

(for each chair we have one menu)

80
SILLAS

Our prices include consumption tax of 8%. Consumers are advised that this commercial establishment suggest a tip equal to 10% of the subtotal of the bill, wich may be accepted, rejected or modified by your according to your assessment of the service. When requesting the check, tell the server if you want to include the value for mentioned in the invoice or instruct the value you want to tip in this commercial establishment. The money collected for gratuity is 100% devoted to all the staff members involved in the service area and the restaurant food preparation. In case you have any problem with the charging tip. Contact the superintendency of industry and commerce to file your complain, by phone 5920400 in Bogotá. PBX 5870000 ext. 1190, 1191. Rest of the country, national toll free 018000-910165

(one)

CEVICHEs

\$19.900 ————— **MARINATED FISH**

\$20.900 ————— **SHRIMPS**

\$22.900 ————— **MIXED**
(Fresh fish, shrimps, squid, octopus)

OUR PREPARATIONS

one. **GINGER**

Ginger, garlic, mango, nam—pla, soy, sesame oil, lime juice y basil.

two. **CARAMELIZED ONIONS**

Caramelized onions, avocado, orange and grapefruit segments, tomato, lime juice and coriander.

three. **CITRUS**

Lime juice, crunchy onions, coriander, cherry tomatoes, fresh chili and citrus infused olive oil.

four. **CRIOLLO**

Crunchy bacon, red onion, creole potatoes, sour cream, lemon juice and coriander.

five. **MASAGO SOUR CREAM**

In a creamy dressing of masago, with lime juice, sour cream, red onion, tomato and coriander.

six. **CHIPOTLE** ♦

A dressing of grilled red peppers, chipotle, fresh tomatoes, red onion, croutons, lemon juice and coriander.

seven. **PICOSO** ♦

With onions, fresh tomato, lime juice, coriander and Thai Bird chiles.

eight. **AL AGUACATE**

With chopped avocado, fresh tomato, onion, coriander, lime juice and corn chips.

\$22.900 ————— *nine.* **CEVICHE A LA PIEDRA**
Fresh fish and shrimp, served over a hot stone with a spicy citric broth.

(two)

TIRADITOS

\$22.900

one. **SLICED FRESH FISH**

Served with “*leche de tigre*” and roasted sweet corn.

\$22.900

two. **SCALLOPS**

With caramelized onions, crispy quinoa and rocoto dressing.

\$22.900

three. **FRESH SALMON**

Sliced to order. Served with green mango and a soy and ginger dressing.

\$22.900

four. **CURED SALMON**

Sliced salmon, sour cream, lemon, grapefruit and smoked salt.



Spicy

Slightly spicy

(three) — **STARTERS FROM THE KITCHEN**

- \$22.900 — *one.* **FRESH FISH SAUSAGE**
House made fresh fish sausage with coriander, red peppercorn and smoked oil. Served with sweet corn and cheese foam.
- \$22.900 — *two.* **SALMON TARTARE**
Mixed with red onion, Dijon mustard, tabasco and lime juice with a "*picadillo*" of capers.
- \$28.900 — *three.* **GRILLED OCTOPUS**
Marinated with aji panca and served with corn bread.
- \$23.900 — *four.* **CAUSAS**
Trio of peruvian causas:
— Octopus in a black olive dressing.
— Crab with bacon and sour cream.
— Salmon with baby capers, mustard and tabasco.
- \$23.900 — *five.* **GRILLED SCALLOPS**
With parmesan cheese, squash puree and Katsuobushi.
- \$25.900 — *six.* **SEA FOOD CALDILLO**
Sea food sauteed in olive oil, garlic and onion, served in a tomato soup.
- \$26.900 — *seven.* **BURRATA**
Served with a reduction of balsamico, dried tomatoes and pesto.

MAINS

(four)

FILLETS

\$39.900

OUR PREPARATIONS

one. **WITH MUSTARD, TARRAGON AND TOMATOES**

Grilled and served with tomatoes and a mustard and tarragon cream sauce.

two. **FISH IN THE BAG**

The fillet and ingredients of your choice wrapped in paper and cooked in the oven.

Options:

- With bacon, leeks, white wine and saffron.
- A mix of wild mushrooms and roasted garlic butter.

three. **OVER CREOLE POTATO MASH**

Grilled and served with a creole potato mash, pepper and lemon sauce.

four. **CAJUN WITH QUINUA AND MANGO TABOULE** ♻️

Blackened fillet with cajun spices and served with a quinoa and mango taboule.

five. **FILLET OF THE DAY SERVED WITH SAUTEED VEGETABLES AND A BROCOLI CREAM**

six. **SEALED AND SERVED OVER SUSHI RICE WITH A GINGER AND SOY REDUCTION**

WE ONLY SERVE FRESH FISH.

