



la zarzuēla

• Restaurante

MENU PRICES ARE IN COLOMBIAN PESOS

— HOUSE WINES —

		
REDS	\$25	\$110
WHITES	\$22	\$105
ROSÉS	\$22	\$105

— SANGRIAS —

RED SANGRIA \$95

Red wine. Brandy. Triple-Sec. Apples. Pears

WHITE SANGRIA \$95

White wine. Brandy. Triple-Sec. Green apples. Pears

— BEERS —

IMPORTED BEER \$15

Heineken. Corona. Stella Artois

PREMIUM LOCAL BEERS \$10,5

Club Colombia Gold, Red or Porter



All our prices are denominated in thousands of pesos and include all taxes

TIP WARNING:

Consumers are informed that this commercial establishment suggests to its consumers a tip corresponding to 10% of the value of the account, which may be accepted, rejected or modified by you, in accordance with your assessment of the service provided. When requesting the check, please tell the waiter who attends you if you want that value to be included in the bill or indicate the value you want to give as a tip. In case you have any problem relating to the tip, contact the service line of the Superintendence of Industry to file your complaint, using the following phone numbers: in Bogotá (1) 5920400 for the rest of the country the national toll-free line: 018000-910165

— TAPEO —

CHEESEY MUSHROOMS \$20

Creamy 3-cheese sauce

PATATAS BRAVAS \$18

Thick-cut fries. Spicy tomato sauce. Aioli sauce

FRIED CALAMARI ★ • \$30

Aioli sauce. Arrabiata sauce

— WARM APPETIZERS —

PICADA VALLUNA • \$38

Assorted local fried delicacies: marranitas, aborrajados, empanadas. Spicy ají sauce

TEMPURA VEGGIES \$20

Crunchy veggies. Spicy Sriracha mayo

TEMPURA SHRIMP ★ \$30

Crunchy shrimp and veggies. Spicy Sriracha mayo

FISH AND CHIPS ⊕ \$35

Breaded white fish fillets. Assorted chips. Tartar sauce

— COLD APPETIZERS —

PERUVIAN CEVICHE ★ \$37

White fish. Peruvian "tiger's milk". Toasted corn. Mixed chips. Slightly spicy

COLOMBIAN SHRIMP COCKTAIL • \$34

Fresh local shrimp. Colombian tomato-onion sauce. Green mango. Mixed chips

BEEF CARPACCIO ★ \$28

Thinly sliced beef tenderloin. Arugula. Parmesan cheese. Fried leeks. Aioli

— SANDWICHES —

* All come with a side of French Fries

SPIWAK BURGER \$34

Brioche bread. ¼ LB 100% ground beef patty. American cheese. Onion rings. BBQ sauce. Bacon. Tomato. Lettuce

CLUB SANDWICH ★ \$36

Ciabatta bread. Grilled chicken. Crunchy bacon. Avocado. Fried egg. White cheese. Ham. Tomato. Lettuce. Aioli

ROAST BEEF SANDWICH \$38

Ciabatta bread. Roast beef with mushrooms. Gravy. Swiss cheese. Caramelized onions

CAPRESE SANDWICH ① \$26

Ciabatta bread. Tomatoes. Mozzarella cheese. Pesto. Arugula



ADDITIONS

BACON + \$6
DOUBLE CHEESE + \$2,5
DOUBLE MEAT + \$9
AVOCADO + \$6

 To share

① Vegetarian

★ Recommended

• Local inspiration

⊕ New

— SOUPS & CREAMS —

CHICKEN WITH VEGETABLES	\$14
MUSHROOM CREAM	\$20
SOUP OF THE DAY	\$13
Chef's choice	

— SALADS —

SPIWAK SALAD	\$38
Roastbeef with pesto. Tomatoes. Grilled bell peppers. Green beans. Hard-boiled egg. Kalamata olives. Parmesan crunch. Honeybalsamic vinaigrette	
PACIFIC SALAD ★	\$39
Lettuce mix. Pan-seared shrimp. Red bell peppers. Mango. Red onion. Crushed peanuts. Sweet-chilli Mae Ploy dressing	
CAESAR SALAD	\$34
Grilled chicken. Parmesan cheese. Gruyere cheese. Croutons. Grissini. Creamy Caesar dressing	
SPRING PASTA SALAD ⊕	\$28
Fusilli pasta. Cucumber. Cherry tomatoes. Broccoli. Hard-boiled egg. Sweet corn. Red onion. Feta cheese. Rosemary-infused EV00	



