



# 80 SILLAS



ES COMIDA DE MAR Y  
DE MONTAÑA,  
PERO MÁS DE MAR.

**STARTERS**

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**MAINS**

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**DESSERTS**

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**WINE**

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**COCKTAILS**

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**DRINKS**

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**LIQUEUR**

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# CEVICHEs

## OUR CECICHES ARE MADE WITH FRESH FISH AND SHRIMP

**\$45.000**

### CRIOLLO

With creole potatoes, bacon, onion, and a suero costeño and lime.

### PACÍFICO

Sour guava, onion, chili, basil, cashew, coconut water, and lime.

### AL ROCOTO

With rocoto leche de tigre, cilantro, crispy yuca and maíz cancha.

### CILANTRO & JALAPEÑO

Fish, shrimp, crispy octopus, and leche de tigre with jalapeño and cilantro.

### ACEVICHADO COCKTAIL

Fish, shrimp, octopus, San Marzano tomato and Bloody Mary leche de tigre.

## OTHER STARTERS

Crispy rice. Salmon tartare with spicy mayo, sesame oil, and ponzu. \*With tuna subject to availability

**\$38.000**

Fish and chips with tartar sauce

**\$47.000**

Pan-fried asparagus, almond cream and crispy leek

**\$42.000**

Tuna / salmon tostada, with sriracha mayo, avocado, chalaquita, and jalapeño \*Subject to availability

**\$48.000**

Charcoal-grilled octopus with pickled cherry tomatoes and peppers.

**\$62.000**

Crab and shrimp tostadas with anchovy mayo, cilantro, and jalapeños

**\$48.000**

Gratinated shrimp cazuela with tomato and parmesan, served with bread.

**\$54.000**

Black mussels in wine, with sarta chorizo, seafood bisque, and sourdough bread.

**\$65.000**

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# FISH FILETST

Choice of catch of the day, salmon or tuna

*\*dependign to availability*

Baked cassoulet with leek, house-smoked bacon, confit onion, and saffron butter.

**\$72.000**

Charcoal-grilled, with roasted zucchini and tomatoes, confit potatoes, and romesco sauce.

**\$72.000**

Catch of the day, in aji amarillo broth, with vegetables and corn rice

**\$76.000**

Grilled, with cilantro-coconut mojo, mushrooms, and bok choy

**\$72.000**

Pepper-crusted, with Andean potato purée and green pepper sauce in lime reduction

**\$72.000**

Grilled, with creamy orzo and sautéed vegetables

**\$76.000**

# NON-FISH MAINS

Braised chicken, marinated in soy and ginger, served with sticky rice and fresh herbs.

**\$52.000**

Spaghetti with eggplant caponata, feta cheese, and Brazil nut.

**\$48.000**

Grilled pear salad, buffalo mozzarella, Greek yogurt dressing, and candied walnuts.

**\$42.000**

Beef tenderloin & mushroom demi, with Andean potato purée

**\$74.000**

# RICE DISHES & SEAFOOD

Seafood rice with shrimp and chorizo.

**\$68.000**

Sautéed seafood spaghetti with garlic butter and gremolata.

**\$64.000**

Fisherman's soup, lobster bisque with shrimp, fresh fish, bok choy, and sautéed tomato.

**\$60.000**

Creamy rice with cilantro base and shrimps.

**\$66.000**

Shrimp and couscous with sun-dried tomato pesto, Kalamata olives, and feta.

**\$55.000**

Saffron soupy rice with catch of the day in herb butte.

**\$74.000**

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# DESSERTS

Guava pie with artisanal ice cream.

**\$24.000**

Chocolate and dulce de leche cake with rum,  
served with vanilla ice cream.

**\$28.000**

Pistachio cheesecake with yogurt ice cream.

**\$26.000**

Red fruit crumble with yogurt ice cream.

