

ZOMBRa

The stronger the light the sharper the shadow



ENGLISH

ZOMBIE

The stronger the light
the sharper the shadow



ZOMBR^o

Zombra is a new culinary concept in Medellín inspired by the essence of shadow, understood as the meeting point between light and darkness. From this interaction emerges a proposal that explores the tension between seemingly opposing elements, creatively combining them to create something completely new. The restaurant takes the bistro tradition as its starting point, but reinterprets it through haute cuisine with a modern and unexpected approach.

At Zombra, the cuisine is based on respect and the responsible use of local products, in close collaboration with regional producers. Through this connection, the aim is to diversify everyday ingredients that are part of the Colombian diet, transforming them into unexpected dishes that awaken the senses.

Each recipe is prepared through detailed and meticulous processes that guarantee a unique culinary experience, without resorting to shortcuts. This attention to detail and creativity seek to surprise diners, inviting them to rediscover the familiar from a new perspective.

Zombra's menu is ever-changing and evolves over time, adapting to the seasons and available produce. However, it always maintains an interesting tension between honesty in the value of ingredients and the premium experience it offers. In this way, Zombra not only seeks to satisfy the palate but also to challenge diners' expectations, providing unexpected pleasures through cuisine that combines ethics and creativity.

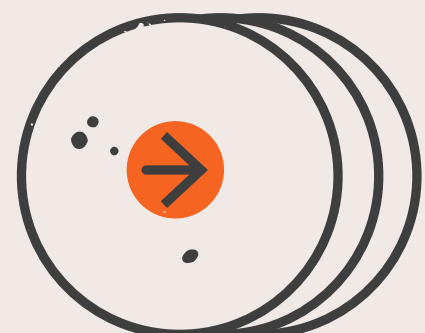
ZOMBRON MENU

By reservation only

275.000

This is our tasting menu, with which we dream of delighting you, taking you on a journey through our flavors, based on both signature dishes from our menu and creations that emerge daily!

We understand that not everyone eats the same way, so we'd like to follow you closely, doing our best to ensure that no one leaves this experience hungry.



How does it work?

The idea is to have you try a wide variety of creations throughout this experience. That's why we created four symbols that represent how hungry you are throughout our menu!

This way, we'll know how much food to prepare for you.



1

I'm starving.



2

I would like to continue with savoury dishes.



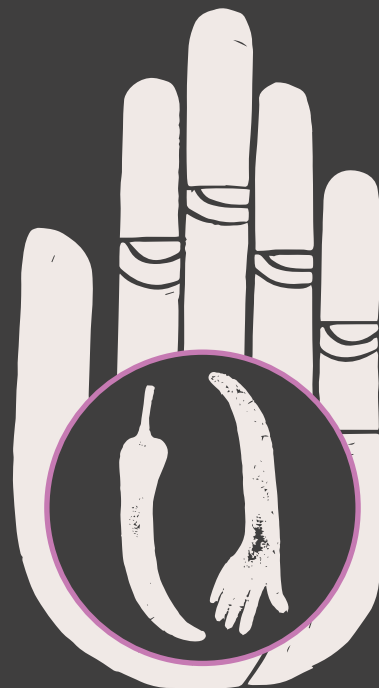
3

I'm still a bit hungry: I want dessert!



4

I'm satisfied.





