



Menu

The word "Menu" is written in a large, white, cursive font. A horizontal line extends from the bottom of the "u" in "Menu" to the right, ending with a sprig of three small leaves. The background of the menu page is a dark wood grain texture with faint, light-colored illustrations of various pizza toppings like mushrooms, pepperoni, and cheese scattered across the surface.

Aromática de frutas ↗



Limonada Karen's



Frappe de panela ↗



Beverages



COLD BEVERAGES

SUGAR CANE FRAPPE

FRESH LEMONADE

FRUIT INFUSION

(En las rocas).

CHOCOLATE MILK MADE

WITH MILO

\$5.800

FRESH CHERRY LEMONADE

FRESH ORANGE JUICE

KAREN'S SIGNATURE LEMONADE

Limonada exótica de coco y
Naidí.

\$6.400

NATURAL JUICES

Lulo, passion fruit, blackberry,
strawberry, soursop, and mango.

\$6.900

HATSU TEA

WHITE TEA & MANGOSTEEN:

White tea has a very light flavor, and it is obtained from the youngest leafs from the plant.

GREEN TEA & HONEY :

Original green tea flavor with a touch of honey, combined, create the perfect, relaxing, repairing drink.

RED PU-ERH & BERRIES TEA:

Red tea is an exclusive tea category cultivated in China, with an historic importance for this culture.

BLACK TEA & LEMONADE:

Revitalizing, healthy and refreshing drink.

\$7.200

COMBINATIONS

LIMANGO

(Lime and mango).

MARACUMANGO

(Passion fruit and mango).

MANGUALA

(Lulo and mango).

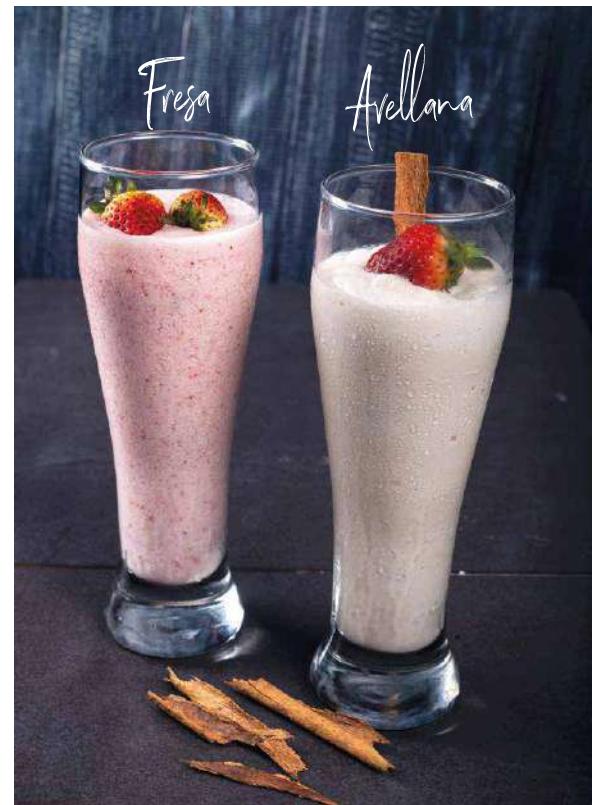
FRESH TANGERINE JUICE

\$7.200

SHAKES

Vanilla, chocolate, dulce de leche,
strawberry, coffee, and hazelnut.

\$11.400





HOT BEVERAGES

HOT TEA

INFUSIONS

fruit, lemongrass, peppermint, basil, cinnamon, and celery

\$3.000

HOT CHOCOLATE MILK (MILO)

HOT CHOCOLATE

\$5.300



SODAS

PEPSI, PEPSI LIGHT, MANZANA,
COLOMBIANA, 7UP Y UVA.

\$3.700

CANNED SODA

Manzana y Pepsi.

\$4.800



BEERS

NATIONAL BEERS

Águila Light, Costeña, Club Colombia

\$6.400

IMPORTED BEERS

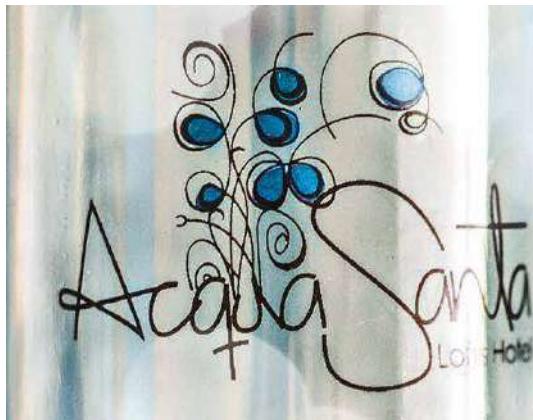
Heineken, Corona.

\$9.300

MAKE IT MICHELADA

Salt rim and lime juice.

\$2.100



One bottle of
Acqua Santa
Gift of life

*Order it without cost

Cocktails

Happy Hour

4 - 7 p.m. · Monday to Friday

Make them a mocktail if you'd like to
(price charged will be the same as happy
hour price)



GIN UVA

Bombay gin Sapphire, tonic,
green grapes and rosemary.



GIN K-TONIC

Bombay gin, tonic water
Sapphire, tonic, citrus
and cinnamon.



GIN MASALA

Opihr gin, tonic water
and grapefruit.



* GIN MIELE

Beefeater gin, honey syrup,
tonic water, yellow lemon.



MARGARITA FRAPPÉ

Classic José Cuervo
Especial Reposado tequila,
triplesec and lemon.



MARGARITA JALAPEÑO

José Cuervo Especial Reposado,
with jalapeños served on the rocks.



* PIÑA COLADA

Bacardi rum, coconut
liquor and pineapple
juice.



ALLARABIATA

Aguardiente, rum, brandy, gin,
vodka, tequila, triplesec, coconut
liquor and grenadine syrup.



Happy Hour

4 - 7 p.m. • Monday to Friday

----- HAPPY \$10.500 NORMAL \$21.000 -----



MOJITO

Bacardi rum and peppermint.



CAIPIRINHA

Vodka and macerated lemon.



BLOODY MARY

Vodka, tomato juice, lemon, salt and pepper.



MARTINI

Gin, Dry Vermouth and olives.