To share

🌱 Vegetarian

★ Recommended

• Local inspiration

⊕ New

— MAIN DISHES —



To Share



Recommended

• Local inspiration ⊕ New

FISH & SEAFOOD

COCONUT SEAFOOD STEW ★ • \$74

Recipe provided by Maura de Caldas, Afro-Colombian cook. Assorted seafood slow-cooked in clay pot, with coconut milk and local "sofrito".

Side dish: white rice & plantain chips

PACIFIC FISH • \$62

Pan-seared seasonal white fish. Popcorn shrimp. Local "sofrito". Coconut milk

Side dish: smashed plantain & grilled vegetables

MEUNIÈRE FISH \$54

Pan-seared seasonal white fish. Butter, parsley, lemon, and garlic sauce

Side dish: potato wedges, avocado & tomato salad

PESTO SALMON \$55

Grilled salmon fillet. Creamy pesto

Side dish: mashed yellow potatoes & grilled vegetables

CHONTADURO SALMON • \$55

Grilled salmon fillet. Chontaduro (local palm fruit) sauce. Balsamic glaze

Side dish: mashed yellow potatoes & grilled vegetables

— MAIN DISHES —

PAELLA & RICE

* To Share Vegetarian

SEAFOOD PAELLA ★ \$115

Paella rice. Saffron. Shrimp. Mussels. Squid. Clams. White fish

MIXED PAELLA \$120

Paella rice. Saffron. Shrimp. Mussels. Squid. Clams. White fish. Chicken. Pork chorizo

WOK RICE \$32

Veggies. Garlic. Ginger. Soy. Sesame oil. Crunchy nori and leek

WHITE MEATS

WHITE MEATS PORK CUTLET • \$34

Panko-crusted crispy cutlet

Side dish: white rice & green salad

PORK OSSOBUCO ★ \$48

Bone-in pork shin slow-cooked sous-vide. Lemongrass and raw sugar BBQ sauce

Side dish: mashed yellow potatoes & grilled vegetables

MOCHERO CHICKEN ⊕ \$38

Chicken breast stuffed with spinach. Creamy yellow (mochero) pepper sauce. Concassé tomato. Red onion

Side dish: corn with rice & potato wedges

RED MEATS

BABY BEEF \$50

250 gr (9 oz) local thin-cut beef tenderloin, with little fat

Side dish: french potatoes, avocado & tomato salad

LOMO SALTADO (PERUVIAN STIR-FRIED BEEF) \$46

Traditional Peruvian dish: steak tips stir-fried with soy, tomatoes, red onion, and chillies

Side dish: corn with rice & potato wedges

PARISIAN ENTRECÔTE \$54

Grilled beef tenderloin. Black Pepper gravy & Whole-Grain Mustard sauce

Side dish: smashed potato & green salad

ENTRECÔTE ALL'AMATRICIANA ★ \$58

Grilled beef tenderloin. Marinara sauce with bacon. Melted mozzarella cheese

Side dish: potato wedges & grilled vegetables

★ Recommended

• Local Inspiration

⊕ New

— PASTA —

Choose your sauce:
• Carbonara • Bolognese • Puttanesca
Vegetarian:
• Pomodoro • Mediterranean • Pesto • Alfredo

SHORT PASTA \$32

Penne rigatte. Fusilli

LONG PASTA \$35

Spaghetti. Fettuccini



ADDITIONS

CHICKEN \$10
SHRIMP \$18
BABY BEEF \$30
SALMON \$35

— DESSERTS —

COCONUT & COROSSOL PANNA COTTA ⊕★ \$18

Soursop and coconut pannacotta, with blackberry reduction. Fresh gulupa (similar to passionfruit).

