

Garden Café

by ALELÍ HOME DECOR

ESPRESSO MACHINE COFFEE

AMERICANO	5
AMERICANO DOBLE	7
ESPRESSO	5
RISTRETTO	5
CAPPUCCINO	8
LATTE	8
MACCHIATO	7
MOCHACCINO	8

With almond milk + 5

FRENCH PRESS COFFEE / DRIP FILTER COFFEE

CAFÉ LA DIVISA ESPECIAL	10
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Our "LA DIVISA" coffee is balanced with chocolate and sugar cane notes

TEA & INFUSIONS

GREEN TEA	8
BLACK TEA	8
WHITE TEA	8
HERBAL INFUSION	8
FRUIT INFUSION	8

With milk + 5

With almond milk + 8

COLD DRINKS

WATER	5
SPARKLING WATER	8
NATURAL LEMONADE	7
SPEARMINT LEMONADE	8
FLAVORED SOMMET	8
SOFT DRINKS	8
COLD BREW	9
ICE TEA	8
COLD OR HOT MILO	11
With almond milk + 8	
MILK	8
FRESH FRUIT JUICES	9
With milk + 5	
With almond milk + 8	
1976 TONIC WATER	12
SCHEWEPES SODA	8

SPARKLING DRINKS

HAPPY KOMBUCHA	12
<i>Hawaiian Mojito</i>	
<i>Tangerine Daiquiri</i>	
<i>Berry Spritz</i>	
<i>Happyella Margarita</i>	
<i>Cherry Manhattan</i>	
<i>Ginger Sour</i>	
CORONA TROPICAL	14

BEER

STELLA ARTOIS	15
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*Chelada or Michelada + 2

WHISKEY

	Drink	Bottle
OLD PARR 12 YEARS	23	260
BUCHANAN'S DELUXE 12 YEARS	26	280
SINGLETON SINGLE MALT YEARS	29	320

VODKA

	Drink	Bottle
SMIRNOFF	16	170
ABSOLUT	22	240
GREY GOOSE	39	450

TEQUILA

	Drink	Bottle
EL CHARRO	16	170
DON JULIO REPOSADO	43	460

GIN

	Drink	Bottle
GORDON'S	18	190
TANQUERAY LONDON DRY	24	260
LONDON NO.1	39	450

COFFEE +

SWEDISH COFFEE	22
<i>Coffee + Vodka</i>	
MEXICAN COFFEE	26
<i>Coffee + Tequila</i>	
SPANISH COFFEE	26
<i>Coffee + Brandy</i>	
CARAJILLO	16
<i>Espresso + Licor 43</i>	
ITALIAN COFFEE	20
<i>Coffee + Amaretto + mini ice cream</i>	

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COCKTAILS

TEQUILA *

MARGARITA	28
<i>Tequila El Charro, Triple Sec & lemon</i>	
GOLDEN FIZZ	28
<i>Tequila El Charro, Sprite, served with orange</i>	
GARDEN CORONA	36
<i>Tequila El Charro, Triple Sec, lemon & Corona Tropical</i>	

*DON JULIO + 15

RUM

MOJITO	28
<i>Rum, Sprite, lemon & spearmint</i>	
CUBA LIBRE	28
<i>Rum, Coca Cola, lemon twist & lemon juice</i>	
LEMON DAIQUIRI	30
<i>Rum, Triple Sec, lemon</i>	
STRAWBERRY DAIQUIRI	30
<i>Rum, Triple Sec, lemon & strawberries</i>	
PIÑA COLADA	30
<i>Rum, Triple Sec, cocunut milk & pineapple</i>	

GIN *

GIN TONIC	28
<i>Gordon gin, tonic waterserved with lemon</i>	
FANCY GIN	28
<i>Gordon gin, Bitters & orange juice</i>	
DRY MARTINI	30
<i>Gordon gin, Vermouth & olive's water</i>	

*TANQUERAY + 6

*LONDON + 11

VODKA *

MOSCOW MULE	28
<i>Smirnoff vodka, Ginger Ale & lemon juice</i>	
MARTINI	30
<i>Vodka Smirnoff, Vermouth y agua de aceitunas</i>	
BLOODY MARY	35
<i>Smirnoff vodka, tomatoe juice, lemon, Worcestershite y tabasco. Salt and pepper to taste</i>	

