COMIDA MEDITERRÁNEA

MARCHĀ

CAFÉ · RESTAURANTE

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ELABORACIÓN INMINENTE DE MANJARES

SI REQUIERE FACTURA ELECTRÓNICA,
FAVOR SOLICITARLA ANTES DE RECIBIR LA CUENTA.

LOS PRECIOS INCLUYEN IMPUESTO AL CONSUMO DEL 8%

SI TIENE ALGUNA QUEJA O RECLAMO SOBRE SU EXPERIENCIA
EN NUESTRO RESTAURANTE FAVOR ESCRIBIRNOS A:
SUPERVISORGENERALREST@GMAIL.COM
AGRADECEREMOS SUS COMENTARIOS

ADVERTENCIA PROPINA

Se informa a los consumidores que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al 10 % del valor de la cuenta, el cual podrá ser aceptada, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado. Al momento de solicitar la cuenta indique a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indiquele el valor que quiere dar como propina.

En este establecimiento de comercio los dineros recogidos por concepto de propina se destinan única y exclusivamente a reconocer el trabajo de las personas que hacen parte de la cadena de servicio.

En caso de que tenga algún inconveniente con el cobro de la propina, comuníquese con la linea de atención al ciudadano de la superintendencia de industria y comercio: (601) 592 0400 en Bogotá o para el resto del país linea gratuita: 01 8000- 910165, para que radique su queja. También puede radicarla a través del correo contactenos@sic.gov.co escribiendo en el asunto o texto del correo - queja de cobro de propina"

IMPORTANT

In Colombia, the service or tip corresponds to 10% of the total of the bill (Important: The waiter should NOT ask for anything else, only if you decide to leave them something additional). This is an additional value and is voluntary. If you consider that you had a good experience and want to leave this tip that is distributed fairly to all the people who work in the company, you can do so. Sorry if perhaps our staff does not understand your language 100%, they make an effort to provide a service in other languages that they do not understand (we are working on that :)). You can pay your bill by credit, debit card or cash (COP) . We do not accept wire transfers. If you had any inconvenience during your visit, please email us: tatiana@bellinirestaurante.com. Thanks for your understanding, we hope you had a great experience.

APPETIZERS

PATATAS BRAVAS $26.000
Fried potatoes, brava sauce and alioli.

With Serrano Jam. $35.000

HUEVOS CABREADOS $29.000
Fried egg over potatoes, brava sauce and alioli.

With Serrano Jam. $35.000

PULPO A LA PARRILLA $49.500
Grilled octopus, potatoes and chimichurri sauce.

CARPACCIO DE SALMÓN $33.000
Thin slices of raw salmon with Asian lettuce, avocado, capers and cipriani sauce.

BURRATA MONTEROSA $39.000
Burrata, tomatoes, gazpacho, pesto, ciabatta bread and serrano ham.

HUMMUS $27.000
Chickpea puree with tahine and pita bread.

TABLA DE CARNES $56.000
Prosciutto, salami, bresaola, mozzarella cheese, blue cheese, feta cheese, seasoned olives, house jam and ciabatta bread.

Enjoy with a glass of sparkling wine $23.000

GREEN OLIVES $10.000

SALADS & VEGETARIAN

CAESAR $28.000

Smoked salmon + $19.000
Grilled Chicken julienne + $12.000

ENSALADA SALMON $34.000
Mixed lettuce, quinoa, avocado, smoked salmon, cucumber, egg, fruit onion, panko and french vinaigrette.

BOWL ÁRABE $35.000
Falafel, quinoa, basmati rice, hummus, taboule and pita bread.

VEGETARIAN LASAGNA $35.000
Cauliflower ragú, eggplant, green and yellow zucchini, fresh tomato sauce, mozzarella and ricotta cheese.

RIGATONI PRIMAVERA $34.000
Rigatoni pasta with tomato, basil, bocconcini cheese and pesto sauce.

