

soloio

bistró



Starters

GOAT CHEESE

Goat cheese cubes with olive oil

\$26.000 COP

CRISPY BEANS

Crispy broad beans with a pinch of wasabi

\$22.000 COP

CAPONATA AND BREAD

Eggplant sauce, served with toasted handmade bread

\$30.000 COP

CRISPY CHICKPEAS

Crispy chickpeas with salt, paprika and lemon

\$20.000 COP

Entrees

CECI

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

\$38.000 COP

PISELLI

Crispy broad beans with green paprika, uvalina tomatoes marinated in lemon, salt and pepper

\$40.000 COP

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ANGURIA ROSA

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

\$42.000 COP

SOLOIO CEVICHE

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

\$48.000 COP

MUSHROOM CROUTS

Sautéed mushrooms in olive oil, onion, salt pepper on top of
artisan bread toast, greek yogurt marinated with cilantro and salt

\$35.000 COP

SAUSAGE CROUTS

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

\$40.000 COP

ASPARAGUS WITH BLUE CHEESE

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

\$41.000 COP

BURRATA

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

\$46.000 COP

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Main Courses

Pastas

CARBONARA

Classic preparation long pasta accompanied with smoked bacon

\$53.000 COP

SHRIMPS AND PROSECCO LINGUINI

Long pasta with shrimps sauteed in prosecco and green peppers, uvalina tomatoe, cilantro, salt, pepper and garlic

\$57.000 COP

MEATBALLS SPAGHETTI

Long pasta served with meatballs in pomarola sauce and parmesan cheese

\$52.000 COP

PESTO

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

\$51.000 COP

MARINERA

Pasta with seafood, coconut cream, garlic, salt and pepper.

\$78.000 COP

Beef

RIB EYE

300 frs of grilled matured beef, accompanied by mashed potatoes and special homemade chimichurri sauce

\$120.000 COP

CHICKEN FILLET

Roasted breaded chicken, bathed in pomarola sauce, grated mozzarella cheese, served with handmade potato hulls and house sald

(Time 35 minutes)

\$58.000 COP

GINGER AND LEMON CHICKEN

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

\$55.000 COP

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Sea

GRILLED OCTOPUS

Grilled octopus, served with mashed potatoes,
chimichurri sauce and pesto sauce

\$75.000 COP

RISSOTO FRUTTI DI MARE

Risotto with octopus, shrimp, squid and mussels

\$71.000 COP

MUSHROOM RISSOTO

Risotto with zucchini, onion and special funghi, carrots,
salt, peppers, garlic and herbs butter

\$68.000 COP

SHRIMPS IN GARLIC SAUCE

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

\$58.000 COP

SOLOIO FISH OF THE DAY

Roasted fish fillet with our fish fillet in a pesto and almond crust or mint
butter, accompanied by sauteed vegetables and mushrooms sauce

\$75.000 COP

Shrimps side	\$16.000 COP
Serrano ham side	\$14.000 COP
Roasted potatoes side	\$14.000 COP
Smached potatoes side	\$14.000 COP
Mozzarella cheese side	\$11.000 COP
Bread Side	\$8.000 COP
Vegetables side	\$14.000 COP
Salad side	\$14.000 COP
Parmesan cheese side	\$9.000 COP

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Kids Menu

FISH STICKS

Accompanied with long pasta or rustic potatoes

\$35.000 COP

Desserts

ESPRESSO AFFOGATO

Espresso, vanilla ice cream and almonds

\$23.000 COP

BANANA CAKE

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

\$25.000 COP

CHOCOLATE CAKE

Crunchy chocolate dough, served with vanilla ice cream

\$27.000 COP

ICE CREAM CUP

\$21.000 COP

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Drinks

WATER & SODA

COP

Agua Hatsu Con Gas	\$9.000
Agua Hatsu Sin Gas	\$9.000
San Pellegrino	\$18.000
Acqua Panna	\$18.000
Tonic	\$16.000
Ginger Ale	\$9.000
Soda	\$9.000
Soda viola	\$20.000
Soda mandarin	\$20.000
Soda maracuyá	\$20.000
Soda orange	\$20.000

BEERS

COP

Club Colombia Dorada	\$16.000
Stella artois	\$20.000
Corona	\$20.000

NATURAL JUICES

COP

Maracuyá Juice	\$14.000
Orange Juice	\$14.000
Mandarin Juice	\$16.000
Red berries Juice	\$16.000

LEMONADES

COP

Coconut Lemonade	\$18.000
Cherry Lemonade	\$16.000
Spearmint Lemonade	\$16.000
Lemonade	\$14.000

