

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 aceptado, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado. Al momento de solicitar la cuenta, indíquelo a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indíquelo 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 servicios. En caso de que tenga algún inconveniente con el cobro de la propina, comuníquese con la línea de atención al ciudadano de la Superintendencia de Industria y Comercio: (601) 592 0400 en Bogotá o para el resto del país línea gratuita nacional: 01 8000 910165, para que radique su queja. También puede radicarla a través de los canales dispuestos en la página web www.sic.gov.co. Sin perjuicio de la obligación de fijar los avisos señalados en el presente numeral, se deberá preguntar al consumidor, cuando este solicite la liquidación de su cuenta, si desea incluir en la factura o el documento equivalente el pago o no de la propina, o si desea pagar una cantidad diferente de la sugerida.



La Carta

Flora son tradiciones pensadas de forma contemporánea.
Miradas, recuerdos y presentes de momentos; objetos,
rincones e imágenes que revisan el paso del
tiempo desde el presente.

Para Compartir

(v)	Focaccia, mantequilla tomate e hinojo	\$15,000
	Stracciatella, higos frescos y prosciutto	\$45,000
(v)	Pan con ricotta batida	\$13,000
(v)	Aceitunas marinadas	\$18,000
	Anchoas con mantequilla y pan	\$28,000
	Prosciutto con mantequilla	\$33,000
	Mortadella o Coppa	\$28,000
	Camarones enteros al carbón, tomate y chile	\$48,000

Entradas

	Chipirones y zucchini verde frito con mayonesa de limón	\$42,000
	Crudo de atún, aceite de oliva, limón, aceitunas castelvetrano y cebolla	\$42,000
	Salchicha italiana hecha en casa	\$36,000
(v)	Arancini con salsa de tomate y chile	\$35,000
	Albóndigas con salsa de tomate y parmesano	\$36,000
(v)	Burrata, puré de alverjas y hierbas	\$48,000
	Tartar de ternera, emulsión de atún y papas chip	\$36,000

Vegetales

	Berenjenas asadas, vinagreta de anchoas, orégano y pistachos	\$30,000
	Cogollos, alverjas, brotes y prosciutto	\$37,000
(v)	Espárragos, avellanas, alcaparras	\$35,000
(v)	Hinojo con ricotta batida y miga de pan	\$32,000
(v)	Tomates al horno y miel picante	\$25,000
	Habichuelines cesar, parmesano y miga de pan	\$36,000
(v)	Alcachofas fritas, mayonesa de limón	\$48,000



(v)—Platos Vegetarianos

Todos los platos de pasta se terminan con queso parmesano

Pasta Fresca

(v)	Spaghetti, tomate y stracciatella	\$52,000
	Spaghetti con albóndigas y tomate	\$47,000
	Spaghetti con langostinos	\$65,000
(v)	Spaghetti alla nerano	\$42,000
	Bucatini all'amatriciana	\$42,000
	Tagliatelle ragù bolognese	\$55,000
(v)	Tagliatelle tartufata	\$55,000
	Tagliatelle con cangrejo	\$55,000
(v)	Mafaldine cacio e pepe	\$47,000
(v)	Rigatoni alla vodka	\$42,000
	Rigatoni carbonara	\$46,000
	Balanzoni con salchicha, crema y salvia	\$47,000
(v)	Bottoni con ricotta, limón y yema curada	\$46,000
(v)	Ravioli di zucca, queso de cabra, avellanas y salvia	\$42,000
	Tortellini en brodo	\$45,000
(v)	Gnocchi de ricotta, shitakes, alverja y prosciutto frito (opcional)	\$54,000
	Lasagna verde alla bolognese (fin de semana)	

Fuertes

	Pesca al carbón alla putanesca	\$73,000
	Atún sellado, mantequilla avellanada y tomates asados	\$80,000
	Chuletón de cerdo con hinojo y porcini—500g	\$99,000
	New York Certified Angus Beef—400g	\$195,000
	Porterhouse Angus Nacional—800g	\$240,000
	Cuello de cordero braseado	\$102,000
	Pollo al mattone	\$70,000
	Porchetta de cerdo, polenta y salsa verde	\$65,000
	Cacciucco—estofado de mariscos a base de tomate, casarecce y alioli	\$84,000

Acompañamientos

Spaghetti al' limone	Papas con romero
\$25,000	\$18,000
Ensalada fresca	Polenta
\$22,000	\$17,000

