



**soloio**  
B I S T R O



# APERITIVOS

## GOAT CHEESE

Goat cheese cubes with olive oil

\$22.000 COP

## CRISPY BEANS

Crispy broad beans with a pinch of wasabi

\$18.000 COP

## CAPONATA AND BREAD

Eggplant and pomarola sauce, served with toasted handmade bread

\$20.000 COP



## CRISPY CHICKPEAS

crispy chickpeas with salt, paprika and lemon

\$16.000 COP





# ENTRIES

## CHICKPEA HUMMUS

Chickpea hummus bathed in olive oil, paprika, crispy chickpeas and parsley with artisan baguette toast.

\$29.000 COP

## PEAS SALAD

Crispy broad beans with green paprika, cherry tomatoes, peas, cilantro, green apple, marinated in lemon, salt and pepper

\$33.000 COP

## SOLOIO WATERMELON

Watermelon slice with serrano ham and crispy peas bathed in olive oil and basil

\$39.000 COP

## SOLOIO CEVICHE

Shrimp and octopus marinated in pesto sauce, peppers, red onion and crispy chickpes, with banana chips

\$45.000 COP

## MUSHROOM CROUTS

Sautéed mushrooms in olive oil, onion, salt, pepper and coriander, on top of artisan bread toasts

\$32.000 COP

## SAUSAGE CROUTS

Sausage sautéed in olive oil, served on toasted artisan bread with Greek yogurt and caramelized onions

\$37.000 COP

## ASPARAGUS WITH BLUE CHEESE


Sautéed asparagus in olive oil, salt, pepper, topped with blue cheese and sunflower seeds

\$35.000 COP

## BURRATA

Bufala cheese with eggplant sauce, crispy almond slices, bathed in olive oil and basil.

\$35.000 COP



# MAIN DISHES

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## SEA

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### GRILLED OCTOPUS

Grilled baby octopus in creamy paprika served with mini yucca croquettes marinated in special sauce

\$65.000 COP

### RISOTTO FRUTTI DI MARE

Risotto with octopus, shrimp, squid and mussels

\$63.000 COP

### SHRIMPS IN GARLIC SAUCE

Shrimps marinated in prosecco, salt and pepper served with asparagus, cherry tomatoes, cilantro and green peppers

\$49.000 COP

### SOLOIO'S FISH OF THE DAY

Roasted fish fillet with our vegetables and mushrooms sauce

\$60.000 COP

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## MEAT

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### RIB EYE

300 Grs of grilled aged beef, accompanied by mashed potatoes with pesto and special home-made chimichurri sauce

\$95.000 COP

### CHICHEN FILLER

Roasted breaded chicken, bathed in pomarola sauce, grated mozzarella cheese, served with hand made potato hulls and house salad. (Time 35 minutes)

\$42.000 COP

### PORK FILLET

Roasted breaded pork, bathed in pomarola sauce, grated mozzarella cheese, served with hand made potato hulls and house salad. (time 35 minutes)

\$44.000 COP

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## PASTAS

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### LEMON

Short pasta with lemon sauce served with peas, creamy goat cheese, mint, salt and olive oil

\$45.000 COP

### CAPONATA

Short pasta served with eggplant sauce and green olives

\$40.000 COP

### GINA

Short pasta with anchovies, marinated in olive oil, turmeric and chili pepper

\$37.000 COP

### SHRIMPS AND PROSECCO LINGUINI

Long pasta with shrimps sauteed in prosecco and green peppers

\$55.000 COP

### MEATBALLS SPAGHETTI

Long pasta served with meatballs in pomarola sauce and parmesan cheese

\$47.000 COP

### PESTO

Short pasta in pesto sauce, crispy almond slices and parmesan cheese

\$42.000 COP



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## ADICIONES

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Salad side	\$14.000	Parmesan cheese side	\$ 6.000
Serrano ham side	\$ 9.000	Mozzarella cheese side	\$ 6.000
Roasted potatoes side	\$ 6.000	Bread side	\$ 4.000
smached potatoes side	\$ 6.000	Milk side	\$ 2.000
Mini yuca croquettes side	\$ 6.000	Vegetables side	\$ 6.000
Plantain chips side	\$ 6.000	Porción de ensalada	\$ 6.000



