

*erre*  
de RAMÓN FREIXA

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Las Américas Torre del Mar Piso 10, Anillo Vial, Sector Cielo Mar

## tapas

Squared shrimp croquette, hot and sour cream and chili filament .....	\$27.000
Iberian ham croquette, roast beef and olive oil pearls .....	\$80.000
Piglet pibil empanada .....	\$60.000
Patacón de guiso costeño .....	\$30.000
Oxtail mini tacos with prawns and pickles. ....	\$70.000
5j ham with souffle bread and tomato .....	\$190.000
Crec crec eggplants with cane syrup .....	\$25.000
Octopus crackling and rocoto hollandaise .....	\$75.000

## raw dishes and veggies

Crispy sourdough bread with torn burrata, tomato confit and portobello and pesto slices .....	\$50.000
Steak tartare with truffled mayonnaise, fried eggs and potatoes soufflé .....	\$55.000
Crab stuffed avocado wrap with green mango and spicy tomato soup .....	\$60.000
Super cauliflower: roasted, mashed and raw cauliflower salad .....	\$60.000
Grilled avocado with pico de gallo of Costa Rican cheese and cilantro .....	\$23.000

## from the sea

Catch of the day, octopus slices with Caribbean tubers and bouillabaisse. ....	\$80.000
Salmon supreme at 63° with white wine sauce and caviar .....	\$75.000
Wild sea bass au gratin with alioli mayonnaise, pork hand ravioli and umami broth. ...	\$65.000
Seafood fideua Colombian-Thai style .....	\$87.000
Charcoal-grilled pineapple with shrimp and sea veil. ....	\$65.000
Roasted octopus and foie with apple osmatized and brioche .....	\$120.000



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## from the land

Roasted barbecue pork rib with aji panca, fried yucca and cabbage salad . . . . .	\$71.000
Black Angus rib eye with false sweet potato croissant and texturized carrot . . . . .	\$220.000
New york Angus beef, piquillo crystal, potato textures and port sauce . . . . .	\$230.000
Grilled coquelette chicken marinated with mojo picón, roast cream and pineapple chutney . . . . .	\$90.000
Suckling pig roasted for many hours 63°, with beans . . . . .	\$220.000
Veal shank, lacquered with crunchy coconut and cashew rice . . . . .	\$75.000
Charcoal grilled Angus T-bone steak with foie sauce, truffles and baby potatoes. . . . .	\$400.000
Angus rib eye steak with green pepper sauce, grilled vegetables, and mac & cheese.	\$400.000
Chicken roast cannelloni gratinated with costeño cheese. . . . .	\$72.000

## rices

Pork Ribs socarrat and octopus . . . . .	\$95.000
Mellow oxtail rice with lobster tartar. . . . .	\$115.000

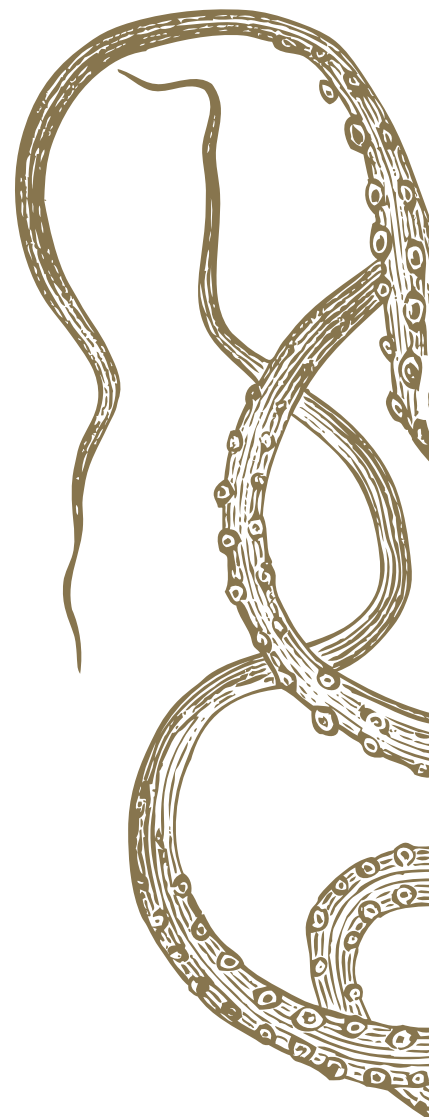
## sides

Barbecued pineapple. . . . .	\$17.000
Mac and cheese . . . . .	\$25.000
Mini garden salad . . . . .	\$30.000
French fries like home . . . . .	\$19.000
Mini barbecued veggie stew . . . . .	\$25.000
Yucca puree with smoked paipa cheese . . . . .	\$19.000

