ARACATACA

COCINA CAFÉ OCIO

APPETIZERS

CEVICHE & SEAFOOD

Cóctel de Camarón (S)
Shrimp cocktail, tomato and bell peppers sauce, with ginger, red onion, cilantro, chili pepper, poleo accompanied with fried green plantain $37.000

Ceviche de Pescado Blanco (S)
White fish of the day in a coconut cream with gulupa, ají ojo de pez, onions, cilantro, red onion, chili pepper, crispy coconut accompanied with fried green plantain $39.000*

Ceviche Mixto (S)
White fish, octopus, breaded squid, green aguachile, red onion, avocado cream and toasted corn $47.000

Croquetas de Pescado
Fish croquettes with sriracha sour cream (4 Unt.) $25.000

Gratinado de Camarón y Pulpo
Shrimp an octopus with criolla sauce (tomato, onion, bell pepper and coconut milk) gratin with mozzarella and paipa cheese accompanied with fried green plantain . $39.000

(S) slightly spicy
**The chili in the ceviches may vary depending on the season. If you want your ceviche to be less spicy, please inform the waiter.*

DE TIERRA

Chicharrón al Horno
Crispy pork belly, with red onions, cilantro, sweet plantain and lemon $32.000

Plátano con Queso
Baked plantain with guava, mozzarella, paipa and costeño cheese on roasted eggplant pure $27.000

Empanadas
Meat and potato empanadas with cape gooseberry chili sauce (3 Unt.) $18.000

Arepa de Huevo
Fried arepa filled with egg, cilantro and cimarrón sour cream $12.000

Carimañolas de Yuca
Yuca empanadas filled with cheese or meat, with cilantro cimarrón sour cream on the side. (2 Und.)

Cheese $17.000
Meat $19.000 (beef)

If you have any food allergies, please inform the waiter before placing your order.

VEGETARIAN

Zanahorias y Yogurt Casero
Baby carrots cooked in honey, homemade peanut butter, caramelized peanut, peperoncino and homemade yogurt $32.000

Crema Rústica de Maíz
Corn pottage and roasted corn $25.000

Pasta y Setas
Pasta stuffed with shiitakes, coastal cheese and toasted almonds $39.000

Filete de Ahuyama
Grilled pumpkin, cilantro curry, poleo, basil and coconut milk served with coconut rice. $27.000

Crema de Vegetales
Seasonal vegetable cream with crispy chips $22.000

(N) May contain nuts
(V) Vegan

MAIN COURSE

SEAFOOD

Pescado Caribeño
Salmon fillet in coconut milk sauce, prawns and paipa cheese accompanied by coconut rice$62.000

Milanesa de Pescado al Horno
Panko-breaded white fish, mizuna lettuce salad, toasted pumpkin seeds, avocado, biche mango, pickled papaya and green harissa mayonnaise $56.000

Pescado con Arroz Meloso
Catch of the day on coconut rice with mushrooms and mizuna lettuce salad $58.000

Pescado en Hoja
White fish wrapped and cooked in a plantain leaf, chimichurri from the pacific, coconut rice and sauteed bell peppers and red cabbage $58.000

Pescado Entero a la Parrilla
Grilled robalo 500gr - 600gr with criolla sauce (tomato, onion, bell pepper) and coconut milk, accompanied with fried yuca and salad (This is a whole fish that comes with bones) $85.000

*Subject to product availability, fish may vary

Cazuela del Pacífico
Casserole with prawn, squid, white fish, shirmp and octopus accompanied by rice with coconut and fried green plantain $58.000

Arroz Cremoso con Langostinos
Shrimp with coconut rub over creamy cilantro rice, paipa cheese (semi-aged cheese) and sweet plantain $42.000

Arroz del Puerto
Seafood wok rice, smoked fish stock, bell pepper, ginger and yuca chips $49.000

Ensalada de Salmón
Green salad, with grilled tudela buds, shiitake mushroom, 200gr of seared salmon orange and grapefruit supremes, pumpkin seeds, cilantro and olive oil vinaigrette $58.000

The catch of the day can vary weekly. Our fish is whole fresh fish from the Caribbean and Pacific coast of Colombia. It may vary between: Corvina/ Croaker, Cherna / Atlantic wreckfish / Dorado / Goldfish, Mero / Grouper.

