

SABOR DEL
MAR MEXICANO

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SABOR DE
MAR MEXICANO

GUACAMOLES

TOSTADAS, CEVICHES & AGUACHILES

SMALL DISHES

TACOS

PLATES TO SHARE

SIDE DISHES

KIDS MENU

DESSERTS

COCKTAILS

MICHELADAS AND BEERS

NON - ALCOHOLIC

COFFEE

WINES

LIQUORS

CLASSIC COCKTAILS



GUACA- MOLES

SERVED WITH
TORTILLA
CHIPS.

🌶️ → **Guacamole Punto
Baja** with prawns in
a chipotle sauce &
a shrimp chicharrón
crumble.

- \$37.900

🌶️ → **Guacamole with tempura
fried fish** in macha
sauce, char-grilled
cherry tomatoes, and
onion.

- \$36.900

→ **Arrachera (beef)
guacamole**, seared
cherry tomatoes, onion
and pork rinds dust.

- \$35.900

→ **Guacamole placero**,
with pork rinds & pico
de gallo.

- \$35.900

🌿 🌶️ → **Traditional guacamole**.
onion, jalapeño, and
cilantro. With a mix of
Mexican seeds, jalapeño
rings, and árbol chili
macha sauce.

- \$28.900

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TOSTADAS,

→ **Tostada Saqulita**, Crab and shrimp marinated in tomato juice, prepared with cucumber, red onion, and cilantro, served on avocado cream.

- x2 \$34.900 | x3 \$48.900

♪ → **Fresh tuna tostada**, watermelon, macha sauce, and Mexican seeds.

- x2 \$32.900 | x3 \$45.900

RAWS &
AGUACHILE

♪♪ → **Aguachile Sinaloa with shrimps** in citrus marinade with árbol chili, served with purple onions, cucumber, radish, and cilantro. Accompanied by corn tostadas with soy mayonnaise, roasted peanuts, and black sesame seeds.

- \$45.900

♪♪ → **Traditional green aguachile**

Raw prawns, jalapeño chili, cucumber and red onion, served with corn totopos.

- \$43.900

→ **Corvina tartar**

Fresh catch crudo with tzatziki sauce, jalapeño chicharrón, salsa macha and a mix of sprouts.

Served with totopos.

- \$43.900

♪♪ → **Tuna tribilin.**

Raw, marinated in black habanero chili aguachile sauce with charred habaneros, pickled purple onions, and avocado cream. Served with corn tostadas, chipotle mayonnaise, and sautéed onions.

- \$47.900

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SMALL
DISHES

🔥🔥 → **Steamed cochinita pibil dumplings**, with chili oil.

- x3 \$22.900 | x5 \$34.900

→ **Beef birria and vegetable spring rolls**.

Served with birria broth.

- x2 \$27.900 | x3 \$38.900

→ **Leeks and burrata**, roasted with dzikilpak (eggplant and pumpkin seed paste)..

- \$48.900

🔥 → **Grilled mussels with smoked morita chili sauce**. Served with garlic bread to dip.

- \$62.000

🌿 → **Drowned quesadillas with Caquetá double cream cheese** handmade corn tortilla, in green tomatillo sauce, ranch cream, pickled purple cabbage, and roasted cherry tomatoes.

- \$36.900

→ **Quesadillas with shredded rib meat** in Pasillaki sauce. Served with Mexican salsa made from roasted tomatoes.

- x2 \$36.900 | x3 \$50.900

🔥 → **Shrimp bronco esquites** made from shucked corn kernels with guajillo and ancho chili sauce.

- \$38.900

🔥 → **Handmade corn memelas with crispy pork belly**, served on a base of guacamole, fresh green sauce, and toasted amaranth seeds.

- x2 \$33.900 | x3 \$46.900

→ **Fair-style baby corn** roasted with Parmesan cheese, mayo and pasilla chili powder.

