



soloio
B I S T R O



STARTERS

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.

\$36.000 COP

PEAS SALAD

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

\$35.000 COP

SOLOIO WATERMELON

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

\$40.000 COP

SOLOIO CEVICHE

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

\$47.000 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

\$38.000 COP

ASPARAGUS WITH BLUE CHEESE


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

\$36.000 COP

BURRATA

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

\$40.000 COP



MAIN DISHES



PASTA

CARBONARA

Classic preparation long pasta accompanied with smoked bacon

\$48.000 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

\$50.000 COP

PESTO

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

\$44.000 COP

MEAT

RIB EYE

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

\$99.000 COP

CHICHEN FILLET


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

\$50.000 COP

GINGER AND LEMOSN CHICKEN

Roasted chicken thigh, served with pasta al burro with goat cheese and spices..

\$45.000 COP



SEA

GRILLED OCTOPUS

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

\$68.000 COP

RISSOTO FRUTTI DI MARE

Risotto with octopus, shrimp, squid and mussels

\$66.000 COP

MUSHROOM RISSOTO

With zucchini, onion and special funghi

\$62.000 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

CARTOCHO FISH

Roasted fish with Soloio vegetables, served with pasta al burro
with goat cheese and spices.

\$67.000 COP



SIDES

Shrimps side	\$14.000	Parmesan cheese side	\$10.000
Serrano ham side	\$14.000	Mozzarella cheese side	\$ 8.000
Roasted potatoes side	\$12.000	Bread side	\$ 8.000
smached potatoes side	\$12.000	Vegetables side	\$12.000
Mini yuca croquettes side	\$12.000	Porción de ensalada	\$12.000
Plantain chips side	\$10.000		



DESERTS

SORBETTO

Lemon ice cream and prosecco

\$22.000 COP

ESPRESSO AFFOGATO

Espresso, vanilla ice cream and almonds

\$22.000 COP

BANANA CAKE

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

\$20.000 COP

CHOCOLATE CAKE


Crunchy chocolate dough, served with vegan chocolate ice cream

\$24.000 COP

ICE CREAM CUP


Ask for the flavours of the day

\$18.000 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 domeccq	\$ 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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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
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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
Zardeto (Italy)		\$ 172.000
Zinzano Prosecco (Italy)	\$ 32.000	\$ 110.000
Mionetto (Italy)	\$ 54.000	\$ 207.000





COCKTAILS

CLASSICS

2 Oz

CAIPIROSKA

Vodka, lemon, sugar, macerated, inspired in the Caipirinha

\$30.000 COP

PIÑA COLADA

A curious brew that contains Coco, pineapple and white rum, coconut cream, and milk cream

\$37.000 COP

NEGRONI

Ginebra, Vermuth Rosso, Campari

\$45.000 COP

WHISKY SOUR

Whisky, lemon, egg white, syrup

\$43.000 COP

DRY MARTINI

Ginebra, Vermuth Dry, olives

\$35.000 COP

OLD FASHION

Whisky Jack Daniel's, brown sugar, angostura, lemon twis, and cherry

\$45.000 COP

FRENCH 75

Gin, Prosecco, lemon juice, orange juice

\$35.000 COP

LYCHEE MARTINI

Vodka, Dry Martini, lychee, Triple Sec, soho liqueur

\$49.000 COP

MOSCOW MULE

Vodka, lemon juice, ginger syrup

\$35.000 COP



MOJITO CLASSIC

Green mint, lemon juice, syrup, soda

Ron Bacardi	Ron Hechicera	Ron Havana
\$33.000 COP	\$39.000 COP	\$35.000 COP

MARACUYA MOJITO

Green mint, passion fruit juice, lemon juice, syrup, soda

Ron Bacardi	Ron Hechicera	Ron Havana
\$33.000 COP	\$39.000 COP	\$35.000 COP

BERRIES MOJITO

Green Mint, berries syrup, lemon juice, soda

Ron Bacardi	Ron Hechicera	Ron Havana
\$33.000 COP	\$39.000 COP	\$35.000 COP

CLASSIC DAIQUIRI

Triple Sec, syrup, lemon juice

Ron Bacardi	Ron Hechicera	Ron Havana
\$33.000 COP	\$39.000 COP	\$35.000 COP

BERRIES OR MARACUYA DAIQUIRI

Triple Sec, lemon Juice and Red berries syrup or maracuya juice

Ron Bacardi	Ron Hechicera	Ron Havana
\$33.000 COP	\$39.000 COP	\$35.000 COP

MARGARITA CLASSIC

Triple Sec, lemon juice, salt, tajine

Tequila Olmeca Blanco	Tequila Patron Silver	Tequila Don Julio Blanco
\$39.000 COP	\$54.000 COP	\$52.000 COP

MARGARITA MARACUYA

Triple Sec, passion fruit juice, lemon juice, salt, tajine

Tequila Olmeca Blanco	Tequila Patron Silver	Tequila Don Julio Blanco
\$39.000 COP	\$54.000 COP	\$52.000 COP

MARGARITA RED BERRIES

Triple Sec, red berries syrup, lemon juice, salt, tajine

Tequila Olmeca Blanco	Tequila Patron Silver	Tequila Don Julio Blanco
\$39.000 COP	\$54.000 COP	\$52.000 COP

SANGRÍA

Red wine, ginger soda, Triple Sec, Brandy, red berries syrup, green apple, orange juice, pineapple

Glass
\$40.000 COP

Bottle
\$145.000 COP

TINTO DE VERANO

Red wine, ginger soda, lemon juice, syrup

Glass
\$30.000 COP

Bottle
\$110.000 COP

SPRITZ

APEROL SPRITZ

\$43.000 COP

CAMPARI SPRITZ

\$46.000 COP

LIMONCELLO SPRITZ

\$59.000 COP

MIMOSA SPRITZ

\$38.000 COP

SIGNATURE COCKTAILS

2 Oz

LOVE CUCUMBER

Hendrick's Gin, lemon juice, rosemary syrup, cucumber, green apple, basil, rose petals

\$52.000 COP

CARTAGENA COLLINS

Grey goose Vodka, soda, syrup, lemon juice, cape gooseberry

\$49.000 COP

GINGER PINE

Mezcal, orange juice, ginger syrup, grilled pineapple, pineapple foam, nut

\$45.000 COP

BITTER AND SWEET

Hechicera Ron, lemon juice, Campari, honey syrup, passion fruit

\$55.000 COP

SPIRIT COCKTAILS

2 Oz

HENDRICK'S (Scotland)

Cucumber slab, jamaica flower, pink pepper, recommended indian 724 tonic

\$63.000 COP

BULLDOG (England)

Lemon twis, black pepper, recommended indian 724 tonic

\$53.000 COP

BEEFEATER CLÁSICO (England)

Orange twis, lemon twis, green mint, recommended indian 724 tonic

\$47.000 COP

TANQUERAY DRY (England)

Lemon twis, manzanilla tea, limonaria, recommended indian 724 tonic

\$53.000 COP

BOMBAY SOPHIE (England)

Green apple, star anise, recommended indian 724 tonic

\$48.000 COP

GORDON'S (England)

Lemon twis, recommended indian 724 tonic

\$35.000 COP

ASTUTO (Colombia)

Imported orange, basil, recommended indian 724 tonic

\$52.000 COP



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

