



Menu

ABRIL 2026

THE PRICES ON THIS MENU ARE IN COLOMBIAN PESOS (COP)



POUR OVER

SEASONAL SPECIALTY COFFEES, HANDCRAFTED USING THE JAPANESE ORIGAMI METHOD. HERE, YOU'LL DISCOVER COLOMBIAN MICRO-LOTS AND UNIQUE VARIETIES WITH THE PURPOSE OF DELIGHTING YOU

PRIVILEGIO SPECIALTY BREW OUR PREMIUM SELECTION

1 CUP \$13.900

2 CUPS \$23.900

HOUSE FILTERED COFFEE

1 CUP \$12.900

2 CUPS \$22.900

BLACK

AMERICANO \$8.900

ESPRESSO \$8.900

PLEASE ASK YOUR BARISTA WHAT'S ON TODAY

WHITE

CAPPUCCINO \$11.900

CAFÉ LATTE \$13.900

FLAT WHITE \$10.900

FLAT WHITE WITH ALMOND MILK \$13.900

FLAT WHITE WITH OAT MILK \$13.900

MACCHIATO \$8.900

AFFOGATO \$15.900

CHIA LATTE \$14.900

MUCHA \$15.900

MADE WITH 100% CACAO FROM PARACACA



WHITOUT COFFEE

HOT DRINKS

GOLDEN MILK \$10.900

TURMERIC & SPICES. HIGH IN ANTIOXIDANTS. CUCUMBER, ESPRESSO, ANTIOXIDANT.

PURPLE CHAI \$11.900

ALMOND, VANILLA AND BEETROOT. NUTRITIOUS. ALMOND, VANILLA Y REMOLACHA. NUTRITIVA.

CHAI \$11.900

BLACK TEA, CARDAMOM, NUTMEG, AND GINGER. ENERGIZING. TE NEGRO, CARDAMOMO, NUEZ MOSCADA Y JENGIBRE. ENERGIZANTE.

BLUE CHAI \$11.900

LAVENDER, VANILLA, AND CINNAMON. RELAXING. LAVANDA, VAINILLA Y CANELA. RELAJANTE.

EARL GREY \$9.000

AROMATIC AND FLORAL. BLACK TEA, ARABICCO Y FLORAL.

TROPICAL SODAS

NEW! GINGER HONEY \$11.900

PINEAPPLE & GINGER \$11.900

LULO \$11.900

PASSION FRUIT (GULUJA) \$11.900

HIBISCUS FLOWER & HONEY \$11.900

TAMARIND & COLD BREW \$11.900

COLD CHAI

GOLDEN MILK \$13.900

TURMERIC & SPICES. ANTIOXIDANT. PURPLE CHAI* \$14.900

ALMOND, VANILLA & BEETROOT. NUTRITIOUS. CLASSIC CHAI \$14.900

BLUE CHAI* \$14.900

LAVENDER, VANILLA & CINNAMON. RELAXING. DRINKS WITH ALMOND OR OAT MILK HAVE AN ANTIOXIDANT CHARGE.