MENU

MUSHROOM CEVICHE / CITRUS
29.000

CRUDO DE ATÚN / QUINOA /
CURUBA
39.000

SAN MARZANO / BASIL
26.000

ARRACACHA IN TEXTURES
25.000

BABY LETTUCE / SESAME / BACON
/ PAIPA
30.000

POACHED EGG / KALE / PEAR
30.000

WHITE FISH / CHICKEN BROTH /
CAULIFLOWER
43.000

CATCH OF THE DAY / CBD /
PEPPERS
43.000

LOBSTER / ORGANIC POTATO /
CIDER KIMCHI
80.000 / 160.000



CHICKEN THIGH / CHORIZO / MUSTARD
40.000

PORK T-BONE / TAMARIND / GARLIC
50.000

BEEF CHEEKS GOULASH / NOKEDLI
/ GREEK YOGURT
40.000

BACON / CURED TUNA / GUAVA /
BRÛLÉED ONION
45.000

PABLODELLE / TONGUE / PAIPA
40.000

ENTRECÔTE 350G / DEMI-GLACE
12.06.23 / BABA GANOUSH
95.000



DESSERTS

VANILLA / SALTED
CARAMEL / LEEK / PEANUT

25.000

BEETROOT

23.000

TREE TOMATO / CHEESE /
GUARO

22.000

CHOCOLATE / COFFEE /
MAMBE CREAM

26.000

CUCUMBER / GRANADILLA /
BASIL / PEPPER

22.000



*PRICES IN COP



COCKTAILS

Colombian Coffee

Medellín golden rum, Colombian coffee, coconut foam, and panela. Order it cold or hot.

35.000

Guaro Old Fashioned

Guaro, Johnny Walker, cacao bitters, and coffee.

38.000

Tequila Pepper

Centenario Tequila, pepper herb syrup, mandarin lime, and soda.

40.000

I'm Not a Gin Tonic

Selva Gin, lemon seasoning, Juniper coconut soda.

42.000

Citrus Viche

Mano de Buey Viche, citrus peels, cardamom syrup, and mandarin lime.

38.000

Zombra Mule

Mano de Buey Viche, fermented ginger soda, and smoked thyme.

38.000

Love in the Zombra

Mano de Buey Viche, Campari, beetroot/-clove cordial, and soda.

38.000

Tomato Martini

Selva Gin, tomato water, and basil oil.

40.000

WHITE WINE

L'Eclat

Fresh / Fruity (Colombard, Ugni Blanc, Gros Manseng, Sauvignon Blanc)

Copa Botella

32.000 140.000

Ostatu

Light Acidity / Apple / Floral (Viura, Malvasia)

190.000

Grand Marrenon

Floral / Fresh and Elegant Acidity (Vermentino, White 'garnacha', Roussanne)

240.000

Menade

Mineral / Fresh / Herbs (Verdejo)

255.000

Soalheiro

Fresh / Elegant / Peach (Alvaríño)

270.000

RED WINE

Les Grains

Red Fruits / Soft Tannins (Syrah)

Copa Botella

32.000 140.000

Grand Marrenon

Expressive / Fresh Fruit / Soft Tannins (Syrah, Black 'Garnacha')

260.000

Juan Gil Plata

Red Fruits / Pronounced Tannins / Structured (Monastrell)

260.000

Meandro

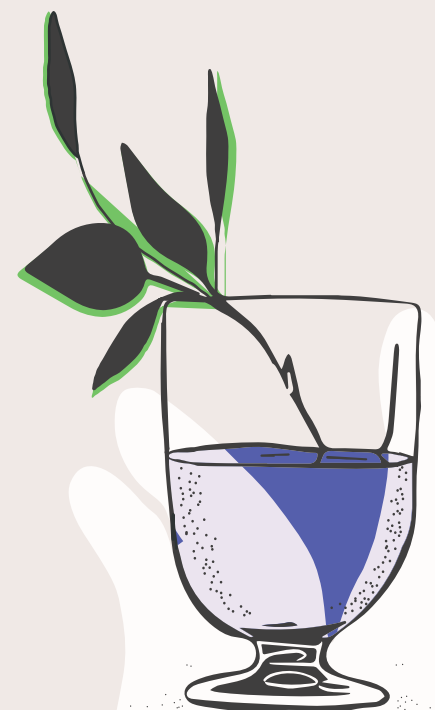
Intense / Wild Fruits (Multi Varietal)

340.000

Monsanto Annata

Blackberry / Sweet Berries / Lemon (Multi Varietal)

