

AlambiQue
FOOD





OUR COOKING IS **SLOW**, WITHOUT RUSH.
THE RESULT OF PROCESSES THAT DO MORE THAN
TRANSMITTING FLAVOR, THEY INVITE YOU TO
CONVERSE, **TO SHARE**, TO TOAST AND
TO ENJOY A WARM SPACE..



TOMATO CREAM IN ONE SIDE AVOCADO CREAM ON THE OTHER

Contrast of flavor, textures and temperatures, with a cucumber, mango, wild coriander and lemon mince.

\$30.000

MEXICOREA

Black tacos with golden shrimp breaded in tostacos [*Traditional corn chip snacks with a spicy touch*], cilantro sauce and purple kimchi x 3 units.

\$40.000

BUÑUELO BASKETS

A mouthful of textures and flavors. [*Buñuelos are hand made balls of maize and cheese with a soft crumb and a crispy crust*]. Filled with shrimp cocktail with a rum and coconut lemonade shot x4 pieces.

\$43.000

CARIMAÑOLA PASTRY

Traditional Beef haunch tip marinated with sugar cane sweet sauce with all the flavor from Cartagena, covered with toasted cassava, accompanied with costeño biche cheese [*Fresh semi-hard cheese, from the Colombian Caribbean coast*]. breaded in Tostacos [*Traditional Corn chip snacks with a spicy touch*] and a goldberry confit.

\$54.000

PANDEBONO OF PETRONIO

Pandebono represents one of the culinary treasures of cundinamarca. cheesy, sweet and sour cheese bread.

Stuffed with a seafood casserole, avocado and lemon x 3 pieces.

\$45.000

ENCOCADO OF SHRIMP

Chunks of tender fish, sautéed in coconut milk and creole sauce, accompanied by mote de queso (Caribbean soup made with yams, Caribbean cheese, whey and lemon) and aubergine chili.

\$48.000



VEGGIE QUINOTO

Oven-baked sourdough bread filled with quinoa dressed with pesto made of cilantro and a variety of mushrooms, accompanied with some crispy beetroot.

\$42.000

ALAMBIQUE SALAD

Sautéed chicken in a reduction of ripe plantain and coriander vinegar, grilled cheese, romaine lettuce, avocado, tomato confit, crispy pineapple, parmesan tiles and chontaduro vinaigrette [*Said to be aphrodisiac, The chontaduro fruit is one of the gastronomic wonders of the Colombian Pacific*].

\$43.000

BRISKET

Beef brisket cut slow-cooked for 10 hours and finished over charcoal grill, served with San Marzano tomatoes, on fried yellow and soft colombian potatoes, Grana Padano and llanero cheese [*with semi-hard paste, white color and salty taste, comes from the plains region of Meta, Arauca*].

\$85.000

* shareable plate for 2 or 3 people.

I ♥ LOVE VEGAN

Artichokes and asparagus melted in almond cheese, breaded mushrooms on an eggplant babaganush and a pan-fried bread with toasted kale.

VEGAN

\$48.000





OUR PLATES ARE MADE TO SHARE

Products subject to availability.

Allergy information: If you have any allergies, please inform the person attending to you and keep in mind that in our kitchens we prepare products that contain wheat, egg, nuts, peanuts, soy, milk, fish, and seafood.

PERFECT AVOCADOS

Stuffed with Monster and Roquefort cheese, wrapped in baked meat and bacon, served with mesclun and passion fruit chili.

\$52.000

BEEF AND PORK MEATBALLS WITH ALMONDS

Wrapped in pastry, stuffed with savannah cheese, on a reduction of basil and sesame.

\$63.000

PORK RIND CEVICHE

Ceviche is a preparation of citrus marinated pieces of meat
800 gr of slow-roasted pork rind, bathed in leche de tigre
[Citrus and fish juice that comes from the macerated and gives
carries its distinctive flavor] with cancha corn and avocado.

* shareable plate for 2 or 3 people.

\$85.000 | Personal portion 400 gr : \$60.000

FISH AND SEAFOOD CASSEROLE

With shrimp, squid, octopus, mussels, sierra, catfish,
coconut milk, yam [Tuber full of knowledge coming
from generation to generation in a virtuous cycle
that shows the value of work on earth]

Rooftop herbs tumbacatre, enhanced with
chontaduro vinegar, plantain cala'o [Boiled mix of
brown sugar] in vinete.

