



Menu

A large, white, cursive script word "Menu" is centered at the bottom of the page. A small sprig of three leaves is positioned at the bottom center, just below the "u".

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

\$6.600

FRESH CHERRY LEMONADE
FRESH ORANGE JUICE
KAREN'S SIGNATURE LEMONADE
Limonada exótica de coco y
Naidí.

\$7.300

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

\$7.900

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.

\$8.200

COMBINATIONS

LIMANGO
(Lime and mango).
MARACUMANGO
(Passion fruit and mango).
MANGUALA
(Lulo and mango).
FRESH TANGERINE JUICE

\$8.200

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

\$13.000





HOT BEVERAGES

HOT TEA

INFUSIONS

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

\$3.500

HOT CHOCOLATE MILK (MILO)

HOT CHOCOLATE

\$6.000



SODAS

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

\$4.200

CANNED SODA

Manzana y Pepsi.

\$5.500



BEERS

NATIONAL BEERS

Águila Light, Costeña, Club Colombia

\$7.300

IMPORTED BEERS

Heineken, Corona.

\$10.600

MAKE IT MICHELADA

Salt rim and lime juice.

\$2.300



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 \$12.000 NORMAL \$23.900 -----



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.

\$21.200

TEQUILA José Cuervo especial.

\$12.100

\$133.200

VODKA Absolut Blue.

\$12.100

DUBONNET

\$11.300

\$81.600

Passionata Karen's

Margarita Jalapeño



BAILEYS

\$10.000

BRANDY Domecq.

\$7.300

RON Viejo de Caldas.

\$7.300 \$85.000

AGUARDIENTE Blanco del Valle.

\$7.300 \$85.000

Wines

WHITE WINES

GLASS BOTTLE

FRONTERA \$11.700

Chardonnay - Chile.
Sauvignon Blanc - Chile.

RUTINI SAN FELIPE \$61.700

Torrontés - Argentina.

MICHEL TORINO \$69.200

Torrontés - Argentina.

ZONIN DELLE VENEZIE \$75.500

Pinot Grigio - Italia.

MARQUÉS DE RISCAL

Albariño - España.

LA ESCONDIDA RESERVA

Torrontes - Argentina.

PROTOS RUEDA

Verdejo - España.

\$96.000

RUTINI

Chardonnay - Argentina.

\$125.100

ROSÉ WINES

FRONTERA

\$11.700

\$61.700

Merlot - Chile.

TRIBU

Malbec - Chile.

CLOT

Garnacha - España..

\$62.200

SANGRE DE TORO

Garnacha - España..

\$75.500

SPARKLING WINES

GLASS BOTTLE

ZONIN PROSECCO

Prosecco - España.

\$85.600

ALTA VISTA

Chardor - Argentina.

PROSECCO RICADONNA

Blend - Italia.

NIETO SENETINER

Espumante - Argentina

\$96.800

RED WINES

FRONTERA PREMIUM

Merlot - Chile

\$11.700 \$61.700

BENJAMIN

Cabernet Sauvignon - Argentina.

RUTINI SAN FELIPE

Malbec - Argentina.

\$61.700

ZONIN CHIANTI

Sangiovese - Italia.

\$69.200

MARTINEZ LA CUESTA (Rioja)

Blend (Tempranillo, Graciano, Mazuelo) - España.

\$75.500

NIETO SENETINER

Cabernet Sauvignon - Argentina.

NIETO SENETINER

Malbec - Argentina.



\$83.000

Wines

RED WINES

GLASS

BOTTLE

PROTOS (Ribera del Duero)

Roble - Monovarietal

CLOS DE LOS 7

Blend - Argentina / Recomendadísimo. ★

\$110.400

RUTINI ENCUENTRO

\$125.100

Malbec - Argentina.



Sangria

GLASS

HALFT
PITCH

PITCH

RED, ROSÉ
OR WHITE.

\$16.600

\$40.200

\$72.500



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.

\$25.000

BRUNCH#5

FRENCH TOAST OR CINNAMON ROLLS.

- ⦿ Americano or tea.

\$11.300

BRUNCH#2

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

\$22.200

BRUNCH#6

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

\$7.900

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.