COLD COFFE

COP

Iced coffe	\$26.000
Iced coffe with baileys	\$41.000
Cold Latte	\$14.000

HOT DRINKS

Americano	\$10.000
Ristretto	\$8.000
Espresso	\$ 9.000
Carajillo	\$38.000
Machiatto	\$10.000
Latte	\$14.000
Almond Latte	\$16.000
Capuccino	\$14.000
Almond Capuccino	\$16.000
Cinnamond and choco	
Cappuccino	\$16.000
Capuccino with liqueur	\$28.000
Espresso martini	\$48.000
Red berries infusion	\$14.000
Spearmint infusion	\$11.000
Té	\$11.000

DIGESTIVES

2oz COP

Bottel COP

Campari	\$24.000	\$263.000
Martini blanco	\$31.000	\$168.000
Martini rosso	\$31.000	\$168.000
Licor de café	\$15.000	\$170.000
Grapa cellini	\$56.000	\$595.000
Sambuca	\$36.000	\$421.000
Amaro lucano	\$37.000	\$432.000
Limoncello	\$53.000	\$565.000
Licor soho lychee	\$23.000	\$241.000
Baileys	\$18.000	\$196.000
Amaretto dissaronno	\$34.000	\$377.000
Martini extra dry	\$15.000	\$168.000
Licor 43	\$34.000	\$378.000
Brandy Domecq	\$15.000	\$157.000

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WINES

WHITE	Glass COP	Bottle COP
Ruffino Orvieto Clásico (Italy)	\$46.000	\$191.000
Ruffino Pinor Grigio (Italy)		\$286.000
Pascua Chardonnay Puglia (Italy)	\$34.000	\$131.000
RED	Glass COP	Bottle COP
Montepulciano d'abruzzo (Italy)	\$34.000	\$131.000
SPARKLING	Glass COP	Bottle COP
Moet chandon brut (France)		\$650.000
Veuve clicquot (France)		\$700.000
Zardeto (Italy)		\$189.000
Zinzano prosecco (Italy)	\$37.000	\$121.000
Mionetto (Italy)	\$62.000	\$228.000

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Cocktails

CLASSICS

2 Oz

NEGRONI	\$51.000	DRY MARTINI	\$40.000
Ginebra, Vermuth Rosso, Campari		Ginebra, Vermuth Dry, olives	
WHISKY SOUR	\$49.000	MOSCOW MULE	\$40.000
Whisky, lemon, egg white, syrup		Vodka, Ginger Ale, lemon juice, ginger syrup	
OLD FASHION	\$51.000	CAIPIROSKA	\$34.000
Whisky Jack Daniel's, brown sugar, angostura, lemon and cherry		Vodka, lemon, sugar, macerated, insired in the Caipirinha	
LYCHEE MARTINI	\$55.000	FRENCH 75	\$40.000
Vodka, Martini Dry, Lychee, Triple Sec, Soho liqueur		Gin, prosseco, lemon juice, orange juice	
PIÑA COLADA	\$42.000	CLASSIC MOJITO	
A curious brewof rum with artisanal coconut cream and pineapple extract		Green mint, lemon juice, syrup soda	
MARACUYÁ MOJITO		Ron Bacardi	\$37.000
Green mint, passion fruit juice, lemon juice, syrup, soda		Ron Hechicera	\$44.000
Ron Bacardi	\$38.000	Ron Havana	\$40.000
Ron Hechicera	\$45.000	BERRIES MOJITO	
Ron Havana	\$41.000	Green mint,berries syrup, lemon juice, soda	
CLASSIC DAIQUIRI		Ron Bacardi	\$38.000
Triple Sec,syrup, lemon juice		Ron Hechicera	\$45.000
Ron Bacardi	\$37.000	Ron Havana	\$41.000
Ron Hechicera	\$44.000	BERRIES OR MARACUYÁ DAIQUIRI	
Ron Havana	\$40.000	Triple Sec, lemon juice and red berries syrup or maracuya juice	
		Ron Bacardi	\$38.000
		Ron Hechicera	\$45.000
		Ron Havana	\$41.000

