



"WHERE EVERY BITE IS BLISS, EVERY SIP A JOY, AND EVERY MOMENT IS PURE, UNFORGETTABLE LUXURY."

SIBARI
RESTAURANT & ROOFTOP

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Starters & Soups



BURRATA PROSCIUTTO



Creamy buffalo burrata served on a bed of fresh tomatoes, prosciutto, organic rugula, basil pesto, bread, and balsamic reduction.

\$55.500

DEDITOS MOZZARELLA



Five mini sticks filled with melted mozzarella, served with our traditional Romesco sauce.

\$37.500

BRUCHETTAS BOCANCCINI



Freshly baked bread bites with cherry tomatoes, basil pesto, prosciutto, balsamic reduction, and fresh buffalo mozzarella.

\$41.500

EMPANADITAS

Delicious mini empanadas filled with beef and potato, served by our house-made ají -spicy sauce-

X 5 und **\$23.500**

x 10 und **\$34.500**

CROQUETAS DE ARANCINI

Three mini risotto croquettes stuffed with parmesan and mozzarella cheese, served over a Neapolitan sauce base with touches of pesto.

\$51.500

LANGOSTINO A LA SICILIANO



Five butter-sautéed and flambéed prawns. Served with an olive sauce and a vibrant touch of parsley oil.

\$51.500

CANASTILLA DE PAN



Warm, oven-fresh bread served with roasted garlic butter.

\$27.500

CALAMARES A LA ROMANA

Ten battered and golden-fried squid rings, served with fresh lemon and olive sauce. Perfectly tender and crispy.

\$37.500

CREMA LANGOSTINOS



Succulent shrimp sautéed with garlic and flambéed with aged liquor, smothered in a creamy seafood bisque with roasted peppers, and served with a side of warm bread.

\$37.500

CREMA FUNGI

Enjoy mushrooms sautéed in white wine within a creamy sauce, slow-cooked with Italian spices that enhance every flavor. Served with our tender house-made bread bites.

\$30.500

SOPA DI TOMATE



Classic roasted vine-ripened tomato soup, served with buffalo mozzarella bocconcini, a drizzle of heavy cream, and fresh organic basil leaves.

\$30.500



Mildly Spicy



Seeds and Nuts



Fish and Seafood



Vegetarian / Vegan

"All our prices included taxes. Please inform us if you have any food allergies."



Salads



ZIA - ZOE

\$51.500

A mix of greens served by grilled zucchini, grilled chicken strips, wine-reduction pears, crunchy almonds, and pistachios, finished with fresh stracciatella cheese. A perfect balance between sweet, salty, and creamy.

CESAR DE SALMON STEAK

\$61.500

Romaine lettuce mix, grilled salmon fillet, crispy bacon, garlic bread croutons, parmesan cheese flakes, and Caesar dressing with anchovies.

LANGOSTINO Y CALAMAR

\$61.500

Tender garlic-sautéed prawns mixed with crispy lettuce, sweet cherry tomatoes, and the subtle intensity of red onion with breaded calamari. A light dish full of flavor.