-\$31.900

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TACOS

→ **Ensenada tacos**, w Battered white fish, pico de gallo, chipotle mayonnaise and avocado cream, served on a wheat flour tortilla. x2 \$36.900 | x3 \$51.900

♪ → **Crispy potato and Langostino taco** with purple onion and light roasted jalapeño sauce. - x2 \$36.900 | x3 \$51.900

♪ → **Stiff crab birria tacos** on jalapeño emulsion with pumpkin seeds. - x2 \$39.900 | x3 \$55.900

♪ → **Beef arabe tacos**, with braised ‘sobrebarriga,’ sweet onion, cucumber-habanero raita and árbol chili, served on a wheat flour tortilla. x2 \$32.900 | x3 \$45.900

→ **Campechanos tacos**. Cheese crust with chorizo, beef, pico de gallo, and pork rind dust with green tomatillo sauce. - x2 \$37.900 | x3 \$52.900

♪ → **Chargrilled imported Ribeye gaonera tacos**, served with blistered onions and roasted chili salsa. - x2 \$42.900 | x3 \$59.900

♪ → **Guajillo Shrimp Taco with Avocado**, Chipotle Mayonnaise, Árbol Chili Macha Sauce, Crispy Tortilla, and Witch Onion. - x2 \$39.900 | x3 \$55.500

→ **Drowned flautas**, shredded beef in its own juices, served in charro bean sauce, ranch-style cream and cheese.” -x1 \$24.900

→ **Grilled sweet potato vegetarean taco** with jalapeño kefir, green sauce, crispy kale, seed mix, and spiced amaranth. - x2 \$26.900 | x3 \$37.900

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VEGETARIAN



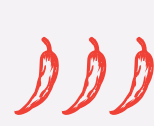
VEGAN



LOW HEAT



MEDIUM HEAT



HIGH HEAT

*SERVED WITH HANDMADE CORN TORTILLAS.

PLATES TO SHARE

→ **Black rice with** Octopus and squid. Served with aioli, jalapeño, and cilantro.
- \$48.900

→ **Dry fideo pasta with shrimp** in morita chili sauce with shrimp, ranch-style cream, fresh cheese and avocado.
- \$41.900

PLATES TO SHARE

RECOMMENDED FOR TWO

→ **Pescado a la talla*** 300g of fresh white fish fillet with green poblano chile marinade and red guajillo chile marinade, red onion salad, green mango, cilantro, mint, and chives.
- \$79.900

→ **Beef ribs with pasillaki sauce***, 500 gr braised short rib in a pasilla/teriaki sauce, served with pickled onions.
- \$79.900

→ **300g Imported Ribeye**, Served with roasted tomato Mexican salsa, charred red onions, green salsa, and corn tortillas with a cheese crust.
- \$159,000

→ **Grilled golden marrow with peppers**, with marinated tuna in roasted chilies. Served with charred habanero chili tostadas and chipotle-infused onions.
- \$51.900

→ **Lobster tail**, with chipotle beurre blanc, served with refried beans and corn tortillas
- \$138.900

→ **Pibil chicken 600gr**, Served with guacamole, grilled onions and refried beans.
- \$59.900

SIDE DISHES

→ **Achiote red rice** with aioli.
- \$10.900

→ **Punto Baja salad**, Lettuce, baby corn, onion, avocado, pumpkin seeds, and cilantro dressing.
- \$10.900

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VEGETARIAN



VEGAN



LOW HEAT



MEDIUM HEAT



HIGH HEAT



KIDS MENU

→ **Caquetá double cream cheese quesadilla** in a handmade corn tortilla, served with guacamole.
- \$18.900

→ **Grilled beef taquitos** in corn tortillas with a crispy melted cheese crust and avocado slices
- x2 \$26.900 | x3 \$37.900

→ **Chicken Flautas** three chicken flautas with guacamole and pico de gallo.
\$33.900

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DESSERTS

→ **Flan chorreado** with
caramel popcorn and
vanilla icecream.
- \$22.900

→ **Torrijas Punto Baja**
brioche bread soaked in
tres leches strawberry
and hibiscus coulis,
and vanilla ice cream.
- \$24.900

→ **Churro ice cream
sandwich**, with
cinnamon, vanilla ice
cream, arequipe and
chocolate sauce.
- \$23.900

→ **Semisweet chocolate
cream**, cookie crumble,
cacao nibs, and vanilla
ice cream
- \$22.900

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COCKTAILS

WITH MEZCAL:

- \$47.000

→ **Tigrillo** Ojo de Tigre, lemon, gulupa, gulupa seed salt.