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## desserts

The best chocolate cake you will eat today. . . . .	\$30.000
Cheese flan, almond caramel, vanilla ice cream, marshmallows and pecan nuts . . . . .	\$28.000
Ramon cheese cake . . . . .	\$33.000
Passion fruit millefeuille, creamy white chocolate and almond tile. . . . .	\$20.000
Marcos, The perfect carrot cake and carrot ice cream . . . . .	\$25.000
Biscocho impregnated with Colombian coffee and salted caramel ice cream. . . . .	\$29.000
The only fruit of love. . . Oven-roasted sweet banana with ice cream and caramelized coconut. . . . .	\$22.000
Chocolate candy, pistachio ice cream, salt and olive oil. . . . .	\$47.000



# liquors

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## HOW DO WE START?

COPA

Jerez tío pepe .....	\$35.000
Campari .....	\$23.000
Martini Extra Dry .....	\$20.000
Martini Rosso.....	\$20.000
Dubonnet.....	\$23.000

## ONE BEER PLEASE

Heineken .....	\$20.000
Corona.....	\$20.000
Stella Artois .....	\$20.000
Club colombia.....	\$17.000

## MORE THAN A TROPICAL JUICE

CUP

BOTTLE

La Hechicera .....	\$40.000	\$600.000
Havana Selección de Maestros .....	\$30.000	\$410.000
Havana 7 años .....	\$27.000	\$280.000
Zacapa Centenario XO .....	\$75.000	\$1.200.000
Zacapa Ambar .....	\$24.000	\$356.000
Medellín 8 años .....	\$22.000	\$245.000
Abuelo 7 años .....	\$30.000	\$440.000
Dictador XO .....	\$65.000	\$1.100.000
Dictador 12 años .....	\$35.000	\$480.000
Dictador 20 años .....	\$40.000	\$750.000
Pampero añejo aniversario.....	\$29.000	\$400.000
Ron Plantation Original Dark.....	\$30.000	\$420.000
Zacapa 23 años .....	\$42.000	\$700.000

## “LAS BAYAS”, VERY BREATISH

	CUP	BOTTLE
Selva.....	\$32.000	\$450.000
Monkey 47.....	\$68.000	\$600.000
Beefeater 24.....	\$42.000	\$600.000
Beefeater london.....	\$30.000	\$400.000
Tanqueray 10.....	\$42.000	\$610.000
Tanqueray.....	\$30.000	\$400.000
Tanqueray Rangpur.....	\$38.000	\$500.000
Citadelle.....	\$38.000	\$550.000
Hendrick's.....	\$38.000	\$555.000
50 pounds.....	\$42.000	\$600.000
Gin Mare.....	\$42.000	\$600.000

## DID YOU THINK IT WAS POTATO? THINK TWICE

Absolut.....	\$24.000	\$300.000
Grey goose.....	\$40.000	\$580.000
Ciroc.....	\$30.000	\$420.000
Kettel One.....	\$30.000	\$385.000
Finlandia.....	\$23.000	\$280.000
Smirnoff.....	\$19.000	\$240.000

## ONE COLOMBIAN DRINK OR FROM IT'S NEIGHBOUR

Antioqueño sin azucar.....	\$18.000	\$190.000
Cachaza Sagatiba.....	\$21.000	\$285.000

## A GIN & TONIC OR A VODKA TONIC FOR ME

Monkey 47.....	\$80.000
Beefeater 24.....	\$70.000
Beefeater london.....	\$60.000
Tanqueray 10.....	\$70.000
Tanqueray.....	\$60.000
Tanqueray Rangpur.....	\$60.000
Bombay.....	\$60.000
Citadelle.....	\$70.000
Hendrick's.....	\$70.000
50 pounds.....	\$70.000



# liquors

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## VODKA

Absolut .....	\$60.000
Grey Goose .....	\$70.000
Ciroc.....	\$70.000
Kettle One .....	\$70.000
Skyy .....	\$60.000
Finlandia .....	\$60.000
Smirnoff.....	\$60.000