+ *Grilled Chicken julienne* $12.000

PAPPARDELLE SAN MARZANO $37.000
Pappardelle pasta in pomodoro sauce with tomato, pesto and creamy stracciatella cheese.

SOUPS

MINESTRONE $19.000
Vegetables.

SOUP OF THE DAY $19.000
(May vary: Spinach, pumpkin, carrot)

TOMATO SOUP $21.000

{PIZZA}

CARNES ITALIANAS $39.000
Prosciutto, bresaola, salami.

3 QUESOS $36.000
Mozzarella, blue and feta cheese.

MARGARITA $35.000
Mozzarella cheese, tomato and basil.

6 SLICES

MAIN COURSE

PLEASE NOTIFY IF YOU PRESENT ALLERGY TO ANY FOOD

LOMO PIMIENTA $52.000
Medallion of beef tenderloin in pepper sauce, cream and brandy accompanied by french fries.

LOMO AL VINO $52.000
Medallion of beef tenderloin in a sauce based on red wine, old-fashioned mustard and bacon, yellow potato purée and salad.

RISOTTO LOMO $44.000
Julienne beef tenderloin in balsamic vinegar reduction and mushrooms on parmesan risotto.

PAELLA $54.000
Prawns, clams, mussels, calamari and octopus.

POLLO GRIEGO $37.000
Grilled chicken breast with black olive salad, feta cheese, tomato, cucumber, red onion and olive oil accompanied by basmati rice.

RISOTTO PULPO $43.000
Octopus parmesan risotto.

MILANESA DE TERNERA $38.000
Breaded veal accompanied by lettuce salad, radicchio, avocado, cucumber, onion and cherry tomato.

PORCHETTA $43.000
Pork belly (pork belly) accompanied by yellow potato puree and salad.

SALMÓN A LA PLANCHA $58.000
Grilled salmon filet accompanied by orzo and salad.

CHULETÓN DE RES $65.000
Prime rib with potatoes in cheese sauce and salad.

ORZO MARINARA $52.000
Orzo pasta, seafood and pomodoro sauce.

Todos nuestros platos incluyen el 8% del impuesto al consumo
No se dividen platos ni se venden medias porciones

DESSERTS

CHOCOLATE VOLCANO WITH VANILLA ICE CREAM — $19.000
(10 to 12 min)

FRESAS A LA PIMIENTA — $19.000
Sautéed strawberries with red wine and pepper with vanilla ice cream.

TIRAMISÚ — $17.000

PROFICHURROS — $17.000
3 churro profiteroles filled with vanilla ice cream and spicy chocolate sauce and coffee liqueur.

AFFOGATO — $18.000
Espresso coffee, vanilla ice cream and biscotti pieces.

VANILLA ICE CREAM CUP — $12.000

PANNA COTTA — $17.000
with berries sauce.

BOULANGERIE

CROISSANT	$7.500
CHOCOLATE CROISSANT	$8.500
YOGURT AND BLUEBERRIES MUFFIN	$9.500
CHOCOLATE MUFFIN	$9.500
CHOCOLATE CAKE	$8.500
BANANA, ALMOND AND CHOCOLATE CHIP CAKE	$8.500
CARROT CAKE	$8.500
ORANGE CAKE	$8.500
ALFAJOR (COOKIE WITH DULCE DE LECHE)	$5.500
BISCOTTI CANTUCCI	$4.500

BREAKFAST

HUEVOS ESPAÑOLES — $17.000
Fried eggs over potatoes in a slightly spicy brava sauce

HUEVOS AL GUSTO — $12.000
(2 eggs scrambled, fried or boiled with ciabatta bread)

OMELETTE — $17.000
with tomato cheese and mushrooms with ciabatta bread.

PORCIÓN DE FRUTA — $14.000
Fruit.

PORCIÓN PAN CIABATTA — $6.500
Home made bread.

