

Menu

Italian



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

SIBARI
RESTAURANT & ROOFTOP

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RESTAURANT & ROOFTOP



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



"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 CALAMARI

\$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



Seeds and Nuts



Fish and Seafood



Vegetarian / Vegan

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Risotto & Grill



RISOTTO LANGOSTINO

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.

\$66.500

with grill salmon

\$77.500

OSSOBUCO DE RES

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.

\$94.500

FILLET DI PORTOBELLO

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

\$106.500

NEW YORK STEAK

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

\$117.500

RIB EYE

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.

\$121.500

ENTRAÑA

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.

\$112.500



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



Premium Beef



Mildly Spicy



Seeds and Nuts



Fish and Seafood



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Pastas y Gnocchi

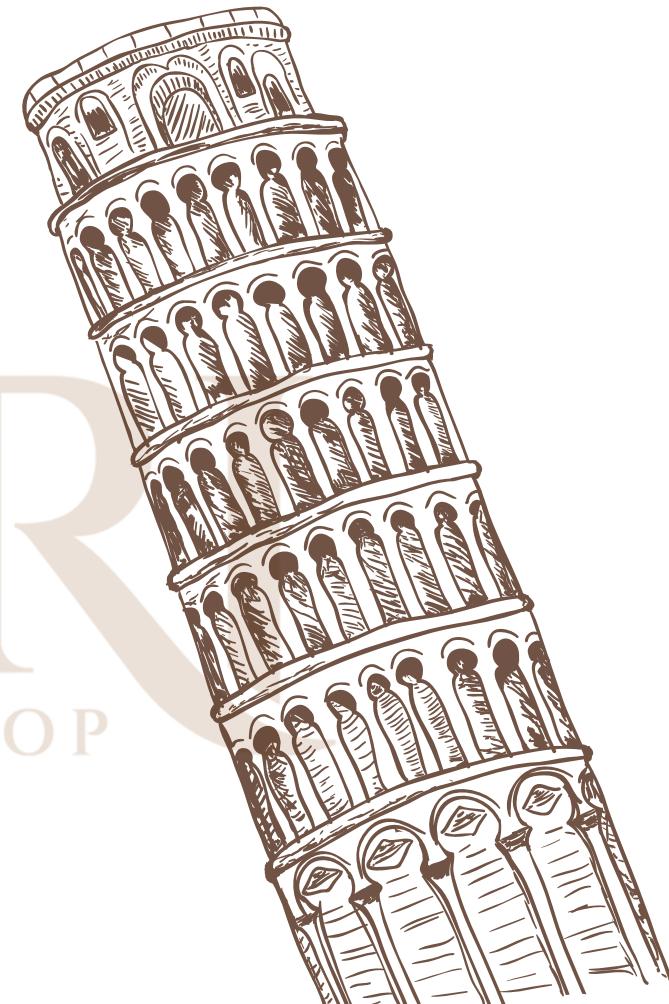


PORTOBELLA BEEF STROGANOFF



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.

With Grilled Chicken

\$46.500

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 Y 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

BOLOGNESE 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



Seeds and Nuts



Fish and Seafood



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PIZZA BURRATA

\$58.500

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

PIZZA PROSCIUTTO
\$58.500

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

EXTRA PEPPERONI
\$51.500

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

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.

PIZZA AL PESTO

\$48.500

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

PIZZA MARGARITA

\$48.500

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

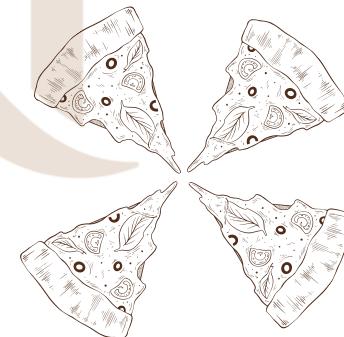
PIZZA ITALIANA

\$45.500

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

with bacon \$55.400

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


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

\$48.500

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

LASAGNA LOMO DE RES

\$48.500

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.

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

\$48.500

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

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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Desserts



PERAS AL VINO

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

\$42.500

TIRAMISU

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

\$42.500

PANNA COTTA

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

\$42.500

PECADO DE CHOCOLATE

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

\$42.500



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

Elixir Sibarita



RESTAURANT & ROOFTOP

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

\$63.500

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

Oro Negro





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.

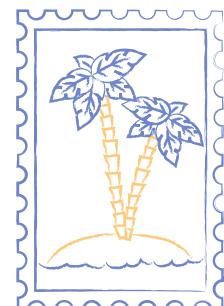
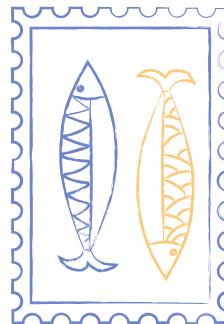
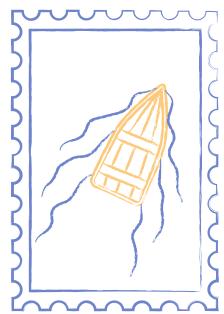
\$49.500 GLASS



House-Crafted Liqueur



Our Favorite



Italian Sodas



SODA PINK SOUL

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

\$29.500

SODA TAMARINDO Y NARANJA

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

\$29.500

SODA HERBAL SPARKLING

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

\$29.500

SODA LYCHEE Y FLOR DE JAMAICA

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

\$29.500

SODA SANDIA Y ROSAS

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.

\$29.500



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		Shot	Bottle
					
Tanqueray london	\$43.500	\$415.500	Don julio 70	\$100.500	\$875.500
Hendricks	\$57.500	\$695.500	Don Julio Reposado	\$80.500	\$710.500
Malfy Originale	\$47.500	\$413.500	Don Julio Blanco	\$68.500	\$625.500
Monkey 47	\$79.500	\$813.500	Maestro dobel	\$75.500	\$695.500
Bombay	\$43.500	\$413.500	Patron Silver	\$75.500	\$695.500
Selva	\$43.500	\$490.500	Patron reposado	\$80.500	\$725.500

Ron

	Shot	Bottle		Shot	Bottle
					
Zacapa 23	\$61.500	\$575.500	Montelobos	\$70.500	\$635.500
La Hechicera	\$58.500	\$595.500	400 conejos	\$58.500	\$535.500
Ron Parce 8 años	\$45.500	\$625.500	Ojo de tigre	\$47.500	\$425.500
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

	Shot	Bottle		Shot	Bottle
					
Antioqueño 1/2	\$32.500	\$95.500	Absolut	\$35.500	\$225.500
Desquite	\$35.500	\$195.500	Belvedere	\$65.500	\$605.500
Mil Demonios	\$45.500	\$485.500	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
Jhonna 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

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



Bebidas Naturales



Bebidas Fritas



JUGOS NATURALES

Mango	Limonada de Coco
Fresa	Limonada de Fresa
Sandia hierbabuena	Limonada de Sandia
Maracuyá	Limonada de Mango
Piña hierbabuena	Limonada de Hierbabuena
Piña jengibre	Limonada cerezada
\$18.500	\$18.500

LIMONADA FRAPPE

Limonada de Coco
Limonada de Fresa
Limonada de Sandia
Limonada de Mango
Limonada de Hierbabuena
Limonada cerezada

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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