CLÁSICA CESAR

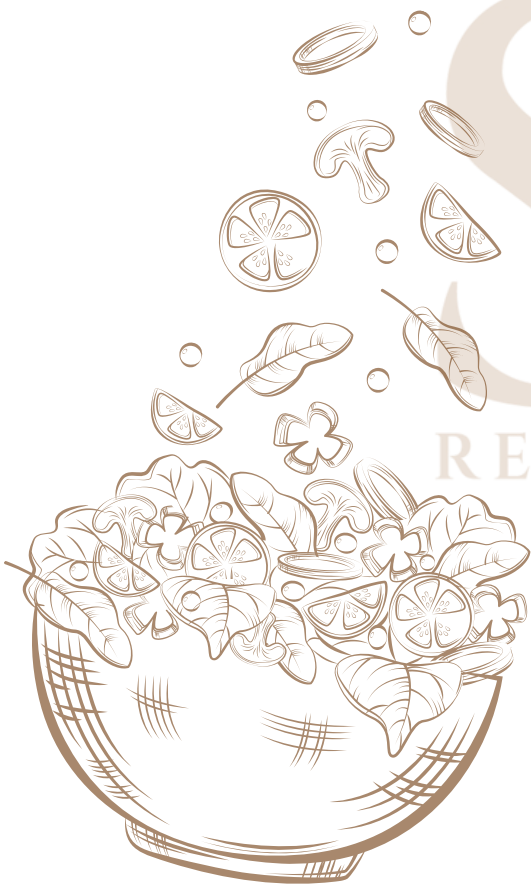
\$39.500

Romaine lettuce, croutons, and crispy bacon with a savory creamy dressing based on anchovies, parmesan, and lemon.

SIDE SALAD

\$20.500

Mix of lettuces, bell peppers, tomatoes, onion, and house dressing.



Mildly Spicy



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Risotto & Grill



RISOTTO LANGOSTINO

\$66.500

Creamy risotto sautéed with prawns, roasted garlic, finely chopped onion, and flambéed with aged rum and parmesan cheese. A light, elegant dish with sea flavors, finished with clams and breaded calamari.

with grill salmon

\$77.500

OSSOBUCO DE RES

\$94.500

Exquisite beef cut slow-cooked in the oven for 8 hours, served over a soft and creamy saffron risotto, drizzled with a rich red wine au jus.

FILLETO DI PORTOBELLO

\$106.500

300g beef tenderloin cooked to your preferred, served by a creamy portobello risotto and finished with delicate flakes of Parmigiano-Reggiano cheese.



NEW YORK STEAK

\$117.500

300g juicy grilled cut served over a creamy asparagus risotto. A robust classic with a touch of Parmigiano-Reggiano flavor.



RIB EYE

\$121.500

300g premium cut, famous for its superior marbling. We recommend medium-rare to ensure maximum juiciness and intense flavor. Accompanied by sautéed vegetables or truffled potato wedges.



ENTRAÑA

\$112.500

Grilled lean cut known for its deep and intense flavor. Accompanied by house vegetables or truffled potato wedges. A juicy favorite recommended medium or medium-well.



ALL PROTEIN WEIGHTS ARE MEASURED RAW, WITH A 10% VARIATION MARGIN.



Premium Beef



Mildly Spicy



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Pastas y Gnocchi



PORTOBELLA BEEF STROGANOFF



Tender beef tenderloin with portobello mushrooms in a rich stroganoff sauce. Served over your choice of pasta and accompanied by delicious freshly baked garlic bread.

\$49.500

CARBONARA ITALIANA



Authentic Italian recipe with genuine Guanciale (cured pork), egg yolk, Parmigiano-Reggiano cheese, and black pepper on your choice of pasta.

\$52.500

NERO DI SEPIA -TINTA DE CALAMAR



Black pasta. Choose between grilled salmon or sautéed prawns, with pearl tomatoes and olive oil. An intense and elegant dish with the taste of the sea.

\$70.500

GNOCCHI PESTO



Delicate sauce bathed in aromatic house-made pesto, enhanced with the texture of sautéed mushrooms, cherry tomatoes, and fresh spinach. A light and vegetarian option.

\$45.500

PASTA ALLA FERRARA



Succulent pasta sautéed with bacon, mushrooms, finely chopped onion, and roasted garlic. Flambéed with white wine and reduced in a creamy white sauce.

\$46.500

With Grilled Chicken

\$56.400



Any of our products can be requested as pasta or gnocchi



Mildly Spicy



Seeds and Nuts



Fish and Seafood



Vegetarian / Vegan

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Pastas & Gnocchi



SALMON TOSCANA



Grilled salmon fillet served with sautéed spinach and cherry tomatoes. Bathed in an exquisite seafood velouté sauce over pasta to create a creamy, fresh, and flavor-filled profile.