→ **Apasionada** Ojo de Tigre, passion fruit, lemon, Ancho Reyes, clarificado.

→ **Negroni de muertos.** Ojo de Tigre, Luxardo, Bitter Blanco, Lillet Blanc, calendula ice.

→ **Mezcalita** Del maguey vida, lemon, ginger, agave honey and tree chile.

MARGARITAS

- \$47.000

→ **Margarita Spritz** Altos Reposado, Lillet blanc, lemon, agave, prosecco, orange.

→ **Pica margarita** Altos Plata, orange liquor, lemon, jalapeño, salt.

→ **La Dorada** Altos Plata, viche, lulo, lemon, Ancho Reyes.

→ **Al pastor margarita** Altos Plata, lemon, pineapple, agave, coriander salt.

→ **Margarita y Punto** Altos Reposado, craft orange liqueur, lemon, sea salt.

ALMOST CLASSICS

→ **Paloma** Altos Plata, lemon juice, Juniper Grapefruit, pink pepper salt

- \$47.000

→ **Cantarito** Altos Plata, lemon, grapefruit juniper, pink pepper salt.

- \$47.000

→ **Carajillo** Licor 43, Tropicalia espresso.

- \$38.000

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NON ALCOHOL COCKTAILS

→ White margarita

herbal liquor, lemon, agave honey, salt.

- \$21.000

→ Mexicali, lulo

coridal, lemon, soda, tajin.

- \$13.000

→ Palomita

Grapefruit, lemon, soda.

- \$13.000

→ Guajira Corozo

agave honey, vainilla, soda.

- \$13.000

MICHELADAS

→ Beso de Diablo

+ \$4.500 to any beer

Tamarind, tomato, chipotle, lemon, Amazonian chili salt.

→ Pantano + \$4.500

Green jalapeño, lemon, cilantro, Amazonian green chili, hibiscus salt.

→ Negra + \$4.500

Burnt tortilla black chili, lemon, flake salt.

→ Clásica + \$6.500

Clamato, black sauce, Tabasco.

→ Chelada + \$4.000

Lemon juice and flake salt.

BEERS

→ BBC Cajicá Miel

- Draft 330ml: \$13.900

- Draft 450ml: \$15.900

→ BBC Monserate Roja

- Draft 330ml: \$13.900

- Draft 450ml: \$15.900

→ Club Colombia Dorada

- Draft 330ml: \$13.900

- Draft 450ml: \$15.900

→ Pola del Pub IPA

- Draft 330ml: \$16.900

- Draft 450ml: \$23.900

→ Macha Lager

- Draft 330ml: \$16.900

- Draft 450ml: \$23.900

→ Corona

- Bottled 330ml: \$13.900

→ Corona Cero

- Botella 330 ml: \$13.900

→ Club Colombia

- Bottled 330ml: \$13.900

→ Club Colombia Trigo

- Bottled 330ml: \$13.900

→ Bitburger 0.0%

- Bottled 330ml: \$16.900

→ Modelo Especial

- Bottled 330ml: \$17.900

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NON - ALCOHOLIC

FRESH WATERS:

- \$8.900

→ Watermelon

→ Jamaica (hibiscus)

→ Tamarind

→ Fresh coconut horchata
(vegan) \$12.900

JUICE:

→ **Mangonada,**

Mango and green mango
smoothie, house chamoy,
chile powder.

- \$9.900

→ **Corozo**

- \$9.900

→ **Tangerine Juice**

- \$9.900

WATER AND SODAS:

→ Coca Cola Sodas

- \$8.500

→ Fever Tree

- \$19.900

→ Agua Manantial

- *Still or sparkling:* \$7.900

→ Agua San Pellegrino
505ml or Acqua Panna

- \$20.900

LOCAL SODAS:

→ Juniper Rose Cider

- \$14.900

→ Juniper Grapefruit

\$14.900

MIL976:

- 10.900

→ Ocean tonic

→ Zero calories tonic

MUNAY TEA:

- \$6.900

ENERGIZING:

→ **Cacao Vital**

Guayusa amazonic plant
tea, cacao skin and
mint.

→ **Ayú**

Coca leaf tea, ginger
and melissa.

