

la zarzuela

• Restaurante

Mediterranean Fusion – Latin Passion



Prices in thousands of pesos including taxes

TIP POLICY:

Under the Superintendence of Industry and Commerce (SIC), a 10% gratuity onto the bill is only SUGGESTED and may be accepted, rejected, or modified by you, according to your assessment of the provided services. When requesting your invoice, please tell our waiter to include/exclude this percentage, or the amount you authorize to charge as tipping.

In case you have any problem or objection relating to this gratuity, contact the SIC's service line to file your complaint by dialing the following phone numbers:

in Bogotá (601) 5920400. Nationwide toll-free line: 018000-910165





— HOUSE WINES —

		
REDS	\$28	\$120
WHITES	\$25	\$110
ROSÉ	\$25	\$110

— SANGRIAS —

RED SANGRIA

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

	
\$25	\$125

WHITE SANGRIA

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

\$25	\$125
------	-------



— BEERS —

IMPORTED BEER \$18

Heineken. Corona. Stella Artois

PREMIUM LOCAL BEERS \$12

Aguila Ligth. Club Colombia Dorada, Roja o Negra

— TAPEO —

THREE-CHEESE MUSHROOMS \$26

PATATAS BRAVAS \$21

Potato wedges. Samurai sauce. Aioli sauce
(Slightly spicy).

BREADED SQUID RINGS ★ • \$31

Aioli sauce. Arrabbiata sauce.

IBERIAN ASSORTMENT ⊕ \$96

Julión Martín de Guijuelo's cured Spanish meats:
ham, dry-cured pork loin, , spanish chorizo and
sausage. Manchego cheese

MEDITERRANEAN CHEESE BOARD ⊕ \$53

Gruyère. Blue. Swiss. Manchego. Tilsit. Dried fruits
Grissinis and Kalamata olives

CINCO JOTAS IBERIAN HAM ⊕ \$126

100% Acom-fed iberian ham hand-sliced

ISRAELI TRILOGY ⊕ \$29

Babaganoush. Hummus. Tabbule. Arabic artisan bread

FISH AND CHIPS \$43

Crispy white fish fillet. Assorte potato chips.
Tartar sauce.



PICADA VALLUNA • 🍴



MEDITERRANEAN CHEESE BOARD ⊕

— WARM APPETIZERS —

PICADA VALLUNA • 🍴 \$39

Assortment of local fried delicacies:
4 marranitas (plantain croquettes with pork crackers).
4 aborrajados (cheese-filled plantain).
4 empanadas (beef and potato pastry). Spicy Ají.

TEMPURA VEGGIES \$26

Crispy fried veggies. Spicy Sriracha mayo

TEMPURA SHRIMP ★ \$31

Crispy fried shrimp. Spicy Sriracha mayo.

SHRIMP EMPANADAS ⊕ \$37

5 deep-fried turnovers. Local "sofrito" and
homemade ají casero.

TRILOGY OF SAUSAGES ⊕ \$35

Spanish, Argentinian, Colombian artisan chorizo
Thick-cut fries. Chimichurri sauce. Tomato-onion sofrito

🍴 To share

🌱 Vegetarian

★ Recommended

• Local inspiration

⊕ New

Allergy statement: Menu items may contain –or come into contact with– wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.

— COLD APPETIZE —

PERUVIAN CEVICHE ★ \$38

White fish cured in classic Peruvian "tiger milk". Roasted corn kernels. Mixed chips. (Slightly spicy).

SHRIMP COCKTAIL • \$35

Shrimp. Colombian tomato-mango cocktail sauce. Assorted chips.

BEEF CARPACCIO ★ **Bodytech** \$43

Thinly sliced angus beef tenderloin. Arugula. Gruyere cheese. Fried leeks. Aioli. Extra-virgin olive oil.

FALAFEL AND CLASSIC HUMMUS ⊕ \$31

Falafel. Hummus. Zaatar. Pickled lemon. Jerusalem salad. Arabic artisan bread

SALMON TIRADITO ⊕ \$41

Fresh salmon. Traditional "tiger milk". Red onion. Pepper. Avocado. Peruvian chili pepper. Cilantro. Chia seed. (Slightly spicy).



SALMON TIRADITO ⊕

— SANDWICHES —

*With a side of French fries

SPIWAK BURGER \$45

Brioche bread. 200gr ground beef. American cheese. Crispy onion rings. BBQ sauce. Bacon. Tomato. Lettuce.

CLUB SANDWICH ★ \$43

Focaccia bread. Grilled chicken. Crunchy bacon. Ham. Sabana cheese. Fried egg. Avocado. Tomato. Lettuce.

ROAST BEEF SANDWICH \$47

Focaccia bread. Roast beef with mushrooms. Gravy. Melted Swiss cheese. Caramelized onions.