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CLASSIC MARGARITA

Triple sec, lemon juice, salt, tajín

Tequila
Olmeca Blanco
\$44.000 COP

Tequila
Patron Silver
\$61.000 COP

Tequila
Don Julio Blanco
\$60.000 COP

MARGARITA MARACUYÁ

Triple sec, passion fruit juice, lemon juice, salt, tajín

Tequila
Olmeca Blanco
\$44.000 COP

Tequila
Patron Silver
\$61.000 COP

Tequila
Don Julio Blanco
\$60.000 COP

MARGARITA RED BERRIES

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

Tequila
Olmeca Blanco
\$44.000 COP

Tequila
Patron Silver
\$61.000 COP

Tequila
Don Julio Blanco
\$60.000 COP

SANGRIA

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

Glass
\$45.000 COP

Bottle
\$164.000 COP

TINTO DE VERANO

Red wine, ginger soda, lemon juice, syrup

Glass
\$34.000 COP

Bottle
\$124.000 COP

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SPRITZ

APEROL SPRITZ
\$49.000 COP

CAMPARI SPRITZ
\$52.000 COP

LIMONCELLO SPRITZ
\$67.000 COP

MIMOSA SPRITZ
\$43.000 COP

SIGNATURE COCKTAILS

2 Oz

LOVE CUCUMBER

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

\$62.000 COP

CARTAGENA COLLINS

Grey Goose Vodka, soda, syrup, lemon juice, cape gosseberry

\$55.000 COP

GINGER PINE

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

\$51.000 COP

BITTER AND SWEET

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

\$62.000 COP

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SPIRIT COCKTAILS

GIN TONIC

2 Oz

HENDRICK'S (SCOTLAND)

Botanicals of your choice

\$69.000 COP

BULLDOG (ENGLAND)

Botanicals of your choice

\$58.000 COP

CLASSIC BEEFEATER (ENGLAND)

Botanicals of your choice

\$52.000 COP

TANQUERAY DRY (ENGLAND)

Botanicals of your choice

\$58.000 COP

BOMBAY SOPHIE (ENGLAND)

Botanicals of your choice

\$53.000 COP

GORDON'S (ENGLAND)

Botanicals of your choice

\$38.000 COP

ASTUTO (COLOMBIA)

Botanicals of your choice

\$58.000 COP

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LICORES

RUM	2 OZ COP	Bottle COP
Zacapa 23 Años [Guatemala]	\$ 65.000	\$ 658.000
Dictador 12 Años [Cartagena]	\$ 60.000	\$ 594.000
Havana Club 7 Años [Cuba]	\$ 27.000	\$ 273.000
Havana Club Blanco [Cuba]	\$ 25.000	\$ 222.000
Bacardí añejo [Cuba]	\$ 25.000	\$ 180.000
Bacardí blanco [Cuba]	\$ 23.000	\$ 222.000
La Hechicera [Barranquilla]	\$ 40.000	\$ 552.000

WHISKY / SINGLE MALT / BOURBON

Buchanam`S 12 Años [Scotland]	\$ 40.000	\$ 431.000
Buchanam`S 18 Años [Scotland]	\$ 57.000	\$ 609.000
JW Red Label [Scotland]	\$ 24.000	\$ 233.000
JW Black Label [Scotland]	\$ 36.000	\$ 430.000
Jack Daniel`s [USA]	\$ 38.000	\$ 430.000
Jamenson [Irland]	\$ 29.000	\$ 400.000
Glenfiddich 12 años [Scotland]	\$ 45.000	\$ 478.000
Bulleit Bourbon [USA]	\$ 42.000	\$ 452.000
Macallan`s 12 Años [Scotland]	\$ 63.000	\$ 658.000

MEZCAL

Mezcal unión [Mexico]	\$ 48.000	\$ 497.000
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VODKA

2 OZ COP

Bottle COP

Absolut [Sweden]	\$ 30.000	\$ 297.000
Tito's [USA]	\$ 36.000	\$ 392.000
Grey Goose [France]	\$ 54.000	\$ 593.000
Ketel One [Holland]	\$ 41.000	\$ 453.000

TEQUILA

Olmecca blanco [Mexico]	\$ 25.000	\$ 260.000
Patrón Silver [Mexico]	\$ 60.000	\$ 612.000
Don Julio Blanco [Mexico]	\$ 57.000	\$ 566.000
Don Julio Reposado [Mexico]	\$ 65.000	\$ 638.000
Don Julio Añejo [Mexico]	\$ 70.000	\$ 693.000
Don julio 70 [Mexico]	\$ 82.000	\$ 823.000

GINEBRA

Tanqueray [England]	\$ 40.000	\$ 423.000
Bombay [England]	\$ 33.000	\$ 341.000
Hendrick's [Scotland]	\$ 53.000	\$ 584.000
Beefeater [England]	\$ 35.000	\$ 367.000
Gordon's [England]	\$ 30.000	\$ 228.000
Astuto [Colombia]	\$ 37.000	\$ 398.000
Bulldog [England]	\$ 42.000	\$ 434.500

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