MEAT

Arroz al Wok con Lomo
Beef tenderloin fried rice, red onion, soy sauce, bell pepper, fried potatoes, sweet chili pepper $49.000

Lomo de Res
Grilled beef loin, with leeks, brown butter, beef glace and rustic potatoes 230gr $53.000

Asado de Vacío
Thin cut flank steak with beef glace, sauteed vegetables in onion glace and potatoes 350gr $65.000

T Bone Steak
Tender cut from the short loin with bone, beef glaze accompanied by potato and mizuna lettuce salad, citrus supremes, toasted pumpkin seeds, avocado, cherry tomato and coriander oil vinaigrette 500 gr $79.000

Doneness of your meat:
Rare: Azul
Medium: Término 1/2
Medium Well: Término 3/4
Well done: Bien Asado

Morrillo
Cooked 16 hours sous vide in red harissa (Tomatoes, red pepper, chiles) with turmeric and lemongrass rice and tzatziki salad $59.000

Bondiola de Cerdo (N)
Roasted pork neck, served over black beans, ají limo (chili pepper), cilantro and broccoli pesto with curcuma and ginger rice $42.000

BIENVENIDOS
ARACATACA
MUSEO DEL ORO

(N) May contain nuts

**All our prices include 8% consumption tax and are in Colombian pesos. The 10% service on total consumption without taxes is voluntary*

CHICKEN

Pollo al Horno
Chicken in coconut BBQ sauce, accompanied by potato hulls and mizuna lettuce salad, citrus supremes, toasted pumpkin seeds, avocado, cherry tomato and coriander oil vinaigrette

- ***Half Chicken*** *$49.000*
- ***Whole Chicken*** *$79.500*

(N) May contain nuts

Suprema de Pollo (N)
Grilled chicken breast served with yuca purée, nuts, roasted onion glace, green zucchini and crispy kale $40.000

Ensalada de Pollo
Green salad, with grilled tudela buds, grilled chicken (200gr) shiitake mushroom, orange and grapefruit supremes, pumpkin seeds, cilantro and olive oil vinaigrette $40.000

Vegetarian/vegan option without chicken $39.000

SIDE ORDERS

Salad
Mizuna lettuce, citrus supremes, toasted pumpkin seeds, avocado, cherry tomato and cilantro oil vinaigrette $16.000

Ensalada Biche
Mango biche (green), pickled papaya, red onions, radish, cilantro, mint, crispy barley, sweet potato chips, honey and sour orange vinaigrette $25.000

Canasta de Chips
Fried native potato, sabanera potato, yuca, plantain with green mayonnaise $15.000

Fried Potatoes	*$8.000*
Basmati Rice	*$8.000*
Arroz con Coco	*$8.000*
Avocado	*$9.000*
Fried green plantain (2 unt)	*$9.500*

DESSERTS

Torta de Almojabana (N)
Almojabana cake with cheese and guava ice cream (Almojábana is a type of bread made with cuajada cheese and corn flour) $17.000

Enyucado
Yuca biscuit, coconut and costeño cheese, 75% chocolate, lemongrass and mandarino lime toffee with dulce de leche ice cream. Panela is an unrefined whole cane sugar, typical of Latin America $17.000

Milhoja de Arequipe
Mille Feuille, lemon pastry cream, bufala dulce de leche and wild blackberries $17.000

Torta Chocolate
Moist Chocolate cake, coffee ganache, fresh fruits and blackberry homemade yogurt $17.000