# DESERTS

## SORBETTO

Lemon ice cream and prosecco

\$20.000 COP

## ESPRESSO AFFOGATO

Espresso, vanilla ice cream and almonds

\$20.000 COP

## BANANA CAKE

Crispy plantain dough with cheese - guava sweet, served with vanilla ice cream

\$18.000 COP

## CHOCOLATE CAKE

Crunchy chocolate dough, served with vegan chocolate ice cream

\$20.000 COP

## ICE CREAM CUP


Ask for the flavours of the day

\$16.000 COP



# DIGESTIVES

	2oz (COP)	Bottle (COP)
Campari	\$ 22.000	\$ 239.000
Martini blanco	\$ 28.000	\$ 153.000
Martini rosso	\$ 28.000	\$ 153.000
Coffe liquor	\$ 14.000	\$ 155.000
Grapa cellini	\$ 51.000	\$ 541.000
Sambuca	\$ 33.000	\$ 383.000
Amaro lucano	\$ 34.000	\$ 393.000
Limoncello	\$ 48.000	\$ 514.000
Licor soho lychee	\$ 21.000	\$ 219.000
Baileys	\$ 17.000	\$ 178.000
Amaretto dissaronno	\$ 31.000	\$ 343.000
Martini extra dry	\$ 14.000	\$ 153.000
Licor 43	\$ 31.000	\$ 344.000
Brandy domecq	\$ 14.000	\$ 143.000



# DRINKS

## WATER & SODA

Sparkling hatsu water	\$ 8.000
Hatsu water	\$ 8.000
San pellegrino	\$ 16.000
Acqua Panna	\$ 16.000
Tonic 724	\$ 14.000
Ginger Ale	\$ 8.000
Soda	\$ 8.000
Soda viola	\$ 17.000
Soda mandarin	\$ 17.000
Soda maracuya	\$ 17.000
Soda orange	\$ 17.000

## BEERS

Club Colombia Dorada	\$ 12.000
Stella artois	\$ 17.000
Corona	\$ 17.000

## NATURAL JUICES & LEMONADES

Maracuya juice	\$ 12.000
Orange juice	\$ 12.000
Mandarin juice	\$ 14.000
Red berries juice	\$ 14.000
Coconut lemonade	\$ 14.000
Cherry lemonade	\$ 14.000
Peppermint lemonade	\$ 14.000
Lemonade	\$ 12.000

## COLD COFFE

Iced coffe	\$ 23.000
Iced coffe with baileys	\$ 36.000
Latte frío	\$ 12.000

## HOT DRINKS

Ristretto	\$ 10.000
Espresso	\$ 8.000
Carajillo	\$ 22.000
Machiatto	\$ 9.000
Latte	\$ 12.000
Almond Latte	\$ 14.000
Capuccino	\$ 12.000
Almond capuccino	\$ 14.000
Cinnamon and choco capuccino	\$ 14.000
Capuccino with liqueur	\$ 24.000
Espresso martini	\$ 42.000
Red berries infusion	\$ 12.000
Peppermint infusion	\$ 10.000
Té	\$ 10.000

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Campari	\$ 22.000	\$ 239.000
Martini blanco	\$ 28.000	\$ 153.000
Martini rosso	\$ 28.000	\$ 153.000
Licor de café	\$ 14.000	\$ 155.000
Grapa cellini	\$ 51.000	\$ 541.000
Sambuca	\$ 33.000	\$ 383.000
Amaro lucano	\$ 34.000	\$ 393.000
Limoncello	\$ 48.000	\$ 514.000
Soho lychee Liqueur	\$ 21.000	\$ 219.000
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Amaretto dissaronno	\$ 31.000	\$ 343.000
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# WINE