→ **Silente Armonía**

Green tea with lulo,
pineapple and turmeric.

→ **Buenos Vientos**

Black tea with vanilla,
anis and spices.

RELAXING:

→ **Misticismo Tropical**

Tropical fruits and
“pronto alivio”.

→ **Luz de Luna**

Chamomile tea, lavender
and butterfly pea.

MUNAY TEA CHAIS AND LATTES:

→ **With milk**

- \$8.500

→ **With almond milk**

- \$9.900

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COFFEE

Altos de Maria profile is sweet and balanced with a vibrant body and bright red fruit notes.

→ Espresso

- Regular: \$7.000

- Double: \$8.000

→ Americano

- \$7.000

→ Macchiato

- \$7.000

→ Latte

- \$8.000

→ Capuccino

- \$8.000

→ Aromatic beverages

- \$5.500

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WINES

BUBBLES

- Agustí Torelló Mata,
Macabeo, Xarel-lo, Es
- Bot:\$220.900
- Sior Sandro V8,
Glera,Italia
- Bot:\$150.900 / Cp:\$30.000

PINK

- Callia,
Syrah, Ar
- Bot:\$130.000
- Luzon,
Monastrell, Es
- Bot:\$120.000/ Cp:\$24.000

WHITE

- Astobiza,
Ondarrabi Zuri, Es
- Bot:\$210.000
- Loimer,
Riesling, At
- Bot:\$200.000 / Cp:\$40.000
- Xic,
Xarel-lo, Es
- Bot:\$135.000
- Sibarís RVA,
Chardonnay, CL
- Bot:\$225.000
- Monteabellon,
Verdejo, Es
- Bot:\$140.000 / Cp:\$28.000
- Amalaya,
Torrontes, Ar
- Bot:\$175.000
- Santiago Ruiz,
Albariño, Es
- Bot:\$440.000
- Callia,
Chardonnay, Ar
- Bot:\$145.000 / Cp:\$29.000
- Corte Giara,
Pinot Grigio, It
- Bot:\$190.000
- Portillo,
Sauvignon Blanc, Ar
- Bot:\$160.000 / Cp:\$32.000
- Campillo,
Verdejo, Es
- Bot:\$220.000
- Condes de Albarei,
Albariño, Es
- Bot:\$200.000 / Cp:\$40.000
- De Martino “347”,
Sauvignon Blanc, CL
- Bot:\$165.000

RED

- Salentein RVA,
Cabernet Franc, Ar
- Bot:\$290.000
- La Foto de 1938,
Tempranillo, Es
- Bot:\$165.000 / Cp:\$33.000
- De Martino “347”,
Carmenere, CL
- Bot:\$170.000 / Cp:\$34.000
- Villa Wolf, Pinot
Noir, De
- Bot:\$200.000
- Luzon, Monastrell, Es
- Bot:\$120.000
- Killka “Art”
Malbec, Ar
- Bot:\$210.000 / Cp:\$42.000
- Baigorri Crianza,
Tempranillo, Es
- Bot:\$245.000
- Portillo, Merlot,
Ar
- Bot:\$160.000 / Cp:\$32.000
- Avaniel, Tempranillo, Es
- Bot:\$130.000
- Occhipinti SP68,
Nero D´Avola, It
- Bot:\$280.000
- El Enemigo,
Malbec, Ar
- Bot:\$390.000
- Cepa Gavilan,
Tempranillo, Es
- Bot:\$280.000
- La Posta “Armando”,
Bonarda, Ar
Bot:\$195.000 / Cp:\$39.000

NUESTROS MAGNUM
BOTELLAS DE 1500ML

BUBBLE

- Agusti Torello Brut,
Xarel-lo, Macabeo, Es
- Magnum:\$799.900

WHITE

- Hiedler Weine,
Gruner Veltliner, At
- Magnum:\$419.900

RED

- Astrales, Tempranillo,Es
- Magnum:\$759.900

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LIQUORS

MEZCAL	BOT.	MEDIA	60ML
Del Maguey Vida	\$483.000	-	\$43.000
Ojo de Tigre	\$462.000	-	\$41.000
Montelobos	\$483.000	-	\$46.000
Contraluz Mezcal Cristalino	\$567.000	-	\$57.000
Amores Espadín	\$515.000	-	\$52.000
Amores Cupreata	\$546.000	-	\$55.000
Alipús San Luis	\$483.000	-	\$46.000
Alipús Santa Ana del Río	\$483.000	-	\$46.000
Los Nahuales	\$557.000	-	\$52.000
Mezcal Verde	\$431.000	-	\$43.000
400 Conejos	\$504.000	-	\$48.000
Unión	\$389.000	\$214.000	\$36.000