\$72.500

LANGOSTINOS AL AJILLO

Exquisite prawns sautéed in butter and roasted garlic, embraced by a smooth and velvety seafood sauce.

\$66.500

POLLO PARMIGIANO

Crispy parmesan chicken milanese, gratinated with pomodoro sauce and melted mozzarella cheese. Served over a bed of Neapolitan pasta of your choice.

\$49.500

BOLOGNESA ITALIANA

Classic bolognese meat in house-made pomodoro tomato sauce. Served over your choice of pasta with parmesan flakes and fresh organic sprouts.

\$46.500

GNOCCHI A LA AMATRICIANA



Classic Roman sauce with Guanciale (cured pork), white onion, white wine, pomodoro, and a touch of red pepper flakes (peperoncino). A flavorful, powerful, and slightly spicy sauce.

\$52.500

PASTA ALFREDO

Delicate pasta bathed in a rich and velvety Alfredo sauce made with fresh butter, abundant parmesan cheese, and heavy cream with chicken pieces.

\$51.500

Any of our products can be requested as pasta or gnocchi



Mildly Spicy



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Pizza



PIZZA BURRATA



\$58.500

Neapolitan base, cherry tomatoes, black olives, organic arugula, prosciutto, basil pesto, and buffalo mozzarella.

PIZZA MARGARITA



\$48.500

Neapolitan tomato base, smooth melted mozzarella, fresh tomato slices, aromatic basil, and a drizzle of premium olive oil.

PIZZA PROSCIUTTO

\$58.500

Neapolitan base, free-range buffalo mozzarella, organic rugula, prosciutto, and Parmigiano flakes.

PIZZA ITALIANA



\$45.500

Neapolitan tomato base, melted mozzarella, fresh pomodoro tomato, fresh mushrooms, pepperoni, and an aromatic touch of fresh basil.

EXTRA PEPPERONI

\$51.500

Neapolitan base, melted mozzarella, and abundant premium selected pepperoni.

with bacon \$55.400

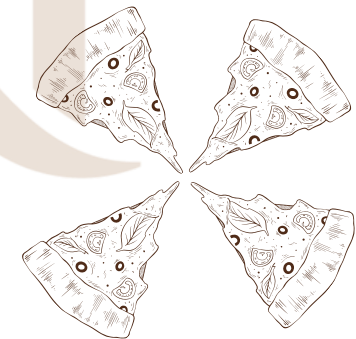
PIZZA VEGETARIANA



\$48.500

Pomodoro tomato base, melted mozzarella, red onion, fresh mushrooms, bell peppers, black olives, fresh arugula, and a flavorful touch of parmesan.

All our pizzas are personal-sized (25 cm) and served in 4 slices



PIZZA AL PESTO



\$48.500

Basil pesto sauce, melted mozzarella, tender organic spinach, and juicy cherry tomatoes.



Mildly Spicy



Seeds and Nuts



Fish and Seafood



Vegetarian / Vegan

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Lasagna y Panini



LASAGNA MEDITERRANEA



\$45.500

Vegetable lasagna with eggplant, zucchini, bell peppers, mushrooms, and organic spinach with pomodoro sauce and gratinated mozzarella cheese.

LASAGNA MUTUA



\$48.500

Shredded chicken in white sauce and ground beef in pomodoro sauce, baked with layers of pasta and melted mozzarella cheese.

LASAGNA POLLO CHAMPIÑONES

Shredded chicken, sliced mushrooms, and house-made white sauce baked with layers of pasta and melted mozzarella cheese.

\$48.500

LASAGNA LOMO DE RES

An Italian classic baked to perfection. Layers of fresh pasta alternating with a hearty bolognese rich in beef, tomato, aromatic herbs, and a creamy sauce.

\$48.500

WITH BACON

\$58.400

PANINI STROGANOFF



\$50.500

Tender pieces of beef tenderloin in a creamy mushroom and spice sauce with melted cheese. A comforting fusion full of flavor.

PANINI POLLO PARRILLA

Grilled chicken panini with bacon, tomato, aioli sauce, and potato wedges.

