



OUR KITCHEN
IS UNHURRIED

HASTELESS



A RESULT OF PROCESSES
THAT NOT ONLY
BRING FLAVOR

— BUT ALSO —
INVITE CONVERSATION, SHARING, TOASTING,
AND SOAKING IN A WARM SPACE.





OUR
CUISINE



**Items may vary based on availability.*
Allergy information: If you have any allergies, please notify your server.
Be aware that our kitchen handles products that contain wheat, eggs, nuts,
peanuts, soy, milk, fish, and seafood.



**TOMATO CREAM IN ONE SIDE
AVOCADO CREAM ON THE OTHER**

Contrast of flavor, texture, and temperature, with a mince of cucumber, mango, wild cilantro, sweet chili and lime.



\$36.000

YUCA HEDGEHOGS

Grated yuca fritters, stuffed with caramelized beef and *hogao* mayonnaise, topped with caviar. X 5 pieces

\$54.000

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.

\$54.000

PETRONIO'S PANDEBONO

Cundinamarca's culinary treasure: Sweet and sour cheese bread, stuffed with seafood, avocado and lime. x 3 pieces.



\$56.000

BUÑUELO BASKETS

Buñuelos are handmade maize and cheese balls with a soft interior and crispy crust, filled with shrimp cocktail and served with rum and coconut lemonade. x4 pieces.



\$55.000

CARIMAÑOLA PASTRY

Traditional beef haunch tip marinated in a sweet sugar cane sauce, infused with Cartagena Flavors, topped with toasted cassava and served 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.

\$59.000

SHRIMP ENCOCADO

Tender fish chunks sautéed in coconut milk and creole sauce, served with mote de queso [Caribbean soup made with yams, *costeño* cheese, whey, and lime] and aubergine chili.

\$64.000

ALAMBIQUE SALAD

Sautéed chicken in a ripe plantain vinegar reduction with coriander, grilled *costeño* cheese, pickled mushrooms, roasted peaches, romaine lettuce, avocado, goldenberries, uvalina tomatoes, breaded pineapples, beet and basil hummus, and chontaduro vinaigrette, topped with a Parmesan crisp.

\$57.000

*Veggie version: with quinoa and lentil croquettes.

Known for its aphrodisiac properties, chontaduro is a culinary gem of the Colombian Pacific.

I LOVE VEGAN

Artichokes and asparagus melted in almond cheese, breaded mushrooms atop eggplant baba ganoush, and pan-fried bread with toasted kale.



\$62.000

VEGGIE QUINOTO

Oven-baked sourdough bread stuffed with quinoa and a variety of cheeses, drizzled with cilantro pesto and a medley of mushrooms, served with crispy beetroot.



\$58.000



OUR DISHES
WERE
CREATED FOR
SHARING

**Allergy Information:*
If you have any allergies, please inform the person serving you.
Please note that our kitchen prepare products that may contain wheat,
eggs, nuts, peanuts, soy, milk, fish, and seafood.

BRISKET

Beef brisket, slow-cooked for 10 hours and finished on a charcoal grill, served with San Marzano tomatoes over fried yellow and Colombian potatoes, topped with Grana Padano and Llanero cheese.

[with semi-hard paste, white color and salty taste, comes from the plains region of Meta, Arauca]



\$110.000

FISH AND SEAFOOD CASSEROLE

Featuring shrimp, squid, octopus, mussels, sierra, and catfish in coconut milk, yam [Tuber rich in heritage passed down through generations, highlighting the value of labor on the land], and topped with rooftop herbs like *tumbacatre*. Enhanced with chontaduro vinegar, cala'o plantain [boiled mix of brown sugar] in Vinete, garnished with sliced ripe plantain, wild coriander, and lime.

This dish embodies the flavors and wisdom of the Colombian Pacific.

\$105.000

PERFECT AVOCADOS

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



\$69.000

PORK & BEEF MEATBALLS WITH ALMONDS

Encased in pastry and filled with Savannah cheese, served on a basil and sesame reduction.

