

MENU



la tapería

Calle 27bis # 6-51, Pasaje Santa Cruz de Mompox / San Diego - Bogotá

TAKE AWAY
RESERVATIONS



390 9729



319 489 6949

WWW.LATAPERIA.CO



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TODAY'S MENU

12:00 to 4:00 pm (M, T, W, T and F)

Chicken milanese with salad*

Includes **one (1)** accompaniment: arborio rice / mini bravas / Neapolitan fettuccine.

\$28

Veal milanese with salad*

Includes **one (1)** accompaniment: arborio rice / mini bravas / Neapolitan fettuccine.

\$28

Chicken milanese au gratin with mozzarella cheese and Neapolitan sauce with salad*

Includes **one (1)** accompaniment: arborio rice / mini bravas / Neapolitan fettuccine.

\$33

Chicken milanese au gratin with mozzarella cheese and Neapolitan sauce with salad*

Includes **one (1)** accompaniment: arborio rice / mini bravas / Neapolitan fettuccine.

\$33

★ **Pork Stew:**

Marinated pork bondiola with black beer, "panela" and fine herbs. With seasonal vegetables, chickpeas, potatoes and fresh tomatoes. Scented with coriander and rosemary.

\$28

★ **Beef Stew:**

Juicy beef marinated with Malbec and fine herbs, with vegetables of season and potatoes. Served with arborio rice and salad*

\$28

*Asian lettuce mix, red onion, hass avocado, cherry tomato, chipotle vinaigrette.

*"Today's Menu", with lemonade or house tea;
only available from: 12:00 a 4:00pm (M, T, W, T and F).*

NEW DISHES /

All prices x 1.000 COP.

All our vegs are 100% organic



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- ★ **Cubios Tempura:** Three (3) deep fried sweet andinean tubers, breaded with panko, accompanied with house alioli and fried aromatic herbs. **\$15**

- ★ **Organic Mushroom Tiradito:** Variety of seasonal mushrooms, orange slices, organic sprouts and oyster vinaigrette with fried chickpeas. **\$26**

- ★ **Tacos de la Tapería:** Three (3) corn tortillas, crispy baked pork rinds, pickled onion, avocado, lemon alioli and house chimichurri. **\$18**

- ★ **Providencia Pintxos:** : Three (3) tempura fish skewers with lemon alioli and pickled onions. **\$26**

- ★ **Hummus:** 2 delicious dips; Traditional and beetroot hummus with hints of fried chickpeas. Accompanied by house bread. **\$14**

- ★ **Steak tartar llanero:** Creamy knife-cut beef loin. Accompanied by bread, tartar sauce and fried capers. **\$31**

MENU/ Tapas

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★ Serrano Ham Portion Reserve: 9 to 12 months of maturation, 100 gr of ham cut from the leg served with achiras del huila (Typical crispy cheese snacks) and seasonal sprouts.	\$35
Chicken Satay: Juicy grilled chicken thigh served with sesame sauce.	\$19
Verrine Ceviche a la Tapería: Fresh Berrugatte in 4 shots with lemon juice and chipotle, roasted chickpeas, cilantro, pineapple and red onion.	\$30
Sautéed beef with rostí: Juicy beef tenderloin, with sautéed vegetables and mushrooms on rostí potatoes.	\$30
Japanese ceviche: Fresh Berrugatte with lemon juice, crispy peas with wasabi, avocado, coriander, red onion and seasonal sprouts.	\$30
Octopus skewers with crispy potatoes: 3 Baked octopus skewers with crispy yellow potatoes, cherry tomatoes and Pedro Ximénez balsamic vinegar dressing . Served with made at home roasted garlic mayonnaise.	\$42
Veal Gizzards: Marinated in broth of fresh vegetables and Torrontés, sauteed in butter served with mashed pear, arugula, capers and a selection of seasonal sprouts.	\$26
Shiitake Mini Bowl:	
Vegan: Shiitake mushrooms (150Gr) sautéed with chardonnay and a touch of garlic, served with fresh arugula .	\$23
Carnivorous: Shiitake Mushrooms (100Gr) sautéed with chardonnay, cubes of loin (50GR) with a touch of garlic, served with fresh arugula and grated Grana Padano.	\$27
Veggie: Shiitake Mushrooms (150Gr) sautéed with chardonnay, with a touch of garlic, served with fresh arugula and grated Grana Padano.	\$27
Truffled Mushroom Risotto: Creamy arboreal rice with mushrooms, truffle oil, garlic, Parmesan cheese and seasonal sprouts.	\$25
Sarta Risotto: Creamy arboreal rice with garlic, sarta chorizo in small cubes, Parmesan cheese and seasonal sprouts.	\$29
★ Anchovies in Oil: Fillet of Anchovies pickled in olive oil served with olives. (50gr)	\$24
★ Patatas a lo Pobre: Crispy yellow potatoes with scrambled eggs, bacon and a little alioli ¡New!	\$23—