CAFÉ TORNATTO

Baileys, Kahlúa, Amaretto.



PASSIONATA KAREN'S

Vodka and passion fruit liquor.

Liquors

SHOT

BOTTLE

SHOT

BOTTLE

WHISKY Buchanan's 12 años.

\$18.600

TEQUILA José Cuervo especial.

\$10.600

\$115.500

VODKA Absolut Blue.

\$10.600

DUBONNET

\$9.900

\$71.600

Passionata Karen's

Margarita Jalapeño



BAILEYS

\$8.800

BRANDY Domecq.

\$6.400

RON Viejo de Caldas.

\$6.400 \$74.600

AGUARDIENTE Blanco del Valle.

\$6.400 \$74.600

Wines

WHITE WINES

GLASS BOTTLE

FRONTERA \$8.500 \$38.000

Chardonnay - Chile.
Sauvignon Blanc - Chile.

RUTINI SAN FELIPE \$54.100

Torrontés - Argentina.

MICHEL TORINO \$60.700

Torrontés - Argentina.

ZONIN DELLE VENEZIE \$66.200

Pinot Grigio - Italia.

MARQUÉS DE RISCAL

Albariño - España.

LA ESCONDIDA RESERVA

Torrontes - Argentina.

PROTOS RUEDA

Verdejo - España.

\$84.200

RUTINI \$109.700

Chardonnay - Argentina.

ROSÉ WINES

FRONTERA \$8.500 \$38.000

Merlot - Chile.

TRIBU

Malbec - Chile.

CLOT

Garnacha - España..

\$57.200

SANGRE DE TORO

Garnacha - España..

\$86.700

SPARKLING WINES

GLASS BOTTLE

ZONIN PROSECCO

Prosecco - España.

\$75.100

ALTA VISTA

Chardor - Argentina.

PROSECCO RICADONNA

Blend - Italia.

NIETO SENETINER

Espumante - Argentina

\$84.900

RED WINES

FRONTERA PREMIUM

Merlot - Chile

\$8.500 \$38.900

RUTINI SAN FELIPE

Malbec - Argentina.

\$54.100

ZONIN CHIANTI

Sangiovese - Italia.

\$60.700

MARTINEZ LA CUESTA (Rioja)

Blend (Tempranillo, Graciano, Mazuelo) - España.

\$66.200

NIETO SENETINER

Cabernet Sauvignon - Argentina.

NIETO SENETINER

Malbec - Argentina.



\$72.800

Wines

RED WINES

GLASS

BOTTLE

PROTOS (Ribera del Duero)

Roble - Monovarietal

CLOS DE LOS 7

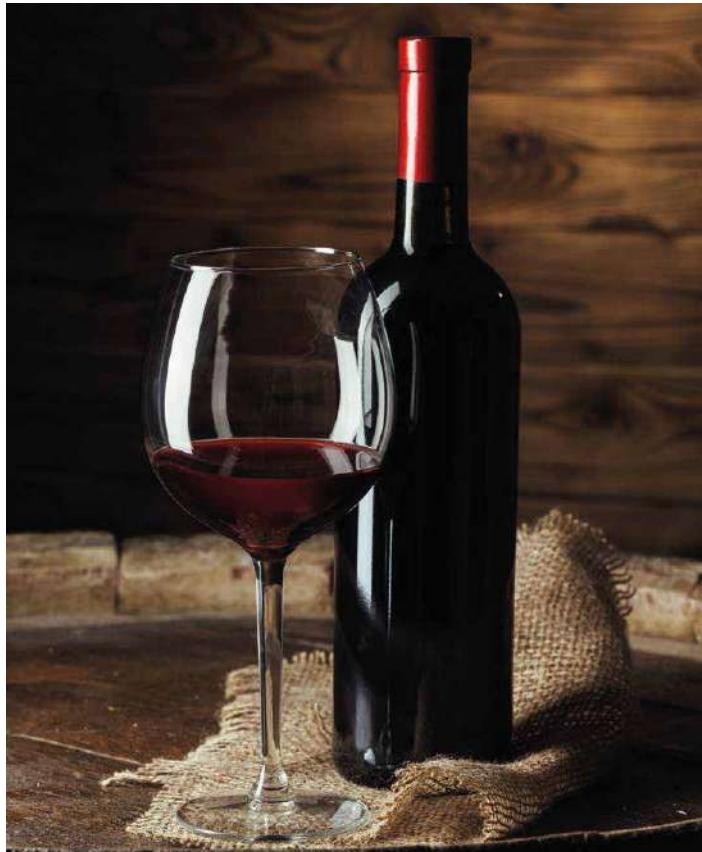
Blend - Argentina / Recomendadísimo. ★

\$109.700

RUTINI ENCUENTRO

\$136.000

Malbec - Argentina.



Sangria

GLASS

HALFT
PITCH

PITCH

RED, ROSÉ
OR WHITE.

\$14.600

\$35.300

\$63.000



Huevos Poche

Brunch
Combos that
we put together just for you

BRUNCH#1

FRITTATA

- ⦿ Samba, Romana
o Vegetarian (Only clear).
- ⦿ Croissant.
- ⦿ Portion of fruit or natural juice.
- ⦿ Americano or tea.

\$21.900

BRUNCH#5

FRENCH TOAST OR CINNAMON ROLLS.

- ⦿ Americano or tea.

\$9.900

BRUNCH#2

- ⦿ **TORTILLA CLÁSICA O CARBONARA.**
Accompanied by one (1) sesame bread.
- ⦿ Portion of fruit or natural juice.
- ⦿ Americano or tea.

\$19.500

BRUNCH#6

- ⦿ Classic or integral croissant.
- ⦿ Americano or tea.

\$6.900

BRUNCH#3

EGGS

- ⦿ Napolitanos, samba, romanos o canelloni alla americana.
Accompanied by one (1) sesame bread.
- ⦿ Portion of fruit or natural juice.
- ⦿ Americano or tea.

\$17.700

DESAYUNO #4

HOUSE YOGURT OR PINEAPPLE RING.

- ⦿ Classic or integral croissant.
- ⦿ Americano or tea.