\$77.000

SKIRT STEAK CASSEROLE

Melted Costeño and Momposino cheese sauce [fresh, salty, semi-hard cheese from the Colombian Caribbean coast], served with grilled tender corn topped with Tajín and avocado, served with capio maize nachos [corn variety integral to the local culture and food heritage in Nariño] and arracacha (Andean vegetable similar to cassava).



\$98.000

PORK RIND CEVICHE

Citrus marinated, 800 gr of slow-roasted pork rind in *Mayo-tigre* with Cancha corn and avocado.



**for 2 or 3 people.*

\$119.000

Personal portion 400g.

\$70.000



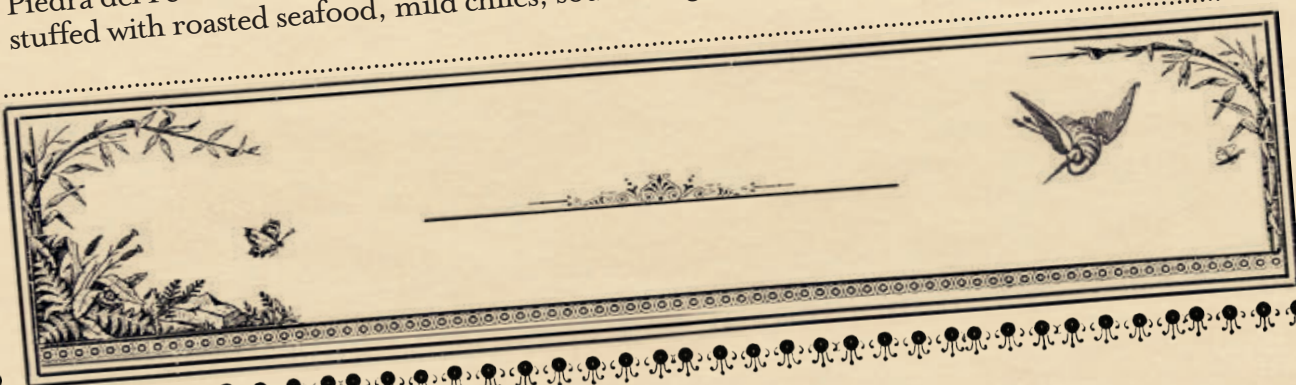


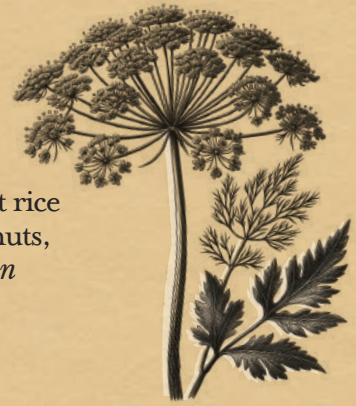
PIEDRA DEL PEÑOL

Beef chuck neck reduced with Tapetusa and Putumayo pepper, served with smoked and mashed sweet plantain and served with Piedra del Peñol—a monolith of Antioquian potato stuffed with roasted seafood, mild chiles, sour orange, and achiote.



\$68.000





ÚRSULA'S CALENTA'O

[Calentao usually refers to left overs, served as breakfast]

Macondo's signature dish features sautéed coconut rice with shrimp, octopus, sweet plantain cubes, peanuts, sesame seeds, and cilantro, served with *patacón* [fried green plantain rounds], avocado, and *suero*. [a traditional Colombian Pacific sour cream with lemon]

\$67.000



CHOCLO AND THREE-PORK CAKE

[Sweetcorn or choco resembles the elote found in Latin American cuisine.]

Baked choclo base topped with caramelized pork rinds, roasted pig, and shredded rib meat, finished with a cheese blend of Roquefort, Jack, and mozzarella.

* for 2 or 3 people

\$98.000

Personal portion

\$75.000



OUR
DESSERTS
WERE MADE FOR
SHARING





BUÑUELO AND ALMOJABANA PUDDING

[Almojabana: sweet and tangy cheese bread from Cundinamarca] Served with guava marmalade, drizzled with a creamy *mela'o* made from orange zest and panela [Traditional cane sugar honey].

\$25.000



COLA DE RATÓN

Gulupa ice cream, coconut meringue, and candied tamarillo with panela and wine. [tamarillo are a delicacy from the Andean region, offering a sweet, sour flavor with a hint of salt.]

