

# amaré

BAR & RESTAURANTE

## BREAKFASTS

Their breakfast includes an option of eggs, a hot drink, and the juice of the day.

### Egg options

#### Americans

Ham, caramelized onion, cheese sauce, and chives

#### Napolitans

Napolitan sauce, mozzarella cheese, and basil

#### Vivanti Sandwich

Bacon, cheese sauce, and avocado

#### Colombians

Pork sausage, hogao, queso, and cilantro

#### French Omelette

Ham, cheese, and chives

\*The additional cost for eggs is 20.000 COP\*

### Sides

Pancakes with fruits and syrup

18.000

Banana cake with banana slices and caramel

14.000

Baguette with butter and jam

16.000

Fresh fruits

14.000

Granola con yogurt y frutas

16.000

Calentado (beans, rice, and hogao)

12.000

### Coffee options

Espresso

8.500

Macchiato

9.500

Americano

8.500

Cappuccino

10.500

### Juice options

Mango

Pineapple

Coconut lemonade

15.000

Passion fruit

Blackberry

Piña colada without liquor

25.000

Lulo

Guanabana

Strawberry

In water 10,000 / In milk 12.000



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## STARTERS

<b>Octopus carpaccio</b> Fine slice of octopus, Iberic vinaigrette, black garlic aioli and mizuna	41.000	<b>Mussels</b> Baked mussels with parsley, garlic and lemon butter	36.000
<b>Burrata</b>  Artisan burrata, arugula, candied peppers and balsamic vinegar	39.000	<b>Raviolis</b>  Homemade raviolis stuffed with ricotta and spinach in portobello cream	39.000
<b>Beef carpaccio</b> Beef carpaccio, arugula and extra virgin olive oil, balsamic and Parmigiano-Reggiano	49.000	<b>Pepperoni croquettes</b> Pepperoni croquettes, smoked peppers sauce	36.000

## MAINS

<b>Morrillo</b> Morrillo stewed for 6 hours in red wine, mashed potatoes, cherry tomatoes and asparagus	69.000	<b>Roast chicken</b> ½ roasted chicken "pil-pil" style, cooking jus, mini potatoes, lettuce mix	69.000
<b>Tilapia</b> Fried tilapia (500gr), tropical chimichurri, coconut rice, patacones and tree tomato chili	65.000	<b>Pork Milanese</b> Pork milanese, creamy pesto gnocchi	51.000
<b>Smoked Salmon</b> Smoked salmon with orange, mandarin risotto, salad with olives and dried fruits, served with tzatziki sauce	79.000	<b>Mediterranean Octopus</b> Slow-cooked, grilled octopus on a bed of mashed white beans, topped with pepperoni sauce, cream, and green oil.	95.000
<b>Seafood Casserole</b> Inspired by Colombian cuisine. A bisque-based seafood casserole served on a foundation of sofrito and coconut cream, featuring seafood medley and accompanied by a coconut milk-infused rice sauce.	65.000	<b>Porchetta</b> Slow-cooked porchetta, risotto and pork jus	69.000

## HOMEMADE PASTAS AND RICE DISHES

<b>Vodka pasta</b> Homemade pasta with vodka, pomodoro and cream, spicy touch, guanciale and Parmigiano-Reggiano cheese	54.000	<b>Carbonara pasta</b> Homemade pasta carbonara with guanciale, egg, black pepper and pecorino romano	54.000
<b>Gnocchi</b>  Gnocchi with asparagus, mushrooms, white wine cream and Parmigiano-Reggiano cheese	46.000	<b>Pasta with mussels</b> Homemade pasta with mussels, garlic, extra virgin olive oil, white wine, parsley and pepperoni	49.000
<b>Brothy rice</b> Seafood brothy rice, prawn bisque and seafood mix	69.000	<b>Paella mixta</b> Iberic rice with beef, pork, shrimps and mussels	79.000

Additions:

<b>Portion of baguette bread</b>	4.500	<b>Portion of Italian parmesan</b>	6.500
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## GRILL

Baby beef 250gr	75.000
Punta de anca	75.000
Chicken breast	45.000
Pork chop 300gr	55.000

### Companions:

Our grilled cuts come with your choice of side dishes:

- French fries
- Mini potatoes in garlic and rosemary butter
- Oven baked vegetables confit in parsley pesto
- Mixed lettuce in dijon vinaigrette

## SNACKS

French fries Portion of french fries	12.000
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Classic burger Premium beef, cheddar, tocineta, caramelized onion, lettuce and tomato	49.000
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Porchetta sandwich Porchetta, black garlic aioli, pickled onions, pecorino romano and mizuna	49.000
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Picada Vivanti (2-3 persons) Chicharron, chorizo, empanadas, breaded chicken, arepas, criollas, guacamole and hot peppers	85.000
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Orange chicken salad Mixed lettuce, dijon vinaigrette, pickled cucumbers, tomato cherry, fried chicken with orange and pecorino cheese	42.000
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Vivanti Salad lettuce mix, balsamic vinaigrette, mango, sweet bell pepper, avocado, orange supremes, tomato concasse	32.000
Additions: Shrimp 15.000 Chicken 15.000	