(N) May contain nuts

**We also have home made cakes at the bar and chocolate - cacao bars, please ask the waiter*

All prices are in Colombian pesos and include 8% consumption tax

HOT BEVERAGES

COFFEE EXPERIENCE

- Coffees of different varieties, processes and origins. Visit our showcase and take some of our coffees

CHEMEX	V60	AEROPRESS	FRENCH PRESS
2 CUPS **$21.000**	1 CUP **$9.500**	1 CUP **$9.800**	2 CUPS **$19.000**

- Ask about the different coffees we have for your filtering. Filtered coffee due to its type of preparation takes 10 to 15 minutes

COFFEE & TEA

Black coffee	$6.500
Latte	$7.900
Capuccino	$7.900
Macchiato	$6.500
Espresso	$6.000
Double espresso	$6.500
Cortado	$6.500
Flat White	$7.900
Capuccino Vainilla or Caramel	$13.000
Hot chocolate	$9.500
Coca tea	$6.500

+ Almond MIlk $6.000

Green or black tea	$6.000
Fruit infusion	$6.000
Selvatic tea from the Amazons	$8.500
Cappuccino Baileys	$24.000
Cappuccino Amaretto	$22.000
Mocca Coffee	$11.000
Frapuccino	$12.500
Almond Frapuccino	$16.000
Matcha tea	$9.500
Matcha Latte	$13.500
Almond Matcha	$17.000
Vainilla Matcha	$15.000

BEVERAGES

Beer

Club Colombia	$12.000
Corona	$15.000
Stella	$15.000
Cerveza BBC Artesanal	$14.500

Sodas

Coca Cola	$6.500
Coca Cola Zero	$6.500
Seltzer water	$7.000
Sprite	$6.500
Ginger	$6.500
Tonic	$6.500
Premium tonic	$13.000

Water

Bottle of water	$6.500
Bottle sparkling water	$6.500
Acqua Panna 750ml	$29.000
San Pellegrino 505ml	$18.500
San Pellegrino 750ml	$29.000

Natural drinks

Guandolo	$8.500
Coconut lemonade	$12.500
Natural lemonadel	$8.500
Tangerine juice	$11.000
Peppermint, pennyroyal and ginger lemonade	$9.000

NATURAL FRUIT SODA

Borojó soda with lemon	$15.500
Corozo, anise and soda tangerine lemon	$15.500
Soda de frutos amarillos Gulupa, uchuva and lemon	$15.500
Tangerine and cinnamon soda	$15.500

SIGNATURE COLOMBIAN
Cocktails

Ron Fashion
Quimbaya rum, smoked banana peel syrup and mandarin lemon $39.000

Borojó del pacífico
Mil Demonios aguardiente, borojó syrup, homemade apple cider vinegar and mandarin lemon $39.000

Borojó is a fruit from a tropical rainforest tree of the Chocó-Department of northwestern Colombia

Pink Rit
Selva gin, vino rosé, jeréz, tónica floral, limón mandarino, sirope de ciruela y toronja. $42.000

Espresso Martini
Licor de Café 8 , vodka, café espresso, y panela $39.000

"El exceso de alcohol es perjudicial para la salud. Prohíbese el expendio de bebidas embriagantes a menores de edad"

Viche Macondo
Licor de viche, limoncello, vinagre de manzana, sirope de piña $37.000

Hechizo
Ron hechicera, vermut rosso, gotas amargas y canela $42.000

Selva & Tonic
Ginebra Selva Gin, tónica, cáscara de café y toronja $39.000
**London Dry Gin producido en Colombia*

Chontaduro Sour
Aguardiente Mil Demonios, sirope de chontaduro, mandarina y ají ojo de pez $39.000

COCKTAILS
Classics

Aperol Spritz
Aperol, sparkling wine, soda and orange slice $35.000

Dry Martini
Vermouth, gin and olives $37.000

Bloody Mary
$ 35.000

Lambrusco Spritz
Glass of lambrusco rosé, triple sec and soda $33.000
Jar 5 glasses $140.000
Half Jar 3 $90.000

