

# soloio

bistró



## Starters

### GOAT CHEESE

Goat cheese cubes with olive oil

**\$30.000 COP**

### CRISPY BEANS

Crispy broad beans with a pinch of wasabi

**\$25.500 COP**

### CAPONATA AND BREAD

Eggplant sauce, served with toasted handmade bread

**\$34.500 COP**

### CRISPY CHICKPEAS

Crispy chickpeas with salt, paprika and lemon

**\$23.000 COP**

## Entrees

### CECI

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

**\$44.000 COP**

### PISELLI

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

**\$46.000 COP**



#### ANGURIA ROSA

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

**\$48.500 COP**

#### SOLOIO CEVICHE

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

**\$55.500 COP**

#### MUSHROOM CROUTS

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

**\$40.000 COP**

#### SAUSAGE CROUTS

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

**\$46.000 COP**

#### ASPARAGUS WITH BLUE CHEESE

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

**\$47.000 COP**

#### BURRATA

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

**\$53.000 COP**



## Main Courses

### Pastas

#### CARBONARA

Classic preparation long pasta accompanied with smoked bacon

**\$61.000 COP**

#### SHRIMPS AND PROSECCO LINGUINI

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

**\$65.500 COP**

#### MEATBALLS SPAGHETTI

Long pasta served with meatballs in pomarola sauce and parmesan cheese

**\$60.000 COP**

#### PESTO

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

**\$58.500 COP**

#### MARINERA

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

**\$90.000 COP**

### Beef

#### RIB EYE

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

**\$138.000 COP**

#### CHICKEN FILLET

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

(Time 35 minutes)

**\$67.000 COP**

#### GINGER AND LEMON CHICKEN

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

**\$63.000 COP**



## Sea

### GRILLED OCTOPUS

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

**\$86.000 COP**

### RISSOTO FRUTTI DI MARE

Risotto with octopus, shrimp, squid and mussels

**\$81.500 COP**

### MUSHROOM RISSOTO

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

**\$78.000 COP**

### SHRIMPS IN GARLIC SAUCE

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

**\$67.000 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

**\$86.000 COP**

Shrimps side	<b>\$18.500 COP</b>
Serrano ham side	<b>\$16.000 COP</b>
Roasted potatoes side	<b>\$16.000 COP</b>
Smached potatoes side	<b>\$16.000 COP</b>
Mozzarella cheese side	<b>\$10.500 COP</b>
Bread Side	<b>\$9.000 COP</b>
Vegetables side	<b>\$16.000 COP</b>
Salad side	<b>\$16.000 COP</b>
Parmesan cheese side	<b>\$12.500 COP</b>