\$48.500

PANINI BURRATINA



\$48.500

Creamy burrata, cherry tomatoes, and fresh pesto, enhanced with fine slices of prosciutto. The essence of the Italian summer.



Mildly Spicy



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Fish and Seafood



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Desserts



PERAS AL VINO

\$42.500

Tender pear in a wine and orange reduction, served over a silky mascarpone cream. The perfect balance between citrus intensity and absolute creaminess.

TIRAMISU

\$42.500

Ladyfingers soaked in espresso, layered with creamy mascarpone, and dusted with premium cocoa powder.



PANNA COTTA

\$42.500

A silky-smooth cooked cream infused with vanilla bean, topped with a fresh mixed fruit seson

PECADO DE CHOCOLATE

\$42.500

Moist pure cocoa cake bathed in a velvet arequipe glaze, crowned with a sculpted caramel angel. The perfect balance between dense, creamy, and crunchy.





Signature Cocktails



Rubi



The strength of mezcal is balanced with honey and a tropical touch. Hibiscus (Jamaica) adds color and floral freshness, creating a warm and vibrant sip.

\$69.500

Under a blue sky, tequila burns between citrus and ginger. Bubbles dance like burning waves, and the drink becomes an horizon: fresh, luminous, and wild.

\$63.000

Elisir Sibarita



Zafiro Costiero

The sweetness of yellow fruit liqueur joins the aroma of palo santo and the smoothness of vanilla. Prosecco bubbles elevate it, creating a fruity and enveloping cocktail.

\$69.500

Coffee marks the beginning, banana provides sweetness, and Colombian "Desquite" balances it out. A warm, smooth cocktail full of character.

\$63.500



Oro Negro



Sale of intoxicating beverages to minors is prohibited (Law 124 of 1994). Excessive alcohol consumption is harmful to health.



Classic Cocktails



BRAMBLE

\$56.500

A vibrant blend of gin and fresh lemon juice, with a delicate touch of blackberry licor.

CLOVER CLUB

\$56.500

Classic elegance. A balanced vodka cocktail with zesty lemon notes, the pure essence of raspberry, and crowned with a silky foam.

MARGARITA

\$49.500

A classic cocktail tequila, house-made triple sec, and fresh lime juice. A timeless favorite in bars across the globe.

MEZCALITA

\$56.500

Smoky mezcal with vibrant citrus notes and a spicy touch of Angostura bitters.

PIÑA COLADA

\$46.500

A creamy blend of white rum, coconut cream, and fresh pineapple juice.

MOJITO

\$46.500

Fresh and full of flavor, crafted with mint, lime, rum, and soda. Pure Caribbean freshness!

MOSCOW MULE

\$46.500

An elegant cocktail featuring vodka, ginger beer, fresh lime juice, and our signature ginger elixir.

OLD FASHIONED

\$46.500

A simple, powerful, and timeless blend of Bourbon Whiskey, syrup, and aromatic bitters.

ESPRESSO MARTINI

\$46.500

A chilled blend of bold espresso, coffee liqueur, and vodka.

GIN TONIC

\$46.500

A refreshing cocktail featuring botanical gin, bitter tonic water, and vibrant citrus notes.

NEGRONI

\$49.500

An elegant bitter trio. Gin, Campari, and Vermut Rosso. A complex and balanced flavor profile, perfect as an aperitif.

PINK TONIC

\$49.500

A fresh blend of strawberries and blueberries with botanical gin and the crisp bubble of premium tonic water.

PALOMA

\$46.500

A refreshing blend of Tequila and grapefruit soda, with a splash of fresh lime juice and the natural sweetness of agave nectar.

LIMONCELLO SPRITZ

\$59.500

Our house limoncello with Prosecco: citrusy, fresh, and bubbly.

APEROL SPRITZ

\$49.500

The quintessential Italian aperitif. A vibrant and refreshing blend of Aperol, Prosecco, and a splash of soda, garnished with an orange slice.