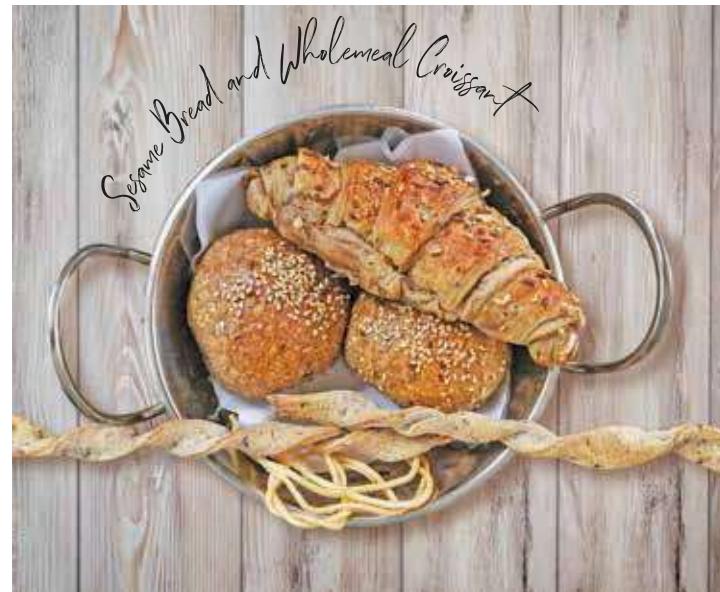
\$20.200

DESAYUNO #4

HOUSE YOGURT OR PINEAPPLE RING.

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

\$18.100



Brunch





Frittata Sarta Rioja



Huevos Primavera



Frittata vegetariana



Yogurt de la casa



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

Locations

Ciudad Jardín

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

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

San Fdo.

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

Granada Lounge

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

Flora

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

Bogotá

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



Order your breakfast
at any time.



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.

\$9.900

HUEVOS ROMANOS

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

HUEVOS POCHÉ

Poached eggs over French bread covered with a parmesan crust.

\$12.200

PIZZA GRANJA

Pizza with fried eggs and parmesan cheese.

\$15.600

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.

\$12.200

SIDE OF FRUIT

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

\$6.600

YOGURT DE LA CASA

Our signature yogurt with granola and fruits.

\$10.300

ASSORT ED BREAD BASKET

Glazed bread, sesame bread and whole wheat bread.

\$5.400

FRENCH TOAST

Bread battered in milk and egg, bathed in honey.

CINNAMON ROLL

Glazed cinnamon roll with English cream

\$10.400

HOUS MADE CHEESE

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

\$9.000

MIMOSA

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

\$15.800

Tortillas

Spanish tortilla with a
potato and egg base

CLÁSICA

only onion.

\$10.900

CARBONARA

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

\$14.500

DE LA ISLA

shrimp, onions, pepper, and
mushrooms.

\$16.200

ATARRAYA

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

\$15.800

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.

\$12.200

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.

\$14.500

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

\$31.500

BURRATA

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

Suggested wine: Merlot.



Focaccia Granada

FANCAZZIA
(WHOLE WHEAT)

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

Suggested wine: Cabernet.

\$10.100



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.

ARANCINI

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

Suggested wine: Cabernet.

\$17.300



Champignones Karen's

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.

\$21.100



Creamy Soups

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.

\$11.500

CREMA DE POLLO Y CHAMPIGNONES

Chiken chunks, mushrooms, and spices.

Suggested wine: Chardonnay.

\$12.200

Soups **100%**
natural

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.

\$11.500

SOPA PACÍFICO

Palm fruit (Chontaduro) creamy soup with shrimp

Vino sugerido: Chardonnay.

\$20.100



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 glass of wine



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

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

MENÚ 1

PERSONAL LASAGNA

From your choice

+ Soda.
+ Dessert or salad.

\$27.900

MENÚ 2

PERSONAL PIZZA

2 ingredients
+ Dessert or salad
+ Soda.

\$22.500

MENÚ 3

PERSONAL PANTALON PIZZA

*2 ingredients
Roman or Neapolitan sauce.
+ Dessert or salad.
+ Soda.

\$22.500

MENÚ 4

ITALIAN SALAD

Tuna and basket of bread
+ Dessert.
+ Soda.

\$27.900

*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 no artificial flavors or colors.
Ham - Salame - Kabano - Sausage- Pepperoni - Bolognese

Fruits

Pineapple
Cherry
Figs

Desserts

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

SALAD BAR

Make your own salad

MENÚ 5

TORTILLA CARBONARA

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

+Dessert or salad.
+ Soda.