**\$24.000**

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# HOUSE COCKTAILS

## SCOTCH & SHERRY

Chivas Regal 13, Tio Pepe macerated with cocoa, lemon, syrup, red wine

**\$44.000**

## CAMU GIN FIZZ

Beefeater, prosecco, lemon, camu camu, peppermint

**\$44.000**

## 80 SOUR

Pisco, viche, lemon, syrup, egg white, Angostura

**\$42.000**

## COROZO COSMO

Absolut, corozo, mandarin lime, Colombian orange liqueur

**\$42.000**

## PANACEA

Ojo de Tigre, viche, ginger, agave, lemon

**\$52.000**

## MOJITO ANDINO

Havana 3 Years, 472 Feijoa Liqueur, lemon, soda, peppermint

**\$40.000**

# SANGRÍA

4 - 6 people **\$116.000**

2 - 3 people **\$58.000**

## ROSADA

Rosé wine, Havana Club Añejo Especial, Lillet Blanc, strawberry, basil

# CLASSIC COCKTAILS

Aperol Spritz	<b>\$46.000</b>
Carajillo	<b>\$40.000</b>
Margarita	<b>\$54.000</b>
Martini Clásico	<b>\$48.000</b>
Mezcalita	<b>\$55.000</b>
Vodka Martini	<b>\$44.000</b>
Negroni	<b>\$50.000</b>
Mezcal Negroni	<b>\$53.000</b>
Penicillin	<b>\$48.000</b>
Old Fashioned	<b>\$46.000</b>
Mojito Clásico	<b>\$38.000</b>
Pisco Sour	<b>\$42.000</b>
Tinto de Verano	<b>\$38.000</b>

Cualquier trago hecho cóctel: Precio del trago + **\$5.000**

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## BEER

Stella Artois **\$16.900**

Corona **\$14.900**

Corona Cero **\$13.900**

Macha IPA **\$15.900**

Monserate Roja **\$14.900**

Club Colombia **\$13.900**

Club Colombia Trigo **\$13.900**

BBC Cajicá Miel **\$14.900**

Bitburger 0.0 **\$16.900**

## TONIC

Fever Tree **\$19.900**

San Pellegrino Tonic **\$20.900**

## SOFT DRINKS

Grapefruit and rosemary soda **\$14.000**

Tamarind, coca leaf and ginger **\$14.000**

Watermelon and mint **\$14.000**

## WATER

Manantial con o sin gas **\$8.500**

San Pellegrino **\$20.900**

Acqua Panna **\$20.900**

## OTHERS

Soda **\$9.500**

Natural lemonade **\$6.900**

Tangerine juice **\$8.900**

## LOCAL SODAS JUNIPER

Juniper Sidra de Rosas **\$14.900**

Juniper gaseosa de Toronja **\$14.900**

## MIL976

Tónica Ocean **\$10.900**

Tónica Cero Calorías **\$10.900**

## HOT DRINKS

Espresso Sencillo **\$6.500**

Espresso Doble **\$6.500**

Macchiato **\$7.500**

Americano **\$7.500**

Latte o Cappuccino **\$8.500**

Aromática **\$5.500**

## TÉS E INFUSIONES MUNAY

**\$7.500**

### SUSURRO ANDINO

Black tea, coca leaf, mint

### TÉ VERDE MUNAY

Bitaco green tea, guayusa, yacon and mix of andean mints

### ALIVIO MISTERIOSO

Ginger, citron, lulo, apple, chamomile

### LUZ DE LUNA

Chamomile, lavender, passionflower, lemongrass and clitoria flower

### ELIXIR CARMÍN

Apple, guava, blackberry, beetroot, cinnamon

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## VODKAS

	BOTTLE	SHOT	HALF BOTTLE
Absolut	<b>\$328.000</b>	<b>\$34.000</b>	<b>\$164.000</b>
Grey Goose	<b>\$480.000</b>	<b>\$50.000</b>	
Wyborowa	<b>\$273.000</b>	<b>\$29.000</b>	

## RONES Y CAÑA

	BOTTLE	SHOT	HALF BOTTLE
Havana Club	<b>\$535.000</b>	<b>\$55.000</b>	
Selección de Maestros			
Havana Club 7 Años	<b>\$360.000</b>	<b>\$35.000</b>	
Havana Club Añejo Especial	<b>\$305.000</b>	<b>\$32.000</b>	
Havana Club 3 Años	<b>\$262.000</b>	<b>\$27.000</b>	
La Hechicera	<b>\$535.000</b>	<b>\$55.000</b>	
Viche Monte Manglar	<b>\$350.000</b>	<b>\$36.000</b>	