## **Kids Menu**

### **FISH STICKS**

Accompanied with long pasta or rustic potatoes

**\$40.000 COP**

## **Desserts**

### **ESPRESSO AFFOGATO**

Espresso, vanilla ice cream and almonds

**\$26.500 COP**

### **BANANA CAKE**

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

**\$29.000 COP**

### **CHOCOLATE CAKE**

Crunchy chocolate dough, served with vanilla ice cream

**\$31.000 COP**

### **ICE CREAM CUP**

**\$24.000 COP**



## Drinks

WATER & SODA		COP	COLD COFFE		COP
Agua Hatsu Con Gas	<b>\$10.500</b>		Iced coffe	<b>\$30.000</b>	
Agua Hatsu Sin Gas	<b>\$10.500</b>		Iced coffe with baileys	<b>\$47.000</b>	
San Pellegrino	<b>\$21.000</b>		Cold Latte	<b>\$16.000</b>	
Acqua Panna	<b>\$21.000</b>		HOT DRINKS		
Tonic	<b>\$18.500</b>		Americano	<b>\$11.500</b>	
Ginger Ale	<b>\$10.500</b>		Ristretto	<b>\$9.000</b>	
Soda	<b>\$10.500</b>		Espresso	<b>\$10.500</b>	
Soda viola	<b>\$23.000</b>		Carajillo	<b>\$44.000</b>	
Soda mandarin	<b>\$23.000</b>		Machiatto	<b>\$11.500</b>	
Soda maracuyá	<b>\$23.000</b>		Latte	<b>\$16.000</b>	
Soda orange	<b>\$23.000</b>		Almond Latte	<b>\$18.500</b>	
BEERS		COP	Capuccino	<b>\$16.000</b>	
Club Colombia Dorada	<b>\$17.000</b>		Almond Capuccino	<b>\$18.500</b>	
Stella artois	<b>\$21.000</b>		Cinnamond and choco	<b>\$18.500</b>	
Corona	<b>\$21.000</b>		Cappuccino	<b>\$16.000</b>	
NATURAL JUICES		COP	Capuccino with liqueur	<b>\$32.000</b>	
Maracuyá Juice	<b>\$16.000</b>		Espresso martini	<b>\$53.000</b>	
Orange Juice	<b>\$16.000</b>		Red berries infusion	<b>\$16.000</b>	
Mandarin Juice	<b>\$18.500</b>		Spearmint infusion	<b>\$12.500</b>	
Red berries Juice	<b>\$18.500</b>		Té	<b>\$12.500</b>	
LEMONADES		COP	DIGESTIVES		
Coconut Lemonade	<b>\$21.000</b>		Campari	<b>\$25.000</b>	<b>\$276.000</b>
Cherry Lemonade	<b>\$18.500</b>		Martini blanco	<b>\$32.500</b>	<b>\$176.500</b>
Spearmint Lemonade	<b>\$18.500</b>		Martini rosso	<b>\$32.500</b>	<b>\$176.500</b>
Lemonade	<b>\$16.000</b>		Licor de café	<b>\$16.000</b>	<b>\$178.500</b>
			Grapa cellini	<b>\$59.000</b>	<b>\$625.000</b>
			Sambuca	<b>\$38.000</b>	<b>\$442.000</b>
			Amaro lucano	<b>\$39.000</b>	<b>\$453.500</b>
			Limoncello	<b>\$55.500</b>	<b>\$593.000</b>
			Licor soho lychee	<b>\$24.000</b>	<b>\$253.000</b>
			Baileys	<b>\$19.000</b>	<b>\$206.000</b>
			Amaretto dissaronno	<b>\$35.500</b>	<b>\$396.000</b>
			Martini extra dry	<b>\$16.000</b>	<b>\$176.500</b>
			Licor 43	<b>\$35.500</b>	<b>\$397.000</b>
			Brandy Domecq	<b>\$16.000</b>	<b>\$165.000</b>



## WINES

WHITE	Glass COP	Bottle COP
Ruffino Orvieto Clásico (Italy)	<b>\$48.000</b>	<b>\$200.500</b>
Ruffino Pinor Grigio (Italy)		<b>\$300.000</b>
Pascua Chardonnay Puglia (Italy)	<b>\$36.000</b>	<b>\$137.500</b>
RED	Glass COP	Bottle COP
Montepulciano d'abruzzo (Italy)	<b>\$36.000</b>	<b>\$137.500</b>
SPARKLING	Glass COP	Bottle COP
Moet chandon brut (France)		<b>\$682.500</b>
Veuve clicquot (France)		<b>\$735.000</b>
Zardeto (Italy)		<b>\$198.500</b>
Zinzano prosecco (Italy)	<b>\$39.000</b>	<b>\$127.000</b>
Mionetto (Italy)	<b>\$65.000</b>	<b>\$239.500</b>







# COCKTAILS

## Cocktails

### CLASSICS

2 Oz

NEGRONI	<b>\$53.500</b>	DRY MARTINI	<b>\$42.000</b>
Ginebra, Vermuth Rosso, Campari		Ginebra, Vermuth Dry, olives	
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WHISKY SOUR	<b>\$51.500</b>	MOSCOW MULE	<b>\$42.000</b>
Whisky, lemon, egg white, syrup		Vodka, Ginger Ale, lemon juice, ginger syrup	
.....			
OLD FASHION	<b>\$53.500</b>	CAIPIROSKA	<b>\$36.000</b>
Whisky Jack Daniel's, brown sugar, angostura, lemon and cherry		Vodka, lemon, sugar, macerated, insired in the Caipirinha	
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LYCHEE MARTINI	<b>\$58.000</b>	FRENCH 75	<b>\$42.000</b>
Vodka, Martini Dry, Lychee, Triple Sec, Soho liqueur		Gin, prosseco, lemon juice, orange juice	
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PIÑA COLADA	<b>\$44.000</b>	CLASSIC MOJITO	
A curious brewof rum with artisanal coconut cream and pineapple extract		Green mint, lemon juice, syrup soda	
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MARACUYÁ MOJITO		Ron Bacardi	<b>\$39.000</b>
Green mint, passion fruit juice, lemon juice, syrup, soda		Ron Hechicera	<b>\$46.000</b>
Ron Bacardi	<b>\$40.000</b>	Ron Havana	<b>\$42.000</b>
Ron Hechicera	<b>\$47.000</b>	.....	
Ron Havana	<b>\$43.000</b>	BERRIES MOJITO	
.....			
CLASSIC DAIQUIRI		Green mint,berries syrup, lemon juice, soda	
Triple Sec,syrup, lemon juice		Ron Bacardi	<b>\$40.000</b>
Ron Bacardi	<b>\$39.000</b>	Ron Hechicera	<b>\$47.000</b>
Ron Hechicera	<b>\$46.000</b>	Ron Havana	<b>\$43.000</b>
Ron Havana	<b>\$42.000</b>	.....	
.....			
		BERRIES OR MARACUYÁ DAIQUIRI	
		Triple Sec, lemon juice and red berries syrup or maracuya juice	
		Ron Bacardi	<b>\$40.000</b>
		Ron Hechicera	<b>\$47.000</b>
		Ron Havana	<b>\$43.000</b>