And with all the flavors and all the knowledge of
the Pacific, to alleviate scares, imbalances and
colds, it has ripe plantain rounds chopped on the
top, wild coriander and lemon.

\$85.000





SKIRT STEAK CASSEROLE

Melted in costeño [*Fresh, salty, semi-hard cheese, from the Colombian Caribbean coast*] and momposino cheese sauce, grilled tender corn with Tajín, avocado and cider strings [*guatila/chayote Vegetable that originates from Central America*], with nachos made from capio maize.

[*This kind of corn is linked to local culture and local food heritage in Nariño*] and arracacha [*Perennial vegetable from the Andes, similar to cassava*].

\$72.000

CALENTA'O DE ÚRSULA

Calentao usually refers to leftovers from the day before that are served as breakfast

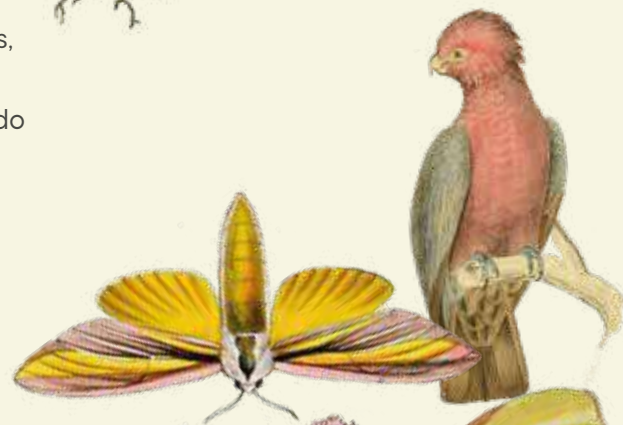
Macondo's most famous, sauted coconut rice with shrimp, octopus, sweet plaintain cubes, peanut, sesame seeds, culantro, accompanied with patacon [*Fried green plaintain rounds*], avocado and suero [*Traditional Colombian Pacific Sour cream with lemon*]

\$55.000

PORK RINDS WITH RIBS

In a Viche Demi glacé [*Viche is a fermented drink with all the identity of the Colombian Pacific region*] cut where the pork rinds are preserved attached to the rib, when cooked over low heat the juiciness is maintained and different textures are obtained, with a potato parisienne and courgette rolls on romesco sauce made from roasted squash [*Ahuyama usually refers to a vegetable similar to the traditional pumpkin, similar in flavor and in texture*].

\$58.000







CHOCLO AND THREE-PORK CAKE

[Sweetcorn or choclo is similar to the elote found in América Latina cuisine] Baked choclo base, with caramelized pork rinds, roast pig and shredded rib meat with a mixture of cheeses: Roquefort, Jack and Mozzarella.

** shareable plate for 2 or 3 people.*

\$75.000 | *Personal portion:* **\$60.000**



PIPIAN TAMALE

With potatoes, peanuts and achiote [*natural color with many healthy properties and vitamins*], stuffed with candied beef neck, shrimp in a wild coriander sauce, and fresh chontaduro [*Ancestral and savage fruit*] salad.

\$58.000

PIEDRA DEL PEÑOL

Beef chuck neck in reduction of Tapetusa and Putumayo pepper, with smoked mashed of sweet plantain, accompanied by the Piedra del Peñol, monolith of potato Antioqueña, stuffed with roasted seafood in mild chiles with sour orange and achiote.

\$68.000





DESSERTS

BUÑUELO AND ALMOJABANA PUDDING

[almojabana represents one of the culinary treasures of cundinamarca, cheesy sweet and sour cheese bread]

With a guava marmalade, bathed in a creamy mela'o of orange zest and panela *[Melao is a kind of traditionally made honey, in this case made from sugar cane based sweet, Panela]*

\$17.000

PEANUT COOKIE

Baked on an iron casserole with the daily ice cream.

\$17.000

MOIST, CREAMY AND DELICIOUS CARROT CAKE

With dry fruits, accompanied with the house ice cream.

\$18.000

COLA DE RATON

Gulupa ice cream, coconut meringue and mouse tail: tree tomato candied with panela and wine *[Tree tomatos are a delicatessen fruit from the Andean region, sweet, sour and with a pinch of salty]*

\$17.000



OUR PLATES ARE MADE TO SHARE

Robine .
Aug. Sept.