\$25.000



PEANUT COOKIE

Baked in a cast-iron dish served with our daily ice cream.

\$25.000



MOIST, CREAMY AND DELICIOUS CARROT CAKE

Served with dried fruit and our home-made ice cream.

\$25.000



OUR
DRINKS



*COCKTAILS - GIN AND TONIC
VICHE - TAPETUSA - WINE - VERMOUTH - SANGRIA
BEERS AND MICHELADAS
AGUARDIENTE - GIN - RUM - TEQUILA - MEZCAL
VODKA - WHISKEY - BOURBON
NATURAL DRINKS - SODAS
INFUSIONS - COFFEE*

*El exceso de alcohol es perjudicial para la salud. Ley 30 de 1986.
Prohibase el expendio de bebidas embriagantes a menores de edad y mujeres embarazadas. ley 124 de 1994*

CLASSIC
COCTAILS



MOSCOW MULE

Absolut Vodka, lime juice
and Mil976 Ginger Ale.

\$40.000



NEGRONI

Ginebra Beefeater,
Campari & Vermouth Rosso.

\$43.000

ESPRESSO MARTINI

Vodka, coffee liqueur
and espresso syrup.

\$40.000

APEROL SPRITZ

Aperol, Cinzano
and a dash of soda.

\$38.000

FERNET CON COLA

Fernet Branca
with cola.

\$37.000

DRY MARTINI

Beefeater Gin
and Dry Vermouth.

\$44.000

CAIPIRIÑA

Cachaça mixed with lime,
sugar, and crushed ice.

\$40.000

MARGARITA MEZCAL

Mezcal, michelada
with grapefruit and Tajín

\$40.000

MOJITO CUBANO

Bacardi Rum,
simple syrup, lime juice,
soda and mint.

\$40.000

OLD FASHIONED

Bulleit Bourbon,
sugar cube, Angostura bitters
and orange peel.

\$45.000

MARGARITA

Tequila Jose Cuervo,
Tripple Sec, simple syrup,
and lime juice.

\$40.000

HOUSE SPECIALS

BESO DE MEZCAL

Ojo De Tigre Mezcal, poached pepper and orange syrup, gulupa juice, mango juice, jalapeño syrup, and *cayenne pepper. *Optional

\$47.000

AURORA BOREAL

Tanqueray Gin, mashed kiwi, basil, penny royal syrup, soda and lime.

\$47.000

POPOL VUH

Ojo de Tigre Mezcal, tamarind juice [a tangy-sweet fruit found in warm regions like Santa Fé de Antioquia and coastal areas], lime juice, simple syrup, and hibiscus flower salt.

\$47.000

PINEAPPLE CALIX

Tanqueray Gin, Campari, pineapple syrup, cranberry juice, lime juice and angostura.

\$44.000

MEDELLÍN GUARAPO

Beefeater Gin, guarapo [Refreshing drink from Valle del Cauca made from cold pressed sugar cane and lime] green pepper, lemongrass and ginger.

\$43.000

SOURSOP REFRESHER

Beefeater Gin, soursop, cardamom seeds and simple syrup.

\$44.000

FRESH CUCUMBER

Hendricks gin, grilled lime, cucumber juice, grapefruit juice, and simple syrup.

\$47.000

JENEBRA

Beefeater Gin, ginger, tonic, orange juice, lemongrass, and cardamom.

\$40.000

LULO SOUR

Olmecca Reposado Tequila, lulo, Elemakule bitters, egg white, honey, Ginger Ale, and lime juice.

\$44.000

VICHE SOUR

Indigenous drink from the Colombian Pacific to honor ancestral knowledge, made with lulo [fruit with a tangy flavor that combines citrusy notes with tropical sweetness] lime, and Angostura bitters.

\$44.000



VICHE

HANDCRAFTED LIQUOR FROM THE COLOMBIAN PACIFIC, MADE FROM SUGARCANE.

