

**¡BIENVENIDOS!**  
**WELCOME!**

**BOGOTA**  
**LATIN BISTRO®**

## BRUNCH MENU

### **EMPANADAS** Served with dipping sauce

**Empanada Sampler 15.**

choice of any four empanadas

#### *Colombian Cornmeal Empanadas*

**Chicken 4. gf**

shredded chicken, Colombian aji sauce

**Steak 4.50 gf**

steak & potato, Colombian aji sauce

**Vegetable 4. vg/gf**

spinach, mushroom, red & green pepper, onion, tomato, aji pique (scallion cilantro sauce)

#### *Wheat Empanadas*

**Beef 4.50**

beef picadillo, chipotle tomato sauce

**Guava 4. v**

guava puree & cream cheese, guava sauce

**Goat Cheese 5. v**

goat cheese & queso blanco, chipotle tomato sauce

### **COLOMBIAN BREADS**

**Pan de Bono 6. v**

(2 Pcs) Colombian baked cheese bread

**Buñuelos 5. v**

(3 Pcs) Colombian fried doughballs, served w/ guava butter

**\* = CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS**

**MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.**

Suggested 20% Gratuity Added to Parties of 5 or More and to All Parties After 10PM |

No Substitutions or Alterations on Items | We can only accept Credit/Debit cards with an EMV Chip

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**AREPAS** (Homemade Colombian Cornmeal Cakes)

**White Arepa** white cornmeal cake toasted w/butter 4. **v/gf**

**Arepa de Chocolo** sweet yellow cornmeal cake toasted w/butter 4.50 **v/gf**

*Additional Arepa Toppings:*

**Colombian Hogao Sauce (tomato & scallion) +2. v**

**1 Fried Egg +2. v/gf**

**Queso Blanco (shredded) +3. v/gf**

**Pork Chicharron +6. gf**

**Colombian Chorizo +5. gf**

**Guacamole +5. vg/gf**

**Grilled Chicken Breast +6. gf**

**Morcilla (Blood Sausage) +6. gf**



**APPETIZERS**

**Guacamole & Chips** tortilla chips, guacamole, pico de gallo garnish 13. **vg/gf**

**Dip Sampler** guacamole, black bean dip & pico de gallo w/tortilla & plantain chips 16. **vg/gf**

**Avocado Toast Appetizer (2 PCS)** sliced multigrain toast topped w/ chunky avocado spread, pico de gallo & chimichurri sauce 8.50 **vg**

**Fried Calamari** blue cornmeal & flour batter, smokin' chipotle sauce 13.

**SOUPS** *Add to any soup: White Arepa +4. v/gf | White Rice +3. vg/gf*

**Chicken Tortilla Soup** chicken soup, spicy chipotle broth, tortilla strips, avocado, sour cream, jack cheese, cilantro 9. **gf**

**Chicken Sancocho** chicken, corn, plantain, yucca, potato, cilantro chicken broth 9. **gf**

**Lentejas** Colombian style lentil soup; potato, carrots, peppers & cilantro 7. **vg/gf**



**SALADS** Served w/homemade dressing

**Ensalada Mixta** mesclun, tomato, cucumber, shredded carrots, balsamic vinaigrette 8. **vg/gf**

**Avocado & Watercress** red onion, tomato, cucumber, root vegetable strips, garlic dressing 11. **vg/gf**

**Pom Palm** hearts of palm, pomegranate (seasonal), avocado, mango, watercress, cilantro dressing 11. **vg/gf**

**Chipotle Salad** avocado, feta, diced egg, red onion, tortilla strips, chipotle dressing 12. **v/gf**

*Additional Salad Toppings:*

**Plantain Chicken OR Grilled Chicken Breast +6. gf | Skirt Steak OR Salmon +10. gf**

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**BREAKFAST***Substitute: Egg Whites +2. / Tofu Scramble +4*

**Breakfast Paella** sautéed shrimp, chicken & chorizo w/ green + red peppers, onions, cilantro, scallion, peas in saffron rice, topped w/ fried egg 25. **gf**

**Ajiaco (Bogotano Chicken Soup)** traditional soup from Bogota w/ shredded chicken, papa criolla, guascas herb, capers, served w/ white rice & avocado 16. **gf**

**Colombian Breakfast** huevos pericos (scrambled eggs w/scallion & tomato), served w/ calentado (pork, red beans & white rice), white arepa topped w/butter & queso blanco 15.50 **gf**

**Migas de Arepa** scrambled eggs mixed w/white arepa, Colombian chorizo, scallion & tomato, served w/guacamole, tostones & garlic sauce 16. **gf**

**Avocado Toast Entree** multigrain toast topped w/ chunky avocado salad, chimichurri, over easy eggs, served w/ watercress salad 17. **v**

**Arepa Steak** white arepa topped w/ hogao sauce, grilled skirt steak & fried egg, served w/ home fries **OR** mixed green salad 22. **gf**

**Arepa Benedict** sweet arepa de choco topped w/Colombian chorizo, poached eggs, hogao sauce & cilantro, served w/avocado & watercress salad 16.