Margarita clásico
Tequila, lemon and triple sec $35.000

Mojito Clásico
Rum, mint and lemon $31.000

Negroni
Gin, campari and Vermouth $35.000

Sangría de vino blanco
Glass of white wine, plum and mint $27.000

APPETIZERS
AND DIGESTIVES OF COLOMBIA

Ron Quimbaya Artesanal $35.000 (shot)
First Artisan Rum made 100% in Colombia. Originally made by peasant hands from virgin honey that comes from sugar cane grown in various terroirs of Colombian territory. On the nose, smoky notes emerge from the artisanal cooking of cane juices, giving an aroma of honey and caramel. In the mouth it is unctuous and silky; You can feel the mill and its artisanal essence, with a dry and earthy touch at the end. Takeaway bottle$280.000

Viche Montemanglar $ 28.000 (shot)
Artisan alcoholic beverage derived from sugar cane native to the Colombian Pacific
Takeaway bottle $180.000

Aguardiente Mil Demonios $28.000 (shot)
Aguardiente produced from sugar cane distilled and filtered three times using various types of herbs or botanicals. Takeaway bottle $230.000

Ron Hechicera $39.000 (shot)
A purist rum that has a strong memory of oak wood with sensory notes that evoke the best of Colombia; tobacco and roasted coffee to the smell, notes of vanilla and orange peel to the taste, and a smooth, clean, crisp and dry finish. Takeaway bottle $395.000

Licor de Café 8 $29.000 (shot)
Coffee Liqueur 8 is a spirit drink, obtained by distillation of Arabica coffee, naturally roasted, 20% vol and dark amber in color with notes of sweet flavor and perfect acidity. Takeaway bottle $195.000

Selva Gin $ 32.000 (shot)
First London Gin produced in Colombia with the best quality juniper and a blend of fruits, herbs and spices native to the entire country, from the cold heights of the Andes to the tropical forests. Takeaway bottle $210.000

CLASSICS

Baileys $22.000
Amaretto Disaronno $28.000
Campari $24.000
Cointreau $28.000
Dubonnet $ 23.000
Grappa Cellini $ 31.000
Limoncello $29.000
Remmy Martin $45.000
Sambuca $28.000
Jerez $28.000

Follow us in Instagram

WINE

RED

Portillo Malbec
$143.000 Bottle 750ml
Glass $29.000 Argentina

Volcanes Merlot Varietal
$148.0000 Bottle 750ml
Glass $29.000 Chile

Undurraga Cabernet Pinot
$69.500 Half bottle 375ml
Chile

Faustino Tempranillo VII
$165.000 Bottle 750ml
Glass $33.000
$69.500 Half bottle 375ml
Spain

Volcanes Reserva Carmenere
$165.000 Bottle 750ml
Glass $33.000 Chile

Undurraga Cabernet Sauvignon
$69.5000 Half bottle375ml Chile

LAN Reserva
$175.000 Bottle 750ml / Rioja

Aliwen Reserva Cabernet Merlot
$168.000 Bottle 750ml / Glass
$33.000 Chile

Salentein Reserva Malbec
$185.000 Bottle750ml
$89.500 Half Bottle 375ml
Argentina