*ABSOLUT + 6

*GREY GOOSE + 13

APEROL

APEROL SPRITZ	22
<i>Aperol, Cava Saint Louis Brut, sparkling water & orange</i>	

WINE & SPARKLING WINE

	Class	500 ml	1 lt
TINTO DE VERANO	28	-	-
<i>Hot red wine, Brandy Domecq, species infusions. With raisins and almonds.</i>			
DANISH GLØGG	28	-	-
<i>Hot red wine, Brandy Domecq, species infusions. With raisins and almonds.</i>			
SANGRÍA	-	54	104
<i>TINTO/BLANCO/ROSADO</i>			
<i>Santa Rita 3 Medallas wine, Bacardi rum, sparkling water, maple syrup & organge juice. With strawberries, apple, pomegranate, spearmint and rosemary</i>			
MIMOSA	16	-	140
<i>Cava Saint Luois Brut & orange juice</i>			
SANGRÍA CAVA	-	60	110

WINES

RED WINE

	Class	375 ml	750 ml
SANTA RITA 3 MEDALLAS	23	-	83
<i>MERLOT (CH)</i>			
MONTEPULCIANO D ABRUZZO (IT)	-	-	87
B&C RESERVE PINOT NOIR (FR)	-	-	100
BERONIA CRIANZA RIOJA (SP)	78	-	160
NORTON BARREL	78	-	160
<i>SELECT MALBEC (AR)</i>			
PROTOS RIBERA DEL DUERO	-	-	170
<i>ROBLE (SP)</i>			

WHITE WINE

	Class	375 ml	750 ml
SANTA RITA 3 MEDALLAS	23	-	83
<i>SAUVIGNON BLANC (CH)</i>			
RUFFINO ORVIETO CLÁSICO (IT)	-	-	100
MARQUES DE RISCAL (ES)	74	-	140
MARTIN CODAX ALBARIÑO (SP)	110	-	190

ROSÉ WINE

		750 ml
SANTA RITA 3 MEDALLAS ROSÉ (CH)	-	83
BERONIA ROSADO TEMPRANILLO (SP)	-	150

SPARKLING

	Class	200 ml	750 ml
SAINT LOUIS BRUT DE BLANCS (FR)	25	-	89
ANNA CODORNIU RESERVA (IT)	58	-	190

COCKTAILS & WINES

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FOR SHARING

- CHICKEN LIVER PÂTÉ 32
Served warm baguette, apple slices and red pepper jelly
- ✔ BRIE & TOASTS 28
Served with date toasts, chutney, and walnuts
- BEEF CARPACCIO 30
Beef carpaccio with arugula, parmesan slices with a squeeze of lemon and a splash of olive oil, served with a warm baguette
- ✔ BUFFALO BURRATA 34
Served with San Marzano and cherry tomato mix, sun dried tomatoes with crushed pistachios over a drizzle of pesto and olive oil.
- ANTIPASTO PLATTER 45
Serrano ham, Spanish chorizo, mozzarella and Manchego cheese, roasted peppers, olives, pickled artichoke hearts, sun dried tomatoes and arugula. Served with a warm baguette
- ✔ SPINACH & ARTICHOKE DIP 25
Artichoke, spinach, mozzarella and parmesan cheese. Topped with parmesan cheese with whole wheat toasts.

SOUPS

- ✔ CARROT - GINGER 15 (1/2 9)
Topped with a pinch of coconut milk. Served with a mini brioche
- ✔ WATERCRESS 15 (1/2 9)
Topped with croutons, sprouts and a touch of sour cream
- ✔ ROASTED SAN MARZANO TOMATOES 15 (1/2 9)
With parmesan cheese and a touch of basil pesto
- ✔ SOUP TRIO 22
Trio of carrot, watercress and roasted tomatoes soups served with a mini brioche

SALADS

- TURKEY - STRAWBERRY 25 (1/2 14)
Turkey breast, strawberries, walnuts, feta cheese and toasted quinoa over a bed of arugula and strawberry vinaigrette
- CHICKEN - APPLE 25 (1/2 14)
Breast of chicken with diced apple and celery over a bed of mixed greens, topped with dried cranberries, pistachios and house vinaigrette
- ✔ GREEK 25 (1/2 14)
Cherry tomatoes, feta cheese, diced cucumbers, Kalamata olives, spearmint, and a drizzle of lemon over a bed of couscous and mixed greens.