TINTO

	ITALIA	COPA	BOTELLA
1	Cinque Per Logonovo, Sangiovese Merlot, Syrah. <i>Toscana, Italia</i>		\$270,000
2	Tedeschi Capitel Nicalò <i>Valpolicella, Italia</i>		\$251,000
3	Marchesi di Barolo, Ruvei <i>Barbera d'Alba, Italia</i>	\$42,000	\$225,000
4	Ormanni Chianti Classico <i>Chianti, Italia</i>		\$206,000
5	Varvaglione 12 e Mezzo, Negroamaro. <i>Salento, Italia</i>	\$36,000	\$186,000
FRANCIA			
6	Château Mondésir-Gazin, Merlot-Malbec. <i>Côtes de Bordeaux, Francia</i>		\$279,000
7	Frey Sohler Pinot Noir <i>Alsacia, Francia</i>		\$219,000
ESPAÑA			
8	Félix Callejo Parajes De Callejo Tempranillo, Albillo Mayor. <i>Ribera Del Duero, España</i>		\$286,000
9	Monteabellón 5 Meses Tempranillo. <i>Ribera Del Duero</i>	\$45,000	\$210,000
10	La Fou El Sender, Syrah, Garnacha. <i>Terra Alta, España</i>	\$39,000	\$212,000
NUEVO MUNDO			
11	Tinto Rey, Tempranillo. <i>California, USA</i>		\$207,000
12	Clos de los Siete (by Michel Rolland) Malbec. <i>Valle del Uco, Argentina</i>		\$296,000

ROSÉ

1	Palm Château de l'Escarelle, Garnacha Cinsault. <i>Provence, Francia</i>		\$177,000
2	Soalheiro Minera Rose, Albariño Pinot Noir. <i>Melgaço, Portugal</i>	\$40,000	\$225,000
3	Tinto Rey Rosé, Verdejo, Tannat Tempranillo. <i>California, USA</i>		\$199,000

ESPUMOSO

1	Borgo Molino Extra Dry Prosecco. <i>Italia</i>	\$39,000	\$211,000
2	Franciacorta Le Marchesine Brut Nitens Chardonnay. <i>Lombardía, Italia</i>		\$344,000
3	Moët & Chandon Impérial Brut. <i>Champagne, Francia</i>	\$107,000	\$597,000
4	Bollinger Special Cuvée Brut. Pinot Noir Chardonnay. <i>Champagne, Francia</i>		\$645,000
5	Agustí Torelló Mata. Brut Nature Gran Reserva Barrica. <i>Cava, España</i>		\$261,000

BLANCO

		COPA	BOTELLA
1	Masi Modello, Pinot Grigio <i>Veneto, Italia</i>	\$47,000	\$264,000
2	Tenuta I Fauri, Pecorino <i>Abruzzo, Italia</i>	\$45,000	\$234,000
3	Trimbach, Riesling <i>Alsacia, Francia</i>		\$293,000
4	Grand Marrenon Blanc, Garnacha Blanca, Clairette, Vermentino <i>Luberon, Francia</i>		\$186,000
5	Rafael Palacios Louro, Godello <i>Valdeorras, España</i>		\$266,000
6	Pazo De San Mauro, Albariño <i>Rías Baixas, España</i>	\$55,000	\$296,000
7	Petite Estones Garnacha Blanca. <i>Catalunya, España</i>	\$36,000	\$198,000
8	Protos Ecológico, Verdejo <i>Rueda, España</i>	\$35,000	\$196,000
9	Loimer, Grüner Veltliner <i>Kamptal, Austria</i>		\$207,000

NARANJA

1	Alta Alella, AUS. Xarel-lo. <i>Alella, España</i>		\$322,000
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SELECCIÓN ESPECIAL

TINTO

1	Fossacolle Brunello di Montalcino Sangiovese. <i>Italia</i>		\$455,000
2	Marchesi Di Barolo. Barbaresco Serragrilli. Nebbiolo. <i>Piemonte, Italia</i>		\$346,000
3	Vinding Montecarrubo Il Carrubo Syrah. <i>Sicilia, Italia</i>		\$423,000
4	Gaja Sito Moresco. Nebbiolo, Barbera Merlot. <i>Piemonte, Italia</i>		\$336,000
5	Francisco Barona. Garnacha <i>Ribera del Duero, España</i>		\$411,000
6	Pago de Carraovejas. Tempranillo <i>Ribera del Duero, España</i>		\$359,000
7	Viñedo De Páganos. Calados De Puntido. Tempranillo. <i>Rioja, España</i>		\$327,000
8	Raúl Pérez, La Vitoriana. Mencia, Bastardo. <i>Bierzo, España</i>		\$286,000