Teia Malbec & Petit Verdot
$175.000 Bottle 750ml Argentina

Volcanes Tectónica Pinot Noir
$230.000 Bottle750ml Chile

TH Carmenere (PEUMO)
$285.000 Bottle 750ml Chile

WHITE

Volcanes Sauvignon Blanc Varietal
$148.000 Bottle 750ml
Glass $29.000 Chile

Undurraga Reserva Chardonnay
$165.000 Bottle 750ml
Glass $32.000 Chile

Aliwen Reserva Sauvignon Blanc
$168.000 Bottle 750ml
Glass $34.000 Chile

U by Undurraga Chardonnay
$69.500 Half bottle 375ml
Chile

Condesa Verdejo
$148.000 750ml / Glass $28.500
Spain

ROSE

Portillo Rosé
$143.000 Bottle 750ml
Glass $29.000
Argentina

Aliwen Reserva Rosé
$168.000 Bottle 750ml
Glass $33.000
Chile

SPARKLING

Undurraga Brut Royal
$165.000 Bottle 750ml / Half Bottle 375ml $89.000
Chile

Espumante Brut Santiago 1541
$125.000 Bottle 750ml
Glass $23.000
Chile

BREAKFAST

Bowl de Fruta
Bowl of homemade yogurt, seasonal fruit, nuts and honey praline $18.500

Huevos con Maíz
Scrambled eggs in a casserole with sweet corn, gratin mozzarella cheese and bread $18.000

Calentado Paisa
Calentado rice with beans, pieces of chicharrón, cilantro and fried egg $21.000

Huevos al gusto
Fried, scrambled or boiled eggs with toast $12.000

Tostada Veggie
Sourdough toast, cream cheese, avocado, grilled tomato and lettuce $19.500
+ Poached egg $5.500

Tostadas con mermelada
Sourdough bread toast, homemade seasonal fruit jam and butter $9.500

Omelette
Corn, mushrooms, cheese, tomato accompanied by avocado and toasted bread $15.000

Portion of sourdough bread $7.000

Tuesday to Saturdays 9:00a.m - 11:30a.m
Sundays 10:00am -12:00

IMPORTANTE

Si usted es alérgico a algún ingrediente por favor informe a la persona que lo atiende y sea muy explícito de su alergia o restricción antes de ordenar su plato. Su salud es muy importante para nosotros. Cuide sus objetos personales, no nos hacemos responsables por pérdida o daño de cualquier objeto personal.

Se você é alérgico a algum ingrediente, informe a pessoa que o atende e seja bem explícito sobre sua alergia ou restrição antes de pedir seu prato. Se você não fala espanhol, tente explicar ao garçom através de um tradutor. Sua saúde é muito importante para nós. Cuide de seus pertences pessoais, não nos responsabilizamos por perdas ou danos a quaisquer pertences pessoais. Obrigado

Si vous êtes allergique à un ingrédient, veuillez en informer la personne qui vous sert et être très explicite sur votre allergie ou restriction avant de commander votre plat. Si vous ne parlez pas espagnol, essayez de l'expliquer au serveur via un traducteur. Votre santé est très importante pour nous.Prenez soin de vos effets personnels, nous ne sommes pas responsables de la perte ou des dommages causés à vos effets personnels. Merci

DO YOU ALREADY KNOW OUR OTHER RESTAURANTS?

Bellini

Centro Internacional
Carrera 13# 29 - 31
Salitre Calle 25b# 68b- 10
Italian Restaurant

MARCHA
CAFÉ · RESTAURANTE

Calle 11 # 4 - 21
Museo de Botero
Museos del Banco de la República
Mediterranean Restaurant

ADVERTENCIA DE PROPINA

Se informa a los consumidores que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al 10 % (indicar el porcentaje que se sugiere) del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado. Al momento de solicitar la cuenta, indíquele a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indíquele el valor que quiere dar como propina. En este establecimiento de comercio los dineros recogidos por concepto de propina se destinan a (indicar si se reparte el 100 % entre los trabajadores del área de servicios o si algún porcentaje o la totalidad de ese dinero se destinan a otros usos diferentes, y en caso de que así sea, indicar su destino). En caso de que tenga algún inconveniente con el cobro de la propina, comuníquese con la línea de atención de la Superintendencia de Industria y Comercio, para que radique su queja, a los teléfonos: en Bogotá, 5920400 PBX: 5870000 Ext. 1190/1191, para el resto del país, línea gratuita nacional 018000-910165"

If you have any complaints or claims about your experience today, you can contact us by email at subgerenciabellini@gmail.com or by phone at 6013381260. Thank you!