Criolla potatoes Chorreada potato chips	25.000
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Colombian empanadas Empanaditas cocteleras (meat, cheese or potatoes) x10	18.000
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Italian burger Premium beef, mozzarella, arugula, creamy pesto sauce and candied tomatoes	49.000
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Chicharrón ceviche Chunks of chicharrón, red onion, cilantro and lime	41.000
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Beef Brisket Sandwich Filled with shredded beef brisket slow-cooked for 9 hours and melted cheese, served with black garlic aioli, arugula, pickled onions, grana padano, and aromatic confit criolla potatoes.	49.000
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## DESSERTS

Crème brûlée Vanilla Crème brûlée	18.000
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Chocolate fondant Bitter chocolate fondant with vanilla ice cream	18.000
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Lemon pie Lemon pie with italian lemon meringue	18.000
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Strawberries with chantilly	18.000
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Apple pie Caramel apple pie and vanilla ice cream	18.000
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Pana-cotta Pana-cotta of gulupa, bitter chocolate crumble	16.000
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Almojábana Cake Traditional valluna almojábana cake with chunks of guava paste, served with cream cheese and white chocolate	18.000
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## BEERS

Club Colombia Gold	12.000	Aguila Light	12.000
Club Colombia Red	12.000	Stella Artois	18.000
Club Colombia Black	12.000	Corona	18.000
Aguila	12.000		

## SOFTS

Coca Cola	8.000	Hatsu Tea	8.000
Coca Cola zero	8.000	Soda Juniper Grapefruit	12.000
Mil976 (tonic water)	12.000	Ginger Beer	12.000
Electrolit	18.000	Red Bull	20.000
Gatorade	15.000		

## JUICES

Mango	Pineapple	Coconut lemonade	15.000
Passion fruit	Blackberry	Piña colada without liquor	25.000
Lulo	Soursop		
Strawber			
In water 10,000 / In milk 12.000			

## WHITE WINES

Pieropan Soave Classico 2022 - Italia	226.000	Alta Alella Parvus 2022 - España	248.000
Prólogos Sauvignon Blanc - Chile	187.000	Pazo Baión Albariño España	365.000
Pieropan La Rocca 2021 - Italia	480.000		





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## COCKTAILS

<b>Moscow Mule</b> Vodka, lemon and ginger beer	42.000	<b>Carajillo</b> Licor 43 and espresso coffee	38.000
<b>Negroni</b> Cachaça and lime cut into wedges	46.000	<b>Espresso Medianoche</b> Vodka, frangelico, espresso, and coffee liqueur	41.000
<b>Caipirinha</b> Cachaça and lime cut into wedges	34.000	<b>Gin Tonic</b> Gin and tonic of your choice	55.000
<b>Traditional Margarita</b> 1800, lime juice, and triple sec	48.000	<b>Strawberry Caipiroska</b> Strawberries, lime wedges, and vodka	42.000
<b>Pornstar Martini</b> Gulupa pulp, lemon juice, vanilla syrup, and vodka	42.000	<b>Traditional Mojito</b> Lemon juice, simple syrup, white rum, and spearmint syrup	42.000
<b>Screaming Orgasm</b> Baileys, amaretto, coffee liqueur, vodka and milk	41.000	<b>Amore Milano</b> Whisky "Old Parr," Campari, orange juice, lemon juice, and Angostura	42.000
<b>Enzoni</b> Green grapes, gin, Campari, and lemon juice	42.000	<b>Premium Margarita</b> Don Julio tequila of your choice, Cointreau, and lime juice	68.000
<b>Piña colada</b> Pineapple and coconut pulp, coconut cream, milk, and white rum	42.000	<b>Sangre y Fuego Mezcal</b> Mezcal, ST-Germain, Cointreau, lime juice, house red wine, and apple juice	52.000
<b>Gran Vivanti</b> Caldas 8-year rum, lime juice, apple juice, kiwi pulp, and Jägermeister	48.000	<b>Passion fruit mojito</b> Passion fruit pulp, lemon juice, and white rum	42.000
<b>Midnight Espresso</b> Vodka, Frangelico, espresso coffee, and coffee liqueur	41.000	<b>Midnight Espresso</b> Vodka, Frangelico, espresso coffee, and coffee liqueur	41.000
<b>Spicy Passion Fruit Margarita</b> 1800, lime juice, triple sec, and passion fruit pulp	49.000	<b>Kiwi Mojito</b> Kiwi pulp, lemon juice, and white rum	42.000
<b>Sangre y Fuego</b> Tequila, ST-Germain, Cointreau, lime juice, house red wine, and apple juice	48.000	<b>Sweet Sin</b> Jack Daniel's Apple, apple juice, lemon juice, honey, cinnamon, and grapes	42.000



