



MENU

ZOMBRON MENU

TASTING MENU- UNLIMITED COURSES

295.000

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!

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

Our tasting menu times are
12:00 - 14:00
18:00 - 21:00

ALA CARTE

MUSHROOM CEVICHE/ CITRUS

30.000

TUNA CRUDO / QUINOA/ CURUBA

43.000

SAN MARZANO / BASIL

30.000

OCAÑERA ONION IN TEXTURES /
CASHEW NUT

30.000

BABY LETTUCE / SESAME / BACON /
PAIPA

33.000

POACHED EGG / KALE / PEAR

30.000

WHITE FISH / 'PALAK PANEER' / FEIJOA

47.000

CATCH OF THE DAY / CBD / BELL
PEPPERS

47.000

LOBSTER / ORGANIC PATATO / GUATILA
KIMCHI

90.000 / 180.000



CHICKEN THIGH / CHORIZO / MUSTARD

47.000

PORK CHOP 450G / PEACHES / FRESH
HERBS

105.000

PORK CHEEKS GOULASH / NOKEDLI /
GREEK YOGURT

47.000

BACON / CURED TUNA / GUAVA / ONION
BRÛLÉE

47.000

PABLODELLE / TONGUE / PAIPA

47.000

ENTRECÔTE 350G / DEMIGLACE 12.06.23
/ BABA GANOUSH

105.000

DESSERTS

VANILLA / SALTED CARAMEL / LEEK / PEANUT	28.000
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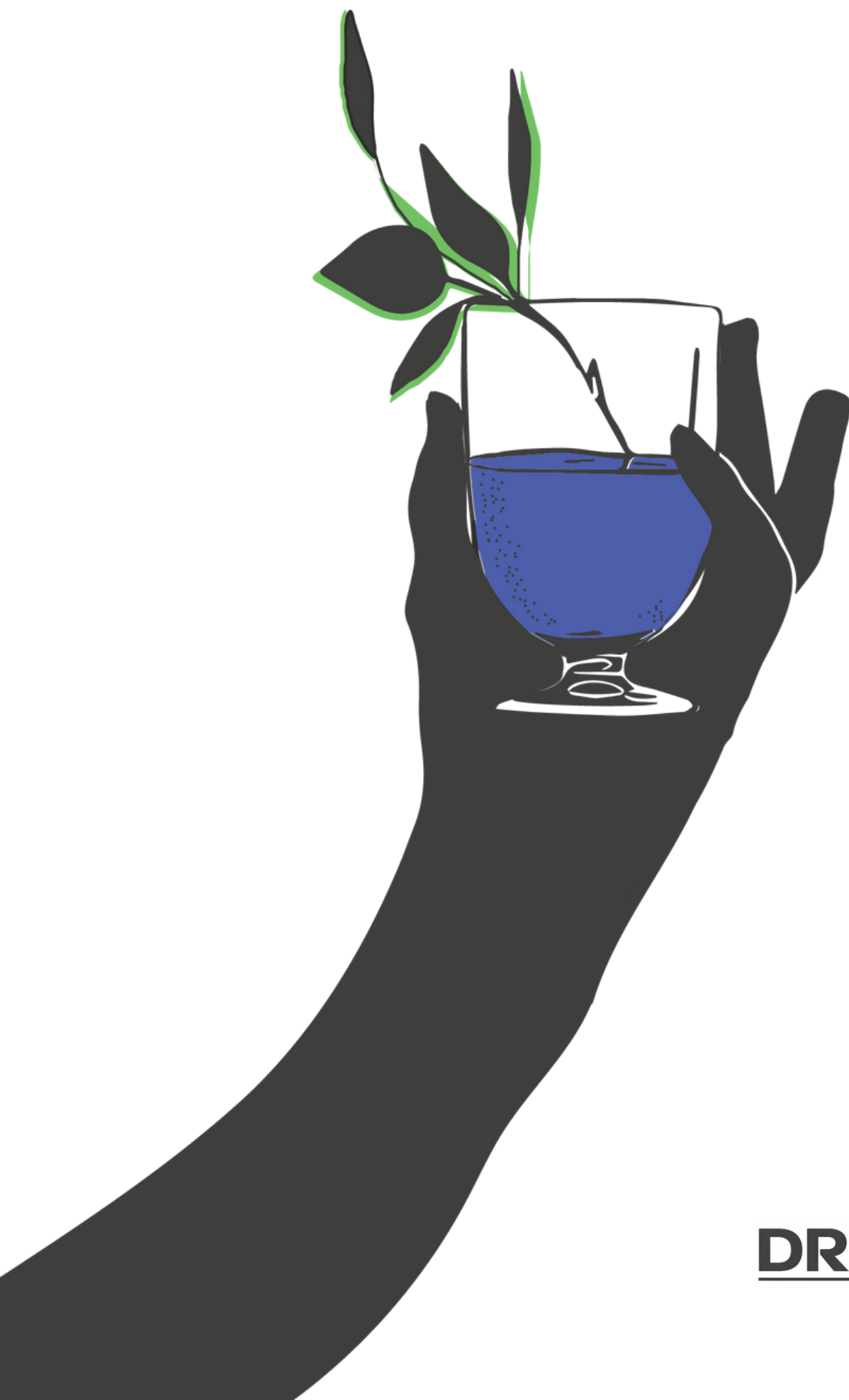
BEETROOT	28.000
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MANDARIN / LEMON / CUCA COOKIE / CREAM	26.000
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CHOCOLATE / COFFEE / MAMBE CREAM	29.000
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CUCUMBER / GRANADILLA / BASIL / BLACK PEPPER	26.000
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DRINKS