BLANCO

1	Tenuta delle Terre Nere Etna Bianco Carricante. <i>Etna, Italia</i>		\$324,000
2	Ropiteau Freres Pouilly - Fuissé Chardonnay. <i>Bourgogne, Francia</i>		\$323,000
3	William Fèvre. Chardonnay <i>Chablis, Francia</i>		\$288,000
4	Felix De Callejo. El Lebrero. Albillo <i>Ribera del Duero, España</i>		\$355,000
5	La Vizcaina La Del Vivo Lomas de Valtuille. Godello. <i>Bierzo, España</i>		\$275,000



Cocteles

CLÁSICOS

<i>Milano Sour</i> Bourbon, Campari, Limón \$57,000	<i>Boulevardier</i> Bourbon, Campari, Vermouth Rosso \$44,000
<i>Titos Mule</i> Vodka, Jengibre, Soda, Limón \$50,000	<i>Gin Basil Smash</i> Bombay, Albahaca, Limón \$42,000
<i>French 75</i> Bombay, Limón, Prosecco V8 \$54,000	<i>Margarita</i> Cazadores Blanco, Triple Sec, Limón \$43,000
<i>Dry Martini</i> Bombay, Vermouth Extra Dry, Aceitunas Castelvetro \$50,000	<i>Bloody Mary</i> Vodka, Jugo de Tomate, Horseradish, Salsa Inglesa, Limón y Tabasco \$47,000
<i>Martínez</i> Bombay, Vermouth Rosso, Luxardo Maraschino, Angostura \$49,000	<i>Espresso Martini</i> Vodka, Licor de Café, Espresso \$51,000
<i>Old Fashioned</i> Rye Whisky, Azúcar, Angostura \$53,000	<i>Carajillo</i> Licor 43, Espresso \$41,000
	<i>Paper Plane</i> Bourbon, Aperol, Amaro \$40,000

SPRITZ

<i>Venetian</i> Aperol, Campari, Prosecco V8 \$45,000
<i>Aperol Spritz</i> Aperol, Prosecco V8, Soda \$45,000
<i>Punch Spritz</i> Eau de Vie Persicum, Lambrusco, Angostura, Toronja, Soda \$42,000
<i>Spritz Fizz</i> Aperol, Dry Vermouth, Syrup, Naranja, Limón, Clara, Prosecco V8 \$47,000
<i>St Germain Spritz</i> Prosecco V8, Limón, Menta \$49,000

NEGRONI

<i>Clásico</i> Bombay, Campari, Vermouth Rosso \$45,000
<i>Mezcal</i> Mezcal, Campari, Vermouth Rosso \$46,000
<i>Sbagliato</i> Campari, Vermouth Rosso, Prosecco V8 \$50,000
<i>Sour</i> Bombay, Campari, Vermouth Rosso, Clara de huevo \$46,000

Cocteles Macallan

<i>Boulevardier</i> Campari, Naranja Vermouth Rosso, \$62,000	<i>Amalfi Highball</i> Luxardo Maraschino Toronja, Soda \$72,000	<i>Penicillin</i> Jengibre, Limón \$58,000
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Licores

		TRAGO	BOTELLA
<i>Ginebra</i>	Bombay Sapphire	\$34,000	\$346,000
	Citadell	\$34,000	\$396,000
	Tanqueray 10	\$44,000	\$503,000
	London No. 1	\$45,000	\$465,000
	Condesa	\$35,000	\$404,000
<i>Whiskey</i>	Buchanans 12 Años	\$36,000	\$393,000
	Buchanans 18 Años	\$58,000	\$632,000
	Glenfiddich 12 Años	\$37,000	\$451,000
	Glenfiddich 15 Años	\$48,000	\$551,000
	The Macallan 12 Años - Double Cask	\$52,000	\$550,000
	Bourbon Woodford Reserve	\$40,000	\$405,000
<i>Vodka</i>	Grey Goose	\$40,000	\$422,000
	Titos	\$36,000	\$418,000
<i>Tequila</i>	Don Julio 70	\$65,000	\$620,000
	Tierra Noble Reposado	\$44,000	\$443,000
	Tierra Noble Cristalino	\$49,000	\$487,000
	Tierra Noble Blanco	\$41,000	\$343,000
<i>Mezcal</i>	Amores Verde	\$38,000	\$382,000
<i>Ron</i>	Santa Teresa 1976	\$47,000	\$458,000
	Quimbaya	\$45,000	\$482,000