MANO DE BUEY
(Tumaco, Nariño)

SHOT
\$19.000

GIN & TONIC



MONKEY 47

Mil976Tonic water
\$65.000

Pelletier tonic water
\$62.000

BEEFEATER

Mil976Tonic water
\$41.000

Pelletier tonic water
\$37.000

BOMBAY

Mil976Tonic water
\$42.000

Pelletier tonic water
\$37.000

HENDRICK'S

Mil976Tonic water
\$48.000

Pelletier tonic water
\$44.000

TANQUERAY

Mil976Tonic water
\$41.000

Pelletier tonic water
\$37.000

CITADELLE

Mil976Tonic water
\$47.000

Pelletier tonic water
\$43.000

SELVA

Mil976Tonic water
\$44.000

Pelletier tonic water
\$41.000



WHITE WINE



NAME	HOUSE WINE	GLASS	BOTTLE
MR. WILDMAN, CHARDONAY <i>ORGANIC</i> Chile		\$28.000	\$138.000
TARAPACÁ VARIETAL, SAUVIGNON BLANC Chile		\$28.000	\$138.000
ANALIVIA, VERDEJO RUEDA España		\$35.000	\$173.000
MAR DE FRADES, ALBARIÑO España			\$287.000
MUGA, VIURA MALVASIA España			\$230.000
COTO BIANCO, VERDEJO, VIURA, SAUVIGNON BLANC España			\$254.000

ROSÉ WINE

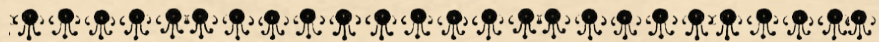
NAME	HOUSE WINE	GLASS	BOTTLE
MR. WILDMAN, ROSÉ <i>ORGANIC</i> Chile		\$28.000	\$138.000
TARAPACÁ VARIETAL, ROSÉ Chile		\$28.000	\$138.000
LA CELIA ROSÉ Chile		\$34.000	\$151.000
MUGA, GARNACHA Y VIURA ROSÉ España			\$225.000
LAMBRUSCO CHIARLI, ROSATO Italia			\$138.000



RED WINE



NAME	HOUSE WINE	GLASS	BOTTLE
MR. WILDMAN, CABERNET SAUVIGNON Chile	 ORGANIC	\$28.000	\$138.000
TARAPACÁ, VARIETAL MERLOT Chile		\$28.000	\$138.000
LA CELIA, RESERVA MALBEC Argentina		\$34.000	\$173.000
ALMA MORA, MALBEC Argentina			\$160.000
RAMÓN BILBAO CRIANZA RIOJA, TEMPRANILLO España			\$202.000
ENATE CRIANZA, TEMPRANILLO CABERNET-SUAUVIGNON España			\$225.000
MONTES, MERLOT Chile			\$173.000
SANTA CAROLINA GRAN RESERVA, CARMENERE Chile			\$402.000



RAMÓN BILBAO EDICIÓN LIMITADA, TEMPRANILLO GARNACHA España			\$225.000
ALTOS LAS HORMIGAS, MALBEC Argentina			\$230.000
PAGO DE CAPELLANES JOVEN, TEMPRANILLO España			\$145.000
LA MALDITA REVOLUTION, GARNACHA España			\$219.000
DIABLO PURPLE, MALBEC Chile			\$196.000
MUCHO MÁS, TEMPRANILLO GARNACHA SYRAH España			\$162.000





SPARKLING
SANTA MARGHERITA
 Chardonnay, glera, malbec.
 Brut Rosé de Italia



\$333.000

VERMOUTH

YZAGUIRRE ROJO	\$26.000
CINZANO ROSSO	\$24.000
MARTINI ROSSO	\$26.000

SANGRÍA

PACÍFICO COLOMBIANO White wine, <i>viche cura'o</i> [Handcrafted liquor from the Colombian pacific], sugarcane syrup, lemon, mashed lulo [Tropical sour/sweet fruit full of refreshing flavor], roasted pineapple, topped with chontaduro salt.	\$120.000
SANGRÍA ROSÉ Lambrusco wine, tequila, simple syrup, Ginger Ale, lime juice, orange juice, and fruit.	\$127.000
SANGRÍA BLANCA Sauvignon Blanc wine, vodka, orange juice, lime juice, passion fruit syrup, and fruit.	\$104.000
SANGRÍA Merlot wine, vodka, Soho, lychee syrup, soda, cranberry juice, and fruit.	\$120.000

BEER

DRAFT

350ML

550ML

DRAFT BBC . BARRIL

Lager | Monserrate | Cajicá

\$16.000

\$19.000

DRAFT CLUB COLOMBIA DORADA

\$16.000



ARTISANAL

BOTTLE

La Comadreja

SANTA ELENA SESSION IPA

With Amazon copal extract.