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★ **Patatas Bravas:** Crispy potatoes dipped in the house alioli (with a touch of spice) You have to tried them!

Full Portion	\$18
Half Portion	\$15

Sirloin Danish Blue: *An emblematic house Tapa!* With tender beef tenderloin strips served with Danish Blue sauce. **\$27**

Tenderloin skewers: Tender pan-fried beef tenderloin cubes prepared in a sweet soy sauce reduction with Brazil nuts and chives. **\$21**

Solomillo Ceviche: Sauteed strips of loin with lemon dressing, red onion, paprika, coriander and chili sauce of the valley of Choachí. Served on green plantain chips. **\$28**

Mushrooms with garlic: *(depending on season)* Variety of sautéed mushrooms with garlic butter confit. **\$27**

Chicken wings: Breaded and fried, with sweet soy sauce and a touch of chili. **\$20**

Dates with bacon and danish blue: Wrapped in bacon with cherry tomatoes stuffed with danish blue, served with a balsamic vinegar reduction. **\$30**

Crispy pork confit: Bites of pancetta with avocado, pepper, cilantro and onion salad, mounted on a ripe plantain chip with a touch of Ron Abuelo mayonnaise. **\$26**

Prawns in Sweet Chili Sauce: *(Depending on the season)* 6 Prawns cooked in butter, in Chardonnay sauce and sweet chili. **\$36**

Prawns with Garlic: *(Depending on the season)* 6 Prawns cooked in Chardonnay sauce, with roasted garlic butter and fresh chives. **\$36**

Meatballs: With a special blend of pork belly and beef, cooked slowly, with fresh tomato sauce and a hint of parsley and herbs. *New Recipe* **\$21**

★ **¡New Recipe! Octopus “A la Tapería”:** Octopus on potato confit, with pickled onion, lemon aioli and brava sauce. **\$40**

Chorizo Sarta: Spanish chorizo sautéed in olive oil with a shot of jerez wine and a touch of fresh parsley. **\$32**

Mediterranean Mussels: Served in their shell, cooked in roasted seafood juice with Mediterranean red onion chimichurri, fresh tomatoes and olives. **\$33**

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la tupería

Breaded squid: Squid sticks breaded with panko. Accompanied by house aioli and lemon rinds. **\$27**

Pork and Meat Croquettes: With our mixture of pancetta and meat with chardonnay and herbs, breaded with panko, served with house roasted garlic mayonnaise with peperoncino and sprouts mix (5 units) **\$22**

Tortillas de Patatas: Traditional "Tortilla" with potatoes and onions with olive oil and bread.

Traditional Tortilla **\$17**

Tortilla with Chorizo Sarta **\$22**

Manchego cheese ration: Sheets of Manchego cheese with denomination of origin, served with olives. **\$30**

Hams Tapa: With mature serrano ham, chorizo sarta and chorizo vela. Accompanied by petit brie, danish blue and achiras del huila (Typical crispy cheese snacks). **\$36**

Carpaccio: Thin sheets of loin crusted in pepper and rosemary. With arugula, toasted pine nuts, baby capers and Grana Padano cheese. **\$27**

Salads

Salad with Shrimp "a la Pedro Ximénez": **\$35**
Mix of seasonal Asian lettuces with grilled shrimp and red onion, mushrooms, capers and fried peas with Pedro Ximénez balsamic reduction.