DRINKS

BEERS

CLUB COLOMBIA	$12.000
CORONA	$15.000
STELLA	$15.000
CERVEZA BBC ARTESANAL	$14.500

WATERS

MANANTIAL	$6.500
MANANTIAL GAS	$6.500
ACQUA PANNA 750	$29.000
SAN PELLEGRINO 500	$18.500
SAN PELLEGRINO 750	$29.000

COLOMBIAN COFFEE

CAFÉ AMERICANO (BLACK COFFEE)	$6.500
CAFÉ LATTE	$7.500
CAPPUCCINO	$7.500
MACCHIATO	$6.000
ESPRESSO	$6.000
DOUBLE ESPRESSO	$6.500
CORTADO	$6.000
FLAT WHITE	$7.000
VANILLA OR CARAMEL CAPPUCCINO	$12.500
CAPPUCCINO BAILEYS	$23.500
CAPPUCCINO AMARETTO	$21.500
MOCCHA COFFEE	$10.500
FRAPUCCINO	$12.500
ALMOND FRAPUCCINO	$15.000

COFFEE TO GO

CAFÉ VARIETAL (Café especial 250 gr)	$54.000

SODAS

COCA COLA	$6.500
COCA COLA ZERO	$6.500
SODA WATER	$6.500
SPRITE	$6.500
GINGER ALE	$6.500
TONIC WATER	$6.500
PREMIUM TONIC WATER	$13.000

NATURAL BEVERAGES

RED BERRIES SODA	$14.500
NATURAL MANDARIN AND CINNAMON SODA	$14.500
COCONUT LEMONADE	$12.500
NATURAL LEMONADE	$8.500
MANDARIN JUICE	$11.000
NATURAL JUICES (MANGO, GUANABANA OR BLACKBERRY)	$9.500

HOT BEVERAGES

MATCHA TEA (NO MILK)	$9.500
MATCHA LATTE (REGULAR MILK)	$13.500
MATCHA VAINILLA (REGULAR MILK)	$15.000
MATCHA ALMENDRAS (ALMOND MILK)	$17.000
HOT CHOCOLATE	$9.000
COLD CHOCOLATE	$9.500
COCA TEA	$6.500
TEA (BLACK, GREEN OR MANGO)	$6.000
GINGER OR FRUIT NATURAL TEA	$6.000
AMAZONIAN FRUIT TEA (ARAZÁ, COPOAZÚ, CAMU CAMU OR AÇAÍ)	$7.500

ASK ABOUT OUR BAKERY PRODUCTS TO ACCOMPANY THE COFFEE

POUSSE CAFÉ / DIGESTIVE (SHOTS)

LICOR DE CAFÉ 8	$28.000
SELVA GIN	$31.000
BRANDY DON PEDRO	$28.000
BAILEYS TRAGO	$22.000
AMARETTO DISARONNO	$28.000
CAMPARI	$24.000
COINTREAU	$29.000
DUBONNET	$23.000
GRAPPA CELLINI	$31.000
LIMONCELLO	$29.000
REMMY MARTIN	$45.000
SAMBUCA	$28.000
JEREZ TIO PEPE	$28.000

SANGRÍAS

BLANCO DE VERANO
White wine, sprite and lemon
Glass $29.000
Half jar $79.000
Jar $135.000

TINTO DE VERANO
Red wine, sprite and lemon
Glass $29.000
Half jar $79.000
Jar $135.000

SANGRIA DE LYCHEES
White wine,lychee and grenadine
Glass $29.000
Half jar $82.000
Jar $140.000

LAMBRUSCO SPRITZ
Lambrusco rosé, triple sec and soda.
Glass $33.000
Half jar $85.000
Jar $140.000

Half jar (3 glasses) Jar (5 glasses)

El exceso de alcohol es perjudicial para la salud. Ley 30 de 1986. Prohíbase el expendio de bebidas embriagantes a menores de edad y mujeres embarazadas. Ley 124 de 1994.