\$19.200

MENÚ 6

RISOTTO

Chicken with Mushrooms
With blue cheese au gratin.

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

+ Dessert or salad.
+ Soda.

\$27.900

MENÚ 7

- SPAGHETTI
- FETTUCCINE
- PENNE RIGATTE
- TAGLIATELLE
- RAVIOLI Filling: Meat, chicken, ricotta, spinach or 4 cheeses.
- TORTELLINI Filling: Meat or cheese.
- + Dessert or salad.
+ Soda.

\$27.900

Sauces

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

* 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

Does not include dessert
nor salad

Hours Monday to Friday from 12 m to 3 p.m.
Does not apply on holidays

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

MENÚ 1

PERSONAL LASAGNA

(Bolognese, Chicken,
Combined or
Romana).

+ Garlic buns bread and
soda

MENÚ 2

SPAGHETTI FETTUCCINE

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

MENÚ 3

CALZONE

*2 ingredientes

Roman sauce
or Neapolitan.
+ Soda.

MENÚ 4

ITALIAN SALAD

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

\$18.200

*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 no
artificial flavors or colors.
Ham - Salame - Kabano -
Sausage- Pepperoni -
Bolognese

Fruits

Pineapple
Cherry
Figs

MENÚ 5

SALAD BAR

+ Garlic buns and soda

\$13.700



Only valid
with student ID





Pasta

Pasta



RAVIOLI

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

TORTELLINI

- Beef
- Cheese

\$26.100

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.

\$26.100

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.

\$34.500

*Gratin your pasta
for \$3.900*



 Choose between oregano sticks,
French bread or garlic buns 
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.

\$28.400

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.

\$23.400

AL BURRO

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

\$14.900

Lasagna



SMALL NORMAL

★ MARINARA

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

\$27.200 \$39.100

■ 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.

■ COMBINADA

Chicken and meat sauce
Suggested wine: Cabernet Sauvignon.

\$23.400 \$33.400

★ ZUCHINO

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

★ CROCANTE

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

\$21.300 \$29.800

Combined





Risotto



DI MARE

Shrimps, calamari rings, and mussels in their shell.
Suggested wine: Chardonnay.

\$34.500

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.

\$24.200



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.