Mocktails

<i>Mango Spritz</i> Mango, Piña, Fresa, Soda, Hierbabuena	\$21,000
<i>Frambuesa Gassosa</i> Frambuesa, Eucalipto, Limón, Pimienta, Soda	\$23,000

Bebidas y Cervezas

Soda	\$9,000
Agua Siembra 477ml	\$12,000
Agua Siembra con gas 280ml	\$10,000
Acqua Panna 750ml	\$27,000
San Pellegrino 750ml	\$28,000
Coca-Cola / Coca-Cola Zero	\$11,000
Tónica Mil 976	\$17,000
Fever Tree	\$24,000
Cordial de Jengibre	\$13,000
Cordial de Mora y Romero	\$13,000
Cordial de Toronja	\$13,000
Club Colombia (Barril)	\$15,000
Stella Artois	\$17,000
Peroni	\$24,000
Bitburguer 0.0	\$20,000



Postres

Helado de pistacho, aceite de oliva y sal	\$25,000
Tiramisù	\$25,000
Cannolo relleno de chocolate	\$20,000
Panna cotta con haba tonka y miel	\$24,000
Mascarpone hecho en casa, frambuesas y merengue	\$25,000
Torta de chocolate	\$25,000

Digestivo

Grappa Di Amarone	\$55,000
Limoncello del Contadino	\$34,000
Vecchio Amaro del Capo	\$39,000
Stambeco Amaro	\$42,000
Fernet Branca	\$34,000
Vermouth Martini Rosso	\$33,000
Disaronno Amaretto	\$36,000
Cointreau	\$35,000
Joy Armagnac 1989	\$75,000
González Byass Leonor Palo Cortado	\$44,000

Café y Té

Espresso	\$9,000
Americano	\$9,000
Latte	\$10,000
Macchiato	\$10,000
Capuccino	\$10,000
English Breakfast	\$9,000
Infusión de jengibre, hierbabuena y mora	\$9,000

flora

Consumers are hereby informed that this establishment suggests a gratuity of 10% of the total bill. This gratuity is entirely voluntary and may be accepted, declined, or adjusted at your discretion, based on your assessment of the service received. When requesting your bill, please inform your server whether you would like the suggested gratuity to be included in your check, or indicate the amount you wish to leave as a gratuity. At this establishment, all gratuities collected are used exclusively to recognize and reward the work of the staff who are part of the service team. If you have any concerns regarding the gratuity charge, you may contact the Colombian Superintendence of Industry and Commerce (Superintendencia de Industria y Comercio – SIC) through its Consumer Service Line at +57 (601) 592-0400 (Bogotá) or the nationwide toll-free number 01 8000 910165. You may also file a complaint through the official SIC website at www.sic.gov.co. In addition to displaying this notice as required by law, when you request the settlement of your bill, you will be asked whether you wish to include the suggested gratuity in your invoice or equivalent document, decline it, or leave a different amount.



Menu

Flora are traditions seen from a contemporary perspective. Memories and motifs of moments; objects, corners and images that review the passage of time.

For Sharing

(v)	Focaccia with tomato and fennel butter	\$15,000
	House-made stracciatella, figs, prosciutto	\$45,000
(v)	Sourdough with whipped ricotta	\$13,000
(v)	Marinated olives	\$18,000
	Anchovies, butter and sourdough	\$28,000
	Prosciutto with butter	\$33,000
	Mortadella or Coppa	\$28,000
	Whole grilled shrimp, tomato and chile	\$48,000

Appetizers

	Fried squid and green zucchini with lemon mayonnaise	\$42,000
	Tuna crudo with olive oil, castelvetrano olives, onion and lemon	\$42,000
	House-made pork sausage with red grapes	\$36,000
(v)	Arancini with tomato chile sauce	\$35,000
	Meatballs with tomato sauce and parmesan cheese	\$36,000
(v)	Burrata, pea purée and herbs	\$48,000
	Veal tartare, tonnato sauce and crisps	\$36,000

Vegetables

	Aubergine with anchovies dressing, oregano and pistachios	\$30,000
	Gem lettuce, peas, sprouts and prosciutto	\$37,000
(v)	Asparagus, hazelnut and capers	\$35,000
(v)	Fennel with whipped ricotta and breadcrumbs	\$32,000
(v)	Oven baked tomato with chili honey	\$25,000
	Cesar green beans, parmesan and breadcrumbs	\$36,000
(v)	Fried artichokes with lemon mayonnaise	\$48,000



(v)—Vegetarian Dishes

All pasta dishes are finished with Parmesan cheese.