MAIN COURSES

ENTRÉES

- SMOKED SALMON BAGELS 35 (1/2 18)
Scottish smoked salmon, sour cream, guacamole, sprouts, capers on mini bagels
- ROAST BEEF SANDWICH 29 (1/2 15)
Roast beef, caramelized onions, avocado, arugula on a baguette with Dijon mustard
- SERRANO HAM SANDWICH 34 (1/2 17)
Spanish Serrano ham, Manchego cheese and fresh tomato spread on a ciabatta bread
- TURKEY SANDWICH 29 (1/2 15)
Turkey breast, brie, bacon, apple, and arugula with a touch of mayo on ciabatta bread
- GARDEN MELT 24 (1/2 12)
Grilled croissant with turkey and gouda cheese and a touch of mayo
- ✔ AVOCADO TOAST 26 (1/2 13)
Whole wheat toast, avocado, feta cheese, pomegranate or strawberry, mint leaves and sprouts
- QUICHE LORRAINE 12
*Cheese, ham, and bacon
Garden Salad + 8*
- ✔ VEGGIE QUICHE 12
*Sun dried tomatoes, spinach, and mushrooms
Garden Salad + 8*
- (GF) Gluten Free + 5
Order any of our sandwiches with multigrain bread
- ✔ COCOTTE EGGS & TOAST 9
*Add Serrano ham + 7
Add smoked salmon + 11
Add sliced turkey + 5
Add bacon + 4
Add Manchego cheese + 5
Add Gouda cheese + 3
Add spinach + 3
Add cherry tomatoes + 3*
- SOFT-BOILED EGGS & TOAST 8
With whole wheat toast
- SIDES
- ✔ CHIPS 7
Potato, yucca, white carrot (arracacha), or kale
- ✔ GARDEN CAFÉ SALAD 8
Lettuce mix with palm fruit pickled in lemon and honey

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POSTRES

	<i>Slize</i>	<i>Full Size*</i>
CRUMBLE CAKE	12	50
GARDEN CAFÉ BROWNIE	8	40
CARROT CAKE	12	50
BANANA - CHOCOLATE	12	50
CHIP CAKE		
CHOCOLATE CAKE	12	50
(GF) CINNAMON - ALMOND CAKE	15	62
ORANGE - POPPY SEEDS CAKE	12	50
DATE CAKE	13	55
(GF) COCONUT PIE	15	62
<i>With Custard</i>		
ALFAJOR / MOON PIE X 2		5
ALMOND COOKIES X 5		5
DUTCH BUTTER COOKIE		4
PUFF PASTRY MINI HEARTS X 8		5
(GF) RED BERRY PARFAIT		15
(GF) VANILLA / CHOCOLATE ICE CREAM		8
(GF) VANILLA / CHOCOLATE MILKSHAKE		15
(GF) AFFOGATO		13
<i>Vanilla ice cream + Espresso</i>		
(GF) GARDEN COFFEE		28
<i>Vanilla ice cream + Espresso + Baileys</i>		

*** ORDER YOUR FULL SIZE DESSERT
2 DAYS IN ADVANCE**

PASTRY

YUCA BREAD - x 6	14
BREAD BASKET	24
BAKED EMPANADAS	12
<i>Beef - Flour dough with ground beef, olives, hard-boiled eggs sautéed, red peppers and onions</i>	
<i>Chicken - Flour dough with herb rubbed chicken sautéed with red peppers and onions</i>	
<i>Caprese - Flour dough with tomatoes and basil in melted mozzarella cheese</i>	
CROISSANT	8
CHOCOLATE CROISSANT	9
ALMOND CROISSANT	9
AREPAS - x2	6
CHEESE STICKS	5
WAFFLE / MINI WAFFLE	10 (1/2 6)
<i>*Add butter & syrup + 3</i>	
<i>*Add red berries + 5</i>	
<i>*Add vanilla or chocolate ice cream + 8</i>	
<i>*Add Nutella + 5</i>	

**BOOK YOUR EVENTS IN
BOGOTÀ'S MOST SPECIAL
GARDEN**

+ 57 316 605 5700

MONDAY - SATURDAY
11AM - 8PM

PASTRY & DESSERTS