**Daisy's Eggs** skillet of baked eggs w/Colombian chorizo, avocado, jack cheese, spicy tomato sauce & crema, served w/pom palm salad 17. **gf**

**Egg Nachos** sautéed tortilla chips topped w/scrambled eggs, chipotle tomato sauce, jack cheese, red onion, cilantro & pickled jalapeño, served w/black beans 14. **v/gf**

**Dominican Breakfast** fried eggs served w/mangu (mashed plantains w/pickled onions), fried queso blanco, Colombian chorizo & ensalada mixta 16. **gf**

**Latin Breakfast** (scrambled **OR** fried) eggs, rice & beans, maduros, white arepa w/queso blanco, salad 15. **v/gf**

**Breakfast Tacos** scrambled eggs mixed w/black beans, potato, jack cheese, tomato & onions, flour tortillas, served w/tostones, fruit salad & Colombian aji sauce 15. **v**

**Tofu Scramble** crumbled tofu flavored w/red onions, garlic, tomato, cilantro, spinach & jalapeño, served w/home fries & cabbage salad 15. **vg/gf**

**FRENCH TOAST** (Served with Fruit Salad) *Add: Colombian Chorizo +5 | 2 Eggs +4*

**French Toast** flavored w/cinnamon & nutmeg, served w/maple syrup 12. **v**

**Plantain Stuffed French Toast** sweet plantains, apple clove topping, served w/maple syrup 13. **v**

**Coconut & Granola French Toast** coconut & granola crust, served w/guava butter & coconut syrup 14. **v**

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**LUNCH**

- Arroz Con Pollo (Chicken & Rice)** shredded chicken mixed w/yellow rice, carrots, red peppers, cilantro & scallions, served w/side black beans, avocado, maduros & Colombian aji sauce 18. **gf**
- Bandeja Paisa (Colombian Platter)** pork chicharron, white arepa, rice & beans, fried egg, maduros, avocado, cabbage salad **gf\*** *Choice of:* **Carne Molida (Ground Beef)** 22. | **Skirt Steak** 28.  
*Add:* **Colombian Chorizo** +5. **gf** | **Morcilla (Blood Sausage)** +6. **gf**
- Grilled Salmon** grilled salmon w/ potato homefries, fruit salad & green aji sauce 24. **gf\***
- Fish Tacos** fried fish, soft flour tortillas, lettuce, pico de gallo, chipotle sauce, tostons & red cabbage salad 18.50
- Steak & Eggs** grilled skirt steak, (scrambled *OR* fried) eggs, served w/ home fries & ensalada mixta 24. **gf\***
- Skirt Steak** grilled skirt steak, green aji sauce, served w/ rice, beans & maduros 28. **gf\***
- Vegetable Tacos** grilled mushroom, poblano, red pepper, tomato, red onion, corn kernels, jack cheese, topped w/lettuce, soft corn tortillas, served w/tostons, cabbage salad, chipotle tomato sauce 15. **v/gf**

**ADD BOOZY BRUNCH TO YOUR ENTRÉE**

**+\$20 PER PERSON**  
**1.5 HOUR TIME LIMIT**  
**LAST SEATING @ 3PM**

**MIMOSA**

(PASSION FRUIT, MANGO, GUAVA *OR* ORANGE)

**BLOODY MARY (VODKA)**

**BLOODY MARIA (TEQUILA)**

**REFAJO COLOMBIANO**

**SIDES**

- 2 Eggs** (scrambled *OR* sunny side up) 4. **v/gf\*** | **Rice** (white *OR* yellow) 3.50 **vg/gf**
- Potato Homefries** 5. **vg/gf** | **Beans** (Vegan Black **vg** *OR* Pork Red) 3.50 **gf**
- French Fries** 5. **vg/gf** | **Calentado** red beans, pork & rice 6. **gf**
- Maduros** sweet plantains 5. **vg/gf** | **Fried Cheese** queso blanco 4. **v/gf**
- Tostones** fried green plantains 5. **vg/gf** | **Fruit Salad** 5. **vg/gf**
- 1PC Colombian Chorizo** 5. **gf** | **1PC Morcilla** 6. **gf**
- 1PC Pork Chicharron** 6. **gf** | **Bacon** 5. **gf**

**BRUNCH DRINKS** *Priced by Glass / Pitcher*

- Mimosa** Mango, Passion Fruit, Guava *OR* Orange 9. | 40.
- Bloody Maria** (tequila) 9. | 40.
- Bloody Mary** (vodka) 9. | 40.
- Refajo Colombiano** 9. | 40.  
Aguila beer mixed w/Colombiana La Nuestra soda
- Tea** Earl Grey, Black Tea, Green, Chamomile *OR* Mint 3.50
- Aguapanela** Colombian sugarcane tea (hot *OR* iced) 3.
- Juice** Mango, Passion Fruit, Guava, Orange *OR* Pineapple 4.

**COFFEE** *Substitute Almond Milk +.50¢*

- Colombian Coffee** (hot *OR* iced) 3.50
- Espresso** 4.50
- Cappuccino** 5.
- Cafe Con Leche** 5.  
espresso w/milk (hot *OR* iced)
- Colombian Hot Chocolate** (hot *OR* iced) 4.
- Iced Coffee Mojito (No Alcohol)** 6.  
muddled mint & sugar, w/espresso & milk over ice

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