Kalmer - Peer .
Sept. Oct.

Orange musqué .
Aug. Sept.

Couselet .
Oct. Oct.

Diamond - Peer .
Oct. Nov.

Bergamot .
Suisse longe .
Sept. Oct.

Fondante .
Franse Cannel .
Aug. Sept.

Tanqueray

PIONEROS EN EL VALLE DE UCLIO

LA CELIA
SINCE 1890

DESDE 1924

RAMÓN BILBAO
HARO - RIOJA ALTA


— Mezcal Artesanal —
400 CONEJOS

VINA
TARAPACA
— SINCE 1894 —

Hoe langer hoe liever .
Tysjes - Peer .
Sept. Oct.

Excess alcohol is harmful to health.

Law 30 of 1986. Prohibit sold drinks to minors and pregnant women. Law 124 of 1994.



AlambiQue
DRINKS

COKTAILS

DRY MARTINI

Gin and Vermouth Dry.

\$39.000

NEGRONI

Gin, Campari and Vermouth Rosso.

\$36.000

CUBAN MOJITO

Rum, simple syrup, lemon juice, soda y peppermint.

\$33.000

OLD FASHIONED

Bourbon, sugar cube, Angostura Bitters y orange skin.

\$37.000

CAIPIRIÑA

Cachaça, mix of lemon, sugar and chopped ice.

\$33.000

MARGARITA

Tequila, triple sec, lemon juice and a dash of simple syrup.

\$36.000

MOSCOW MULE

Vodka, lemon juice and Ginger Ale Mil976.

\$33.000



HOUSE COCKTAILS

VICHE SOUR

Drink with all the identity of the Colombian Pacific region to dignify the ancestral knowledge, with lulo (Autochthonus sour/sweet fruit full of refreshing flavor), lemon and Angostura bitters.

\$34.000

MEDELLÍN GUARAPO

Gin, guarapo [*Refreshing drink from El Valle del Cauca made from cold pressing sugar cane and lemon*] green pepper, lemongrass and ginger.

\$33.000

PINEAPPLE CALIX

Gin, Campari, pineapple syrup, cranberry juice, lemon juice and angostura.

\$36.000

POPOL VUH

Mezcal, tamarind juice [*Tropical sweet and sour fruit, Tamarind grows in pods and belongs to warm areas, such as Santa fé de Antioquia or the Coastal region*], lemon juice, simple syrup, salt from hibiscus flower.

\$38.000

AURORA BOREAL

[NORTHERN LIGHTS]

Ginebra, mashed kiwi, basil and pennyroyal syrup, soda and lime.

\$38.000

FRESH CUCUMBER

Gin, Chartreuse, Roasted Lemon, Cucumber Juice, Grapefruit Juice, and Simple Syrup.

\$38.000



BESO DE MEZCAL

Mezcal, poached pepper and orange syrup gulupa juice, mango juice, jalapeño and cayenne pepper syrup
*optional.

\$38.000

LULO SOUR

Tequila, lulo (Autochthonus sour/sweet fruit full of refreshing flavor), elemakule bitters, egg whites, honey, ginger ale, and lemon juice.

\$34.000

JENEBRA

Gin, ginger, tonic water, orange juice, citronella grass and cardamom.

\$33.000

SOURSOP REFRESHER

Gin, soursop, cardamom seeds and symple sirup

\$34.000



GIN TONIC

SELVA

Imported Tonic Water

\$37.000

Natural Pelletier Tonic Water

\$33.000

BEEFEATER

Imported Tonic Water

\$35.000

Natural Pelletier Tonic Water

\$31.000

BOMBAY

Imported Tonic Water

\$36.000

Natural Pelletier Tonic Water

\$32.000

HENDRICK'S

Imported Tonic Water

\$42.000

Natural Pelletier Tonic Water

\$38.000

TANQUERAY

Imported Tonic Water

\$35.000

Natural Pelletier Tonic Water

\$31.000

CITADELLE

Imported Tonic Water

\$41.000

Natural Pelletier Tonic Water

\$35.000

MONKEY 47

Imported Tonic Water

\$49.000

Natural Pelletier Tonic Water

\$44.000



VICHE

*ARTISANAL LIQUOR FROM THE COLOMBIAN PACIFIC, DISTILLED FROM CANE.