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## MOCKTAILS

<b>Berry Mojito</b> Red fruit pulp, mint syrup, lime juice, fresh mint, and lemon ginger ale	25.000	<b>Vivanti Zing "Refreshing"</b> Cucumber, basil, lime juice, and lemon ginger ale	12.000
<b>Vivanti Soda (Gulupa)</b> Gulupa pulp, lime juice, and soda water	12.000	<b>Vivanti Soda (Red Fruits)</b> Red fruit pulp and soda water	12.000
<b>Vivanti Soda (Passion Fruit)</b> Passion fruit pulp, lime juice, and soda water	12.000		

## SANGRÍA

(Red Lambrusco, Rosé, or Malvasia White Wine)  
Bottle of wine (red, rosé, or white), apples, strawberries, green grapes, orange juice,  
lemon juice, apple juice, vodka, and a subtle hint of cinnamon

200.000

## RED WINES

<b>La Posta Malbec Argentina</b>	175.000	<b>Niepoort Diálogo Douro Portugal</b>	125.000
<b>Monsanto Chianti Classico - Italia</b>	379.000	<b>El Enemigo Malbec 2019 - Argentina</b>	390.000
<b>Clos Des Fous 2021- Italia</b>	215.000	<b>Amarone Valpolicella 2019 - Italia</b>	830.000
<b>Lanzaga LZ 2020 - España</b>	230.000	<b>Fossacolle Brunello di Montalcino 2017 - Italia</b>	765.000
<b>Nicalò Valpolicella 2020 - Italia</b>	275.000	<b>Ostatu Rioja Alavesa 2018 - España</b>	285.000





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## SPARKLING WINES

Alta Alella Mirgin Gran Reserva 2018 España	280.000	Malvasia Ceci 27 Italia	125.000
Lambrusco tinto y rosé Ceci 27 Italia	115.000	JP Chenet French	190.000

## WINE GLASSES

Recontra Pinot Grigio Argentina (white wine glass)	35.000	Recontra Bonarda Argentina (red wine glass)	35.000
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## GIN

Hendrick's	600.000	Double drink 60 ML	55.000
Star Of Bombay bottle	720.000	Double drink 60 ML	68.000
Bombay Sapphire bottle	350.000		
BullDog Gin	500.000		



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## TEQUILA

Jimador bottle	280.000	Double drink 60 ML	70.000
1800 Cristal Añejo bottle	750.000	Double drink 60 ML	62.000
Don Julio Blanco bottle	500.000	Double drink 60 ML	58.000
Don Julio Añejo bottle	649.000	Double drink 60 ML	62.000
Don Julio 70 bottle	840.000	Double drink 60 ML	80.000
Don Julio Reposado bottle	560.000		

## WHISKY

Buchanan's 12 años bottle	400.000	Double drink 60 ML	39.000
Old Parr 12 años bottle	500.000	Double drink 60 ML	39.000
Cardhu 12 años bottle	500.000	Double drink 60 ML	50.000
Glenddich 12 años bottle	500.000	Double drink 60 ML	50.000
Glenddich 15 años bottle	720.000	Double drink 60 ML	68.000
Glenddich 18 años bottle	1.100.000		
Monkey Shoulder bottle	500.000		

## VODKA

Absolut	240.000	Double drink 60 ML	30.000
Ketel One	450.000	Double drink 60 ML	42.000
Grey Goose	450.000		





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## RUM

Caldas 8 años bottle	290.000	Double drink 60 ML	33.000
Caldas 15 años bottle	350.000	Double drink 60 ML	38.000
Ron La Hechicera bottle	470.000	Double drink 60 ML	50.000
Ron Parce 8 años	500.000	Double drink 60 ML	41.000
Ron Zacapa 23 Solera	700.000	Double drink 60 ML	56.000
Ron Parce 12 años	640.000		
Ron Parce Blend bottle	255.000		
Ron Santa Tereza Vnz botella	460.000		

## AGUARDIENTE

Aguardiente Rojo bottle	180.000	Double drink 60 ML	25.000
Aguardiente Azul bottle	180.000	Double drink 60 ML	25.000
Aguardiente Verde bottle	180.000	Double drink 60 ML	25.000
Aguardiente Real bottle	216.000		

## MEZCAL

Monte Lobos	570.000	Double drink 60 ML	48.000
Mezcal Unión	520.000		

## OTHERS

Hennessy VSOP bottle	840.000	Double drink 60 ML	72.000
Baileys bottle	245.000	Double drink 60 ML	35.000