\$15.900

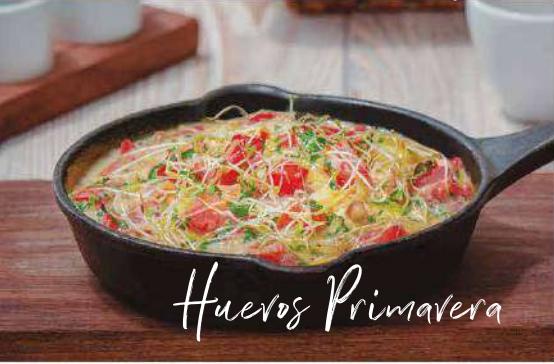




Brunch



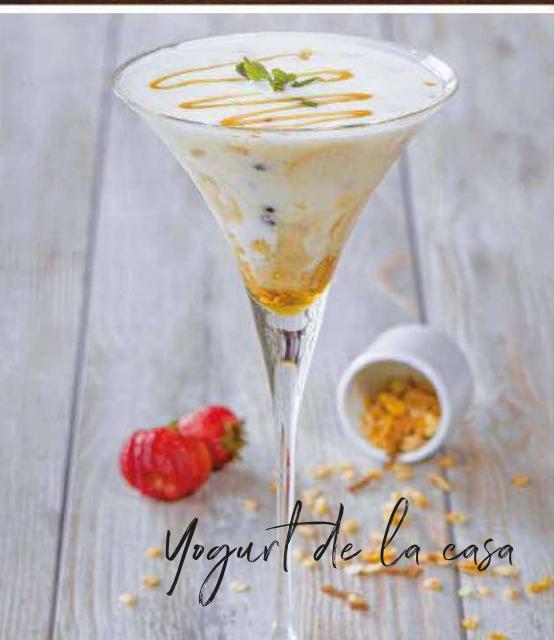
Frittata Sarta Rioja



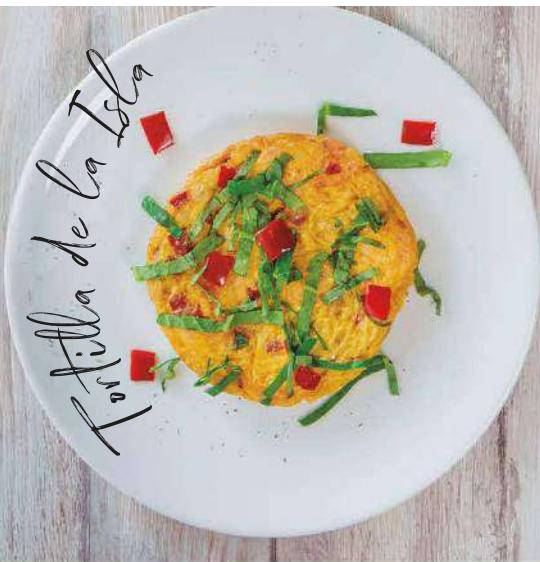
Huevos Primavera



Frittata vegetariana



Yogurt de la casa



Huevos Poche



Choose
Your brunch
with
Croissant, Sesame Bread,
Glazed or whole wheat.

Locations

Ciudad Jardín

Monday to Friday
8 a.m. - 2 p.m.

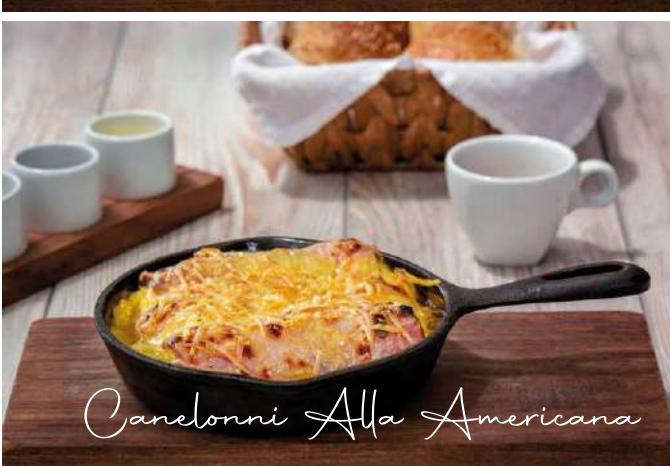
Saturdays and Sundays
8 a.m. - 2 p.m.

Granada Lounge

Sundays
8 a.m. - 2 p.m.



Huevos Flamencos



Canelonni Alla Americana

Classic Eggs



HUEVOS PRIMAVERA

Eggs cooked with tomato in a cheese and mushroom sauce.

HUEVOS SAMBA

Eggs with sweet plantain and bacon, over a pizza base.

CANELONNI ALLA AMERICANA

Rolls of ham stuffed with egg and mozzarella cheese.

HUEVOS NAPOLITANOS

Fried eggs with slices of tomato and parmesan cheese, over a pizza base.

HUEVOS FLAMENCOS

Fried eggs crushed over a potato base, with prosciutto and basil.

HUEVOS BENEDICTINOS

Our interpretation of the classic eggs benedict covered with our signature sauce, melted cheese, and our special muffin.

HUEVOS RANCHEROS

Scrambled eggs with baby corn, Parmesan cheese and accompanied by a fat-free ranch sausage.

\$8.700

HUEVOS ROMANOS

Eggs with ham and parmesan cheese, over a pizza base.

HUEVOS POCHÉ

Poached eggs over French bread covered with a parmesan crust.

\$10.700

PIZZA GRANJA

Pizza with fried eggs and parmesan cheese.

\$13.700

Your choice

CHEESE FONDUE

French bread bit with melted cheese and a touch of coffee liquor.

ANELLO DE PIÑA

Fruit salad with granola and English cream (custard) served in a pineapple shell.

\$10.700

SIDE OF FRUIT

Choose and combine between pineapple, papaya, mango, cantaloupe or banana.

\$5.800

YOGURT DE LA CASA

Our signature yogurt with granola and fruits.

\$11.100

ASSORT ED BREAD BASKET

Glazed bread, sesame bread and whole wheat bread.

\$4.700

FRENCH TOAST

Bread battered in milk and egg, bathed in honey.

CINNAMON ROLL

Glazed cinnamon roll with English cream

\$9.100

HOUS MADE CHEESE

Slices of our artisanal cheese made with 100% pastured raised cow's milk

\$7.900

MIMOSA

Enjoy your brunch with a delicious mixture of orange juice and champagne.