CHOCOLATE RAVIOLIS \$22

Fried. Vanilla ice-cream

CAPRESE CAKE \$18

Semi-dark-chocolate Italian cake made with almond flour. Gluten-free

— COLD BEVERAGES —

WATER \$6

SPARKLING WATER \$5

SOFT DRINKS \$6

Coca-Cola, Coke Light or Coke Zero. Colombiana. Manzana. Ginger-Ale. 7-Up. Soda

RED BULL ENERGY DRINK / SUGAR FREE ⊕ \$18

SPARKLING FRUIT MOCKTAILS ⊕ \$14

Lychee, strawberry, watermelon or passion fruit

— WARM BEVERAGES —

AMERICANO \$5

CAFE LATE ⊕ \$7

ESPRESSO \$6

DOUBLE ESPRESSO \$9

CAPPUCCINO \$8

MACCHIATO \$8

HINDU TEA ⊕ \$5

— JUICE —

COCONUT LEMONADE \$14

REGULAR LEMONADE \$7

LULADA \$14

TANGERINE JUICE \$14

NATURAL JUICES \$8

Mango. Strawberry. Lulo. Blackberry

SPECIAL LEMONADES \$12

Cherry or Spearmint

— ALLERGENS —



CEREALS CONTAINING GLUTEN

Picada Valluna. Fish And Chips. Chicken Caesar Salad. Spring Pasta Salad. Spiwak Burger. Club Sandwich. Roast Beef Sandwich. Caprese Sandwich. Short And Long Pasta. Pork Cutlet. Lamb Roulade. Coconut And Corossol Pannacotta. Chocolate Ravioli. Fried Calamari. Seafood Paella. Mixed Paella.



CRUSTACEANS AND DERIVATIVES

Colombian Shrimp Cocktail. Tempura Shrimp. Pacific Salad. Seafood Paella. Mixed Paella. Coconut Seafood Stew. Pacific Fish. Lomo Saltado



EGGS AND DERIVATIVES

Patatas Bravas. Fried Calamari. Spiwak Salad. Chicken Caesar Salad. Spring Pasta Salad. Club Sandwich. Spiwak Burger. Tempura Veggies. Tempura Shrimp. Fish And Chips. Caprese Cake



FISH AND DERIVATIVES

Peruvian Ceviche. Fish And Chips. Chicken Caesar Salad. Puttanesca Sauce. Seafood Paella. Mixed Paella. Coconut Seafood Stew. Pacific Fish. Meunière Fish. Salmon With Pesto. Chontaduro Salmon.



PEANUTS AND DERIVATIVES

Pacific Salad



SOY AND DERIVATIVES

Wok Rice. Lomo Saltado. Spiwak Burger. Pork Ossobucco



CELERY AND DERIVATIVES

Peruvian Ceviche. Seafood Paella. Mixed Paella. Wok Rice



MUSTARD AND DERIVATIVES

Pork Ossobucco. Parisian Entrecôte



SESAME SEEDS AND DERIVATIVES

Wok Rice



MILK AND DERIVATIVES

Cheesey Mushrooms. Beef Carpaccio. Picada Valluna. Tempura Veggies. Tempura Shrimp. Fish And Chips. Spiwak Salad. Chicken Caesar Salad. Spring Pasta Salad. Spiwak Burger. Club Sandwich. Roast Beef Sandwich. Caprese Sandwich. Pesto Sauce. Alfredo Sauce. Carbonara Sauce. Coconut Seafood Stew. Pacific Fish. Entrecôte All'amatriciana. Coconut And Corossol Pannacotta. Meunière Fish. Parisian Entrecôte. Caprese Cake



MOLLUSKS AND DERIVATIVES

Fried Calamari. Seafood Paella. Mixed Paella. Coconut Seafood Stew.



NUTS AND DERIVATIVES

Spiwak Salad. Caprese Sandwich. Pesto Sauce. Coconut And Corossol Pannacotta. Caprese Cake.



PORK AND DERIVATIVES

Picada Valluna. Spiwak Burger. Club Sandwich. Carbonara Sauce. Mixed Paella. Pork Cutlet. Pork Ossobucco. Entrecôte All'amatriciana.