## SIDES: FRUITS

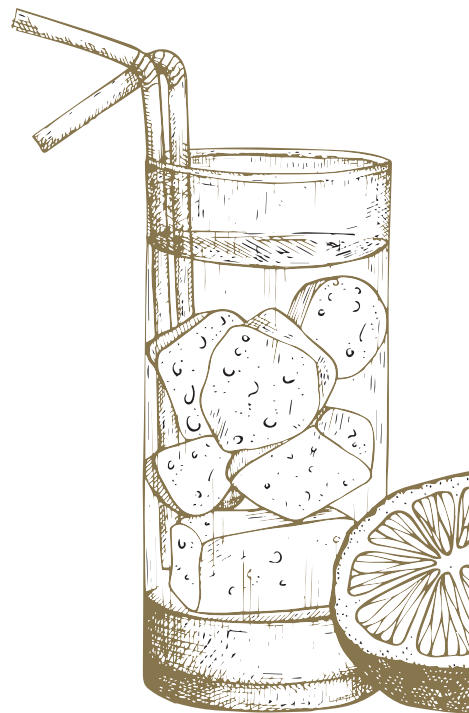
Green apple · Red apple · Strawberries · Cherries  
Lime or orange twists or slices · Blackberries · Olives  
Peppermint leaves · Cucumber · Pineapple · Hibiscus  
FlowerLulo and grapes carpaccio · Edible flowers

## SIDES: SPICES AND AROMATICS

Cinnamon · Clove · Sichuan pepper  
Juniper berries · Black pepper · Rosemary · Cardamom  
Angostura drops · Nutmeg bits  
Ginger · Coffee beans · Star anise

## H2O

Aquapanna.....	500 ml	\$30.000
San Pellegrino .....	500 ml	\$30.000



# liquors

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## CITRICS, VITAMINS & SODAS

Limonada Natural .....	\$14.000
Limonada de coco, cereza, lychees, Hierbabuena o Albahaca .....	\$16.000
Jugos del día .....	\$17.000
Bebida Energizante.....	\$22.000
Tónica Nacional .....	\$10.000
Tónica Mediterráneo, agua, árbol de la fiebre .....	\$20.000
Gaseosas .....	\$10.000
Sangría.....	\$300.000

Frutas, brandy, ginebra, martini  
y vino tinto o blanco

## ONE AGAVE PLEASE

	CUP	BOTTLE
Altos plata .....	\$35.000	\$500.000
Altos Reposado.....	\$42.000	\$680.000
Don Julio Reposado .....	\$42.000	\$680.000
Tequila 1800 Reposado .....	\$38.000	\$570.000
Don Julio 70 .....	\$70.000	\$900.000
Don Julio Reserva Silver .....	\$40.000	\$600.000
Mezcal Amores .....	\$38.000	\$550.000
Tequila Patrón Añejo .....	\$50.000	\$780.000