## WHITE

	Glass (COP)	Bottle (COP)
Ruffino Orvieto Clásico (Italy)	\$ 40.000	\$ 174.000
Ruffino Pinor Grigio (Italy)		\$ 260.000
Pascua Chardonnay Puglia (Italy)	\$ 30.000	\$ 119.000

## RED

Ormani chianti classico (Italy)		\$ 332.000
montepulsinao d´abruzzo (Italy)	\$ 30.000	\$ 119.000
Bardolino (Italy)	\$ 30.000	\$ 136.000

## SPARKLING

Moet Chandon Brut (France)		\$ 456.000
Veuve Clicquot (France)		\$ 508.000
Esterlin Brut (France)		\$ 413.000
Esterlin rose (France)		\$ 367.000
Rotari (France)		\$ 222.000
Ferrari maximun (Italy)		\$ 282.000
Bisol (Italy)		\$ 167.000
Zardeto (Italy)		\$ 172.000
Mionetto (Italy)		\$ 74.000
Zinzano Prosecco (Italy)	\$ 32.000	\$ 110.000
Mionetto (Italy)	\$ 54.000	\$ 207.000







# LIQUEURS

RON	Trago 2oz (COP)	Botella (COP)
Zacapa 23 Años (Guatemala)	\$ 59.000	\$ 598.000
Dictador 12 Años (Cartagena)	\$ 55.000	\$ 540.000
Havana Club 7 Años (Cuba)	\$ 25.000	\$ 248.000
Havana Club Blanco (Cuba)	\$ 23.000	\$ 202.000
Bacardí añejo (Cuba)	\$ 20.000	\$ 164.000
Bacardí blanco (Cuba)	\$ 23.000	\$ 202.000
La Hechicera (Barranquilla)	\$ 47.000	\$ 502.000

## WHISKY / SINGLE MALT / BOURBON

Buchanam'S 12 Años (Scotland)	\$ 36.000	\$ 392.000
Buchanam'S 18 Años (Scotland)	\$ 52.000	\$ 554.000
JW Red Label (Scotland)	\$ 22.000	\$ 212.000
JW Black Label (Scotland)	\$ 33.000	\$ 331.000
Jack Daniel's (Usa)	\$ 29.000	\$ 317.000
Jamenson (Irland)	\$ 26.000	\$ 244.000
Glenfiddich 12 años (Scotland)	\$ 41.000	\$ 435.000
Bulleit Bourbon (Usa)	\$ 38.000	\$ 411.000
Macallan`s 12 Años (Scotland)	\$ 57.000	\$ 598.000

## VODKA

Absolut (Sweden)	\$ 27.000	\$ 270.000
Tito's (USA)	\$ 33.000	\$ 356.000
Grey Goose (France)	\$ 49.000	\$ 539.000
Ketel One (Holland)	\$ 37.000	\$ 412.000

## TEQUILA

Olmecca blanco (Mexico)	\$ 21.000	\$ 206.000
Patrón Silver (Mexico)	\$ 55.000	\$ 556.000
Don Julio Blanco (Mexico)	\$ 52.000	\$ 515.000
Don Julio Reposado (Mexico)	\$ 59.000	\$ 580.000
Don Julio Añejo (Mexico)	\$ 64.000	\$ 630.000
Don julio 70 (Mexico)	\$ 75.000	\$ 748.000

## MEZCAL

Mezcal unión (Mexico)	\$ 44.000	\$ 452.000
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## GINEBRA

Tanqueray (England)	\$ 36.000	\$ 385.000
Bombay (England)	\$ 30.000	\$ 310.000
Hendrick's (Scotland)	\$ 48.000	\$ 531.000
Beefeater (England)	\$ 32.000	\$ 334.000
Gordon's (England)	\$ 27.000	\$ 207.000
Astuto (Colombia)	\$ 34.000	\$ 362.000
Bulldog (England)	\$ 38.000	\$ 395.000