Bottle	Half bottle	Shot
MONTE MANGLAR (SOLEDAD CURAY, NARIÑO)		
\$195.000		\$18.000
MANO DE BUEY (TUMACO, NARIÑO)		
\$180.000		\$16.000
BOTICARIOS (TIMBIQUÍ, CAUCA)		
\$165.000	\$80.000	\$14.000
SUR (PUERTO MERIZALDE, VALLE DEL CAUCA)		
\$160.000		\$12.000
LOS MELLOS (NUQUÍ, CHOCÓ)		
\$160.000	\$75.000	\$12.000
DOÑA SOFI VICHE (RÍO CAJAMBRE, CAUCA)		
\$170.000	\$85.000	\$14.000
DOÑA SOFI CURAO (RÍO CAJAMBRE, CAUCA)		
\$170.000	\$85.000	\$14.000
DR. VICHOTE (MUNGUIDÓ, CHOCÓ)		
\$150.000	\$75.000	\$12.000
EL KURRULAO VICHE (PUERTO SAIJA, CAUCA)		
\$150.000	\$75.000	\$12.000
EL KURRULAO TOMASECA (PUERTO SAIJA, CAUCA)		
\$150.000	\$75.000	\$12.000
BICHE VICHE (SAN JUAN, CHOCÓ)		
	\$80.000	\$12.000
VICHE PIPILONGO (SAN JUAN, CHOCÓ)		
	\$70.000	\$10.000



TAPETUSA

*ANTIOQUIAN ARTISANAL LIQUOR. DISTILLED FROM PANELA, CANE AND CORN.

TEJADA (RÍO EL MELCOCHO, ANTIOQUIA)

Bottle

\$70.000

Shot

\$10.000

BRUJERÍA (GUARNE, ANTIOQUIA)

Bottle

\$70.000

Shot

\$10.000

DE LOS CAÑONES (EL CARMEN DE VIBORAL, ANTIOQUIA)

Bottle

\$70.000

Shot

\$10.000

MEDIACAÑA (SAN LUIS, ANTIOQUIA)

Bottle

\$70.000

Shot

\$10.000





WHITE WINES

HOUSE WINES

ALMA MORA CHARDONNAY (ARG)

Bottle

\$150.000

Cup

\$25.000

TARAPACÁ VARIETAL, SAUVIGNON BLANC (CHL)

Bottle

\$120.000

Cup

\$25.000

LA CELIA, CHARDONNAY (ARG)

Bottle

\$150.000

Cup

\$25.000

MONTES, SAUVIGNON BLANC (CHL)

Bottle

\$175.000

MUGA MALVASIA, VIURA (ESP)

Bottle

\$200.000

ROSÉ WINES

HOUSE WINES

ALMA MORA SYRAH ROSÉ (ARG)

Bottle

\$140.000

Cup

\$25.000

TARAPACÁ VARIETAL, ROSÉ (CHL)

Bottle

\$100.000

Cup

\$25.000

LA CELIA ROSÉ (ARG)

Bottle

\$120.000

Cup

\$25.000

LAMBRUSCO CHIARLI, ROSATTO (ITA)

Bottle (Sparkling)

\$120.000



RED WINES

HOUSE WINES

ALMA MORA, SYRAH (ARG)

Bottle

\$125.000

Cup

\$25.000

TARAPACÁ, MERLOT (CHL)

Bottle

\$120.000

Cup

\$25.000

LA CELIA, MALBEC (ARG)

Bottle

\$125.000

Cup

\$25.000

ALTOS LAS HORMIGAS, MALBEC (ARG)

Bottle

\$170.000

FINCA EL ORIGEN, MALBEC (ARG)

\$145.000

Bottle

MONTES, MERLOT (CHL)

\$130.000

Bottle

KAIKEN, CABERNET SAUVIGNON (ARG)

\$145.000

Bottle

LÓPEZ DE HARO RESERVA, TEMPRANILLO (ESP)

\$175.000

Bottle

ENATE CRIANZA, CABERNET Y TEMPRANILLO (ESP)

\$180.000

Bottle

MARQUÉS DE VARGAS, RIOJA (ESP)

