



## THE EXPERIENCE

Aguardiente  
& Passion Fruit Toddy

Spring Blossom Sorbet

Truffle Buñuelo

Tapioca & Foie

Tuna, Peanut & Yuzu

Guajira'S  
Dry Shrimp Rice

Carimañola

Chocotherapy

Tree Of Life

Corn Broth

Shima Aji, Lulo & Quinoa

Lobster, Corn & Lemongrass

Quail, Wild Onion & Rice

Bison "Al Trapo"

Cherry Blossom Cone

Cholao

Tamarind Profiterole

Guava & Amaretto Tart

Coffee Field

Rose Petals

CHEF DE CUISINE: **BRYAN STIK**

CORPORATE CHEF USA: **SEBASTIAN MORENO H**

EXECUTIVE CHEF: **JUAN MANUEL BARRIENTOS**

AN EDGY WORLD WHERE WE FEEL THE PAST WITH OUR  
HANDS, KNOW THE ORIGINS AND EXALT THE TRADITION.

elcielo●

Juan Manuel Barrientos



## CHEF CHOICE

Spring Blossom Sorbet  
Truffle Buñuelo  
Tuna, Peanut & Yuzu  
Chocotherapy  
Tree Of Life  
Corn Broth  
Shima Aji, Lulo & Quinoa  
Bison “Al Trapo”  
Cholao  
Rose Petals

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## A LA CARTE

PAN DE YUCA \$19  
Yuca Bread (Brown Butter &  
Cilantro Sauce)

CATCH OF THE DAY CEVICHE \$32  
Lulo, Yuzu & Quinoa

LOBSTER \$60  
Corn, Encocado & Ajillo

QUAIL \$40  
Creamy Rice, Pickled Onion  
& Mushrooms

BISON \$40  
Creole Potato, Bok Choy  
& Chimichurri

CHOLAO \$15  
Shaved Ice & Colombian Fruits

### ADD ON'S

KRUG  
<sup>x</sup>  
*Lemon*

Pair our Catch of the day Ceviche with  
a bespoke Krug Lemon Champagne \$100

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