### CLASSIC MARGARITA

Triple sec, lemon juice, salt, tajín

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Tequila  
Olmeca Blanco  
**\$46.000 COP**

Tequila  
Patron Silver  
**\$64.000 COP**

Tequila  
Don Julio Blanco  
**\$63.000 COP**

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### MARGARITA MARACUYÁ

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

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Tequila  
Olmeca Blanco  
**\$46.000 COP**

Tequila  
Patron Silver  
**\$64.000 COP**

Tequila  
Don Julio Blanco  
**\$63.000 COP**

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### MARGARITA RED BERRIES

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

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Tequila  
Olmeca Blanco  
**\$46.000 COP**

Tequila  
Patron Silver  
**\$64.000 COP**

Tequila  
Don Julio Blanco  
**\$63.000 COP**

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### SANGRIA

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

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Glass  
**\$47.000 COP**

Bottle  
**\$172.000 COP**

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### TINTO DE VERANO

Red wine, ginger soda, lemon juice, syrup

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Glass  
**\$36.000 COP**

Bottle  
**\$130.000 COP**

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## SPRITZ

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APEROL SPRITZ  
**\$51.500 COP**

CAMPARI SPRITZ  
**\$54.500 COP**

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LIMONCELLO SPRITZ  
**\$70.500 COP**

MIMOSA SPRITZ  
**\$45.000 COP**

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## SIGNATURE COCKTAILS asq

2 Oz

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### LOVE CUCUMBER

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

**\$65.000 COP**

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### CARTAGENA COLLINS

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

**\$58.000 COP**

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### GINGER PINE

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

**\$53.500 COP**

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### BITTER AND SWEET

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

**\$65.000 COP**



## SPIRIT COCKTAILS

GIN TONIC

2 Oz

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HENDRICK'S (SCOTLAND)

Botanicals of your choice

**\$73.000 COP**

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BULLDOG (ENGLAND)

Botanicals of your choice

**\$61.000 COP**

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CLASSIC BEEFEATER (ENGLAND)

Botanicals of your choice

**\$54.500 COP**

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TANQUERAY DRY (ENGLAND)

Botanicals of your choice

**\$61.000 COP**

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BOMBAY SOPHIE (ENGLAND)

Botanicals of your choice

**\$55.500 COP**

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GORDON'S (ENGLAND)

Botanicals of your choice

**\$40.000 COP**

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ASTUTO (COLOMBIA)

Botanicals of your choice

**\$61.000 COP**



## LICORES

RUM	2 OZ COP	Bottle COP
Zacapa 23 Años [Guatemala]	<b>\$68.000</b>	<b>\$691.000</b>
Dictador 12 Años [Cartagena]	<b>\$63.000</b>	<b>\$623.500</b>
Havana Club 7 Años [Cuba]	<b>\$28.500</b>	<b>\$286.500</b>
Havana Club Blanco [Cuba]	<b>\$26.000</b>	<b>\$233.000</b>
Bacardí añejo [Cuba]	<b>\$26.000</b>	<b>\$189.000</b>
Bacardí blanco [Cuba]	<b>\$24.500</b>	<b>\$233.000</b>
La Hechicera [Barranquilla]	<b>\$42.000</b>	<b>\$579.500</b>

## WHISKY / SINGLE MALT / BOURBON

Buchanam'S 12 Años [Scotland]	<b>\$42.000</b>	<b>\$452.500</b>
Buchanam'S 18 Años [Scotland]	<b>\$60.000</b>	<b>\$639.500</b>
JW Red Label [Scotland]	<b>\$25.000</b>	<b>\$244.500</b>
JW Black Label [Scotland]	<b>\$38.000</b>	<b>\$451.500</b>
Jack Daniel's [USA]	<b>\$44.000</b>	<b>\$451.500</b>
Jamenson [Irland]	<b>\$30.500</b>	<b>\$420.000</b>
Glenfiddich 12 años [Scotland]	<b>\$47.000</b>	<b>\$502.000</b>
Bulleit Bourbon [USA]	<b>\$44.000</b>	<b>\$474.500</b>
Macallan`s 12 Años [Scotland]	<b>\$66.000</b>	<b>\$691.000</b>