\$270.000

Bottle

EMILIO MORO FINCA RESALSO, TEMPRANILLO (ESP)

\$175.000

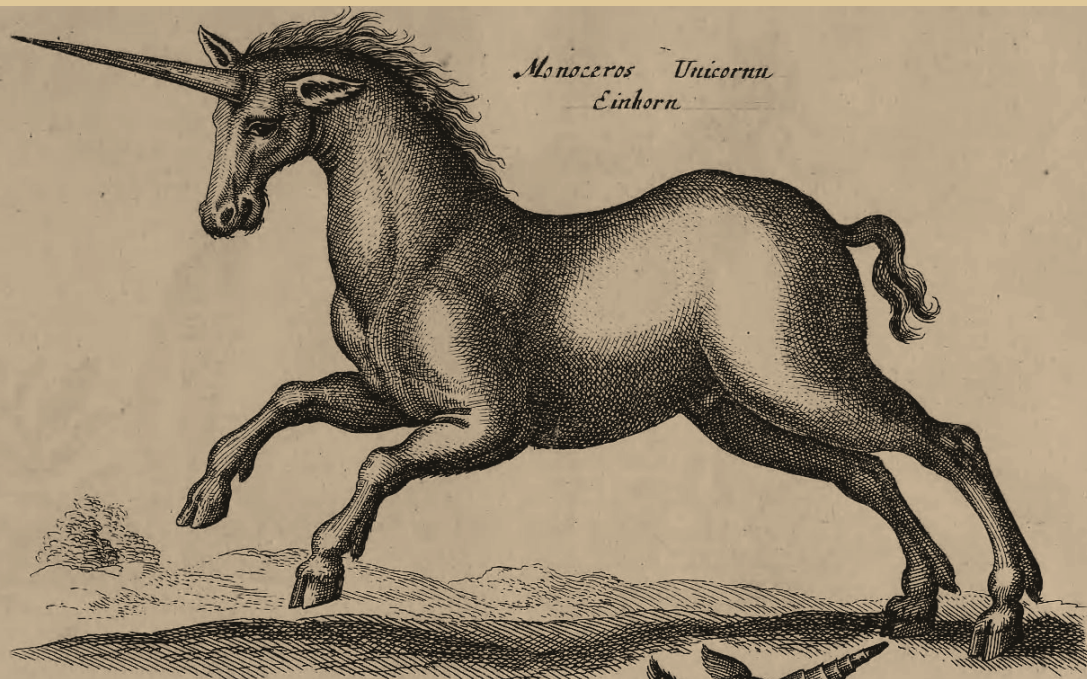
Bottle

RAMÓN BILBAO CRIANZA RIOJA, TEMPRANILLO (ESP)

\$175.000

Bottle





*Monoceros Unicornu
Einhorn*



*Capricornus Maring
Meer Steinbock*



*Monoceros Unicornu
Einhorn*

SANGRIAS

SANGRÍA PACÍFICO COLOMBIANO

White wine, viche cura'o [*Sugar cane distilled drink that mixes ancestral knowledges from Colombia's pacific region*], syrup made from sugar cane and lemon, mashed lulo [*Autochthonus sour/sweet fruit full of refreshing flavor*], roasted pineapple and lemon, served with salt made from chontaduro.

\$110.000

SANGRÍA ROSÉ

Lambrusco, simple syrup, lemon juice, orange juice, ginger ale and chopped fruit.