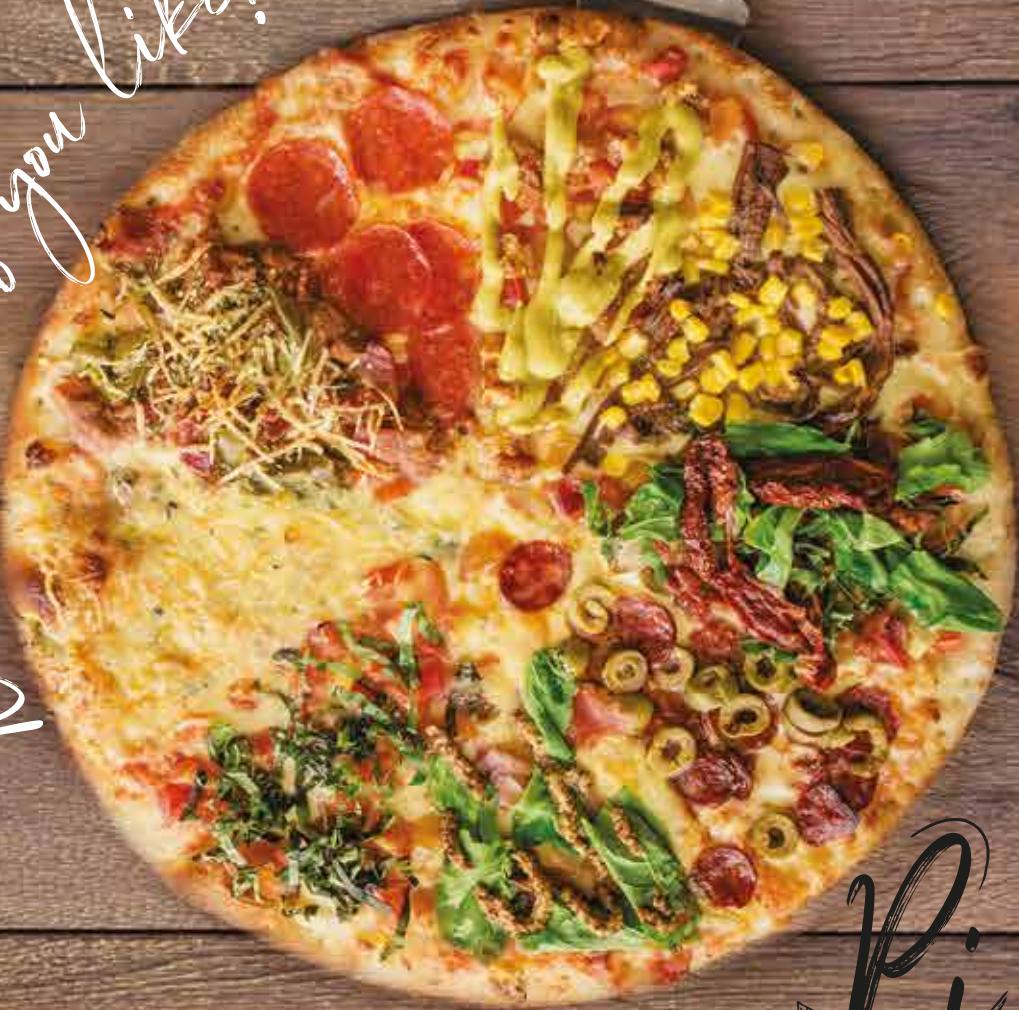


∅ #DesdeSiempreNatural

(Since Always Natural)



Combine it as you like!



Choose between classic
or whole wheat pizza
base

Pizzá

• Create your own **Pizza o Melted cheese** *to your taste!*

Ingredients



Proteins

Bolognese - Chicken - Shredded meat-
Fried egg - Ham - Serrano ham - Salami-
Kábanos - 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



Caramelized sweet walnuts;
pineapple; cherries; red
apple;



	LIGHT	MINI	SMALL	MEDIUM	LARGE	EXTRA LARGE	PANTALÓN	LIGHT	NORMAL	FUNDIDO
1 Ingredient	\$13.300	\$24.700	\$34.900	\$51.000	\$65.900	\$76.200	\$17.300	\$24.700	\$24.700	
2 Ingredients	\$21.900	\$30.200	\$43.400	\$63.000	\$81.500	\$94.700	\$21.900	\$30.200	\$30.200	
3 Ingredients	\$23.400	\$32.700	\$46.300	\$68.300	\$86.800	\$102.900	\$23.400	\$32.700	\$32.700	
4 Ingredients	\$25.700	\$35.900	\$50.800	\$75.100	\$95.400	\$107.700	\$25.700	\$35.900	\$35.900	
5 Ingredients	\$26.400	\$37.400	\$53.400	\$78.000	\$100.400	\$111.500	\$26.400	\$37.400	\$37.400	
After choosing 6 ingredients	\$1.300	\$1.900	\$2.400	\$3.000	\$5.000	\$5.500	\$1.300	\$1.900	\$1.900	

Pizza



(Personal)	(1-2 people)	(2-3 people)	(3-4 people)	(4-5 people)	(6-7 people)
LIGHT	MINI	SMALL	MEDIUM	BIG	EXTRA BIG

\$23.400 \$32.700 \$46.300 \$68.300 \$86.800 \$102.900

★ SAMBA

Sweet plantain, 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

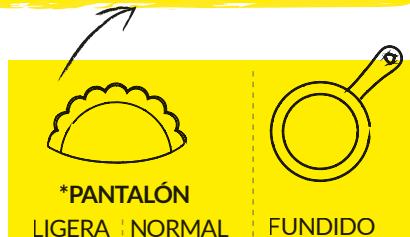
Diced tomato, crispy pork rinds, and guacamole.
Made by: Cabeto Galeano, Juan Pablo Barragán y Sebastián Vega.