\$21.000

NATIONAL & IMPORTED

BOTTLE

ÁGUILA

\$10.000

ÁGUILA LIGHT

\$10.000

CORONA

\$17.000

CORONA CERO

\$16.000

STELLA ARTOIS

\$18.000

CLUB COLOMBIA DORADA

\$12.000

COSTEÑITA

\$8.000



MICHELADA \$3.000





AGUARDIENTE

	HALF BOTTLE	BOUBLE SHOT	SHOT
ANTIOQUEÑO Tapa Azul	\$65.000	\$16.000	\$11.000
ANTIOQUEÑO Tapa Verde	\$65.000	\$16.000	\$11.000
ANTIOQUEÑO Tapa Roja	\$62.000	\$14.000	\$10.000
AMARILLO De Manzanares	\$65.000	\$16.000	\$11.000
MIL DEMONIOS Artisanal	\$75.000	\$22.000	\$13.000

GIN

	HALF BOTTLE	BOUBLE SHOT	SHOT
MONKEY 47	\$471.000	\$67.000	\$33.000
HENDRICK'S	\$460.000	\$39.000	\$18.000
BOMBAY SAPPHIRE	☼	\$34.000	\$16.000
BEEFEATER	☼	\$34.000	\$16.000
TANQUERAY	☼	\$34.000	\$18.000
SELVA	☼	\$37.000	\$19.000



“RUM”



	BOTTLE	DOUBLE SHOT	SHOT
LA HECHICERA	\$415.000	\$40.000	\$22.000
DIPLOMÁTICO (12-Year-Old Reserve)	\$425.000	\$42.000	\$23.000
SANTA TERESA 1796 SOLERA	\$506.000	\$47.000	☼
PARCE 8 AÑOS	\$449.000	\$40.000	\$24.000
ZACAPA 23 AÑOS	\$552.000	\$59.000	\$31.000
ZACAPA ÁMBAR 12 AÑOS	\$265.000	\$33.000	\$18.000
VIEJO DE CALDAS (Traditional)	^{HALF} \$84.000	\$17.000	☼
VIEJO DE CALDAS 8 AÑOS	^{HALF} \$120.000	\$23.000	\$14.000
VIEJO DE CALDAS 15 AÑOS	\$276.000	\$32.000	\$19.000
HAVANA CLUB AÑEJO ESPECIAL	\$127.000	\$23.000	\$13.000
ARTISANAL RON QUIMBAYA	\$506.000	\$47.000	☼
ARTISANAL VEINTE RON INDEPENDIENTE	☼	\$17.000	\$12.000

VODKA

	BOTTLE	DOUBLE SHOT	SHOT
GREY GOOSE	\$435.000	\$41.000	\$22.000
KETEL ONE	\$403.000	\$38.000	\$21.000

TEQUILAS

	BOTTLE	DOUBLE SHOT
MAESTRO DOBEL DIAMANTE	\$564.000	\$49.000
1800 AÑEJO	\$495.000	\$42.000
1800 REPOSADO	\$449.000	\$40.000
DON JULIO RESERVA REPOSADO	\$540.000	\$51.000
DON JULIO RESERVA SILVER	\$390.000	\$43.000
PATRÓN SILVER	\$425.000	\$40.000
PATRÓN REPOSADO	\$483.000	\$44.000
CENTENARIO REPOSADO	\$230.000	\$28.000
CENTENARIO PLATA	\$230.000	\$26.000
OLMECA REPOSADO	\$179.000	\$19.000
OLMECA ALTOS REPOSADO	\$391.000	\$44.000
HERRADURA ULTRA AÑEJO	\$520.000	\$46.000