\$110.000

SANGRÍA

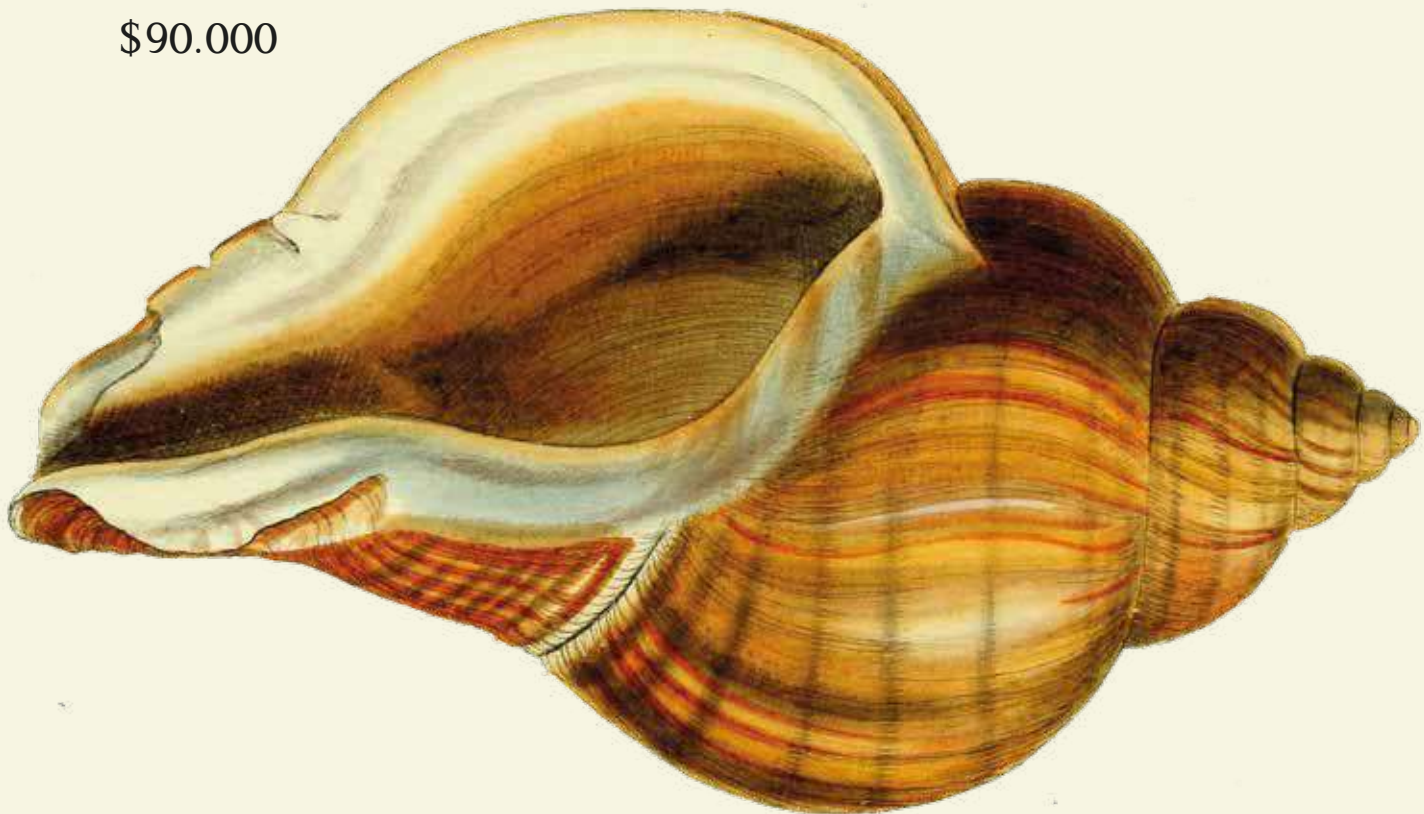
Merlot wine, Vodka, Soho, Lychee syrup, Soda, Cranberry juice and Chopped fruit

\$90.000

WHITE SANGRIA

Sauvignon Blanc wine, vodka, orange juice, lemon juice, passion fruit syrup and chopped fruit.

\$90.000



BEERS AND MICHELADAS

DRAFT BBC

Barrel

350 ML \$12.000

Lager | Chapinero | Monserrate | Cajicá

550 ML \$14.000

Lager | Chapinero | Monserrate | Cajicá

CRAFT

CÁBALA \$20.000

Blonde | Pilsner | Red IPA

3 CORDILLERAS \$13.000

Blanca | Mestiza | Mulata | Negra

NATIONAL AND IMPORTED

ÁGUILA \$9.000

ÁGUILA LIGHT \$9.000

ÁGUILA CERO \$9.000

CORONA \$14.000

STELLA ARTOIS \$15.000

CLUB COLOMBIA \$10.000

Dorada

MICHELADA \$2.000



AGUARDIENTE

(SCHNAPPS)