\$13.900

Tortillas

Spanish tortilla with a
potato and egg base

CLÁSICA

only onion.

\$9.600

CARBONARA

bacon, onion, pepper,
mushrooms, and mozzarella
cheese.

\$12.700

DE LA ISLA

shrimp, onions, pepper, and
mushrooms.

\$14.200

ATARRAYA

shrimp, crab meat, green
apple, and curry sauce.

\$13.900

Frittatas

traditional Italian tortilla made with an
egg base, oil-free and gluten-free. You can
also ask for only egg whites

SAMBA

Sweet plantain, bacon,
mozzarella cheese,
parmesan cheese.

ROMANA

Ham, salsa, mozzarella
cheese, parmesan cheese,
and a touch of fresh basil.

VEGETARIANA

Roasted peppers, onion,
mushrooms, and mozzarella
cheese.

\$10.700

LAS JUANAS

Blue cheese, baby corn, bacon,
diced grilled tomatoes, and a
touch of fresh basil.

SALMONATA

Smoked salmon, mozzarella
cheese, brie cheese, and a
touch of fresh spinach.

VALENCIANA

prosciutto, mushrooms, swiss
emmenthal cheese, mozzarella
cheese, and chives.

SARTA RIOJA

spicy spanish cured sausage,
manchego cheese, mozzarella
cheese, roasted peppers, and
chives.

\$12.700

Arancini



Focaccia Granada



Capprese



Sharing is always a good idea

Carpaccio de Res



CAPRESE

Fresh tomato, mozzarella cheese, serrano ham, pesto sauce and balsamic vinegar reduction.

Suggested wine: Merlot.

CARPACCIO DE RES

Beef Carpaccio- thinly sliced cured beef, marinated in a house vinaigrette, accompanied with arugula and flakes of parmesan cheese.

Vino sugerido: Sauvignon Blanc.

CARPACCIO DE SALMÓN

Delgadas rebanadas de salmón ahumado, acompañadas de mostaza antigua, rúgula y queso parmesano en lascas.

Suggested wine: Sauvignon Blanc.

BURRATA

Buffalo, cream stuffed, mozzarella cheese with cherry tomatoes and a drizzle of balsamic vinegar, caramelized walnuts and pesto sauce.

Suggested wine: Merlot.



Burrata

\$27.600



Focaccia Granada

FANCAZZIA (CLASSIC OR WHEAT)

Crunchy toast with pepper and oregano,
served with a fresh tomato sauce.

Suggested wine: Cabernet.

\$8.900



Champignones Parmesanos

CHAMPIGNONES PARMESANOS

Parmesan mushrooms- sautéed mushrooms with
garlic, spices, and bread crumbs, au gratin.

Suggested wine: Chardonnay.

CHAMPIGNONES KAREN'S

Stuffed mushrooms with natural spices,
bathed in Neapolitan sauce and basil, au gratin.

Suggested wine: Merlot.



Champignones Karen's

ARANCINIS

Breaded risotto croquettes stuffed with cheese,
accompanied by Neapolitan sauce.

Suggested wine: Cabernet.

\$15.200

FOCACCIA GRANADA

Artichokes, onion, feta cheese, olives
black and olive oil.

Suggested wine: Chardonnay.

FOCACCIA MELA

Green apple, brie cheese, bacon
crispy, honey and arugula.

Suggested wine: Chardonnay.

\$18.500



Creams

Made with a potato base, without flour, without dairy.

CREMA DE PUERRO

Creamy soup with a base of leek onions, white onion, and spices.

Suggested wine: Chardonnay.

CREMA DE TOMATE

Tomato soup and a touch of basil.

Suggested wine: Chardonnay.

\$10.100

CREMA DE POLLO Y CHAMPIGNONES

Chunks of chicken, mushrooms, and spices.

Suggested wine: Chardonnay.

\$10.700

Soups

100%
naturals

SOPA DE VERDURAS

Our grandmother's recipe with a final touch of organic yellow and green zucchini. Dairy-free and Gluten-free

Suggested wine: Chardonnay.

SOPA MINESTRONE

The most traditional Italian soup with zucchini, peas, tomato, basil, and pasta

Suggested wine: Chardonnay.

\$10.100

SOPA PACÍFICO

Palm fruit (Chontaduro) cream soup with shrimp

Vino sugerido: Chardonnay.

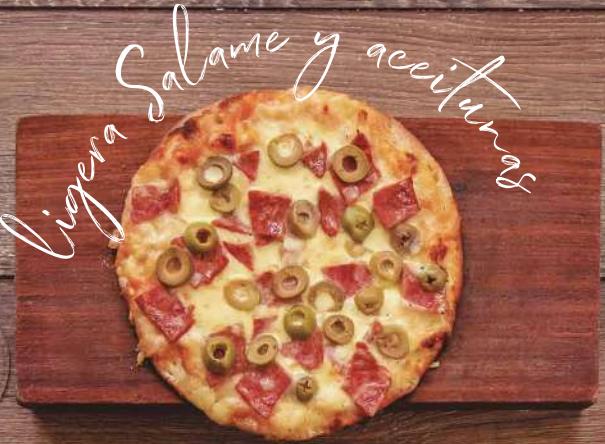
\$17.600



Lasagna Ligera



Tortellini pesto



Ligera Salame y aceitunas



Meridionale y De la U

menú Meridionale



*ADD \$2.200 **change your drink**
For natural juice or cup of wine



Hours Monday to Friday from 12 to 3pm
Does not apply on holidays

Choose between oregano sticks,
French bread or muffins
with garlic from the house.

MENÚ 1

PERSONAL LASAGNA

From your choice

+ Buns and Soda.
+ Dessert or salad.

\$24.500

MENÚ 2

PERSONAL PIZZA

2 ingredients

+ Dessert or salad
+ Soda.

\$19.700

MENÚ 3

PERSONAL PANTALON PIZZA

*2 ingredients Roman or Neapolitan sauce.

+ Dessert or salad.
+ Soda.

\$19.700

MENÚ 4

ITALIAN SALAD

Tuna and basket of bread

+ Dessert.
+ Soda.

\$24.500

*Choose 2 ingredients from the following options. Applies for menu 2 and 3.