COLD DRINKS

FRESH & SOFT DRINKS \$9.900

NATURAL WATER \$9.900

CAFE (ORANGE OR MANDARIN) \$12.900

LEMON-MANDARIN JUICE \$10.900

KOMBUCHA GLASS \$14.900

NATURAL LEMONADE \$9.900

NEW! GINGER HONEY

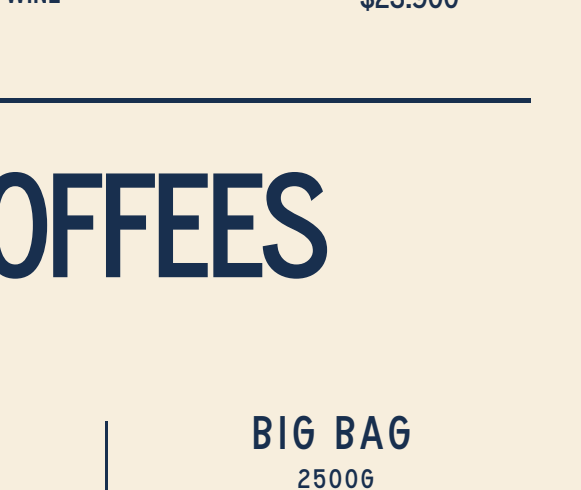
PINEAPPLE & GINGER \$11.900

LULO \$11.900

PASSION FRUIT (GULUJA) \$11.900

HIBISCUS FLOWER & HONEY \$11.900

TAMARIND & COLD BREW \$11.900



MATCHA MENU

HOT

MATCHA \$13.900

MATCHA \$15.900

COLD

AFFOGATO MATCHA \$16.900

STRAWBERRY MATCHA \$24.900

MATCHA TRADICIÓN \$23.900

MATCHA MORA \$24.900



COCKTAILS & SPIRITS

TROPICAL CARA-JILLO \$45.000

POUR-OVER COFFEE & 1/2 OZ ORANGE LIQUEUR. BOSQUE GIN & TONIC \$43.000

ESPRESSO MARTINI \$42.000

FEIJOA SPRITZ \$42.000

TROPICAL MIMOSA \$15.900

WHIT ALCOHOL

STELLA ARTOIS BEER \$18.900

CLUB COLOMBIA BEER \$15.900

GLASS OF RED WINE \$34.500

GLASS OF WHITE WINE \$34.500

SUMMER WINE \$23.900

WINTER WINE \$23.900

OUR SPECIALTY COFFEES

TROPICO 3406 ESENCIA 3406 PRIVILEGIO 2506 BIG BAG 25006



PRICE SUBJECT TO EACH MICRO LOT. ASK ABOUT SEASONAL SPECIALTY COFFEES, SOURCED FROM SMALL PRODUCERS THAT REVEAL THE IDENTITY OF A TERRITORY THROUGH THEIR NOTES AND FLAVORS. WE ROAST THESE COFFEES DAILY TO ENSURE QUALITY AND FRESHNESS

BRUNCH

BREAKFAST BOWLS & OATMEAL

OLYMPO EGG SANDWICH \$25.900

"GRINGO" EGG SANDWICH \$35.900

VEGETARIAN OPTION: \$37.900

PROVINCIA WAFFLE CASSAVA (YUCA) \$27.900

GREEK YOGURT BOWL \$27.900

AVOCADO SMOOTHIE BOWL \$26.900

ACAI BOWL

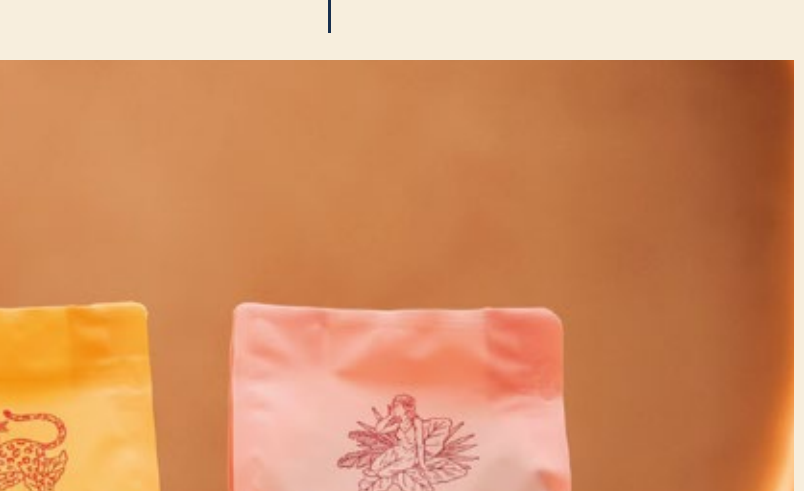
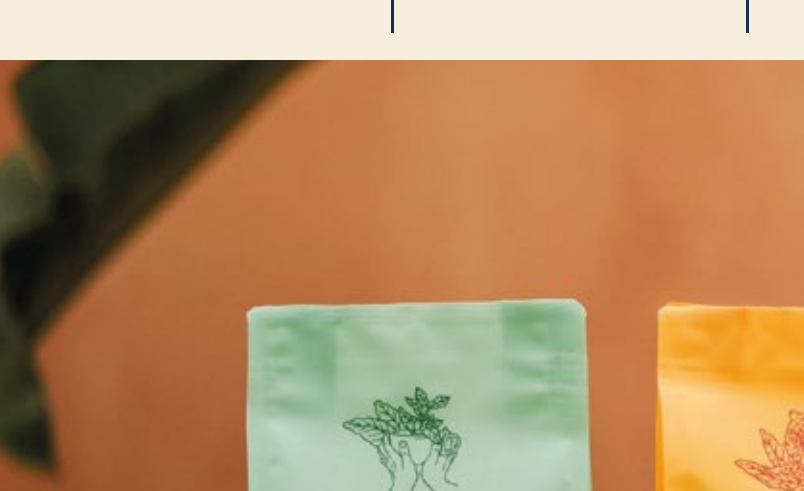
FRESH FRUIT BOWL \$15.900