Ensalada de Pulpo: Octopus Salad: Pan-sealed octopus with red onion, mango, avocado, Asian milk mix and chipotle vinaigrette. **\$46**

Quinoa Salad: Organic lettuce sprouts, quinoa, semi-dried tomato, red onion, Brazil nut, avocado, feta cheese and chipotle vinaigrette. **\$29**

Spices

★ **AMAZON PEPPER *Lorito Dorado*** **\$20** 30g **\$30** 60g
Smoked indigenous chili, handcrafted, organically grown, with unmanipulated native seeds from different regions of Colombia.

MENU/Main Courses

All prices x 1.000 COP.

Todas nuestras verduras son 100% orgánicas



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Our stews are cooked for at least eight hours over low heat.

Ossobuco: With minced pepper and onion, slow cook for 6 hours with grated lemon garlic cream and parsley. Accompanied: Risotto with shiitake and salad, mix of lettuce, onion, avocado, cherry tomato and chipotle vinaigrette. **\$52**

Pork Stew: Marinated pork bondiola with black beer, “panela” and fine herbs. With seasonal vegetables, chickpeas, potatoes and fresh tomatoes. Scented with coriander and rosemary. **\$36**

Meat Stew : Juicy beef marinated with Malbec and fine herbs, with vegetables of season and potatoes. **\$36**

Lamb Stew: Pieces of lamb marinated in Oporto and herbs, with seasonal vegetables and potatoes. **\$39**

Our stews come with refried rice with basil and house salad: **mix of asian lettuces, red onion, avocado, cherry tomato and chipotle vinaigrette.**

★ **Stewed oxtail with sherry** **\$45**
Three good pieces of oxtail stewed over a slow fire for almost 4 hours with a little sherry, olive oil and vegetables, served on a bed of fries.

Paella

★ **Seafood Paella:** Mediterranean rice, with seafood (octopus, squid, prawns and mussels), pork ribs, saffron, paprika, onion and carrot. **\$55**

NOTE:

All main courses will only be available Mon, Tue, Tue, Thurs and Fri **from: 12:00 to 4:00 pm** Saturdays and Sundays **from 12:00 to 6:00 pm**

Desserts

Catalan Cream with red fruits or passion fruit: Cream flavored with orange and vanilla stuffed with red fruits or passion fruit marmalade finished with a layer of caramelized sugar. **\$15**

Churros: with caramel cream and Nutella. **\$15**

MENU/ Sangrias

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SANGRIAS - APERITIFS - POUSSE CAFÉ	DRINK	HALF	BOTTLE
Cava Sangría (White / Rosé)			\$132
Jerez Sangría			\$110
Rosé Sangría			\$90
White Sangría	\$22	\$44	\$80
Red Sangría	\$20	\$42	\$79
Amaretto Disaronno	\$23		
Jerez Tío Pepe	\$23	\$80	\$150
Dubonet	\$23		

MENU/ Drinks

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	DRINK	HALF	BOTTLE
WHISKY			
Buchanans 18	\$49		\$490
Macallan Triple Cask Matured 12	\$50		\$520
Buchanans Delux 12	\$32	\$185	\$290
Jack Daniels	\$23	\$120	\$220
Jamesson	\$21	\$120	\$175
VODKA			
Absolut	\$21	\$100	\$170
GIN			
Hendrick's	\$36	\$199	\$350
Bombay	\$28	\$176	\$230
Beefeater	\$25	\$146	\$268
RUM			
Sailor Jerry	\$21		\$155
Parce rum 8	\$29		\$325
Zacapa 23	\$37		\$420
AGUARDIENTE			
Antioqueño Azul	\$18	\$85	\$150
TEQUILA			
Don Julio Reposado	\$39		\$437
José Cuervo	\$21	\$100	\$192
PICCOLOS			
Morandé, Sauvignon Blanc Reserve 187ml (Chi)			\$24
Morandé, Cabernet Sauvignon Reserve 187ml (Chi)			\$24
ULTRA PREMIUM			
Black Tears, Tapiz , Malbec (Arg)			\$389
Estampa, Carmenere Gld (Chi)			\$300
PREMIUM WINES			
Ebano Crianza, Tempranillo (Esp)			\$219
Saurus, Malbec (Arg)			\$219
RESERVE WINES			
Pulenta, Cabernet sauvignon (Arg)			\$ 204
Pulenta, Malbec (Arg)			\$ 204
Tapiz, Reserva Malbec (Arg)			\$ 204
Marqués de Riscal Reserva (Esp)			\$ 194
Ebano, Rivera del Duero, Tempranillo (Esp)			\$ 148
Protos, Roble, Rivera del Duero (Esp)			\$ 145
Estampa, Carmenere - Malbec (Chi)			\$ 137
Hoya de Cadena, Reserva Privada (Esp)			\$ 123