TEQUILA	BOT.	MEDIA	60ML
Avión Reserva Cristalino	\$1,991,000	-	\$178.000
Avión Reserva 44	\$1,991,000		\$178.000
Altos Plata	\$452.000		\$43.000
Altos Reposado	\$452.000	-	\$43.000
Herradura Ultra	\$578.000	-	\$43.000
Herradura Añejo	\$494.000	-	\$50.000
Herradura Reposado	\$483.000	-	\$49.000
Herradura Plata	\$452.000	-	\$46.000
Patrón Añejo	\$546.000	-	\$55.000
Patrón Silver	\$473.000	-	\$48.000
Patrón Reposado	\$494.000		\$50.000
Maestro Dobel Diamante	\$588.000	-	\$59.000
1800 Cristalino	\$578.000	-	\$58.000
1800 Añejo	\$525.000	-	\$49.000
1800 Reposado	\$473.000	-	\$45.000
1800 Silver	\$452.000	-	\$42.000
Gran Centenario Reposado	\$336.000	-	\$34.000
El Jimador Reposado	\$305.000	-	\$31.000
El Jimador Blanco	\$294.000	-	\$30.000
Don Julio 70	\$714.000	-	\$71.000
Don Julio Añejo	\$557.000	-	\$56.000
Don Julio Reposado	\$567.000	-	\$57.000
Don Julio Blanco	\$494.000	-	\$50.000

COLOMBIAN LIQUORS	BOT.	MEDIA	60ML
Selva Gin	\$399.000	-	\$37.000
472 Eau de Vie Feijoa	\$441.000	-	\$39.000
472 Eau de Vie Uchuva	\$420.000	-	\$39.000
472 Eau de Vie Piña	\$420.000	-	\$39.000

VICHE			
Viche Mano de Buey	\$357.000	-	\$36.000
Viche Mano de Buey Coca	\$310.000	-	\$31.000
Viche Monte Manglar	\$336.000	-	\$34.000
Viche Doña Sofi	\$284.000	-	\$27.000
Viche Curao Doña Sofi	\$294.000	-	\$28.000

RUM			
La Hechicera Banano (Ed. Especial)	\$704.000	-	\$66.000
La Hechicera	\$515.000	-	\$49.000
Quimbaya Artesanal	\$515.000	-	\$52.000
Dictador 12 Años	\$439.000	-	\$43.000
Ron Viejo de Caldas	\$182.000	-	\$17.000

AGUARDIENTE			
Desquite Aguardiente Tradición (38%)	\$284.000	-	\$27.000
Desquite Aguardiente Artesanal	\$200.000	-	\$19.000
Aguardiente Antioqueño	\$189.000	-	\$18.000
Aguardiente Antioqueño sin Azúcar	\$189.000	-	\$18.000

RUM	BOT.	MEDIA	60ML
Havana Club Selección de 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
Flor de Caña 18 Años	\$431.000	-	\$40.000
Flor de Caña 12 Años	\$347.000	-	\$33.000

GIN	BOT.	MEDIA	60ML
Monkey 47	\$536.000	-	\$71.000
Beefeater 24	\$504.000	-	\$48.000
Beefeater Pink	\$431.000	-	\$41.000
Beefeater	\$368.000	\$227.000	\$35.000
Hendrick's	\$515.000	-	\$48.000
Selva Gin	\$399.000	-	\$37.000

VODKA	BOT.	MEDIA	60ML
Absolut	\$315.000	\$155.000	\$30.000
Grey Goose	\$462.000	-	\$47.000