## WHISKIES | BLENDED

	BOTTLE	SHOT	HALF BOTTLE
Chivas Regal 18 Años	<b>\$797.000</b>	<b>\$81.000</b>	
Chivas Regal Mizunara	<b>\$601.000</b>	<b>\$61.000</b>	
Chivas Regal Extra 13	<b>\$459.000</b>	<b>\$48.000</b>	
Tequila Cask			
Chivas Regal Extra 13 Años	<b>\$437.000</b>	<b>\$45.000</b>	<b>\$273.000</b>
Chivas Regal 12 Años	<b>\$393.000</b>	<b>\$40.000</b>	<b>\$262.000</b>
Buchanan's Deluxe	<b>\$437.000</b>	<b>\$45.000</b>	

## WHISKIES | SINGLE MALT

	BOTTLE	SHOT	HALF BOTTLE
The Glenlivet 18 Años	<b>\$1'889.000</b>	<b>\$193.000</b>	
The Glenlivet 15 Años	<b>\$688.000</b>	<b>\$70.000</b>	
The Glenlivet Caribbean Reserve	<b>\$470.000</b>	<b>\$49.000</b>	
The Glenlivet Founder's Reserve	<b>\$447.000</b>	<b>\$46.000</b>	
The Macallan 15 Años Double Cask	<b>\$1321.000</b>	<b>\$135.000</b>	
The Macallan 12 Años Sherry Cask	<b>\$731.000</b>	<b>\$74.000</b>	
Glenfiddich 12 Años	<b>\$470.000</b>	<b>\$45.000</b>	
Highland Park 12 Años	<b>\$568.000</b>	<b>\$58.000</b>	

## WHISKIES AMERICAN | IRISH

	BOTTLE	SHOT	HALF BOTTLE
Jameson	<b>\$360.000</b>	<b>\$37.000</b>	<b>\$186.000</b>
Bulleit Bourbon	<b>\$404.000</b>	<b>\$38.000</b>	
Jack Daniels	<b>\$360.000</b>	<b>\$37.000</b>	

## GINEBRAS

	BOTTLE	SHOT	HALF BOTTLE
Monkey 47	<b>\$557.000</b>	<b>\$80.000</b>	
Beefeater 24	<b>\$524.000</b>	<b>\$54.000</b>	
Beefeater Pink	<b>\$447.000</b>	<b>\$46.000</b>	
Beefeater	<b>\$383.000</b>	<b>\$39.000</b>	<b>\$241.000</b>
Plymouth	<b>\$459.000</b>	<b>\$48.000</b>	
Bulldog	<b>\$447.000</b>	<b>\$42.000</b>	
Bombay Sapphire	<b>\$383.000</b>	<b>\$39.000</b>	
Hendrick's	<b>\$535.000</b>	<b>\$51.000</b>	

## TEQUILAS Y MEZCAL

	BOTTLE	SHOT	HALF BOTTLE
Ojo de Tigre	<b>\$480.000</b>	<b>\$46.000</b>	
Altos Reposado	<b>\$470.000</b>	<b>\$49.000</b>	
Altos Plata	<b>\$470.000</b>	<b>\$49.000</b>	
Del Maguey Vida	<b>\$502.000</b>	<b>\$49.000</b>	
Herradura Ultra	<b>\$601.000</b>	<b>\$57.000</b>	
Don Julio 70	<b>\$742.000</b>	<b>\$75.000</b>	
Don Julio Reposado	<b>\$589.000</b>	<b>\$60.000</b>	

## BRANDY

	BOTTLE	SHOT	HALF BOTTLE
Don Pedro 12 años	<b>\$383.000</b>	<b>\$36.000</b>	

## COGNAC

	BOTTLE	SHOT	HALF BOTTLE
Hennessy VSOP	<b>\$950.000</b>	<b>\$96.000</b>	
Hennessy VS	<b>\$612.000</b>	<b>\$63.000</b>	