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	DRINK	HALF	BOTTLE
ROSÉ WINES			
Márquez del Riscal Rioja, Garnacha (Esp)			\$118
Tapiz, Rosado Malbec (Arg)			\$138
Protos, Aire Rosado (Esp)			\$127
YOUNG WINES			
Beronia Rioja ,Ecológico , Tempanillo,Graciano, Garnacha, (Esp)	\$ 70		\$103
Viña del Vero, Somontano , (Esp)			\$98
Tempranillo-Cabernet Sauv , Crianza Tapiz Joven, Malbec (Arg)			\$93
Norton DOC, Malbec , (Arg)	\$ 60		\$93
Riscal, Tempranillo (Esp)	\$ 60		\$92
Próximo, Marques de Riscal, Rioja (Esp)	\$20		\$78
WHITE WINES			
Estampa, Viognier Chardonnay , (Chi)			\$127
Herederos del Marquez , Orgánico,Sauvignon Blanc (Esp)			\$102
Mara Martin, Vegan, Godello (Esp)			\$95
Viña del Vero,Somontano , Macabeo - Chardonay (Esp)			\$80
Morandé, Sauvignon Blanc (Chi)	\$60		\$80
Morandé Clasico, Chardonay (Chi)			\$80
SPARKLING WINES			
Prosecco DOG Extra Dry, Dedicato (Ita)			\$102
SOFT DRINKS			
Red Bull			\$ 15
Fever Tree Mediterraneo Tonic			\$ 16
Fever Tree Mediterraneo Ginger			\$ 16
Hatsu, Mangostino 400ml			\$ 10
Hatsu, Flor de Cerezo sin azucar & sin calorías 400ml			\$ 10
Coca-Cola: Original - Zero 330 ml			\$ 6
Canada Dry, Ginger Ale 300 ml			\$ 9
Canada Dry, Tonic 300 ml			\$ 6
Soda, Bretaña 300ml			\$ 6
Water / Gas 300ml			\$ 6
Water / Natural 300ml			\$ 6
COCKTAILS			
Gin Tonic			\$ 35
Margarita			\$ 32
Mojito (Maracuya y Frutos Silvestres)			\$ 32
Cuba Libre			\$ 30
Clarita			\$ 19
Tinto de Verano			\$ 19
Kalimotxo			\$ 19
Mojito sin alcohol (Maracuya y Frutos Silvestres)			\$ 16

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LOCAL BEERS

Club Colombia Rubia 330 ml 4,7% **\$9**

Club Colombia Roja 330 ml 4,7% **\$9**

Club Colombia Negra 330 ml 4,7% **\$9**

IMPORTED BEERS

Moritz 7 (Esp) 330 ml 5.5% **\$14**

Corona (México) 335 ml 4.5% **\$13**

Stella Artois (Bélgica) 330ml 5,0% **\$13**

Delirium, Tremens o Nocturnum (Belgica) 330ml 8,5% **\$33**

ARTESANAL BEERS

Sánchez temporada (Btá) 330ml 5%
Rubia Ligera, dorada, roja o gulupa **\$14**

Sánchez, Ipa (Btá) 330ml 6,5% **\$22**

Aditonal Michelada **\$2**

Aditonal Complete Michelada **\$3**
(chili sauce, Worcestershire, lemon)