COCKTAILS

Bloody Zombra

Absolut Vodka, clarified tomato, citrus, fermented rocoto chili peppers	45.000
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Guaro Old Fashioned

Aguardiente Cumbé, Johnnie Walker, cacao bitters and coffee	50.000
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Tequila Pepper

Centenario tequila, pepper herb syrup, mandarino lime and soda	48.000
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I'm not a Gin Tonic

Selva Gin, bitter lime seasoning, Juniper coconut soda	50.000
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Citrus Viche

Mano de Buey Viche, citrus peels, cardamom syrup and mandarin lime	45.000
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Zombra Mule

Mano de Buey Viche, fermented ginger soda and smoked thyme	45.000
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Love in the Zombra

Mano de Buey Viche, Campari, beetroot, clove cordial and soda	45.000
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Tomato Martini

Selva Gin, tomato water and basil oil	48.000
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DIGESTIVES

Limoncello

Home-made mandarino lime limoncello	28.000
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Coffee Liqueur

Home-made Colombian coffee infused liqueur	28.000
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SPARKLING

	Glass	Bottle
Marcel Thorel Cidra		
Fruity / Refreshing (Apple)	25.000	100.000

WHITE WINE

	Glass	Bottle
Morandé Terroir Wines		
Balanced acidity / Fresh (Cinsault)	28.000	130.000

L'Éclat		
Fresh / Fruity (Colombard, Ugni Blanc, Gros Manseng, Sauvignon Blanc)	32.000	140.000

Les Grains Viogner		
Fruity / Fresh (Viogner)	32.000	140.000

Ostatu		
Light acidity / Apple / Floral (Viura, Malvasia)		190.000

Grand Marrenon		
Floral / Fresh and Elegant Acidity (Vermentino, White Grenache, Roussanne)		240.000

Frey Sohler		
Juicy / Light (Sylvaner)		250.000

Menade		
Mineral / Fresh / Herbs (Verdejo)		255.000

Soalheiro		
Fresh / Elegant / Peach (Albariño)		270.000

Santa Rita		
Expressive / Mineral / Floral (Multi-varietal)		360.000

Ask about our seasonal wines

ORANGE WINE

Vía Revolucionaria

Bottle

Unique / Fresh / Dry
(Torrontés)

250.000

RED WINE

Morandé Terroir Wines

Glass

Bottle

Fruity / Light
(Cinsault)

28.000

130.000

Les Grains

Red berries / Mellow
tannins (Syrah)

32.000

140.000

Zin

Ripe Fruit / Spicy / Soft Tannins
(Primitivo)

32.000

150.000

Grand Marrenon

Expressive / Fresh Fruit / Soft Tannins
(Syrah, Grenache Noir)

260.000

Juan Gil Plata

Red fruits / Pronounced tannins /
Structured (Monastrell)

260.000

Vía Revolucionaria

Singular / Red Berries
(Bonarda)

300.000

Norton Aura

Spicy / Woody / Vibrant
(Cabernet Franc)

320.000

Meandro

Intense / Wild Berries (Multi-
varietal)

340.000

Monsanto Annata

Blackberry / Sweet Berries /
Lemon (Multi-Varietal)

400.000

Ask about our seasonal wines

BEER

Club Dorada	15.000
Club Roja	15.000
Pilsen	12.000
Berlisa Rubia	20.000
Berlisa Negra	20.000

NON ALCOHOLIC

San Pellegrino 505 ml	35.000
Acqua Panna 505 ml	20.000
Water small / large	12.000 / 24.000
Sparkling water small / large	12.000 / 24.000
Ginger Soda	12.000
Guandolito	12.000
Hibiscus and passionflower Infusion	14.000
Colombian Coffee	9.000
Hot Infusion	9.000