## MEZCAL

Mezcal unión [Mexico]	<b>\$50.500</b>	<b>\$522.000</b>
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VODKA	2 OZ COP	Bottle COP
Absolut [Sweden]	<b>\$31.500</b>	<b>\$312.000</b>
Tito's [USA]	<b>\$38.000</b>	<b>\$411.500</b>
Grey Goose [France]	<b>\$56.500</b>	<b>\$622.500</b>
Ketel One [Holland]	<b>\$43.000</b>	<b>\$475.500</b>
<b>TEQUILA</b>		
Olmeca blanco [Mexico]	<b>\$26.000</b>	<b>\$273.000</b>
Patrón Silver [Mexico]	<b>\$63.000</b>	<b>\$642.500</b>
Don Julio Blanco [Mexico]	<b>\$60.000</b>	<b>\$594.000</b>
Don Julio Reposado [Mexico]	<b>\$68.000</b>	<b>\$670.000</b>
Don Julio Añejo [Mexico]	<b>\$73.500</b>	<b>\$727.500</b>
Don julio 70 [Mexico]	<b>\$86.000</b>	<b>\$864.000</b>
<b>GINEBRA</b>		
Tanqueray [England]	<b>\$42.000</b>	<b>\$444.000</b>
Bombay [England]	<b>\$34.500</b>	<b>\$358.000</b>
Hendrick's [Scotland]	<b>\$55.500</b>	<b>\$613.000</b>
Beefeater [England]	<b>\$37.000</b>	<b>\$385.500</b>
Gordon's [England]	<b>\$31.500</b>	<b>\$239.500</b>
Astuto [Colombia]	<b>\$39.000</b>	<b>\$418.000</b>
Bulldog [England]	<b>\$44.000</b>	<b>\$456.000</b>









# **BREAKFAST & BRUNCH**

## Food

### NAPOLITAN EGGS

Oven eggs served on handmade baguette bread with pomarola sauce, eggplant sauce, olives, and parmesan cheese

**\$35.500 COP**

### NORD EGGS

Oven eggs served on handmade baguette bread with Greek yogurt, grape tomatoes, onion, serrano ham, and sautéed asparagus

**\$46.000 COP**

### SOLOIO EGGS

Oven eggs served on handmade baguette bread with pomarola sauce, meat, and parmesan cheese

**\$50.000 COP**

### ARABA TOAST

Oven eggs served on handmade baguette bread with chickpea hummus, grape tomatoes, onion, and pesto

**\$37.000 COP**

### EGGS WITH MUSHROOMS

Scrambled eggs with mushrooms, served with handmade baguette toast

**\$34.500 COP**

### EGGS WITH SERRANO HAM

Scrambled eggs with grape tomatoes and serrano ham, served on handmade baguette toast

**\$40.000 COP**

### FRESH FRUIT

Seasonal tropical fruits, dipped in honey and granola

**\$23.000 COP**



## Drinks

### MIMOSA

Prosecco with orange, red berries or  
maracuya juice

**\$33.500 COP**

### COMBO MIMOSA

300ml of orange, red berries or  
maracuya mimosas + 1 Prosecco bottle

( Only breakfast)

**\$135.500 COP**

### HOT DRINKS

COP

Americano	<b>\$11.500</b>
Ristretto	<b>\$9.000</b>
Espresso	<b>\$10.500</b>
Carajillo	<b>\$44.000</b>
Machiatto	<b>\$11.500</b>
Latte	<b>\$16.000</b>
Almond Latte	<b>\$18.500</b>
Capuccino	<b>\$16.000</b>
Almond Capuccino	<b>\$18.500</b>
Cinnamond and choco	
Capuccino	<b>\$18.500</b>
Capuccino with liqueur	<b>\$32.000</b>
Espresso martini	<b>\$53.000</b>
Red berries infusion	<b>\$16.000</b>
Spearmint infusion	<b>\$12.500</b>
Té	<b>\$12.500</b>

### COLD DRINKS

COP

Iced Coffe	<b>\$30.000</b>
Iced coffe with baileys	<b>\$47.000</b>
Iced Latte	<b>\$16.000</b>

### NATURAL JUICES

COP

Maracuyá Juice	<b>\$16.000</b>
Orange Juice	<b>\$16.000</b>
Mandarin Juice	<b>\$18.500</b>
Red berries Juice	<b>\$18.500</b>

### LEMONADE

COP

Coconut Lemonade	<b>\$21.000</b>
Cherry Lemonade	<b>\$18.500</b>
Spearmint Lemonade	<b>\$18.500</b>
Limonade	<b>\$16.000</b>



**soloio**

bistró