Vegetable

Tomato - Onion - Potato
Green - black olives - Arugula
Artichoke Eggplant - Basil - Bell pepper - Sweet corn - Sweet plantain - Garlic and Mushrooms

Proteins

Low in fat, gluten free and artificial flavors or colors.
Ham - Salame - Kabano - Sausage- Pepperoni - Bolognese

Fruits

Pineapple
Cherry
Figs

Desserts

- Cup of gelato:Vanilla, strawberry and Chocolate.
- Passion fruit parfait.
- Minibrownie with gelato.



ENSALADA DE LA BARRA Para servir a tu gusto.

MENÚ 5

TORTILLA CARBONARA

Bacon, onion, paprika and champignones, gratin with mozzarella cheese.

+Dessert or salad.
+ Soda.

\$16.800

MENÚ 6

RISOTTO

Chicken with Mushrooms
With blue cheese and gratin.

Spring
Broccoli, carrot, onion, aubergine, green and yellow zucchini sautéed in oil olive and spices.

+ Dessert or salad.
+ Soda.

\$24.500

MENÚ 7

SPAGHETTI

FETTUCCINE

PENNE RIGATTE

TAGLIATELLE

● RAVIOLI Filling: Meat, chicken, ricotta, spinach and 4 cheeses.

● TORTELLINI Filling: Meat and cheese.

+ Dessert or salad.
+ Soda.

Sauces

- Primavera
- Margarita
- Carbonara
- Con Pollo
- Al burro
- Napolitana
- Al pesto
- Alfredo
- Bolognesa

\$24.500

* If your order does not arrive in 20 minutes, it is completely free.

Ask your server to synchronize the timer on each table. Applies for a maximum of 4 people per table.

Menú de la U

Para Menú de la U,
no incluye postre ni ensalada.

Horario Lunes a Viernes de 12 m a 3 p.m.
No aplica en festivos

Elige entre sticks de oregano,
pan francés o panecillos
con ajo de la casa.

MENÚ 1

PERSONAL LASAGNA

(Bolognese, Chicken,
Combined or
Romana).

+ Homemade bread and
soda

MENÚ 2

SPAGHETTI FETTUCCINE

Al burro, Primavera, Margarita,
Napolitan, Pesto, Alfredo,
Carbonara, with Chicken or
Bolognese.
+ Panecillos y Gaseosa.

MENÚ 3

PANTALON PIZZA

*2 ingredientes

Roman sauce
or Neapolitan.
+ Soda.

MENÚ 4

ITALIAN SALAD

Pasta screws, fresh salmon
or fresh tuna, tomato, paprika,
broccoli, cauliflower, egg,
mozzarella cheese and Italian
vinaigrette.
+ Gaseosa.

\$16.000

*Choose 2 ingredients from the following options. Applies for menu 3.

Vegetable

Tomato - Onion - Potato
Green - black olives - Arugula
Artichoke Eggplant - Basil - Bell
pepper - Sweet corn- Sweet
plantain - Garlic and Mushrooms

Proteins

Low in fat, gluten free and
artificial flavors or colors.
Ham - Salame - Kabano -
Sausage- Pepperoni -
Bolognese

Fruits

Pineapple
Cherry
Figs

MENÚ 5

SALAD BAR

+ Homemade bread and soda

\$12.000



Only valid
with student ID





We Have
The Best Pasta

our pasta is made artisanally
based on eggs without
preservatives or dyes



Fettuccine Di Mare

Pasta

Pasta



RAVIOLI

- Beef, Chicken
- 4 Cheese, spinach and ricotta.

TORTELLINI

- Beef
- Cheese

\$22.900

ALLA BOLOGNESE

Classic Tagliatelle , with bolognese sauce (beef and tomato).

Suggested wine: Cabernet Sauvignon

Options: Spaghetti / Fettuccine / Ravioli / Penne Rigate.

WITH CHICKEN

Classic Fettuccine , with chicken in neapolitan sauce.

Suggested wine: Merlot.

Options: Spaghetti / Tagliatelle / Ravioli / Penne Rigate.

CARBONARA

Classic Spaghetti , sautéed in butter with milk cream, egg, and bacon.

Suggested wine: Merlot.

Options: Fettuccine / Tagliatelle / Ravioli / Penne Rigate.

\$22.900

TROPICAL ATARRAYA

Classic Spaghetti, Shrimp, Crab sticks, green apple, and curry sauce.

Suggested wine: Chardonnay.

Options: Fettuccine / Tagliatelle / Penne Rigate.

DI MARE

Fettuccine tomato, Shrimp, calamari rings, and mussels in their shell.

Suggested wine: Chardonnay.

Options: Spaghetti / Tagliatelle / Penne Rigate.

CALAMARO

Tagliatelle tinta de calamar, Calamari rings, white wine, spices, and Karen's hot sauce.

Suggested wine: Chardonnay.

Options: Fettuccine / Spaghetti / Penne Rigate.

\$30.300

Gratin your pasta
for \$3.500



 Choose between oregano sticks,
French bread or muffins
 with garlic from the house.



TRICACCIO

- Penne rigate, blue cheese, mozzarella, parmesan and gratin
Suggested wine: Chardonnay.
Options: Ravioli / Spaghetti / Fettuccine / Tagliatelle.

ALLA PUTANESCA

- Fettuccine tomate, black olives and anchovies sauce.
Suggested wine: Chardonnay.
Options: Spaghetti / Penne Rigate / Tagliatelle.

NATIVA

- Ravioli, filled with palm fruit (chontaduro), bathed in honey.
Suggested wine: Chardonnay.

\$24.900

NAPOLITANA

- Classic Spaghetti , with a fresh tomato and oregano sauce.
Suggested wine: Merlot.
Options: Fettuccine / Tagliatelle / Ravioli / Penne Rigate.

MARGARITA

- Classic Spaghetti , fresh Tomato, basil, marinara sauce, and olive oil.
Suggested wine: Merlot.
Options: Fettuccine / Tagliatelle / Ravioli / Penne Rigate.

PRIMAVERA

- Fettuccine spinach, Broccoli, carrots, onions, eggplant, green and yellow zucchini all sautéed in olive oil and spices.
Suggested wine: Merlot.
Options: Spaghetti /Tagliatelle / Ravioli / Penne Rigate.