Fresh Pasta

(v)	Spaghetti tomato and stracciatella	\$52,000
	Spaghetti meatballs	\$47,000
	Spaghetti with shrimp	\$65,000
(v)	Spaghetti alla nerano	\$42,000
	Bucatini all'amatriciana	\$42,000
	Tagliatelle ragù bolognese	\$55,000
(v)	Tagliatelle tartufata	\$55,000
	Tagliatelle with crabmeat	\$55,000
(v)	Mafaldine cacio e pepe	\$47,000
(v)	Rigatoni alla vodka	\$42,000
	Rigatoni carbonara	\$46,000
	Balanzoni with house-made pork sausage, cream and sage	\$47,000
(v)	Bottoni filled with ricotta lemon and cured egg yolks	\$46,000
(v)	Ravioli di zucca and goat cheese	\$42,000
	Tortellini en brodo	\$45,000
(v)	Ricotta gnocchi, shitake, mushrooms, peas, fried prosciutto (optional)	\$45,000
	Lasagna alla bolognese (weekends only)	\$54,000

Mains

	Grilled catch of the day alla putanesca	\$73,000
	Seared fresh tuna, brown butter and roasted tomatoes	\$80,000
	Pork with fennel and porcini—500g	\$99,000
	New York Certified Angus Beef—400g	\$195,000
	Porterhouse Local Angus—800g	\$240,000
	Braised lamb neck	\$102,000
	Chicken al mattone	\$70,000
	Porchetta, polenta and green sauce	\$65,000
	Seafood stew tomato base, white fish, mussels, clams, grilled shrimp, casarecce and alioli	\$84,000

Sides

Spaghetti al' limone	Rosemary roasted potatoes
\$25,000	\$18,000
Fresh salad	Polenta
\$22,000	\$17,000

RED

	ITALY	GLASS	BOTTLE
1	Cinque Per Logonovo, Sangiovese Merlot, Syrah. <i>Toscana, Italy</i>		\$270,000
2	Tedeschi Capitel Nicalò <i>Valpolicella, Italy</i>		\$251,000
3	Marchesi di Barolo, Ruvei <i>Barbera d'Alba, Italy</i>	\$42,000	\$225,000
4	Ormanni Chianti Classico <i>Chianti, Italy</i>		\$206,000
5	Varvaglione 12 e Mezzo, Negroamaro. <i>Salento, Italy</i>	\$36,000	\$186,000
FRANCE			
6	Château Mondésir-Gazin, Merlot-Malbec. <i>Côtes de Bordeaux, France</i>		\$279,000
7	Frey Sohler Pinot Noir <i>Alsacia, France</i>		\$219,000
SPAIN			
8	Félix Callejo Parajes De Callejo Tempranillo, Albillo Mayor. <i>Ribera Del Duero, Spain</i>		\$286,000
9	Monteabellón 5 Months Tempranillo. <i>Ribera Del Duero</i>	\$45,000	\$210,000
10	La Fou El Sender, Syrah, Garnacha. <i>Terra Alta, Spain</i>	\$39,000	\$212,000
NEW WORLD			
11	Tinto Rey, Tempranillo. <i>California, USA</i>		\$207,000
12	Clos de los Siete (by Michel Rolland) Malbec. <i>Valle del Uco, Argentina</i>		\$296,000

ROSÉ

1	Palm Château de l'Escarelle, Garnacha Cinsault. <i>Provence, Francia</i>		\$177,000
2	Soalheiro Minera Rose, Albariño Pinot Noir. <i>Melgaço, Portugal</i>	\$40,000	\$225,000
3	Tinto Rey Rosé, Verdejo, Tannat Tempranillo. <i>California, USA</i>		\$199,000