CAPRESE SANDWICH ⑦ \$38

Focaccia bread. Tomatoes. Mozzarella cheese. Pesto sauce. Arugula



SPIWAK BURGER



CLUB SANDWICH



ADDITIONS	
BACON +	\$8
DOUBLE CHEESE +	\$4.5
DOUBLE MEAT +	\$20
AVOCADO +	\$10



Claim Bodytech
Gift Voucher
La Zarzuela



To share



Vegetarian eat



Recommended



Local inspiration



New

Allergy statement: Menu items may contain -or come into contact with- wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.

— SOUPS & POTTAGES —

CHICKEN SOUP WITH VEGGIES \$23

ROASTED TOMATO SOUP ⊕ \$27

Italian peeled tomatoes. Fresh basil. Extra-virgin olive oil. Milk cream. Butter crostini. Garlic. Parmesan cheese.

CREAM OF MUSHROOM \$29

SOUP OF THE DAY \$20

Chef's choice

ROASTED PUMPKIN SOUP ⊕ \$23



TURKEY SALAD



PACIFIC SALAD ★



ROASTED TOMATO SOUP ⊕

— SALADS —

SPIWAK SALAD \$45

Roast beef with pesto. Cherry tomatoes. Grilled bell peppers. Green beans. Hard-boiled egg. Kalamata olives. Parmesan crisp. Honey balsamic vinaigrette.

PACIFIC SALAD ★ **특별요리** \$40

Asian mix greens lettuce. Red onion. Red bell peppers. Mango. Sautéed shrimps. Crushed peanuts. Sweet-chili dressing.

CHICKEN CAESAR SALAD \$42

Grilled chicken. Parmesan cheese. Gruyere cheese. Croutons. Grissini. Caesar dressing.

JAFFA SALAD ⊕ ⊙ \$39

Quinoa. Cucumber. Red Onion. Tomatoes. Heart of palm. Avocado. Feta cheese. Balsamic vinaigrette.

TURKEY SALAD ⊕ \$43

Lettuce mix. Diced turkey breast. Crispy bacon and onions. Tomatoes. Creamy ranch dressing.



Claim Bodytech
Gift Voucher
La Zarzuela



To share



Vegetarian eal



Recommended



Local inspiration



New

Allergy statement: Menu items may contain -or come into contact with- wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.

— MAIN DISHES —



PACIFIC FISH FILET ★ •



SALMÓN AL CHONTADURO

FISH & SEAFOOD

COCONUT SEAFOOD STEW ★ • \$82

Recipe provided by Maura de Caldas, Afro-Colombian cook. Mixed slow-cooked seafood in a clay pot. With coconut milk and local “sofrito”.

Side dish: White rice & fried green plantains.

PACIFIC FISH FILET ★ • \$79

Pan-seared seasonal white fish. Battered tiger shrimp. Local “sofrito”. Coconut milk.

Side dish: Smashed plantain & grilled vegetables.

CHONTADURO SALMON • \$61

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

Side dish: White rice & green salad.

NIKKEI FISH FILET ⊕ \$63

Pan-seared seasonal white fish. Nikkei dark sauce with red onions and concassé tomatoes. Stir-fried veggies.

Side dish: Mashed potatoes.

MEUNIÈRE FISH FILET \$60

Pan-seared seasonal white fish. Butter. Parsley. Lemon and garlic sauce.

Side dish: Potato wedges, avocado & tomato salad.

PESTO SALMON \$65

Grilled salmon fillet. Creamy pesto.

Side dish: Mashed potatoes & grilled vegetables.

🍴 To share

🌱 Vegetarian

★ Recommended

•• Local inspiration

⊕ New

Allergy statement: Menu items may contain –or come into contact with– wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.

— MAIN DISHES —

PAELLA & RICE

PAELLA ★  \$146

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

MIXED PAELLA  \$150

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

RICE WOOK  \$33

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




PAELLA ★ 



ADDITIONS	
CHICKEN	\$16
SHRIMP	\$26



PORK TENDERLOIN IN CREAMY GONGONZOLA ★ 

WHITE MEATS

PORK CUTLET • \$43

Panko-crusted crispy pork cutlet.
Side dish: White rice & green salad.

PORK OSSOBUCO ★  \$53


7-hour slow-cooked sous vide bone-in pork shin. Lemongrass and raw sugar BBQ sauce.

Side dish: Mashed potatoes & grilled vegetables.

MOCHERO CHICKEN \$39

Spinach-stuffed chicken breast. Creamy yellow (mochero) pepper sauce. Concassé tomatoes. Red onion.

Side dish: Corn rice & potato wedges.

PORK TENDERLOIN IN CREAMY GONGONZOLA  ★ \$43

Lean-cut grilled pork tenderloin with Gorgonzola cheese and walnut sauce.

Side dish: Mashed potato & grilled vegetables.

GRILL CHICKEN BREAST  \$41

Grilled breast fillet. Green tagine sauce. Middle-eastern spices.

Side dish: mashed potatoes. Jerusalem salad.