# CHEERS



## SOMETIMES I'M NOT SCOTISH

CUP

BOTTLE

### ULTRA PREMIUM

J.W. King George V ..... \$205.000 \$2.916.000

### SUPER PREMIUM

Royal Salute 21 ..... \$110.000 \$1.600.000

Johnnie Walker Sello Azul ..... \$150.000 \$2.500.000

Buchanan's Red Seal ..... \$125.000 \$2.000.000

### PREMIUM

Chivas Regal 18 años. .... \$62.000 \$950.000

Old Parr Superior. .... \$44.000 \$700.000

Buchannans 18 años. .... \$60.000 \$900.000

### DELUXE

Chivas Regal Extra 13 años. .... \$30.000 \$430.000

Chivas Regal 12 años. .... \$28.000 \$400.000

Old Parr. .... \$28.000 \$415.000

Old Parr 500 cc ..... \$310.000

Buchanan's Master ..... \$30.000 \$470.000

Buchanan's 12 años ..... \$28.000 \$420.000

Buchanan's 12 años 375 cc ..... \$300.000

Johnnie Walker Sello Negro ..... \$29.000 \$420.000

Jameson ..... \$27.000 \$410.000

### AMERICANO

Jack Daniel's ..... \$30.000 \$460.000

### SINGLE MALT

The Glenlivet 18 años ..... \$135.000 \$2.000.000

The Glenlivet 15 años ..... \$65.000 \$900.000

The Glenlivet Captain's Reserve ..... \$45.000 \$600.000

The Glenlivet 12 años ..... \$42.000 \$550.000

The Glenlivet Founders Reserve ..... \$30.000 \$490.000

The Glenlivet Caribbean Reserve ..... \$40.000 \$500.000

Glenfiddich 12 años. .... \$30.000 \$460.000

Glenfiddich 15 años ..... \$40.000 \$600.000

Glenfiddich Gran Cru ..... \$200.000 \$3.000.000

Glenfiddich 21 años ..... \$120.000 \$2.000.000

Macallan doublé cask 18 años ..... \$265.000 \$4.000.000

Macallan doublé cask 15 años ..... \$135.000 \$2.000.000

Macallan doublé cask 12 años ..... \$85.000 \$1.200.000

# liquors

	BOTTLE	CUP
<b>OTHER LICOURS</b>		
Jägermeister .....		\$25.000
Baileys.....		\$24.000
Drambuie .....		\$30.000
Amaretto disaronno .....		\$26.000
Cointreau .....		\$26.000
Sambuca .....		\$28.000
Menta marie brizard .....		\$24.000
Brandy torres 10 .....		\$25.000
Aperol .....	\$260.000	\$18.000
Licor 43 .....	\$400.000	\$30.000
Hennessey XO .....	\$3.000.000	\$200.000
Hennessey VSOP .....	\$1.000.000	\$65.000
Coctel tinto de Verano.....		\$40.000
Sodas Saborizadas del día .....		\$16.000

## FINALLY, A HOT DRINK

Expresso .....	\$12.000
Capuccino .....	\$14.000
Americano.....	\$12.000
Cortado .....	\$14.000
Infusión de hierbas.....	\$12.000
Infusión de frutas .....	\$12.000



## Author cocktails

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Verde vital .....	\$65.000
Beefeater gin, Ketel One vodka Absolut, cucumber, mint, green apple & lime juice	
Rosemary Tonic.....	\$48.000
Rum Havana Añejo, syrup of rosemary, lemon, cucumber and rosemary	
Gingergin.....	\$48.000
Beefeater gin, infusion of ginger, lemon, honey and oranges	
Jack Newton.....	\$53.000
Whiskey chivas, green apple, vanilla infusion & cinnamon bitter	
New Fashioned.....	\$48.000
Ron Havana añejo especial, coffee bitter & sugar	
Margarita 2.O.....	\$55.000
Altos reposado tequila, triple sec, lime, calamansi vinegar, salt, spelette pepper & peperoncino	
Sangría Martini.....	\$35.000
Red wine, dry martini, brandy & syrup	
Corozo Collins.....	\$40.000
Corozo infusion, sugar, lime & soda	
Expreso Martini.....	\$55.000
Vodka Absolut, fresh espresso	
Señorita.....	\$50.000
Baileys, vodka, coconut cream	
Aperol Spritz.....	\$50.000

## Classic cocktails

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Tom Collins.....	\$38.000
Gin Beefeater, lime juice, sugar & soda	
Cosmopolitan.....	\$48.000
Vodka Absolut, Cointreau, lime & cranberry juice	
Dry Martini.....	\$65.000
Gin Beefeater & dry vermouth	
Negroni.....	\$48.000
Gin Beefeater, Campari y vermouth rosso	
Mojito.....	\$38.000
Mint, white rum, lime juice, sugar & soda	
Margarita.....	\$60.000
Altos reposado tequila, lime juice & triple sec	
Caipirinha.....	\$38.000
Cachaza, lime & sugar	

# Classic cocktails

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Lychee Martini.....	\$43.000
Vodka absolut, lychee syrup and lemon juice	
Bloody Mary.....	\$43.000
Tomato juice, vodka absolut	
Godfather.....	\$46.000
Whisky Chivas / Amaretto	
Manhattan.....	\$48.000
Whiskey Chivas / Vermouth rosso & sour drops	
Screwdriver.....	\$38.000
Vodka absolut & orange juice	
Old Fashion.....	\$55.000
American whiskey, bitter drops and sugar	
Pisco Sour.....	\$38.000
Pisco, lemon juice, sugar and egg white	
Moscow Mule.....	\$60.000
Vodka Absolut, ginger beer, lemon juice	
Mimosa.....	\$55.000
Prosecco, orange juice	
Tequila Sunrise.....	\$60.000
Tequila Altos reposado, orange juice	
Carajillo.....	\$55.000
Licor 43, espresso	

# SALUD!





*ESTE*

de RAMÓN FREIXA