ANTIOQUEÑO TAPA AZUL

Half bottle

\$50.000

Double shot

\$13.000

Shot

\$9.000

ANTIOQUEÑO TAPA ROJA

Half bottle

\$45.000

Double shot

\$12.000

Trago

\$8.000



GIN

SELVA

Bottle

\$320.000

Double shot

\$32.000

Shot

\$16.000

BEEFEATER

Bottle

\$245.000

Double shot

\$29.000

Shot

\$16.000

BOMBAY SAPPHIRE

Bottle

\$250.000

Double shot

\$29.000

Shot

\$16.000

HENDRICK'S

Bottle

\$400.000

Double shot

\$34.000

Shot

\$17.000

TANQUERAY

Bottle

\$240.000

Double shot

\$29.000

Shot

\$14.000

CITADELLE

Bottle

\$320.000

Double shot

\$32.000

Shot

\$16.000

MONKEY 47

Bottle

\$390.000

Double shot

55.000

Shot

\$28.000



RUM

DIPLOMATICO, RESERVA 12 AÑOS

Bottle	Double shot	Shot
\$370.000	\$35.000	\$18.000

PAMPERO ANIVERSARIO

Bottle	Double shot	Shot
\$255.000	\$30.000	\$16.000

SANTA TERESA 1796 SOLERA

Bottle	Double shot	Shot
\$440.000	\$41.000	\$22.000

LA HECHICERA

Bottle	Double shot	Shot
\$350.000	\$34.000	\$18.000

PARCE 8 AÑOS

Bottle	Double shot	Shot
\$385.000	\$33.000	\$19.000

ZACAPA 23 AÑOS

Bottle	Double shot	Shot
\$440.000	\$41.000	\$22.000

ZACAPA ÁMBAR 12 AÑOS

Bottle	Double shot	Shot
\$220.000	\$29.000	\$16.000

VIEJO DE CALDAS TRADICIONAL

Bottle	Double shot	Shot
\$46.000	\$13.000	\$7.000

VIEJO DE CALDAS, 15 AÑOS

Bottle	Double shot	Shot
\$220.000	\$29.000	\$16.000

HAVANA CLUB AÑEJO ESPECIAL

Bottle	Double shot	Shot
\$110.000	\$20.000	\$11.000





TEQUILA

MAESTRO DOBEL DIAMANTE

Bottle	Double shot
\$410.000	\$38.000

1800 AÑEJO

Bottle	Double shot
\$430.000	\$37.000

1800 REPOSADO

Bottle	Double shot
\$390.000	\$32.000

DON JULIO REPOSADO

Bottle	Double shot
\$460.000	\$41.000

DON JULIO BLANCO

Bottle	Double shot
\$380.000	\$31.000

PATRÓN SILVER

Bottle	Double shot
\$360.000	\$31.000

PATRÓN REPOSADO

Bottle	Double shot
\$390.000	\$33.000

CENTENARIO REPOSADO

Bottle	Double shot
\$200.000	\$22.000

CENTENARIO PLATA

Bottle	Double shot
\$180.000	\$20.000

OLMECA REPOSADO

Bottle	Double shot
\$160.000	\$25.000

OLMECA ALTOS REPOSADO

Bottle	Double shot
340.000	\$40.000





MEZCAL

*ARTISANAL DRINK, ASK FOR AVAILABILITY.

MONTELOBOS

Bottle

\$460.000

Double shot

\$45.000

400 CONEJOS

Bottle

\$410.000

Double shot

\$40.000

7 MISTERIOS

Bottle

\$440.000

Double shot

\$41.000

AMORES

Bottle

\$490.000

Double shot

\$48.000

UNIÓN

Bottle

\$320.000

Double shot

\$32.000

VERDE

Bottle

\$350.000

Double shot

\$34.000



VODKA

GREY GOOSE

Bottle

\$290.000

Double shot

\$27.000

Shot

\$16.000

KETEL ONE

Bottle

\$330.000

Double shot

\$29.000

Shot

\$18.000





WHISKEY

JAPANESE

Bottle	Double shot	Shot
IWAI MARS MATA LTAGE COSMO		
\$1.120.000	\$95.000	\$49.000
IWAI MARS MATA LTAGE TRADITION		
\$760.000	\$61.000	\$31.000
IWAI MARS MATA LTAGE BLENDED		
\$540.000	\$42.000	\$24.000

