

# la zarzuela



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• Restaurante

**MENU PRICES ARE IN COLOMBIAN PESOS**

## — HOUSE WINES —

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<b>REDS</b>	\$20	\$90
<b>WHITES</b>	\$19	\$85
<b>ROSÉS</b>	\$19	\$85

## — SANGRIAS —

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### **RED SANGRIA \$95**

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

### **WHITE SANGRIA \$95**

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

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## — BEERS —

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### **IMPORTED BEER \$13**

Heineken. Corona. Stella Artois

### **PREMIUM LOCAL BEERS \$9,5**

Club Colombia Gold, Red or Porter



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

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### **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) 6513240, for the rest of the country the national toll-free line: 018000-910165

## — TAPEO —

- CHEESEY MUSHROOMS** ..... \$18  
Creamy 3-cheese sauce
- PATATAS BRAVAS** ..... \$16  
Thick-cut fries. Spicy tomato sauce. Aioli sauce
- FRIED CALAMARI** ★ • ..... \$26  
Aioli sauce. Arrabiata sauce

## — WARM APPETIZERS —

- PICADA VALLUNA** • 🍷 ..... \$38  
Assorted local fried delicacies: marranitas, aborrajados, empanadas. Spicy ají sauce
- TEMPURA VEGGIES** ..... \$18  
Crunchy veggies. Spicy Sriracha mayo
- TEMPURA SHRIMP** ★ ..... \$25  
Crunchy shrimp and veggies. Spicy Sriracha mayo
- FISH AND CHIPS** ⊕ 🍷 ..... \$30  
Breaded white fish fillets. Assorted chips. Tartar sauce

## — COLD APPETIZERS —

- PERUVIAN CEVICHE** ★ ..... \$32  
White fish. Peruvian "tiger's milk". Toasted corn. Mixed chips. Slightly spicy
- COLOMBIAN SHRIMP COCKTAIL** • ..... \$28  
Fresh local shrimp. Colombian tomato-onion sauce. Green mango. Mixed chips
- BEEF CARPACCIO** ★ ..... \$24  
Thinly sliced beef tenderloin. Arugula. Parmesan cheese. Fried leeks. Aioli

## — SANDWICHES —

\* All come with a side of French Fries

- SPIWAK BURGER** ..... \$30  
Brioche bread. ¼ LB 100% ground beef patty. American cheese. Onion rings. BBQ sauce. Bacon. Tomato. Lettuce
- CLUB SANDWICH** ★ ..... \$32  
Ciabatta bread. Grilled chicken. Crunchy bacon. Avocado. Fried egg. White cheese. Ham. Tomato. Lettuce. Aioli
- ROAST BEEF SANDWICH** ..... \$34  
Ciabatta bread. Roast beef with mushrooms. Gravy. Swiss cheese. Caramelized onions
- CAPRESE SANDWICH** ⊕ ..... \$24  
Ciabatta bread. Tomatoes. Mozzarella cheese. Pesto. Arugula



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

- 🍷 To share
- ⓧ Vegetarian
- ★ Recommended
- Local inspiration
- ⊕ New

## — SOUPS & CREAMS —

<b>CHICKEN WITH VEGETABLES</b> .....	<b>\$14</b>
<b>MUSHROOM CREAM</b> .....	<b>\$17</b>
<b>SOUP OF THE DAY</b> .....	<b>\$13</b>
Chef's choice	

## — SALADS —

<b>SPIWAK SALAD</b> .....	<b>\$34</b>
Roastbeef with pesto. Tomatoes. Grilled bell peppers. Green beans. Hard-boiled egg. Kalamata olives. Parmesan crunch. Honeybalsamic vinaigrette	
<b>PACIFIC SALAD</b> ★ .....	<b>\$35</b>
Lettuce mix. Pan-seared shrimp. Red bell peppers. Mango. Red onion. Crushed peanuts. Sweet-chilli Mae Ploy dressing	
<b>CAESAR SALAD</b> .....	<b>\$30</b>
Grilled chicken. Parmesan cheese. Gruyere cheese. Croutons. Grissini. Creamy Caesar dressing	
<b>SPRING PASTA SALAD</b> ⊕ .....	<b>\$24</b>
Fusilli pasta. Cucumber. Cherry tomatoes. Broccoli. Hard-boiled egg. Sweet corn. Red onion. Feta cheese. Rosemary-infused EVOO	