ENERGY BOWL \$33.900

WHOLE GRAIN OATMEAL \$24.900

KIDS & TRADITIONAL SPECIALS \$29.900

WEEKEND "CALENTADO" \$39.900



GOURMET TOASTS & EGGS

AVOCADO & EGG TOAST \$27.900

GARDEN TOAST \$29.900

BLT TOAST \$32.900

AVOCADO & WATERMELON RADISH TOAST \$25.900

FRENCH TOAST \$22.900

STRAWBERRY & GOAT CHEESE TOAST \$26.900

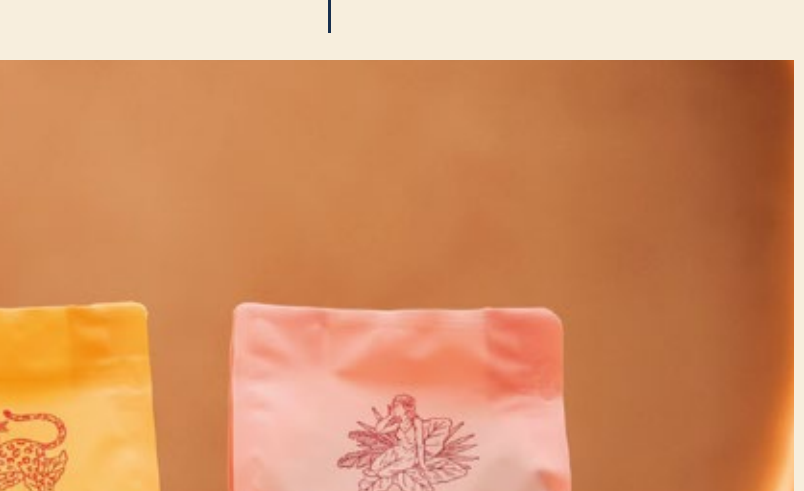
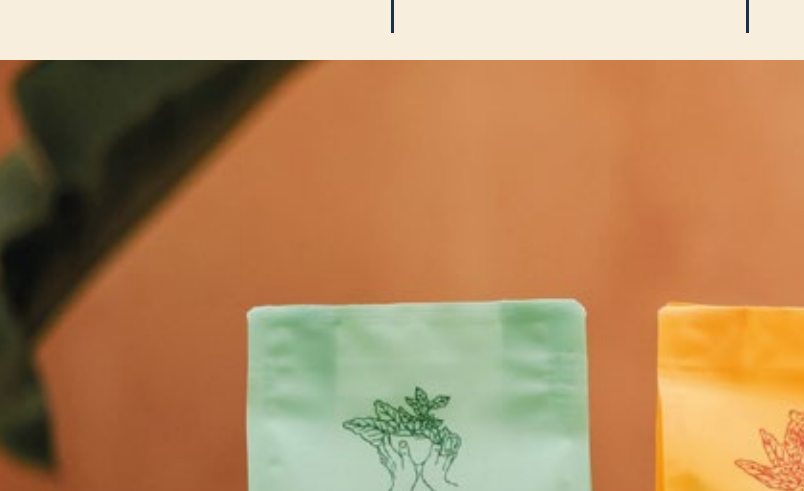
GRILLED PEACH TOAST \$26.500

