited.  
Excess alcohol is harmful to health.

This business establishment suggests to its consumers a tip of 10% of the value of the bill before taxes, a percentage that may be accepted, rejected or modified by you according to the assessment of the service provided. When requesting the bill, you must indicate to the waiter whether or not you want said amount to be included in the bill, or indicate the amount that you will give as a tip. In this business establishment, the resources collected as tips are used solely and exclusively to recognize the work of the people who are part of the service chain. If there is any problem with the collection of the tip, you can file your complaint at the citizen service line of the Superintendency of Industry and Commerce 601 592 0400 or 018000910165, or at [contactenos@sic.gov.co](mailto:contactenos@sic.gov.co) whose subject should be "Complaint about tip collection."

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.