



*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.....  
\$38.000

### **Radicchio**

Apple, almond pesto, cider vinegar and gorgonzola.....  
\$46.000

### **Fennel**

Yacon, melon, pistachios, orange, peppermint and Grana Padano. ....  
\$47.000

### **Roasted Aubergine**

Stracciatella, tomato confit in olive oil, pepperoncino and basil. ....  
\$45.000

### **Roasted artichokes**

with Parmesan sauce, fresh herbs, and anchovies.....  
\$50.000

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# ANTIPASTO

## **Fried Pumpkin**

Ricotta cheese, paprika salt, honey and sage. ....

**\$32.000**

## **Arancini**

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

**\$39.000**

## **Stracciatella of the house**

With candied uvalina tomatoes and coppa.....

**\$47.000**

## **Tomato and mozzarella**

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

**\$46.000**

## **Fried Provolone and Figs**

Fried provolone, fresh figs and caramelized nuts.....

**\$52.000**

## **Crudo**

Atún, anchovy aioli, orange, capers and arugula.....

**\$48.000**

## **Crab and shrimp**

Japanese mayonnaise, crispy yellow potatoes, horseradish, caviar and capers. ....

**\$60.000**

## **Meatballs**

Veal and pork, pickled cucumber, blueberries and creamy potatoes.....

**\$49.000**

## **Roasted Gambas**

With paprika butter, crispy corn gremolata and lime. ....

**\$59.000**

## **Octopus Cacio e Pepe**

Cacio e pepe sauce, crispy onion, papa criolla, and pecorino.

**\$68.000**

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# SOUPS

## **Artichokes Cream**

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

**\$29.000**

## **Zapallo Cream**

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

**\$29.000**

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## ALWAYS FRESH PASTA

### **Fettuccine**

Mini roma tomatoes, mozzarella di bufala, Grana Padano P.D.O. and basil. ....  
**\$52.000**

### **Fusilli**

Basil pesto, Di Bufala mozzarella, mini roma tomatoes, toasted almonds y Grana Padano D.O. P. ....  
**\$54.000**

### **Rigatoni**

Prawns, clams, crab, paprika and jerez. ....  
**\$79.000**

### **Spaghetti**

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

### **Paccheri**

Roasted eggplants, candied uvalina, fresh oregano, provolone dolce, ricotta and grana padano.....  
**\$56.000**

### **Agnolotti**

Brie cheese and Provolone Dolce Valpadana D.O.P, mushroom broth, parsley and Pecorino Romano D.O.P.....  
**\$53.000**

### **Tagliatelle**

Beef and pork bolognese, Grana Padano P.D.O. and fresh oregano....  
**\$57.000**

### **Mezze Rigatoni**

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

### **Pappardelle**

Roasted spinach, homemade crème fraîche, gorgonzola, creole lime, ricotta and walnut. ....  
**\$56.000**

### **Carbonara**

Guanciale, pimienta, yema de huevo y pecorino. ....  
**\$56.000**

### **Linguini**

Cacio e pepe, Pecorino Romano P.D.O. and pepper.....  
**\$48.000**

### **Lasagna Bolognese (20 minutes)**

Beef and pork sugo bolognese, mozzarella, grana padano D.O.P. and pomodoro.....  
**\$56.000**

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# PIZZA

## **Margherita**

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

**\$49.000**

## **Blanca**

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

**\$49.000**

## **Coppa and Pineapple**

Pomodoro, provolone, roasted pineapple, mozzarella and oregano.....

**\$51.000**

## **Roja**

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

**\$48.000**

## **Prosciutto**

Homemade stracciatella, Grana Padano P.D.O. and pepper. ....

**\$58.000**

## **Maiale**

Pomodoro, coppa, prosciutto, mozzarella and spiced honey. ...

**\$58.000**

## **Coppa**

Dates, gorgonzola, arugula. ....

**\$54.000**

## **Funghi**

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

**\$54.000**

## **Pepperoni**

Artisanal pepperoni, pomodoro and homemade stracciatella...

**\$53.000**

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# MAIN DISHES

## **Tuna**

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

**\$80.000**

## **Roasted Chicken**

Paprika, creamy polenta and crispy corn gremolata...

**\$68.000**

## **Roasted Pulled Porkbelly**

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

**\$64.000**

## **Milanese**

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

**\$55.000**

## **Beef Tenderloin**

Brandy and paprika butter. ....

**\$80.000**

## **Entrecot**

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

**\$76.000**

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# 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**

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# GLOSARIO

## 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.

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## APERITIVOS Y REFRESCANTES

### **Sbagliato**

Dubonnet, Yzaguirre Rojo Reserva, Campari, prosecco.