MEZCAL

ARTISANAL
LIQUOR

PLEASE ASK ABOUT ITS
AVAILABILITY



	BOTTLE	DOUBLE SHOT
OJO DE TIGRE	\$403.000	\$42.000
MONTELOBOS	\$540.000	\$55.000
400 CONEJOS	\$525.000	\$54.000
7 MISTERIOS	\$565.000	\$58.000
UNIÓN	\$379.000	\$42.000

WHISKEY

IRISH

BOTTLE

DOUBLE SHOT

SHOT

JAMESON

\$242.000

\$31.000

\$16.000



ESCOCESES

BOTTLE

DOUBLE SHOT

SHOT

MACALLAN 15 AÑOS

\$1'409.000

\$138.000

\$75.000

MACALLAN 12 AÑOS

\$770.000

\$69.000

\$36.000

GLENFIDDICH 15 AÑOS

\$690.000

\$59.000

\$33.000

GLENFIDDICH 12 AÑOS

\$402.000

\$37.000

\$21.000

GLENLIVET 15 AÑOS

\$775.000

\$65.000

\$33.000

GLENLIVET 12 AÑOS

\$455.000

\$44.000

\$26.000

MONKEY SHOULDER

\$322.000

\$31.000

\$18.000

BUCHANAN'S 12 AÑOS

\$346.000

\$32.000

\$18.000

JOHNNIE WALKER (Black label)

\$370.000

\$31.000

\$18.000

**B
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	DOUBLE SHOT	SHOT
JACK DANIEL'S SINGLE BARREL	\$53.000	\$28.000
BULLEIT	\$36.000	\$19.000
BULLEIT RYE	\$38.000	\$21.000
GENTLEMAN JACK	\$35.000	\$19.000
JACK DANIEL'S OLD NO.7	\$33.000	\$15.000



NATURAL DRINKS

GUARAPO..... \$14.000

Refreshing and 100% natural. This cold-pressed extracted sugarcane juice embodies the rich history and culture of Caribbean communities.

GUARAPO

Michelada with green mango salt.

GUARAPO

With lulo and mint.

GUARAPO

With goldenberry and cinnamon.

LEMONADE

Natural
\$12.000

Coconut
\$17.000

JUICES Made from 100% natural ingredients **\$19.000**

Lulada del valle * Pineapple, honey & ginger * Soursop & strawberry

Lulo & mint * Passion fruit, pineapple & cardamom

Soursop & blackberry * Mandarin, mango & banana

COLD INFUSIONS \$12.000

Hibiscus Flower and Tamarind Hibiscus Flower, Green Tea, Honey Almond sweetener, Grapefruit Chunks, and Blueberries

FRUIT SODAS \$16.000

Fruit-infused soda (*Breña*). Delightful and refreshing.

- *Goldenberry
- *Passion Fruit
- *Red Fruits with Pepper
- *Grape
- *Tamarind
- *Grilled Pineapple

LYCHEES DRINK
Soda, Lychees, Lime, and Ginger.
\$16.000



SOFT DRINKS

SPRING WATER WITH OR WITHOUT GAS	\$10.000
COCA-COLA, REGULAR OR DIET	\$9.000
SCHWEPPE'S SODA	\$9.000
PELLETIERE NATURAL TONIC WATER	\$11.000
MIL976 TONIC WATER (Ocean Indi lime-ginger Pink diet)	\$14.000
HATSU TEA (Blanco Lila Negro Rosado Rojo Amarillo)	\$14.000

COFFEE



ESPRESSO	\$7.000
AMERICANO	\$7.000
CARAJILLO Black coffee with Licor 43. Order it hot or cold.	\$14.000
COLD BREW	\$13.000
CAPUCCINO	\$9.000



INFUSIONS

CANELAZO SANTA ELENA

Organic panela infusion, cinnamon, and passion fruit aroma.