Sangria

TINTO/BLANCO/ROSADO

Wine infused with juicy fruits and a citrus twist. Fresh, bubbly, and perfect for sharing.

\$189.500 JARRA

TINTO DE VERANO

Red wine, berries, vermut rosso, fresh lime juice and gingerbeer.

\$49.500 GLASS

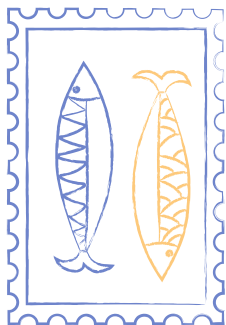
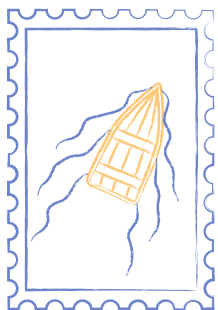


House-Crafted Liqueur



Our Favorite

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Italian Sodas



SODA PINK SOUL

\$29.500

A vibrant mix of forest berries, strawberries, and blueberries with açaí soda. An intense, bubbly flavor balanced with a refreshing citrus touch of lime.

SODA TAMARINDO Y NARANJA

\$29.500

The sweetness of orange and the tangy edge of tamarind meet the spicy spark of fresh ginger, topped with ultra-refreshing soda.

SODA HERBAL SPARKLING

\$29.500

A unique, color-changing soda. Crafted with a juniper syrup base and Butterfly Pea flower cordial for an intense blue hue.

SODA LYCHEE Y FLOR DE JAMAICA

\$29.500

An elegant combination of citrus, herbal, and floral notes, enhanced by subtle sweetness and the exquisite flavor of fresh lychee and lychee extract.

SODA SANDIA Y ROSAS

\$29.500

A delicate and evocative drink. It combines the juicy freshness of watermelon with a touch of tart lemon and a soft "rose perfume" that elevates the flavor.






Wines



RED WINE



 **Louis Jadot Bourgogne**
(Bergoña / Francia pinot noir)
\$365.500

 **MastroJanni Rosso Di Montalcino Sangiovese**
(D.O.C.G, Montalcino, Toscana, Italia)
\$578.500

 **Piccini Memoro tinto**
Primitivo/Montepulciano/Nero D'avola/Merlot (Italia)
\$197.500

 **Asio Otus Rosso**
(Cabernet sauvignon/Merlot/ Syrahr Italia)

Bottle \$245.500
Glass \$45.500

 **Ramón Bilbao Tempranillo Crianza**
(D.O.Ca Rioja, España)
Bottle \$215.500
Glass \$43.500



Ramón Bilbao Edición Limitada Tempranillo
(D.O.Ca Rioja, España)
\$285.500



Emilio Moro Tempranillo
(D.O Ribera Del Duero/España)
\$405.500



Joel Gott Pinot Noir
(California, USA)
\$280.500



Belle Glos Clark & Telephone Pinot Noir
(California, USA)

\$765.500



ROSÉ WINE



Piccini Memoro Rosado
(Montepulciano d abruzzo/ Nero D"avalo/Merlot Italia)
\$197.500



Ramón Bilbao Viura Garnacha
(D.O.Ca Rioja, España)
\$215.500



WHITE WINE



louis Jadot Bourgogne chardonnay
(Borgoña/Francia)
\$335.500



Asio Otus Bianco
(Chardonnay/Sauvignon Blanc/Italia)

Bottle \$245.500
Glass \$45.500



Piccini Memoro Blanco
(viognier/chardonnay/vermentino/pecorino)
\$197.500



Enate 234 Chardonnay
(D.O Somontano/España)
\$368.500



Mar de Frades Albariño
(D.O Rias Baixas, España)
\$368.500



Ramón Bilbao Viura Garnacha
(D.O.Ca Rioja, España)
Bottle \$215.500
Glass \$43.500