 To share

🌱 Vegetarian

★ Recommended

• Local inspiration

⊕ New

## — MAIN DISHES —

\* Each main dish can be accompanied with any 2 of the following side dishes:

- Mashed potatoes • Fried green plantains
- French fries • Thick-cut fries • Grilled vegetables
- Green salad • White rice
- Tomato and avocado salad

 To Share

★ Recommended

• Local inspiration ⊕ New

## FISH & SEAFOOD

<b>COCONUT SEAFOOD STEW</b> ★ • .....	<b>\$62</b>
Recipe provided by Maura de Caldas, Afro-Colombian cook. Assorted seafood slow-cooked in clay pot, with coconut milk and local "sofrito". (Suggestion: order with rice and fried green plantains)	
<b>PACIFIC FISH</b> • .....	<b>\$55</b>
Pan-seared seasonal white fish. Popcorn shrimp. Local "sofrito". Coconut milk	
<b>MEUNIÈRE FISH</b> .....	<b>\$45</b>
Pan-seared seasonal white fish. Butter, parsley, lemon, and garlic sauce	
<b>PESTO SALMON</b> .....	<b>\$50</b>
Grilled salmon fillet. Creamy pesto	
<b>CHONTADURO SALMON</b> • .....	<b>\$52</b>
Grilled salmon fillet. Chontaduro (local palm fruit) sauce. Balsamic glaze	


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- Green salad • White rice • Tomato and avocado salad

### PAELLA & RICE

 \* To Share     Vegetarian

**SEAFOOD PAELLA** ★  ..... \$102

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

**MIXED PAELLA**  ..... \$108

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

**WOK RICE**  ..... \$30

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

### WHITE MEATS

**WHITE MEATS PORK CUTLET** • ..... \$32

Panko-crusted crispy cutlet

**PORK OSSOBUCO** ★ ..... \$42

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

**MOCHERO CHICKEN**  ..... \$35

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

### RED MEATS

**BABY BEEF** ..... \$42

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

**LOMO SALTADO (PERUVIAN STIR-FRIED BEEF)** ..... \$44

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

**PARISIAN ENTRECÔTE** ..... \$46

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

**ENTRECÔTE ALL'AMATRICIANA** ★ ..... \$50

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

★ Recommended    • Local Inspiration     New

## — PASTA —

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

### SHORT PASTA ..... \$28

Penne rigatte. Fusilli

### LONG PASTA ..... \$30

Spaghetti. Fettuccini



<b>ADDITIONS</b>
CHICKEN \$9
SHRIMP \$17
BABY BEEF \$22
SALMON \$28

## — DESSERTS —

### COCONUT & COROSSOL PANNA COTTA ⊕★ \$18

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

### CHOCOLATE RAVIOLIS ..... \$18

Fried. Vanilla ice-cream

### CAPRESE CAKE ..... \$14

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

## — COLD BEVERAGES —

### WATER ..... \$6

### SPARKLING WATER ..... \$5

### SOFT DRINKS ..... \$5,5

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

### RED BULL ENERGY DRINK / SUGAR FREE ⊕ \$15

### SPARKLING FRUIT MOCKTAILS ⊕ ..... \$12

Lychee, strawberry, watermelon or passion fruit

## — WARM BEVERAGES —

### AMERICANO ..... \$4,5

### CAFE LATE ⊕ ..... \$6

### ESPRESSO ..... \$5

### DOUBLE ESPRESSO ..... \$6

### CAPPUCCINO ..... \$7

### MACCHIATO ..... \$6

### HINDU TEA ⊕ ..... \$4

## — JUICE —

### COCONUT LEMONADE ..... \$12

### REGULAR LEMONADE ..... \$6

### LULADA ..... \$12

### TANGERINE JUICE ..... \$10

### NATURAL JUICES ..... \$7

Mango. Strawberry. Lulo. Blackberry

### SPECIAL LEMONADES ..... \$10

Cherry or Spearmint

## — ALLERGENS —

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### **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**

Cheesy 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.

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