## GRAPPA

	BOTTLE	SHOT	HALF BOTTLE
Cellini Blanca	<b>\$426.000</b>	<b>\$43.000</b>	

## PISCO

	BOTTLE	SHOT	HALF BOTTLE
Viñas de Oro	<b>\$414.000</b>	<b>\$39.000</b>	

## APERITIVOS

	BOTTLE	SHOT	HALF BOTTLE
Lillet Blanc	<b>\$317.000</b>	<b>\$31.000</b>	
Lillet Rosé	<b>\$317.000</b>	<b>\$31.000</b>	
Dubonnet	<b>\$284.000</b>	<b>\$30.000</b>	
Cointreau	<b>\$317.000</b>	<b>\$33.000</b>	
Campari	<b>\$360.000</b>	<b>\$35.000</b>	
Disaronno	<b>\$414.000</b>	<b>\$39.000</b>	
Licor 43	<b>\$360.000</b>	<b>\$35.000</b>	
Sambuca Lucano	<b>\$371.000</b>	<b>\$30.000</b>	
St. Germain	<b>\$393.000</b>	<b>\$37.000</b>	
Luxardo Limoncello	<b>\$393.000</b>	<b>\$37.000</b>	

## STELLA ✦ ARTOIS

EXCESSIVE ALCOHOL IS HARMFUL TO HEALTH.  
THE SALE OF ALCOHOLIC BEVERAGES UNDER-18'S IS FORBIDDEN.

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](mailto:contactenos@sic.gov.co) whose subject should be "Tip charge complaint".

In compliance with the current regulations on electronic invoices, we would like to remind you that the duty to issue an electronic invoice is executed with the delivery of the same, either physically or electronically, as long as it includes all the operations that consisted of the sale of goods and/or services under our responsibility.

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# WINES

## BUBBLES

**Prosecco V8 Sior Sandro,**  
Glera, Véneto, Italia  
**\$170.000 c. \$34.000**

**Cava Don Roman Brut,**  
Macabeo, Xarel-lo, Penedés, España  
**\$220.000**

## ROSÉ

**Monteleiva,**  
Garnacha, Rioja, España  
**\$160.000 c. \$32.000**

## REDS

**Mandrarossa,**  
Nero d'Avola, Sicilia, Italia  
**\$240.000 c. \$48.000**

**Cool Coast,**  
Pinot Noir, Casablanca, Chile  
**\$225.000**

**S. Sebastiao,**  
Syrah, Tinta Roriz, Lisboa, Portugal  
**\$135.000 c. \$27.000**

**Talamonti "Modá",**  
Montepulciano d'Abruzzo, Italia  
**\$160.000**

**Portillo,**  
Malbec, Mendoza, Argentina  
**\$155.000 c. \$31.000**

**Pomar do Espírito Santo,**  
Touriga, Syrah, Setúbal, Portugal  
**\$210.000**

**Sibaris Gran Reserva,**  
Carmenere, Colchagua, Chile  
**\$235.000 c. \$47.000**

**Catena Appellation "Agrelo",**  
Cabernet, Mendoza, Argentina  
**\$285.000**

**Corte Giara,**  
Merlot, Corvina, Véneto, Italia  
**\$180.000**

**Franz Hass Classic,**  
Pinot Nero, Alto Adige, Italia  
**\$310.000**

**Killka Art,**  
Malbec, Mendoza, Argentina  
**\$200.000**

**Origen de Luzon,**  
Garnacha, Jumilla, España  
**\$160.000**

## WHITES

**Lungarotti,**  
Pinot Grigio, Umbría, Italia  
**\$175.000 c. \$35.000**

**De Martino "347",**  
Chardonnay, Casablanca, Chile  
**\$178.000**

**Amalaya,**  
Torrontés, Riesling, Cafayate, Argentina  
**\$170.000**

**Callia,**  
Chardonnay, Mendoza, Argentina  
**\$145.000 c. \$29.000**

**Colle Uncinano,**  
Grechetto, Umbría, It  
**\$185.000**

**Aveleda,**  
Alvarinho, Vinho Verde, Portugal  
**\$185.000 c. \$37.000**

**Chan de Rosas,**  
Albariño, Rias Baixas, España  
**\$280.000**

**Prólogos,**  
Sauvignon Blanc, Curicó, Chile  
**\$200.000 c. \$40.000**

**Sola Fred,**  
Garnacha, Montsant, España  
**\$225.000**

**Xic,**  
Xarel-lo, Penedès, España  
**\$160.000**

## SPECIAL MOMENTS

**Altos De Las Hormigas "Terroir,"**  
Malbec, Uco, Argentina  
**\$320.000**

**Cepa Gavilán Crianza,**  
Tempranillo, Ribera del Duero, España  
**\$280.000**

**T.H. [Terroir Hunter]**  
Carmenere, Peumo, Chile  
**\$340.000**

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