AL PESTO

- Fettuccine clásico, Basil and olive oil (contains nuts).
Suggested wine: Merlot.
Options: Spaghetti /Tagliatelle / Ravioli / Penne Rigate.

ALFREDO

- Classic Spaghetti , Sautéed in butter with milk cream and pepper.
Suggested wine: Chardonnay.
Options: Fettuccine / Tagliatelle / Ravioli / Penne Rigate.

\$20.500

AL BURRO

- Spaghetti clásico, Sautéed in butter.
Suggested wine: Chardonnay.
Options: Fettuccine / Tagliatelle / Ravioli / Penne Rigate.

\$13.100

Lasagna



LIGHT NORMAL



★ MARINARA

Seafood- Calamari, smoked salmon and onions in a wine sauce
Suggested wine: Chardonnay.

\$23.900 \$34.300

■ CHICKEN

Suggested wine: Merlot.

■ ALLA ROMANA

Beef in Marinara sauce
Suggested wine: Merlot.

■ ALLA BOLOGNESE

Meat sauce.
Suggested wine: Cabernet Sauvignon.

★ ESPECIAL

Chicken, peppers, olives, spinach, and spices.
Suggested wine: Chardonnay.

\$20.500 \$29.300

■ ZUCHINO

Eggplant, green and yellow zucchini, olive oil, and spices.
Suggested wine: Chardonnay.

■ CROCANTE

Broccoli, squash, carrots in a marinara sauce.
Suggested wine: Chardonnay.

\$18.700 \$26.100

Combined





Risotto



DI MARE



Shrimps, calamari rings, and mussels in their shell.

Suggested wine: Chardonnay.

\$30.300

PRIMAVERA



Broccoli, carrots, onions, eggplant, yellow and green zucchini sautéed in olive oil and spices.

Suggested wine: Chardonnay.

CHICKER AND MUSHROOMS

With blue cheese and gratin

Suggested wine: Merlot.

\$21.000



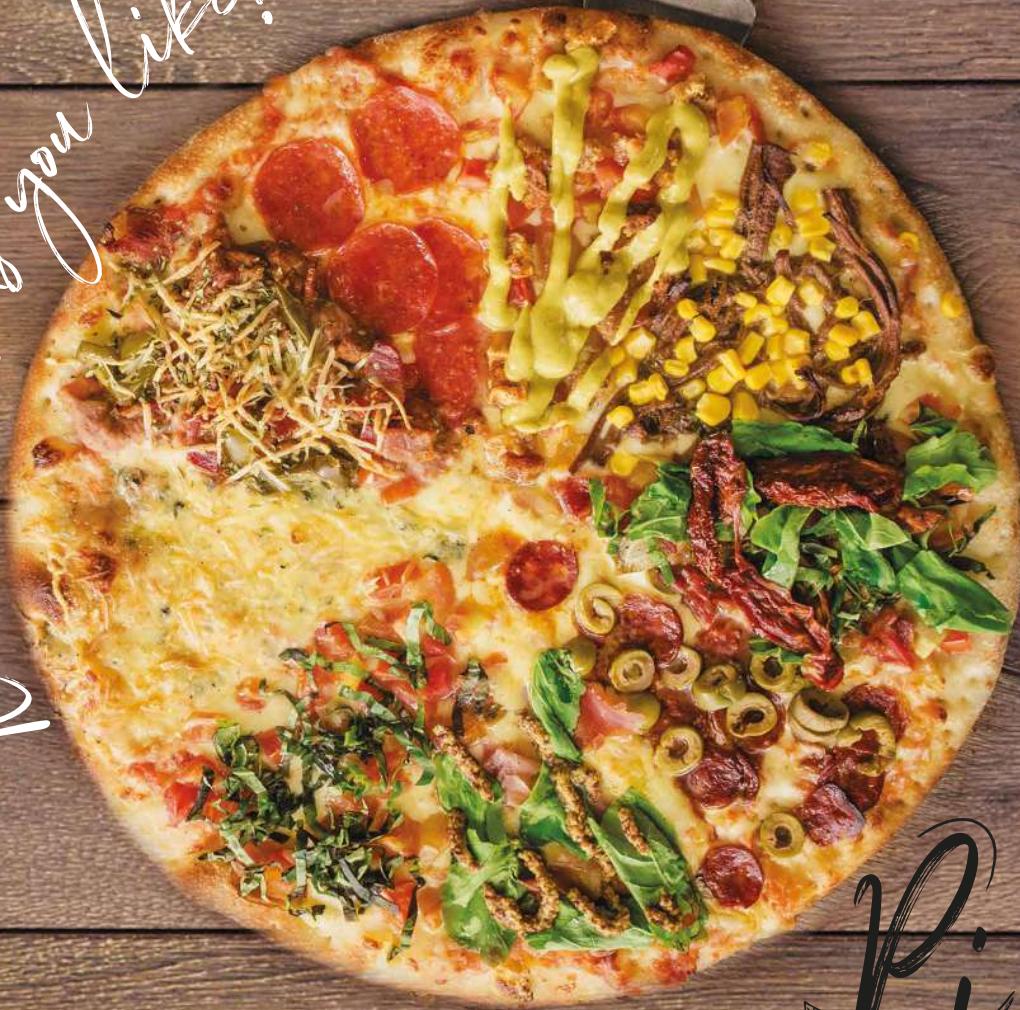
During 40 years Haz de Oros has been the main ingredient in all our homemade pizzas, guaranteeing our customers a product with the best flavor and quality.



∅ #DesdeSiempreNatural
(Since Always Natural)



Combine it as you like!



Order it in wholemeal
or classic

Pizz'a

¡Create your own *Pizza o Fundido* to your taste!

Ingredients



Proteins

Bolognese - Chicken - Shredded meat-
Fried egg - Ham - Serrano ham - Salami-
Kábano - Chorizo - Pepperoni (all our cured
meats free of fat and additives). Bacon -
Crunchy Chicharrón - Sarta Rioja chorizo -
Manchego cheese - Emmental cheese - Brie
cheese - Blue cheese - Parmesan cheese -
Feta cheese.