SCOTTISH

Bottle	Double shot	Shot	
THE MACALLAN 15 AÑOS			
\$1.125.000	\$110.000	\$60.000	
MACALLAN 12 AÑOS			
\$670.000	\$52.000	\$28.000	
GLENFIDDICH 15 AÑOS			
\$600.000	\$52.000	\$28.000	
GLENFIDDICH 12 AÑOS			
\$350.000	\$32.000	\$18.000	
MONKEY SHOULDER			
\$280.000	\$26.000	\$14.000	
BUCHANAN'S 12 AÑOS			
\$290.000	\$28.000	\$15.000	
JOHNNIE WALKER SELLO NEGRO			
\$320.000	\$26.000	\$15.000	Half bottle
			\$150.000
BAILEYS			
\$115.000	\$17.000	\$12.000	\$69.000

IRISH

Bottle	Double shot	Shot
JAMESON		
\$190.000	\$24.000	\$13.000



BOURBON

JACK DANIEL'S SINGLE BARREL

Bottle
\$540.000

Double shot
\$54.000

Shot
\$29.000

BULLEIT

Bottle
\$310.000

Double shot
\$32.000

Shot
\$17.000

BULLEIT RYE

Bottle
\$320.000

Double shot
\$33.000

Shot
\$18.000

WILD TURKEY

Bottle
\$260.000

Double shot
\$30.000

Shot
\$16.000

JACK DANIEL'S OLD No.7

Bottle
\$215.000

Half bottle
\$120.000

Double shot
\$26.000

Shot
\$14.000



NATURAL DRINKS

GUARAPO

\$10.000

Juice extracted from the sugarcane through a cold press, refreshing and 100% natural, full of history and culture of all the communities from the Caribbean.

~ MICHELADO [LIME OR LEMON JUICE, SALT, & TABASCO]
WITH GREEN MANGO SALT.

~ GUARAPO WITH LULO AND MINT

~ GUARAPO WITH GOLDEN BERRY AND CINNAMON

JUGOS

\$14.000

Our juices are 100% natural.

~ VALLE'S LULADA

~ STRAWBERRY AND LYCHEES

~ SOURSOP AND STRAWBERRY

~ LULO AND MINT

~ PASSION FRUIT, PINEAPPLE
AND CARDAMOM

~ PINEAPPLE, HONEY AND GINGER

~ SOURSOP AND BLACKBERRY

~ BLACKBERRY AND GULUPA

~ TANGERINE, MANGO AND
BANANA

COLD INFUSIONS

\$6.000

~ Hibiscus with tamarind. [Tropical sweet and sour fruit, Tamarind grows in pods and belongs to warm areas, such as Santa fé de Antioquia or the Coastal region]

~ Hibiscus and Green tea with a honey and almond sweetener
with grapefruit and blueberry slices.

MARIMBA

\$11.000

Beverage of sugarcane-based and lemon.





SPARKLING WATERS BEVERAGES

FRUIT SODAS \$ 10.000

Natural fruit flavored sodas.

- ~ GOLDEN BERRY
- ~ PASSION FRUIT
- ~ RED BERRIES
- WITH PEPPER
- ~ FEIJOA
- ~ GRAPE
- ~ TAMARIND
- ~ ROASTED PINNEAPPLE

LYCHEES DRINK \$ 12.000

Sparkling water, lychees, lemon and ginger.

SOFT BEVERAGES

CARBONATED WATER \$10.000

NON CARBONATED WATER \$10.000

SODA \$8.000

CLUB SODA \$8.000

ALL-NATURAL PELLETIERE TONIC \$9.000

MIL 976 TONIC \$12.000

Ocean | Indi | Jengibre Limón | Pink | Cero Calorías

HATSU TEA \$10.000

Blanco | Lila | Negro | Rosado





INFUSIONES

SANTA ELENA CANELAZO	\$6.000
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Infusion of an organic sugar cane sweetener with cinnamon, with or without aguardiente and passion fruit aroma.

NARANJILLO FROM CAUCA	\$6.000
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Orange, lemon grass and cinnamon infusión with or without brandi.

CRIOLLA APPLE INFUSION	\$6.000
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Apple and cinnamon concentrate served in a frosted cup.

COFFES

ESPRESSO	\$6.000
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AMERICAN COFFE	\$5.000
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CARAJILLO (BLACK COFFEE WITH LICOR)	\$8.000
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SMALL CAPUCCINO	\$5.000
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LARGE CAPUCCINO	\$7.000
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