SPARKLING

1	Borgo Molino Extra Dry Prosecco. <i>Italy</i>	\$39,000	\$211,000
2	Franciacorta Le Marchesine Brut Nitens Chardonnay. <i>Lombardia, Italy</i>		\$344,000
3	Moët & Chandon Impérial Brut. <i>Champagne, France</i>	\$107,000	\$597,000
4	Bollinger Special Cuvée Brut. Pinot Noir Chardonnay. <i>Champagne, France</i>		\$645,000
5	Agustí Torelló Mata. Brut Nature Gran Reserva Barrica. <i>Cava, Spain</i>		\$261,000

WHITE

		GLASS	BOTTLE
1	Masi Modello, Pinot Grigio <i>Veneto, Italy</i>	\$49,000	\$264,000
2	Tenuta I Fauri, Pecorino <i>Abruzzo, Italy</i>	\$45,000	\$234,000
3	Trimbach, Riesling <i>Alsacia, France</i>		\$293,000
4	Grand Marrenon Blanc, Garnacha Blanca, Clairette, Vermentino <i>Luberon, France</i>		\$186,000
5	Rafael Palacios Louro, Godello <i>Valdeorras, Spain</i>		\$266,000
6	Pazo De San Mauro, Albariño <i>Rías Baixas, Spain</i>	\$55,000	\$296,000
7	Petite Estones Garnacha Blanca. <i>Catalunya, Spain</i>	\$36,000	\$198,000
8	Protos Ecológico, Verdejo <i>Rueda, Spain</i>	\$35,000	\$196,000
9	Loimer, Grüner Veltliner <i>Kamptal, Austria</i>		\$207,000

ORANGE

1	Alta Alella, AUS. Xarel-lo. <i>Alella, Spain</i>		\$322,000
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SPECIAL SELECTION

RED

1	Fossacolle Brunello di Montalcino Sangiovese. <i>Italy</i>		\$455,000
2	Marchesi Di Barolo. Barbaresco Serragrilli. Nebbiolo. <i>Piemonte, Italy</i>		\$346,000
3	Vinding Montecarrubo Il Carrubo Syrah. <i>Sicilia, Italy</i>		\$423,000
4	Gaja Sito Moresco. Nebbiolo, Barbera Merlot. <i>Piemonte, Italy</i>		\$336,000
5	Francisco Barona. Garnacha <i>Ribera del Duero, Spain</i>		\$411,000
6	Pago de Carraovejas. Tempranillo <i>Ribera del Duero, Spain</i>		\$359,000
7	Viñedo De Páganos. Calados De Puntido. Tempranillo. <i>Rioja, Spain</i>		\$327,000
8	Raúl Pérez, La Vitoriana. Mencia, Bastardo. <i>Bierzo, Spain</i>		\$286,000

WHITE

1	Tenuta delle Terre Nere Etna Bianco Carricante. <i>Etna, Italy</i>		\$324,000
2	Ropiteau Freres Pouilly - Fuissé Chardonnay. <i>Bourgogne, France</i>		\$323,000
3	William Fèvre. Chardonnay <i>Chablis, France</i>		\$288,000
4	Felix De Callejo. El Lebrero. Albillo <i>Ribera del Duero, Spain</i>		\$355,000
5	La Vizcaina La Del Vivo Lomas de Valtuille. Godello. <i>Bierzo, Spain</i>		\$275,000