WINE

RED

PORTILLO MALBEC
$140.000 Bottle 750ml
Glass $28.000
Argentina

VOLCANES MERLOT VARIETAL
$145.0000 Bottle 750ml Glass $28.000
Chile

UNDURRAGA CABERNET PINOT
$69.500 Half Bottle 375ml
Chile

FAUSTINO TEMPRANILLO VII
$165.000 Bottle 750ml
Glass $32.000
$69.500 Half bottle 375ml
Spain

VOLCANES RESERVA CARMENERE
$157.000 Bottle 750ml
Glass $30.000
Chile

UNDURRAGA CABERNET SAUVIGNON
$69.5000 Half bottle 375ml
Chile

ALIWEN RESERVA CABERNET MERLOT
$160.000 Bottle 750ml
Chile

SALENTEIN RESERVA MALBEC
$85.000 Half bottle 375ml
Argentina

TEIA MALBEC & PETIT VERDOT
$168.000 Bottle 750ml
Argentina

VOLCANES TECTÓNICA PINOT NOIR
$210.000 Bottle 750ml
Chile

TH CARMENERE (PEUMO)
$278.000 Bottle 750ml
Chile

GARZÓN MARSELAN
$215.000 Bottle 750ml
Uruguay

WHITE

VOLCANES SAUVIGNON BLANC VARIETAL
$145.000 Bottle 750ml
Glass $28.000
Chile

CONDESA VERDEJO
$140.000 Bottle 750ml
Glass $28.000
España

UNDURRAGA RESERVA CHARDONNAY
$160.000 Bottle 750ml
Glass $32.000
Chile

ALIWEN RESERVA SAUVIGNON BLANC
$160.000 Bottle 750ml
Glass $32.000
Chile

U BY UNDURRAGA CHARDONNAY
$69.500 Half bottle 375ml
Chile

ROSÉ

PORTILLO ROSÉ
$140.000 Bottle 750ml
Glass $28.000
Argentina

ALIWEN RESERVA ROSÉ
$160.000 Bottle 750m
Glass $32.000
Chile

SPARKLING WINE

UNDURRAGA BRUT ROYAL
$160.000 Bottle 750ml
Half bottle 375ml $85.000
Chile

ESPUMANTE BRUT SANTIAGO 1541
$115.000 Bottle 750ml
Glass $23.000
Chile

COCKTAILS

Classic and signature Colombian cocktails

PINK RIT $37.000
Selva gin, rosé wine, jeréz, floral tonic, lemon, plum syrup and pink grapefruit.

HECHIZO $37.000
Hechicera rum, vermouth, angostura and cinnamon.
Rum from Barranquilla, Colombia

SELVA & TONIC $37.000
Colombian Selva Gin, tonic water, coffee cherry and pink grapefruit.
**First London Dry Gin produced in Colombia.*

ESPRESSO MARTINI $36.000
Vodka, coffee espresso, coffee liqueur and sugarcane.

GROZNY $33.000
Lulo, sugarcane and vodka.

LAMBRUSCO SPRITZ $33.000
Rose Lambrusco, triple sec and soda water $33.000
Jar for sharing up to 5 glasses $140.000

APEROL SPRITZ $35.000
Aperol, sparkling wine, soda water.

DRY MARTINI $35.000
Vermouth, gin and green olives.

CLASSIC MARGARITA $31.000
Tequila, lemon and triple sec.

CLASSIC MOJITO $31.000
Rum, mint and lemon.

NEGRONI $35.000
Gin, campari and vermouth.

OLD FASHION $31.000
Whiskey, angostura, and orange liqueur.

BLOODY MARY $30.000

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MARCHĀ

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Follow us: @marchabogota

ARACATACA

COCINA CAFÉ OCIO

HAVE YOU ALREADY VISITED OUR RESTAURANT IN THE GOLD MUSEUM?