Vegetables

Basil, artichoke, zucchini, eggplant,
potato; green and black olives; arugula;
corn; onion; guacamole; falafel; tahini;
tabulate; peppers; garlic; tomatoes; sweet
plantains; sweet pickles; beans



Fruits

Caramelized sweet walnuts;
pineapple; cherries; red
apple;



	LIGHT	MINI	SMALL	MEDIUM	BIG	EXTRA BIG	PANTALÓN LIGHT	PANTALÓN NORMAL	FUNDIDO
1 Ingredient	\$15.200	\$21.700	\$30.600	\$44.700	\$57.800	\$66.800	\$15.200	\$21.700	\$21.700
2 Ingredients	\$19.200	\$26.500	\$38.100	\$55.300	\$71.500	\$83.100	\$19.200	\$26.500	\$26.500
3 Ingredients	\$20.500	\$28.700	\$40.600	\$59.900	\$76.100	\$90.300	\$20.500	\$28.700	\$28.700
4 Ingredients	\$22.500	\$31.500	\$44.600	\$65.900	\$83.700	\$94.500	\$22.500	\$31.500	\$31.500
5 Ingredients	\$23.200	\$32.800	\$46.800	\$68.400	\$88.100	\$97.800	\$23.200	\$32.800	\$32.800
From 6 ingredients the value for each one is:	\$1.100	\$17.00	\$21.00	\$2.600	\$4.400	\$4.800	\$1.100	\$1.700	\$1.700

Pizza



(Personal)	(1-2 people)	(2-3 people)	(3-4 people)	(4-5 people)	(6-7 people)

LIGHT MINI SMALL MEDIUM BIG EXTRA BIG

\$20.500 \$28.700 \$40.600 \$59.900 \$76.100 \$90.300

★ SAMBA

Sweet plantains, bacon, and parmesan cheese
Suggested wine: Merlot Rose.

★ PETETE

Chicken, bacon, and tomatoes
Suggested wine: Merlot.

★ MADRILEÑA

Prosciutto, old style mustard, swiss emmental cheese, and marinated arugula
Suggested wine: Merlot.

★ ARDIENTE

Beans, beef, bacon, diced tomatoes, jalapenos, parmesan, and oregano.
Por: Ramiro Meneses, Jairo Rizo y Jaime Lozano.
Suggested wine: Cavernet Sauvignon.

★ SARTA RIOJA

Spicy cured sausage and green olives
Suggested wine: Merlot.

★ LAS JUANAS

Diced tomato, basil, olive oil, bacon, and corn
Suggested wine: Merlot.

★ CHICHARRON BABY

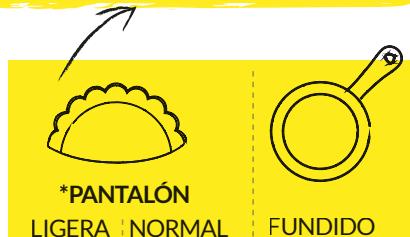
Diced tomato, crispy pork rinds, and guacamole.
Made by: Cabeto Galeano, Juan Pablo Barragán y Sebastián Vega.

★ VOLADORA

Bacon, artichoke, sun-dried tomato, diced tomato, arugula, and basil.
Made by: Naren Daryanani, Catherine Mira y Giovanni López.
Suggested wine: Chardonnay.

Todos los sabores aplican para PANTALÓN Y FUNDIDO

*Pídela con salsa Romana o Napolitana



\$20.500 \$28.700 \$28.900

★ LAS MIL Y UNA NOCHES

Falafel, Tahini, and Tabule.
Por: Diana Gamboa, Ana Mazhari y Luis F. Bohórquez.
Suggested wine: Chardonnay.

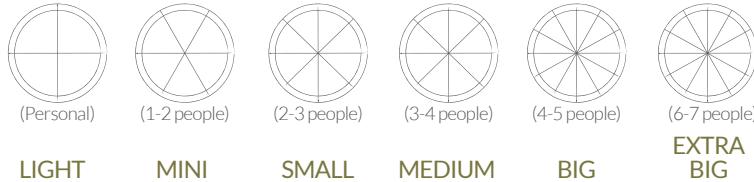
★ TRICACCIO

Blue cheese, mozzarella cheese, and parmesan cheese.
Suggested wine: Chardonnay.

★ KAREN'S ESPECIAL

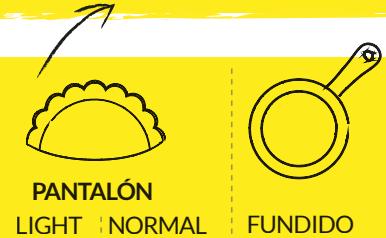
Salami, Kabanos, onions, peppers, and mushrooms
Suggested wine: Merlot. Cavernet Sauvignon.

Pizza



All flavors apply for
PANTALÓN Y FUNDIDO

*Ask for it with Roman sauce
or Neapolitan



\$24.200 \$34.300 \$48.300 \$68.400 \$86.600 \$99.100

\$24.200 \$34.300 \$34.600

★ ATARRAYA TROPICAL

Shrimp, crab sticks, green apple, and curry sauce.

Made by: Pilar Schmitt, Ricardo Orrego y Daniel Rincón.

Suggested wine: Chardonnay.

★ PIKACHÉ

Roasted peppers, chipotle, prosciutto, basil, milk cream, and brie cheese.

Made by: Pablo Escola, Mark Tacher, Mónica Fonseca, Paula García y Paola Díaz.

Suggested wine: Malbec.

★ LA POLA

Prosciutto, sliced potatoes, manchego cheese, black olives and basil.

Made by: Camilo Trujillo, Pipe Cortes, Sebastián Mendoza y Jorge López.

Suggested wine: Merlot.

★ OCEÁNICA

Blue cheese, calamari, arugula, and oregano

Made by: Ramiro Meneses,

Margarita Ortega e Indira Serrano.

Suggested wine: Chardonnay.

\$13.800 \$19.700 \$27.700 \$40.600 \$52.600 \$66.800

\$13.800 \$19.700 \$19.900

★ MARGARITA

Chopped tomato, basil and olive oil.

Suggested wine: Merlot.

★ NAPOLITANA

Sliced tomato and oregano.

Suggested wine: Merlot.

★ PESTO DI BASILICO

Pesto sauce, caramelized walnuts and basil.