400.000

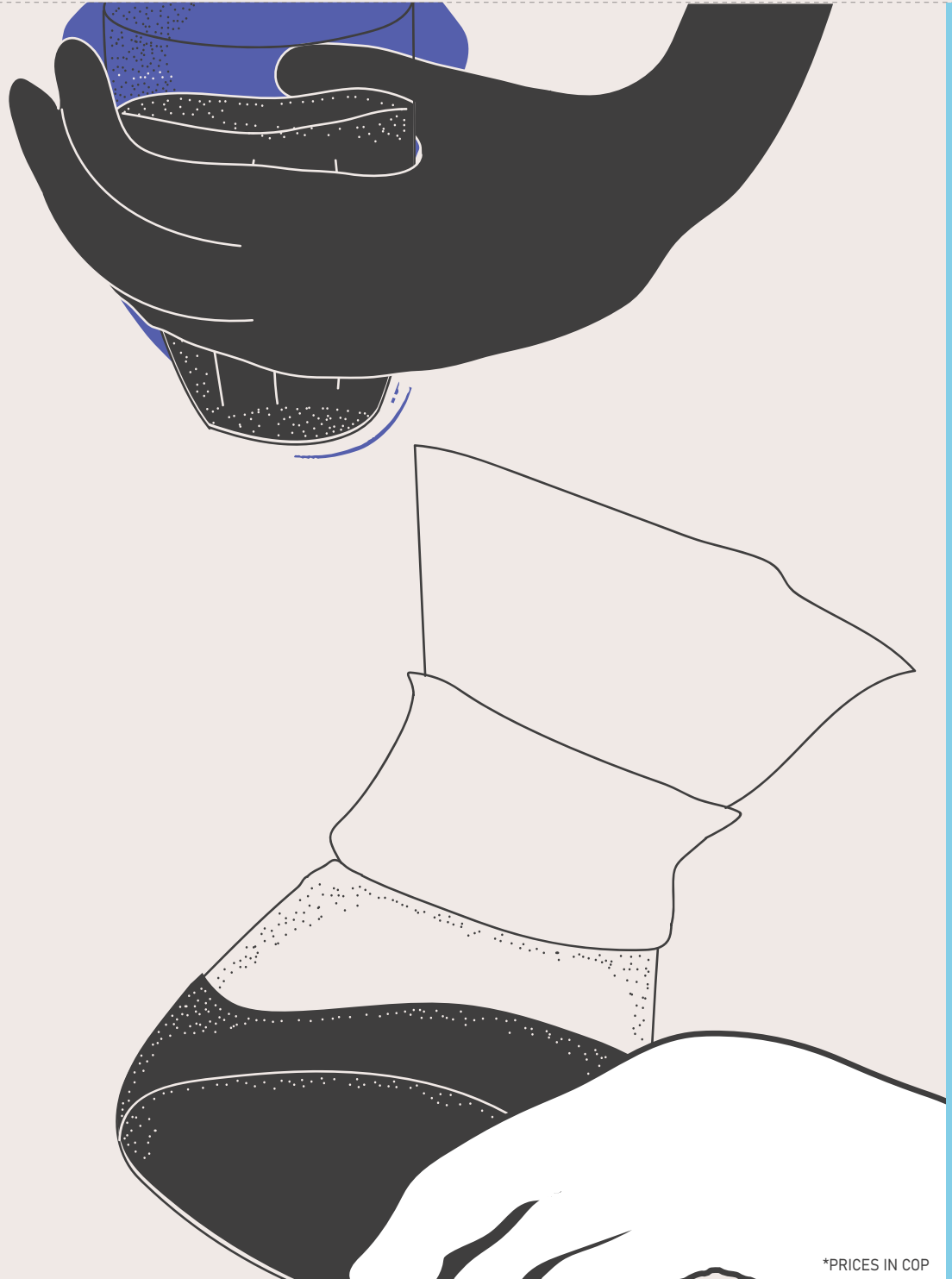


BEER

Club Dorada	12.000
Club Roja	12.000
Pilsen	9.000
Berlisa Rubia	17.000
Berlisa Negra	17.000

NON-ALCOHOLIC

San Pellegrino 750 ml	30.000
Acqua Panna 250 ml	16.000
Water small / large	10.000 / 20.000
Sparkling Water small / large	10.000 / 20.000
Juniper Coconut Soda	10.000
Juniper Peach Soda	10.000
Ginger Soda	10.000
Guandolito	10.000
Hibiscus and Passionflower Infusion	12.000
Colombian Coffee	7.000
Hot Infusion	7.000



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