WHISKEY	BOT.	MEDIA	60ML
SINGLE MALT SCOTCH			
The Glenlivet 15 Años	\$662.000	-	\$62.000
The Glenlivet 12 Años	\$473.000	-	\$45.000
The Glenlivet Captain's	\$483.000	-	\$46.000
The Glenlivet Caribbean Reserve	\$420.000	-	\$43.000
The Glenlivet Founder's Reserve	\$431.000	-	\$41.000
The Macallan Rare Cask	\$3'402.000	-	\$340.000
The Macallan 18 Años Sherry Cask	\$3'203.000	-	\$320.000
The Macallan 15 Años Double Cask	\$1'271.000	-	\$127.000
The Macallan 12 Años Sherry Cask	\$704.000	-	\$70.000
Glenfiddich 23 Años	\$3'234.000	-	\$303.000
Glenfiddich 18 Años	\$914.000	-	\$86.000
Glenfiddich 15 Años	\$557.000	-	\$52.000
Glenfiddich 12 Años	\$452.000	-	\$42.000

BLENDED SCOTCH			
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	\$258.000	\$40.000
Chivas Regal 12 Años	\$378.000	-	\$36.000
Johnnie Walker Blue Label	\$1'922.000	-	\$180.000
Buchanan's 18 Años	\$752.000	-	\$72.000
Buchanan's Deluxe	\$389.000	-	\$36.000

AMERICAN/IRISH WHISKEY			
Jameson	\$347.000	-	\$33.000
Bulleit Bourbon	\$389.000	-	\$36.000
Bulleit Rye	\$410.000	-	\$35.000
Jack Daniel's	\$347.000	-	\$35.000

PISCO	BOT.	MEDIA	60ML
Viñas de Oro	\$399.000	-	\$37.000

LIQUORS	BOT.	MEDIA	60ML
Lillet Blanc	\$305.000	-	\$29.000
Lillet Rosé	\$305.000	-	\$29.000
Olmea Tequila de Chocolate	\$326.000	-	\$31.000
Ancho Reyes	\$347.000	-	\$33.000
Campari	\$347.000	-	\$33.000
Cointreau	\$305.000	-	\$31.000
Disaronno	\$399.000	-	\$37.000
Dubonnet	\$273.000	-	\$26.000
Baileys	\$284.000		\$29.000
Licor 43	\$347.000	-	\$33.000

CLASSIC COCKTAILS

→ **Aperol Spritz**

- \$38,000

→ **Martini**

- \$43,000

→ **Vodka Martini**

- \$38,000

→ **Mezcalita**

- \$44,000

→ **Mezcal Negroni**

- \$42,000

→ **Negroni**

- \$38,000

→ **Mojito**

- \$36,000

→ **Penicillin**

- \$42,000

→ **Pisco Sour**

- \$34,000

→ **Old Fashioned**

- \$42,000

→ **Tinto de Verano**

- \$34,000

→ **Any drink made
into a cocktail:**

- *Drink price + \$4,000*

* THIS COMMERCIAL ESTABLISHMENT SUGGESTS A TIP OF 10% OF THE TOTAL OF THE BILL. 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 WILL BE 100% DESTINED FOR THE STAFF AND DIFFERENT SERVICE AREAS OF THE COMPANY. IN CASE YOU HAVE ANY INCONVENIENCE WITH THIS CHARGE, PLEASE CALL 651 32 40 IN BOGOTÁ, OR CONTACT THE SUPERINTENDENCE OF INDUSTRY AND COMMERCE LINE 5 92 04 00 IN BOGOTÁ, AND FOR THE REST OF THE COUNTRY THE NATIONAL TOLL FREE LINE: 018000910165.

* THE SALE OF ALCOHOLIC BEVERAGES TO MINORS IS PROHIBITED. THE EXCESS OF ALCOHOL IS HARMFUL TO HEALTH.

*EN CUMPLIMIENTO DE LA NORMATIVIDAD VIGENTE SOBRE FACTURA ELECTRÓNICA, NOS PERMITIMOS RECORDAR QUE EL DEBER DE EXPEDIRLA SE EJECUTA CON LA ENTREGA DE LA MISMA, DE MANERA FÍSICA O ELECTRÓNICA, SIEMPRE QUE ESTA COMPRENDA TODAS LAS OPERACIONES EN QUE CONSISTIÓ LA VENTA DE BIENES Y/O SERVICIOS A NUESTRO CARGO.