**\$36.000**

### **Limoncello Spritz**

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

**\$44.000**

### **Rose Spritz**

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

**\$42.000**

### **Spritz Veneciano**

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

**\$42.000**

### **Vesper Gin Tonic**

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

**\$44.000**

### **Mula Mia**

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

**\$46.000**

## CÓCTELES

### **Lorenza**

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

**\$46.000**

### **Maddalena**

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

**\$46.000**

### **Faustina**

Rye, licor de maraschino, amargos de cacao.

**\$46.000**

### **Martini Classico**

Beefeater, Yzaguirre Dry Reserva, aceituna, alcaparra.

**Martini \$46.000 / Tini \$26.000**

### **Vesper Martini**

Absolut, Plymouth, Lillet Blanc, amargos de naranja.

**Martini \$46.000 / Tini \$26.000**

### **Espresso Martini**

Absolut, espresso, licor de café colombiano, amaretto.

**\$38.000**

## NEGRONI

### **Negroni de verano**

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

**\$44.000**

### **Negroni Bianco**

Monkey 47, Luxardo Bitter Blanco, Lillet Blanc.

**\$59.000**

### **Boulevardier**

Rye whiskey, Campari, vermut de la casa.

**\$46.000**

### **Classico**

Beefeater, Campari, vermut de la casa.

**\$44.000**

### **Viche**

Viche, Campari, vermut de cacao.

**\$36.000**

### **Mezcal**

Mezcal Del Maguey, Campari, vermut de la casa.

**\$46.000**

### **Negroni Sour**

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

**\$40.000**

## CLASSIC COCKTAILS

### **Aperol Spritz**

**\$43.000**

### **Carajillo**

**\$38.000**

### **Vodka Martini**

**\$40.000**

### **Manhattan**

**\$44.000**

### **Margarita Clásica**

**\$46.000**

### **Mezcalita**

**\$46.000**

### **Mojito**

**\$38.000**

### **Sorella Mule**

**\$36.000**

### **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**

## SIN ALCOHOL

### **Lavanda Spritz**

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

**\$16.900**

### **Berry Spritz**

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

**\$16.900**

### **Citrus Spritz**

Cordial de toronja rosada, romero, soda Schweppes.

**\$16.900**

### **Ginger Tonic**

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

**\$16.900**

## CERVEZAS BOTELLA

### **Stella Artois**

**\$16.900**

### **Corona**

**\$14.900**

### **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**

**\$8.500**

### **Gaseosas Coca Cola / Soda**

**\$9.500**

### **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, mezcla 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**

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## SPARKLING

### **Prosecco, Cantina Colli Euganei “Serprino”**

Glera, Véneto, Italia.....

Copa: \$31.000 | Botella: \$162.000

### **Cava Juve & Camps, Cinta Purpura**

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

Botella: \$335.000

## ROSE

### **Muga Garnacha,**

Rioja, España.....

Copa: \$54.000 | Botella: \$270.000

## WHITE

### **Sassoregale, Vermentino, Maremma,**

Italia.....

Copa: \$50.000 | Botella: \$ 250.000

### **Hiedler “Loess”**

Gruner Veltliner, Kamptal,

Austria.....

Botella: \$198.000

### **Baigorri “Fermentado en Barrica”**

Viura, Malvasía,

Rioja, España.....

Botella: \$279.000

### **Torre Rosazza,**

Pinot Grigio, Friuli

Grave.....

Botella: \$179.000

### **Monte Tondo,**

Garganega, Trebbiano, Soave

.....

Botella: \$192.000

### **Portillo**

Sauvignon Blanc, Mendoza, Argentina.....

Botella: \$164.000

### **Pazo de Señorans**

Albariño, Rias Baixas, España.....

Botella: \$345.000

### **Marchesi di Barolo**

Arneis, Roero.....

Botella: \$325.000

### **Ciu Ciu, Merlettaie**

Pecorino, Offida.....

Botella: \$214.000

### **Santiago Ruiz**

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

Botella: \$450.000

### **Sibaris Gran Reserva**

Sauvignon Blanc, Leyda, Chile.....

Copa: \$49.000 | Botella: \$245.000

## RED

### **Fontanafredda “Raimonda”**

Barbera d’ Alba.....

Botella: \$310.000

### **Corte Giara**

Merlot, Corvina, Véneto.....

Copa: \$36.000 | Botella: \$180.000

### **Portillo**

Merlot, Mendoza, Argentina.....

Botella: \$164.000

### **Ciu Ciu “Bacchus”**

Montepulciano, Sangiovese, Marche.....

Botella: \$178.000

### **Ochoa “La Foto de 1938”**

Tempranillo, Navarra, España.....

Copa: \$37.000 | Botella: \$187.000

### **Logonovo “Montalcino”**

Merlot, Sangiovese, Toscana.....

Botella: \$320.000

### **Franz Haas**

Lagrein, Alto Adige.....

Botella: \$278.000

### **Orsumella,**

Sangiovese, Chianti Classico.....