Joel Gott Wines Sauvignon Blanc
(California, USA)
\$265.500



SPARKLING WINE



Veuve Clicquot Brut
(Champagne/Francia)
\$1.247.500



Champagne Ruinart Blanc de Blanc box
(Francia)
\$1.937.500



Vino Espumoso Jp Chenet Ice Rosado Piba 200ml
(Francia)
\$46.500



Piccini Venetian Dress Prosecco extra dry
(Veneto/Italia)
\$345.500



Vino Espumoso Chandon Rose
(chardonnay/Pinot Noir/Malbec/Mendoza)
\$235.500



Liqueurs



Gin

	Shot	Bottle
Tanqueray london	\$43.500	\$415.500
Hendricks	\$57.500	\$695.500
Malfy Originale	\$47.500	\$413.500
Monkey 47	\$79.500	\$813.500
Bombay	\$43.500	\$413.500
Selva	\$43.500	\$490.500

Ron

Zacapa 23	\$61.500	\$575.500
La Hechicera	\$58.500	\$595.500
Ron Parce 8 años	\$45.500	\$625.500
Ron Quimbaya Gold	\$33.500	\$195.500
Coloma 15 años	\$59.500	\$615.500
Flor de caña 18 años	\$65.500	\$625.500
Sailor Jerry	\$33.500	\$225.500

Aguardiente

Antioqueño ½	\$32.500	\$95.500
Desquite	\$35.500	\$195.500
Mil Demonios	\$45.500	\$485.500

Tequila

	Shot	Bottle
Don julio 70	\$100.500	\$875.500
Don Julio Reposado	\$80.500	\$710.500
Don Julio Blanco	\$68.500	\$625.500
Maestro dobel	\$75.500	\$695.500
Patron Silver	\$75.500	\$695.500
Patron reposado	\$80.500	\$725.500
Patron Cristalino	\$89.500	\$875.500
Jose Cuervo Silver	\$35.500	\$300.500

Mezcal



Montelobos	\$70.500	\$635.500
400 conejos	\$58.500	\$535.500
Ojo de tigre	\$47.500	\$425.500

Vodka

Absolut	\$35.500	\$225.500
Belvedere	\$65.500	\$605.500
Grey Goose	\$75.500	\$695.500
Titos	\$55.500	\$505.500

Liqueurs

Whiskey

	Shot 	Bottle 
Glenfiddich 12 años	\$65.500	\$470.500
Macallan 15 años	\$142.500	\$1.885.500
Macallan 12 años	\$117.500	\$1.075.500
Buchanas 18 años	\$88.500	\$735.500
Jhonny Walker Black Label	\$55.500	\$425.500
Bulleit bourbon	\$55.500	\$425.500
Jack Daniel 's Single Barrel	\$65.500	\$565.500
Jack daniel 's Old N°7	\$52.500	\$325.500
Monkey shoulder	\$43.500	\$452.500

Aperitivo

	Shot 	Bottle 
Jagermaister	\$45.500	\$695.500
Heretic	\$45.500	\$225.500
Licor 43	\$45.500	\$425.500
Baileys	\$26.400	\$195.500
Fernet branca	\$35.500	\$366.500

Bebidas Naturales

JUGOS NATURALES

Mango
Fresa
Sandia hierbabuena
Maracuyá
Piña hierbabuena
Piña jengibre
\$18.500

LIMONADA FRAPPE

Limonada de Coco
Limonada de Fresa
Limonada de Sandia
Limonada de Mango
Limonada de Hierbabuena
Limonada cerezada
\$18.500

Bebidas Frias

BEBIDAS FRIAS

Agua natural	\$8.900
Agua con gas	\$8.900
Bretaña	\$8.900
Coca-Cola	\$10.900
Ginger	\$10.900
Te Hatsu	\$14.900
Soda Brus	\$15.900

CERVEZAS

Modelo	\$18.900
Corona	\$17.900
Stella Artois	\$18.900
Club Colombia	\$15.900
3 Cordilleras	\$16.900

Menu



“WHERE GOOD
taste *meet*
great FOOD”

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RESTAURANT & ROOFTOP

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