Suggested wine: Merlot.

★ GRANJA

Egg and parmesan cheese

Suggested wine: Chardonnay.
(Sólo hasta pequeña).

\$19.200 \$26.500 \$38.100 \$55.300 \$71.500 \$83.100

\$19.100 \$26.500 \$26.700

■ POLLO Y CHAMPIÑONES

Suggested wine: Merlot.

■ VEGETARIANA

Mushrooms, onion and paprika.

Suggested wine: Merlot.

■ MELA

Red apple, blue cheese, and honey

Suggested wine: Merlot.

■ TOCINETA CON HIGOS

Suggested wine: Merlot.

\$18.200 \$26.100 \$37.900 \$55.000 \$71.200 \$77.700

\$18.200 \$26.100 \$26.500

■ HAWAIANA

Suggested wine: Merlot.



Salads



AZURRO

Batavia, purple and romaine lettuce, spinach, chicken sautéed in olive oil, blue cheese, strawberries, green apple, cashews and focaccia. Accompanied by vinaigrette ginger and honey.

Suggested wine: Merlot.

KAREN'S

Batavian, purple and romaine lettuce, chicken sautéed in olive oil, Emmental cheese, fresh tomato, fresh mushrooms, roasted paprika, sesame and focaccia. Accompanied by a dijon vinaigrette.

Suggested wine: Chardonnay.

DI SALMONE

Romaine lettuce, arugula, smoked salmon, brie cheese, palm hearts, red apple and black olives. Accompanied by balsamic vinaigrette.

Suggested wine: Sauvignon Blanc.

ITALIANA

Pasta screws, fresh salmon or fresh tuna, tomato, paprika, broccoli, cauliflower, egg, mozzarella cheese and Italian vinaigrette.

Suggested wine: Chardonnay.

FLORENCIA

Lechuga morada y romana, pollo salteado en mostaza antigua, tomate fresco, champignones frescos, mazorquitas, pepinillos dulces y queso mozzarella.

Acompañada de vinagreta miel mostaza.

Suggested wine: Merlot Rose.

\$21.400

SAPORI DI NANO

Royal quinoa with arugula, radish, chickpeas, cucumber, black olives, roasted peppers, candied tomatoes and avocado.

Topped with toasted almonds and feta cheese.

Suggested wine: Chardonnay.

Additives: Fresh octopus, shrimp, salmon or tuna + \$ 6.000
With chicken or shredded meat + 3,500

DI MARE

Purple and romaine lettuce, spinach, squid rings, shrimp and crab hearts sautéed in pesto sauce, fresh mushrooms, roasted paprika, sun-dried tomatoes and black olives.

Suggested wine: Chardonnay.

\$25.750

CÉSAR

Batavia and romaine lettuce, sliced parmesan cheese and house croutons. Accompanied by cesar sauce.

Suggested wine: Sauvignon Blanc.

\$17.600

WITH CHICKEN

Suggested wine: Sauvignon Blanc.

\$21.400

WITH SALMÓN AHUMADO

Suggested wine: Sauvignon Blanc.

\$24.200



BAR SALAD

\$11.600



Della Nonna



Muffo per Chocolate



Passione

All of our desserts are homemade and in each blackberry, passion fruit and strawberry sauce you will find the natural flavor of the fruit.

Desserts





SUSPIRO POR TÍ

Meringue filled with special cream, strawberries and blackberries, served with a red berry sauce

COPA DE HELADO

Single or double scoop. To choose from: vanilla, strawberry, dulce de leche, coffee, chocolate, or macadamia

\$6.200 sencilla

PARFAIT DE MARACUYÁ

Passion fruit mousse accompanied with sauce passion fruit.

NON TI PREOCUPARE

Light yogurt ice cream with strawberries, blackberries, sour and wholegrain berry crackers.

BACIO GELATO

Cocoa cake with vanilla ice cream, covered with an abundant chocolate sauce, accompanied with strawberries and pralines

TIRAMISÚ

Authentic Italian coffee dessert accompanied with a cheese sauce to the best of Karen's style

AMOR CÍTRICO

Lemon mousse over vanilla sponge cake, accompanied with vanilla ice cream, glucose tuile, and toasted coconut

\$9.300

TARTALETA GANACHE

Cocoa tart filled with white chocolate cream and yogurt, covered in blueberries and dragon fruit

BROWNIE CON GELATO

Brownie with a touch of nuts, served with vanilla ice cream

\$11.100

MUERO POR CHOCOLATE

Chocolate cake filled with a white chocolate and Brazilian nut spread, accompanied with chocolate ice cream,

DOLCE RENACER

Cocoa tart filled with caramel and cheese, covered with flaming bananas in rum, accompanied with vanilla ice cream and caramel sauce

PASSIONE

French toast with vanilla gelato, topped with a reduction of blackberries, strawberries and graz.

CAFÉ VAINILLA

A fusion of coffee, amaretto, and vanilla ice cream to make an exquisite contrast of hot and cold.

DELLA NONNA

Baked bananas with panela honey, oat crumble and vanilla ice cream.

\$12.600



Coffee Drinks

Premium Colombian coffee
The best coffee in the world

Cappuccino



Queso de la casa



Brownie topped

Sides

TOSTADAS FRANCESAS

\$9.100

FONDUE DE QUESO

\$10.700

QUESO DE LA CASA

\$7.900

ROLLOS DE CANELA

\$9.100



Hot



Cold

ESPRESSO \$3.100

MACCHIATO \$4.100

CAPUCCINO \$5.900

CAPUCCINO CON LICOR \$8.900

MOCACCINO \$7.200

Option: Chantilly cream.

CAFÉ IRLANDÉS \$13.800

Whiskey, espresso and whipped cream.

Options: rum or amaretto

CAFÉ LATTE \$4.700

CAFÉ AMERICANO \$3.100

CAPUCCINO ICE \$8.900

CAPUCCINO ICE CON LICOR \$11.900

MOCACCINO ICE \$10.200

CAFÉ VAINILLA \$12.600

Hot Amaretto with vanilla gelato.



LIQUORS TO CHOOSE

Amaretto, brandy, whisky, baileys and kahlúa.



www.karenspizza.com

 Karen´s Pizza

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