OFFERED ON A DAILY BASIS.

Our awareness of the impact that we have on our oceans has led us to avoid some vulnerable species. And in order to reduce the bycatch effect, we only serve fish that comes from hook-and-line fishing or farmed fish. Please ask your waiter for today's availability.

(five)

RICE AND PASTA

- \$34.900 ————— *one.* **SAUTEED TIGER SHRIMPS**
In garlic, olive oil, tomatoes and basil
over a creamy curry risotto.
- \$36.900 ————— *two.* **SEAFOOD RISOTTO**
Riced cooked risotto style with mixed
seafood, grilled tomatoes and coriander.
- \$36.900 ————— *three.* **CREAMY VEGETABLE RICE**
With garden tomatoes, parmesan
cheese and prawns roasted “*al carbón*”.
- \$36.900 ————— *four.* **SQUID INK RICE**
Topped with crispy seafood, pico de
gallo and parmesan crisp.
- \$36.900 ————— *five.* **BAKED RICE CASSEROL**
With prawns and sauteed “*ocañera*”
onions.
- \$39.900 ————— *six.* **PASTA FRUTTI DI MARE**
Squid ink pasta with tomato and
seafood. Parmesan crisps.
- \$36.900 ————— *seven.* **CAPELLINI CANGREJO**
Pasta capellini with crabmeat, garden
tomatoes, sweet onions in a citric
lobster bisque.

(six) ————— **PRAWNS**

\$44.900 ————— *one.* **ON THE GRILL**
On the grill, served with roasted tomatoes, pesto and cheese cream.

\$44.900 ————— *two.* **CURRIED**
Prawns sauteed in Thai curry fresh tomatoes, basil and finished with coconut milk.

\$44.900 ————— *three.* **PAN FRIED**
Prawns tossed with feta cheese and local tomatoes. Paipa cheese foam.

(seven) ————— **OUR MEATS**

\$34.900 ————— *one.* **GRILLED PORK CHOP**
Served with potatoes, cherry tomatoes and mixed salad.

\$34.900 ————— *two.* **BEEF MEDALLON**
With a salad of quinoa, grilled tomatoes and micro salad.

\$49.900 ————— *three.* **RIB STEAK**
Grilled to your liking with creamed creole potatoes, micro herbs and blue cheese.

(eight) ————— **SIDE DISHES**

\$9.900 ————— *one.* **GRILLED CHEESY POTATO BAKE**

\$9.900 ————— *two.* **CREAMY CURRY RISOTTO**

\$9.900 ————— *three.* **CREOLE MASH POTATO**

\$12.900 ————— *four.* **MIXED MUSHROOMS SAUTEED IN
GARLIC AND OLIVE OIL**

\$8.900 ————— *five.* **HOUSE SALAD**

\$8.900 ————— *six.* **PASTA AL BURRO**

\$12.900 ————— *seven.* **SAUTEED VEGETABLES**

(nine)

DESSERTS

- \$12.900 ————— *one.* **RED FRUIT CRUMBLE**
With vanilla ice cream, chocolate soil
— red pepper merengue.
- \$9.900 ————— *Maridaje:* Vista Mar, Late Harvest
Moscatel, Chile.
- \$12.900 ————— *two.* **MANGO AND CHEESE MOUSSE**
Mascarpone mousse with mango
biscotti, passion fruit gel, melted cheese
ice cream.
- \$21.900 ————— *Maridaje:* Brandy Don Pedro
“A La Roca”.
- \$12.900 ————— *three.* **PISTACHIO AND MIXED
FRUIT TARTLET**
Banana frosting, fruit in port wine.
Microwave sponge.
- \$19.900 ————— *Maridaje:* Chaputier Muscat De
Beaumes De Venise.
- \$12.900 ————— *four.* **WARM CHOCOLATE TORTE**
60% chocolate, olive oil gel and
guanabana.
- \$24.900 ————— *Maridaje:* Jerez Apostoles, Palo
Cortado 30 Años.
- \$12.900 ————— *five.* **ENTREMET**
Mini mousse of chocolate with a ginger
cream center, gintonic foam and a coffe
granite.
- \$18.900 ————— *Maridaje:* Oporto Taylors Selección.
- \$12.900 ————— *six.* **HOUSE MADE ICE CREAMS**
— Guanabana — Mint
— Passion fruit — Ginger
— Chocolate 62%
— Cheese — Guayaba

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SILLAS