\$11.000

With aguardiente *Optional

\$19.000

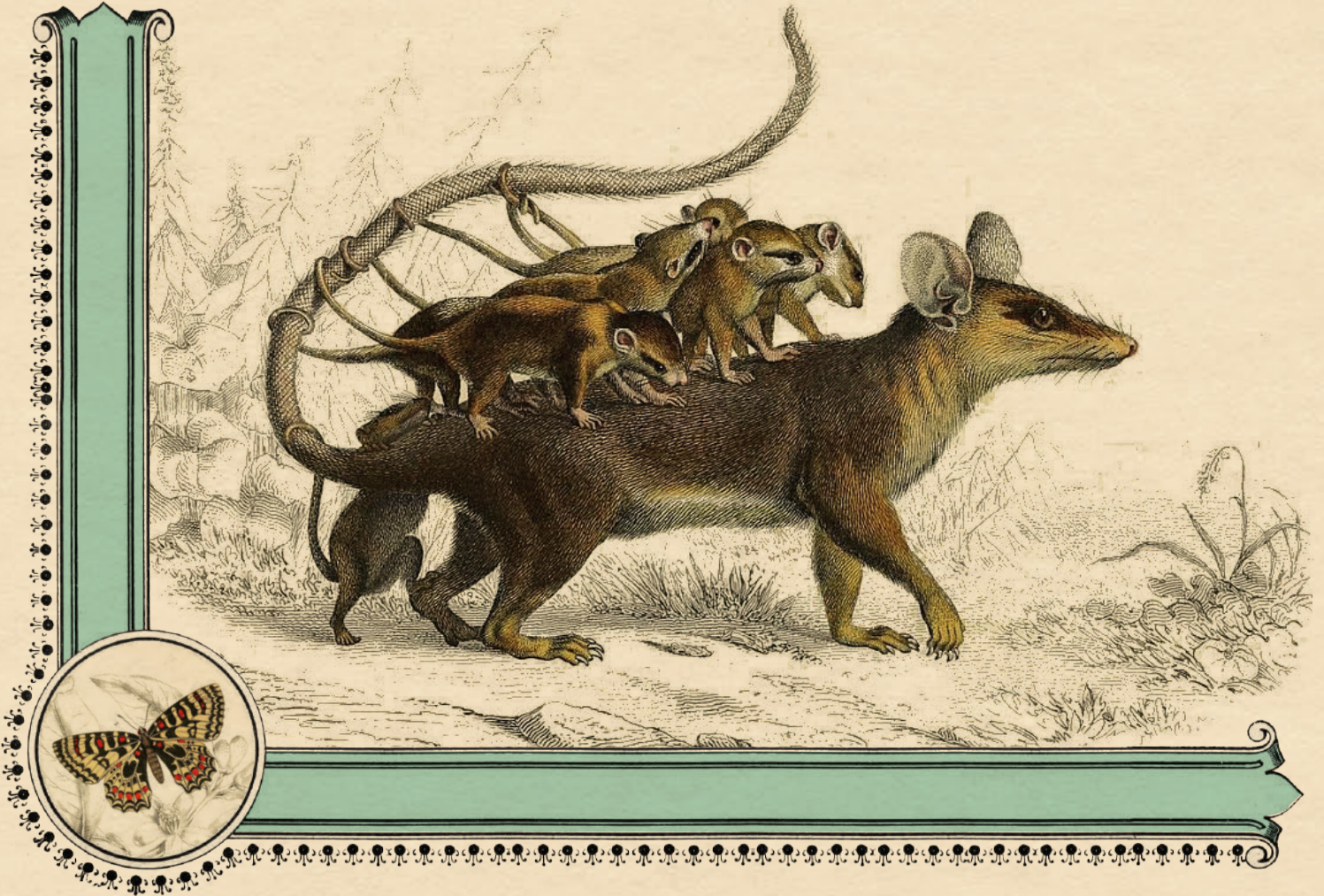
NARANJILLO CAUCANO

Orange, lemongrass, and clove infusion.

\$11.000

With brandy *Optional

\$19.000



DIGESTIFS

	BOTTLE	DOUBLE SHOT	SHOT
BAILEYS	\$135.000	\$23.000	\$13.000
LUXARDO LIMONCELLO	\$338.000	\$31.000	\$16.000

KOMBUCHA

TURMERIC, PEACH, & GOLDENBERRY	MINT, CUCUMBER, & GINGER	PLUM, STRAWBERRY, & HIBISCUS FLOWER
\$16.000	\$16.000	\$16.000

Social: @alambiquemedellin

Alambique

WWW.ALAMBIQUEMEDELLIN.COM

DESIGN & EDITION : SARA DE GREIFF