Cocktails

CLASSIC

Milano Sour

Bourbon, Campari,
Lemon
\$57,000

Titos Mule

Vodka, Ginger,
Soda, Lemon
\$50,000

French 75

Bombay,
Lemon, Prosecco V8
\$54,000

Dry Martini

Bombay,
Vermouth Extra Dry,
Castelvetrano Olives
\$50,000

Martinez

Bombay, Vermouth Rosso,
Luxardo Maraschino,
Angostura
\$49,000

Old Fashioned

Rye Whisky, Sugar
Angostura
\$53,000

Boulevardier

Bourbon, Campari,
Vermouth Rosso
\$44,000

Gin Basil Smash

Bombay, Basil, Lemon
\$42,000

Margarita

Cazadores Blanco,
Triple Sec, Lemon
\$43,000

Bloody Mary

Vodka, Tomato Juice,
Horseradish, Lemon,
Worcestershire, Tabasco
\$47,000

Espresso Martini

Vodka, Coffee Liqueur,
Espresso
\$51,000

Carajillo

Licor 43, Espresso
\$41,000

Paper Plane

Bourbon, Aperol, Amaro
\$40,000

SPRITZ

Venetian

Aperol, Campari, Prosecco V8
\$45,000

Aperol Spritz

Aperol, Prosecco V8, Soda
\$45,000

Punch Spritz

Eau de Vie Persicum,
Lambrusco, Angostura,
Grapefruit, Soda
\$42,000

Spritz Fizz

Aperol, Dry Vermouth, Syrup,
Orange, Lemon,
Egg White, Prosecco V8
\$47,000

St Germain Spritz

Prosecco V8, Lemon, Mint
\$49,000

NEGRONI

Classic

Bombay, Campari,
Vermouth Rosso
\$45,000

Mezcal

Mezcal, Campari,
Vermouth Rosso
\$46,000

Sbagliato

Campari, Vermouth
Rosso, Prosecco V8
\$50,000

Sour

Bombay, Campari,
Vermouth Rosso,
Egg White
\$46,000

Macallan Cocktails

Boulevardier

Campari,
Orange
Vermouth Rosso,
\$62,000

Amalfi Highball

Luxardo Maraschino
Grapefruit, Soda
\$72,000

Penicillin

Ginger,
Lemon
\$58,000

Spirits

		DRINK	BOTTLE
<i>Gin</i>	Bombay Sapphire	\$34,000	\$346,000
	Citadell	\$34,000	\$396,000
	Tanqueray 10	\$44,000	\$503,000
	London No. 1	\$45,000	\$465,000
	Condesa	\$35,000	\$404,000
<i>Whiskey</i>	Buchanans 12 Years	\$36,000	\$393,000
	Buchanans 18 Years	\$58,000	\$632,000
	Glenfidich 12 Years	\$37,000	\$451,000
	Glenfidich 15 Years	\$48,000	\$551,000
	The Macallan 12 Years - Double Cask	\$52,000	\$550,000
	Bourbon Woodford Reserve	\$40,000	\$405,000
<i>Vodka</i>	Grey Goose	\$40,000	\$422,000
	Titos	\$36,000	\$418,000
<i>Tequila</i>	Don Julio 70	\$65,000	\$620,000
	Tierra Noble Reposado	\$44,000	\$443,000
	Tierra Noble Cristalino	\$49,000	\$487,000
	Tierra Noble Blanco	\$41,000	\$343,000
<i>Mezcal</i>	Amores Verde	\$38,000	\$382,000
<i>Rum</i>	Santa Teresa 1976	\$47,000	\$458,000
	Quimbaya	\$45,000	\$482,000

Mocktails

<i>Mango Spritz</i>	\$21,000
Mango, Pineapple, Strawberry, Mint, Soda	
<i>Raspberry Gassosa</i>	\$23,000
Raspberry, Eucalyptus, Lemon, Pepper, Soda	

Beverages and Beer

Soda	\$9,000
Still Siembra Water 477ml	\$12,000
Sparkling Siembra Water 280ml	\$10,000
Acqua Panna 750ml	\$27,000
San Pellegrino 750ml	\$28,000
Coca-Cola / Coca-Cola Zero	\$11,000
Tonic Water Mil 976	\$17,000
Fever Tree	\$24,000
Ginger Cordial	\$13,000
Blackberry Rosemary Cordial	\$13,000
Grapefruit Cordial	\$13,000
Club Colombia (Draft)	\$15,000
Stella Artois	\$17,000
Peroni	\$24,000
Bitburguer 0.0	\$20,000



Desserts

Pistachio ice cream, olive oil and sea salt	\$25,000
Tiramisù	\$25,000
Cannolo filled with chocolate	\$20,000
Panna cotta, haba tonka and honey	\$24,000
House-made mascarpone, raspberries, meringue	\$25,000
Chocolate cake	\$25,000

Digestives & Liquors

Grappa Di Amarone	\$55,000
Limoncello del Contadino	\$34,000
Vecchio Amaro del Capo	\$39,000
Stambeco Amaro	\$42,000
Fernet Branca	\$34,000
Vermouth Martini Rosso	\$33,000
Disaronno Amaretto	\$36,000
Cointreau	\$35,000
Joy Armagnac 1989	\$75,000
González Byass Leonor Palo Cortado	\$44,000

Coffee & Tea

Espresso	\$9,000
Americano	\$9,000
Latte	\$10,000
Macchiato	\$10,000
Capuccino	\$10,000
English Breakfast	\$9,000
Ginger, mint and blackberry infusion	\$9,000

flora