Botella: \$229.000

### **Castel Firmian**

Teroldego Rotaliano, Trentino.....

Botella: \$192.000

### **Orsumella**

Sangiovese, Chianti Classico.....

Botella: \$215.000

### **Sibaris Gran Reserva**

Carmenere, Colchagua, Chile.....

Copa: \$49.000 | Botella: \$245.000

### **Marchesi di Barolo “Serragrilli”**

Nebbiolo, Barbaresco.....

Botella: \$650.000

### **Remole Frescobaldi, Sangiovese, Cabernet Sauvignon,**

Toscana, Italia.....

Botella: \$250.000

### **Varvaglione**

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

Botella: \$245.000

### **Vajra**

Nebbiolo, Langhe, Piemonte.....

Copa: \$43.000 | Botella: \$215.000

### **T.H. [Terroir Hunter]**

Montepulciano, Peumo, Chile.....

Copa: \$58.000 | Botella: \$290.000

### **Salentein “La Pampa”**

Malbec, Uco, Argentina.....

Botella: \$ 550.000

### **Cepa Gavilan Crianza**

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

Botella: \$299.000

## APERITIVI - AMARI - VERMUT

	<b>Botella</b>	<b>Trago</b>
Lillet Blanc	\$317.000	\$31.000
Lillet Rosé	\$ 317.000	\$ 31.000
Ancho Reyes	\$ 360.000	\$35.000
Amaro Lucano	\$350.000	\$36.000
Dubonnet	\$284.000	\$30.000
Campari	\$347.000	\$35.000
Luxardo Bitter Bianco	\$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

	<b>Botella</b>	<b>Trago</b>
Luxardo Amaretto	\$393.000	\$37.000
Cointreau	\$317.000	\$33.000
Disaronno	\$414.000	\$39.000
Licor 43	\$360.000	\$35.000
Limoncello Silvio Carta	\$350.000	\$35.000
Licor Limoncello	\$393.000	\$37.000
Luxardo Sambuca	\$393.000	\$37.000

## GRAPPA

	<b>Botella</b>	<b>Trago</b>
Val de Brun Bianco	\$426.000	\$40.000

## LIQUORS OF COLOMBIA

	<b>Botella</b>	<b>Trago</b>
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

	<b>Botella</b>	<b>Trago</b>
Viche		
Viche Mano de Buey	\$338.000	\$35.000
Viche Doña Sofi	\$295.000	\$29.000
Viche Monte Manglar	\$350.000	\$36.000
Viche Sur	\$164.000	\$19.000

	<b>Botella</b>	<b>Trago</b>
Ron		
La Hechicera	\$535.000	\$55.000

## GIN

	<b>Botella</b>	<b>Trago</b>
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
Citadelle	\$360.000	\$35.000
Hendrick's	\$535.000	\$51.000
Selva Gin	\$414.000	\$39.000
Tanqueray	\$371.000	\$38.000

## VODKA

	<b>Botella</b>	<b>Trago</b>
Absolut	\$328.000	\$34.000
Grey Goose	\$480.000	\$50.000
Tito's	\$383.000	\$36.000
Wyborowa	\$273.000	\$29.000

## MEZCAL

	<b>Botella</b>	<b>Trago</b>
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
Siete Misterios Doba-Yej	\$524.000	\$51.000

## TEQUILA

	<b>Botella</b>	<b>Trago</b>
Altos Reposado	\$470.000	\$49.000
Altos Plata	\$470.000	\$49.000
Herradura Ultra	\$601.000	\$57.000
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
Maestro Dobel Diamante	\$612.000	\$63.000
Don Julio 70	\$742.000	\$75.000

## RUM - CAÑA

	<b>Botella</b>	<b>Trago</b>
Havana Club Selección 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
Diplomático Planas	\$360.000	\$37.000
Diplomático Reserva Exclusiva	\$502.000	\$52.000

## WHISKY (SCOTCH)

	<b>Botella</b>	<b>Trago</b>
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
Chivas Regal 12 Años	\$393.000	\$40.000
Monkey Shoulder	\$383.000	\$36.000
Buchanan's 18 Años	\$797.000	\$76.000
Buchanan's Deluxe	\$437.000	\$45.000

	<b>Botella</b>	<b>Trago</b>
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
Macallan 15 Años Double Cask	\$1'321.000	\$135.000
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)

	<b>Botella</b>	<b>Trago</b>
Jameson	\$360.000	\$37.000
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 - BRANDY

	<b>Botella</b>	<b>Trago</b>
Rémy Martin VSOP	\$644.000	\$61.000
Hennessy VS	\$612.000	\$63.000
Don Pedro 12 Años	\$383.000	\$36.000

## PISCO

	<b>Botella</b>	<b>Trago</b>
Viñas de Oro	\$414.000	\$39.000

## 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.