★ 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 CALZONE Y FUNDIDO

*Pídela con salsa Romana o Napolitana



\$23.400 \$32.700 \$32.900

★ LAS MIL Y UNA NOCHES

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

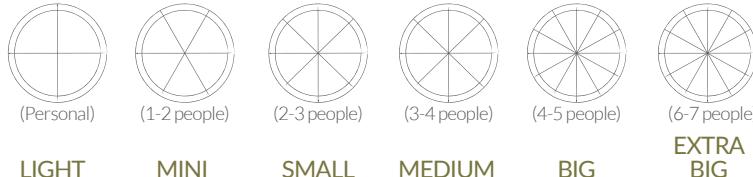
★ TRICACCIO

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

★ KAREN'S ESPECIAL

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

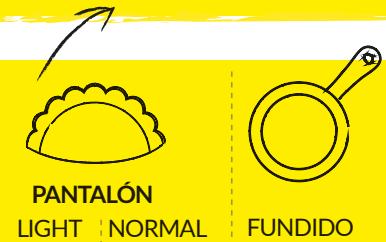
Pizza



LIGHT **MINI** **SMALL** **MEDIUM** **BIG** **EXTRA BIG**

All flavors apply for
CALZONE Y FUNDIDO

*Ask for it with Roman sauce
or Neapolitan



\$27.600 \$39.100 \$55.100 \$78.000 \$98.700 \$113.000

\$27.600 \$39.100 \$39.400

★ 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.

\$15.700 \$22.500 \$31.600 \$46.300 \$60.000 \$76.200

\$15.700 \$22.500 \$22.700

★ 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).

\$21.900 \$30.200 \$43.400 \$63.000 \$81.500 \$94.700

\$21.800 \$30.200 \$30.400

■ 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.

\$20.700 \$29.800 \$43.200 \$62.700 \$81.200 \$88.600

\$20.700 \$29.800 \$30.200

■ HAWAIANA

Suggested wine: Merlot.



Salads



AZURRO

Batavia, purple and romaine lettuce, spinach, chicken sautéed in olive oil, blue cheese, strawberries, green apple, cashews and fancaccia. Accompanied a ginger and honey vinagrette.

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 fancaccia. 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 a 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 fresh, mazorquitas, pepinillos dulces y queso mozzarella. Acompañada de vinagreta miel mostaza.

Suggested wine: Merlot Rose.

\$24.400

SAPORI DI NANO

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

Topped with toasted almonds and feta cheese.

Suggested wine: Chardonnay.

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

DI MARE

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

Suggested wine: Chardonnay.

\$29.300

CÉSAR

Batavia and romaine lettuce, sliced parmesan cheese and house croutons. Accompanied by caesar dressing.

Suggested wine: Sauvignon Blanc.

\$20.100

WITH CHICKEN

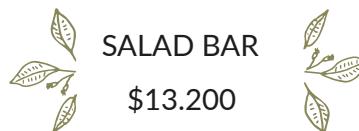
Suggested wine: Sauvignon Blanc.

\$24.400

WITH SALMÓN AHUMADO

Suggested wine: Sauvignon Blanc.

\$27.600



Della Nonna



Muero por Chocolate



Passione

We make all of us desserts from scratch and
all of our fruit sauces with real 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. Choose between: vanilla, strawberry, dulce de leche, coffee, chocolate, or macadamia

\$6.200 sencilla

PARFAIT DE MARACUYÁ

Passion fruit mousse accompanied with Passion fruit mousse topped with passion fruit glaze.

NON TI PREOCUPARE

Low fat yogurt ice cream with strawberries, blackberries, sour and whole wheat 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 our interpretation of Tiramisu: 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

\$10.600

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

\$12.700

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 agraz.

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.

\$14.500



Coffee Drinks

Premium Colombian coffee
The best coffee in the world

Cappuccino



Queso de la casa

Desayuno completo



Sides

FRENCH TOAST

\$10.400

CHEESE FONDUE

\$12.200

HOUS CHEESE

\$9.000

CINNAMON ROLLS

\$14.400



Hot



Cold

ESPRESSO	\$3.500
MACCHIATO	\$4.700
CAPUCCINO	\$6.700
CAPUCCINO CON LICOR	\$10.100
MOCACCINO	\$8.200
Option: Chantilly cream.	
CAFÉ IRLANDÉS	\$15.700
Whiskey, espresso and whipped cream. Options: rum or amaretto	
CAFÉ LATTE	\$5.400
CAFÉ AMERICANO	\$3.500

CAPUCCINO ICE	\$10.100
CAPUCCINO ICE WITH LIQUOR	\$13.600
MOCACCINO ICE	\$11.600
CAFÉ VAINILLA	\$14.500
Hot Amaretto with vanilla gelato.	



LIQUORS TO CHOOSE

Amaretto, brandy, whisky, baileys and kahlúa.





We Have
The Best Pasta

Our artisanal house made egg
pasta is free of preservatives
and dyes

www.karenspizza.com

 Karen's Pizza

 @karenspizzaoficial