Claim Bodytech
Gift Voucher
La Zarzuela



To share



Vegetarian

Recommended



Local inspiration



New

Allergy statement: Menu items may contain -or come into contact with- wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.



— MAIN DISHES —

RED MEATS

BABY BEEF \$67

250gr prime Colombian sirloin.

Side dish: Fried green plantains; avocado & tomatoes salad.

PARISIAN ENTRECÔTE \$60

Grilled beef tenderloin. Black Pepper gravy and Whole-Grain mustard sauce.

Side dish: Smashed potato & green salad.

ENTRECÔTE ALL' AMATRICANA ★ \$73

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

Side dish: Potato wedges & grilled vegetables.

LOMO SALTADO \$53

Sautéed angus steak tips. Concassé tomatoes. Red onion. Soy and oyster sauce.

Side dish: Corn with rice & potato wedges.



ENTRECÔTE ALL' AMATRICANA ★



SHORT LOIN T-BONE ⊕ 🍴



NEW YORK ⊕

IMPORTED STEAK

NEW YORK STRIP STEAK ⊕ \$93

300gr prime USDA NY Steak. Medium marbling.

Side dish: French potatoes & green salad.

SOUTHERN RIBEYE STEAK ⊕ \$89

300gr grilled Argentinian Black Box Rib Eye. Medium marbled meat cut.

Side dish: French potatoes & green salad.

AMERICAN RIB EYE ⊕ \$ 190

400gr prime USDA juicy rib eye.

Side dish: French potatoes & green salad.

SHORT LOIN - T-BONE ⊕ 🍴 \$ 260

900gr USDA prime T-Bone.

Side dish: French potatoes & green salad.



Claim Bodytech
Gift Voucher
La Zarzuela



To share



Vegetarian



Recommended

• Local inspiration



New

Allergy statement: Menu items may contain –or come into contact with– wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.

— PASTA —

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

SHORT PASTA \$38

Penne rigatte. Fusilli

LONG PASTA \$40

Spaghetti. Fettuccini



SPAGHETTI MEDITERRAN

👉 ADDITIONS 👈

CHICKEN \$16
SHRIMP \$26
BABY BEEF \$48
SALMON \$44



CAPRESE CAKE

— DESSERTS —

COCONUT & COROSSOL PANNA COTTA ... \$21

Soursop and coconut panna cotta with berry and passion fruit.

CHOCOLATE RAVIOLIS \$26

Crispy chocolate raviolis with vanilla ice-cream.

CAPRESE CAKE \$22

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

TIRAMISÚ⊕..... \$22

Italian layered cake based on coffee, cream cheese, whipped cream with amaretto and savoiardis.

LE DESSERT CROUSTILLANT ⊕ \$26

three milks soaked crispy toast with berry coulis cookie crisp & vanilla ice cream.

BREAD PUDDING ⊕★..... \$22

Pieces of baked brioche bread. Vanilla ice cream. Crème Anglaise. Walnuts



LE DESSERT CROUSTILLANT ⊕

🍷 To share

🌱 Vegetarian

★ Recommended

• Local inspiration

⊕ New

Allergy statement: Menu items may contain –or come into contact with– wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.

— COLD BEVERAGES —

WATER	\$8
SPARKLING WATER	\$7
SOFT DRINKS	\$8
Colombiana. Manzana. Ginger-Ale. 7-Up. Breñaña. Canada Dry. Coca-Cola Normal, Light o Zero.	
RED BULL ENERGY DRINK / SUGAR FREE	\$20
SPARKLING FRUIT MOCTAILS ⊕	\$12
Lychee. Red fruits. Green apple.	
SPECIAL SODAS ⊕	\$17
Ginger beer. Lemon grass. Dry tonic water.	
HATSU TEA ⊕	\$14

🍷 ADDITION RECOMMENDED FOR SODAS 🍷

VODKA ABSOLUT..... \$22



CAPUCCINO

— JUICES —

COCONUT LEMONADE	\$18
REGULAR LEMONADE	\$9
LULADA	\$16
TANGERINE JUICE	\$18
FRESH-MADE JUICES	\$10
Mango. Strawberries. Lulo. Blackberry. Passion fruit	
SPECIAL LEMONADES	\$14
Cherry. Spearmint	



SPECIAL SODAS ⊕

— WARM BEVERAGES —

Hot drinks such as:



AMERICAN COFFEE	\$6
LATTE COFFEE ⊕	\$8
ESPRESSO	\$7
DOUBLE ESPRESSO	\$10
CAPPUCCINO	\$9
MACCHIATO	\$9
FRAPPUCCINO	\$6
	\$18



SPECIAL LEMONADES • TANGERINE JUICE

🍷 To share

🌱 Vegetarian

★ Recommended

• Local inspiration

⊕ New

Allergy statement: Menu items may contain -or come into contact with- wheat, eggs, grains, nuts, milk, shellfish, soy, or any other food allergen. If you do suffer some type of sensitivity linked to the consumption of any ingredient, please inform our service staff before placing your order. Thank you.