SIGNATURE EGGS

LABNEH POACHED EGGS \$25.900

SHAKSHUKA EGGS \$27.900

"GAUCHO" EGG SANDWICH \$31.900



LUNCH AND DINNER

ENTRANCE

BROAD BEAN HUMMUS \$23.900

SOURDOUGH TOAST \$13.900

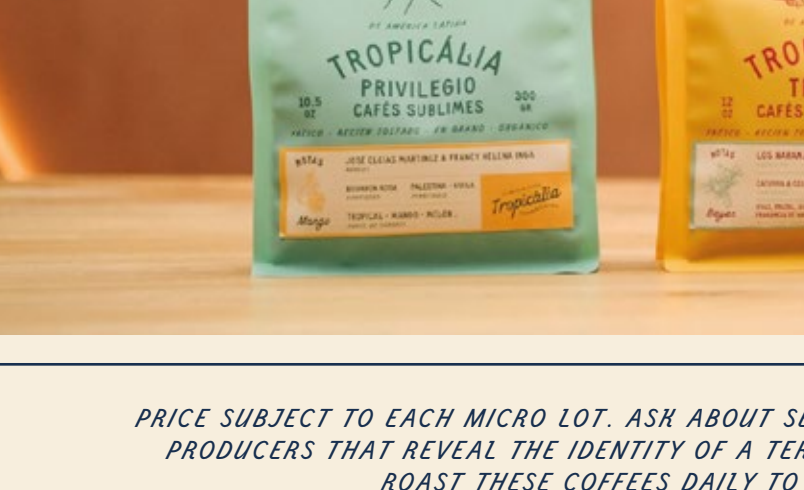
CHICKPEA HUMMUS \$26.900

SIGATURE SANDWICHES

SMOKED TROUT \$44.900

CHICKEN, SPROUTS & AVOCADO SANDWICH \$32.900

TUCUPI CRISP CHICKEN SANDWICH \$39.900



SOUPS & SANDWICHES

COUNTRY-STYLE SOUP \$18.900

ROASTED TOMATO SOUP \$18.900

SOUP & HALF PRAWLED CHEESE \$38.900

MUSHROOM SOUP \$18.900

GRILLED CHEESE SELECTION

CLASSIC GRILLED CHEESE \$36.900

CHICKEN & HAM GRILLED CHEESE \$39.900

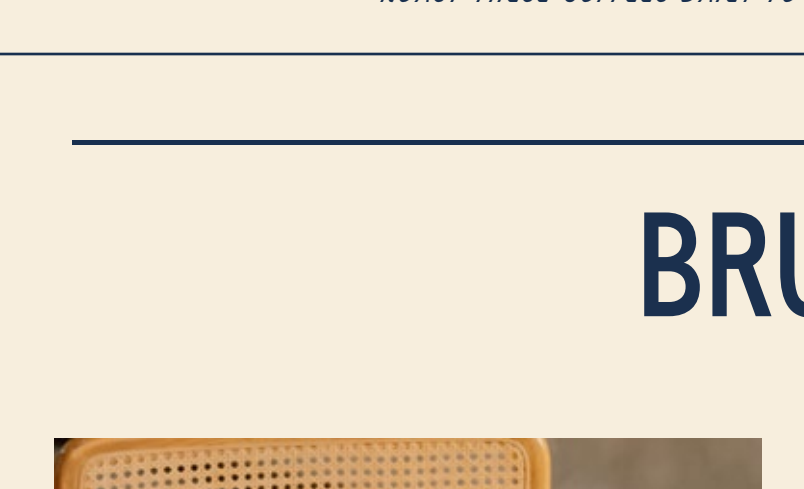
BERRY JAM GRILLED CHEESE \$38.900

SIGATURE SANDWICHES

SMOKED TROUT \$44.900

CHICKEN, SPROUTS & AVOCADO SANDWICH \$32.900

TUCUPI CRISP CHICKEN SANDWICH \$39.900



MAINS & BOWLS

SALADS & BOWLS \$46.900

MEDITERRANEAN SALAD \$38.900

PARAMO SALAD \$54.900

BURGERS \$54.900

STEAK & MUSHROOM PARMESAN COOK \$40.900

FRESCA PASTA \$36.900

NEW! CHICKEN & VEGGIE PASTA \$44.900

TUCUPI CRISP CHICKEN SANDWICH \$39.900



ADDITIONS

MUSHROOM BACON \$8.500

BACON \$13.900

CHICKEN \$15.900

MARINATED TROUT \$26.500

NATIVE POTATO \$8.900

7 CUEROS CHEESE \$7.900

AVOCADO \$8.000

HUEVO \$9.900

ICED CREAM \$4.900



BAKERY & PASTRIES

BAKERY

BUTTER CROISSANT \$12.500

ALMOND CROISSANT \$16.900

"PAN DE YUCA" \$14.700

GLUTEN-FREE OAT MUFFIN \$11.900

DESSERTS

CASSAVA WAFFLE \$18.900

SWEET BERRY WAFFLE \$22.900

PROFITEROLE \$16.900

CHOCOLATE & ICE CREAM \$17.900

PASSION FRUIT CHEESECAKE \$17.900

APPLE & BERRY CRUMBLE \$22.900



Cakes

ALMOJABANA & GUAVA CAKE \$19.900

CHOCOLATE ZUCCHINI \$14.900

VEGAN BANANA CAKE \$13.900

COCONUT & LIME CAKE \$14.900

CARROT, PINEAPPLE & PECAN CAKE \$14.900

COFFEE-INFUSED CHOCOLATE CAKE \$14.900



SPECIALTY DESSERTS

CREAMY GOLDENBERRY BROWNIE \$18.900

ARAUCA MACADAMIA BROWNIE \$19.900

GUAVA & CHEESE PIE \$16.900

VEGAN & GLUTEN-FREE LEMON TART \$24.900

PEACH TOASTS \$24.900

STRAWBERRY & GOAT CHEESE TOAST \$19.900



ALLERGY INFORMATION:

DEAR CUSTOMER, PLEASE BE AWARE THAT IN OUR KITCHEN, WE USE INGREDIENTS CONSIDERED ALLERGENIC SUCH AS SOY, PEANUTS, NUTS, EGGS, WHEAT FLOUR, DAIRY, AND AVOCADO.

IF YOU HAVE ANY DIETARY RESTRICTIONS OR FOOD ALLERGIES, PLEASE NOTIFY OUR SERVICE TEAM, AND WE WILL DO OUR BEST TO ACCOMMODATE YOUR REQUEST.



DE AMERICA LATINA

