



MENU

ZOMBRÀ MENU

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.

TASTING MENU-
UNTIL YOUR APPETITE IS
SATISFIED

350.000



1

I'm starving



2

I would like to
continue with
savory dishes



3

I'm still a bit
hungry: I want
dessert



4

I'm satisfied

TASTING MENU - 8 COURSES

280.000

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

33.000

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

49.000

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

110.000

PORK CHEEKS GOULASH / NOKEDLI /
GREEK YOGURT

49.000

BACON / CURED TUNA / GUAVA / ONION
BRÛLÉE

47.000

PABLODELLE / TONGUE / PAIPA

49.000

ENTRECÔTE 350G / DEMIGLACE 12.06.23
/ BABA GANOUSH

110.000

DESSERTS

VANILLA / SALTED CARAMEL / LEEK /
PEANUT 30.000

BEETROOT 30.000

MANDARIN / LEMON / CUCA COOKIE /
CREAM 30.000

CHOCOLATE / COFFEE / MAMBE CREAM 32.000

CUCUMBER / GRANADILLA / BASIL /
BLACK PEPPER 30.000





DRINKS

COCKTAILS

Bloody Zombra

Absolut Vodka, clarified tomato, citrus, fermented
rocoto chili peppers 45.000

Guaro Old Fashioned

Aguardiente Cumbé, Johnnie
Walker, cacao bitters and coffee 50.000

Tequila Pepper

Centenario tequila, pepper herb syrup, mandarino
lime and soda 48.000

I'm not a Gin Tonic

Selva Gin, bitter lime seasoning,
Juniper coconut soda 50.000

Citrus Viche

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

Zombra Mule

Mano de Buey Viche, fermented ginger soda and
smoked thyme 45.000

Love in the Zombra

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

Tomato Martini

Selva Gin, tomato water and basil oil 48.000

DIGESTIVES

Limoncello

Home-made mandarino lime limoncello 28.000

Coffee Liqueur

Home-made Colombian coffee infused liqueur 28.000

PAIRING - 6 COURSES

220.000

PAIRING - 8 COURSES

260.000

SPARKLING

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

WHITE WINE

Morandé Terroir Wines	Glass	Bottle
Balanced acidity / Fresh (Cinsault)	30.000	130.000

L'Éclat

Fresh / Fruity (Colombard, Ugni Blanc, Gros Manseng, Sauvignon Blanc)	32.000	140.000
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Les Grains Viogner

Fruity / Fresh (Viogner)	32.000	140.000
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Ostatu

Light acidity / Apple / Floral (Viura, Malvasia)		190.000
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Grand Marrenon

Floral / Fresh and Elegant Acidity (Vermentino, White Grenache, Roussanne)		240.000
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Frey Sohler

Juicy / Light (Sylvaner)		170.000
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Menade

Mineral / Fresh / Herbs (Verdejo)		240.000
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Soalheiro

Fresh / Elegant / Peach (Albariño)		250.000
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Santa Rita

Expressive / Mineral / Floral (Multi-varietal)		320.000
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Ask about our seasonal wines

ORANGE WINE

Vía Revolucionaria		Bottle
Unique / Fresh / Dry (Torrontés)		270.000

RED WINE

Morandé Terroir Wines	Glass	Bottle
Fruity / Light (Cinsault)	30.000	130.000

Les Grains

Red berries / Mellow tannins (Syrah)	32.000	140.000
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Zin

Ripe Fruit / Spicy / Soft Tannins (Primitivo)	38.000	150.000
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Grand Marrenon

Expressive / Fresh Fruit / Soft Tannins (Syrah, Grenache Noir)		260.000
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Juan Gil Plata

Red fruits / Pronounced tannins / Structured (Monastrell)		260.000
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Vía Revolucionaria

Singular / Red Berries (Bonarda)		270.000
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Norton Altura

Spicy / Woody / Vibrant (Cabernet Franc)		290.000
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Meandro

Intense / Wild Berries (Multi- varietal)		280.000
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Monsanto Annata

Blackberry / Sweet Berries / Lemon (Multi-Varietal)		320.000
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Fin del mundo

Expressive / Fruity (Pinot noir)		150.000
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Pipeño

Fresh / Atypical (Cinsault, Bonarda)		170.000
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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
Flavored sodas (Ginger / Cucumber / Lulo / Peach)	12.000
Guandolito	12.000
Hibiscus and passionflower Infusion	14.000
Colombian Coffee	9.000
Hot Infusion	9.000