

la zarzuēla

Restaurante

Fusión Mediterranea - Pasión Latina

WELCOME TO LA ZARZUELA RESTAURANT AT SPIWAK HOTELS!

IN OUR BISTRO, WE HAVE DEDICATED OURSELVES TO BLENDING FLAVORS FROM THE MEDITERRANEAN WITH PREPARATIONS FROM THE COLOMBIAN AND PERUVIAN PACIFIC. HERE YOU WILL FIND MARRANITAS (FRIED PLANTAINS STUFFED WITH PORK RINDS) AS WELL AS PATATAS BRAVAS (SPICY SPANISH POTATOES); RISOTTO AS WELL AS ARROZ ATOLLADO (A SORT OF LOCAL SOUPY RICE); FRENCH-STYLE STEAK FRITES, BUT ALSO A CAZUELA DE MARISCOS (SEAFOOD STEW)— AN EXQUISITE RECIPE FROM THE AFRO-COLOMBIAN TRADITION BEARER MAURA DE CALDAS. WE AIM TO COOK WITH THE HIGHEST QUALITY, FRESH, LOCAL INGREDIENTS FROM ENVIRONMENTALLY RESPONSIBLE SUPPLIERS. FOR EXAMPLE, OUR WHITE FISH IS SEASONAL, SO WE WORK WITH WHATEVER SPECIES THE ARTISANAL FISHERMAN HAS AVAILABLE AT THE TIME, NOT NECESSARILY JUST ONE OVEREXPLOITED FISH VARIETY.

WE HOPE YOU ENJOY YOUR EXPERIENCE. IF YOU PREFER THE FRESH AIR AND BREEZE OF THE PACIFIC, WE CAN SERVE YOU ON ONE OF OUR TERRACES.

ASK US ABOUT THE NEW PIZZA MENU. PLEASE TELL US IF YOU HAVE ALLERGIES OR INTOLERANCES SO WE CAN ACCOMMODATE THEM.

BON APPÉTIT!

HOTELS
SPIWAK



FIND OUT MORE ABOUT SPIWAK
HOTELS HERE



ALL OUR PRICES ARE DENOMINATED IN THOUSANDS OF PESOS
AND INCLUDE TAXES

TIP WARNING: CONSUMERS ARE INFORMED THAT THIS ESTABLISHMENT OF COMMERCE SUGGESTS TO ITS CONSUMERS A GRATUITY CORRESPONDING TO 10% OF THE VALUE OF THE BILL, WHICH MAY BE ACCEPTED, REJECTED OR MODIFIED BY YOU, ACCORDING TO YOUR VALUATION OF THE SERVICE RENDERED. AT THE MOMENT OF REQUESTING THE BILL, INDICATE TO THE PERSON THAT ATTENDS YOU IF YOU WANT THAT VALUE TO BE INCLUDED OR NOT IN THE BILL OR INDICATE THE VALUE THAT YOU WANT TO GIVE AS A TIP. IN CASE YOU HAVE ANY INCONVENIENCE WITH THE COLLECTION OF THE GRATUITY, PLEASE CONTACT THE ATTENTION LINE OF THE SUPERINTENDENCE OF INDUSTRY TO FILE YOUR COMPLAINT TO THE FOLLOWING TELEPHONE NUMBERS IN BOGOTA 5920400, FOR THE REST OF THE COUNTRY, THE NATIONAL TOLL FREE LINE: 018000-910165



BRIE CHEESE

APPETIZERS

PICADA VALLUNA \$52

4 MARRANITAS, 4 ABORRAJADOS,
4 EMPANADAS SERVED
WITH HOMEMADE AJÍ.

TEMPURA SHRIMP \$47

CRISPY SHRIMP AND VEGETABLES SERVED
WITH SPICY SRIRACHA MAYO.

CHICKEN SATAY \$30

CHARRED CHICKEN CHUNKS MARINATED IN
YOGURT AND SPICES, MANGO SALAD, AND
SOY SAUCE.

PULLED PORK TACOS \$54 ★

CORN TORTILLA, 12-HOUR-SLOW-COOKED
PORK, CRISPY BLACK BEANS, PICO DE
GALLO, AVOCADO, AND SOUR CREAM.

PATATAS BRAVAS \$30

LOCAL YELLOW POTATOES COATED IN
SPICY BRAVAS SAUCE AND ANCHOVY AIOLI.

MUSHROOM CASSEROLE \$54

MIXED MUSHROOMS IN CREAMY CHEESE
SAUCE, TOPPED WITH PARMESAN CRISP
SERVED WITH FOCACCIA BREAD.

PORK BELLY \$34

CRISPY PORK CRACKLING SERVED
WITH GUACAMOLE
AND PICO DE GALLO.

BEEF POLPETA \$42

ITALIAN BEEF MEATBALLS WITH
CAMPESINO CHEESE IN POMODORO
SAUCE, GRATINÉED, SERVED WITH
OVEN-BAKED BREAD.

BRIE CHEESE \$66 ★


BAKED BRIE CHEESE TOPPED WITH
MIXED NUTS AND GARLIC ROSEMARY
HONEY. SERVED WITH FOCACCIA
TOAST.

HUMMUS \$34

ROASTED CHICKPEA PURÉE, CRISPY
CHICKPEAS, OLIVE OIL, FRIED
FALAFEL, AND PITA BREAD.

 For sharing  Vegetarian Dish ★ Recommended Dish  Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



MEXICAN CEVICHE

CEVICHES

PERUVIAN CEVICHE \$60 🍷

WHITE FISH, CRISPY CORN, TIGER'S MILK, AND ASSORTED CHIPS.

MEXICAN CEVICHE \$48 🍷 ★

SHRIMP, CLAMATO, AVOCADO, MANGO, CILANTRO, SERVED WITH CRISPY TORTILLA.

CARIBBEAN CEVICHE \$54 🍷

SHRIMP OR WHITE FISH, TOMATO BASE, CILANTRO, LEMON, DICED ONION, AND MANGO.

COLOMBIAN CEVICHE \$42 🍷 ⊕

WHITE FISH, TIGER'S MILK WITH COLOMBIAN CRÈME FRAÎCHE, RIPE PLANTAIN, CILANTRO, RED ONION, AND BACON.

🍷 For sharing 🍷 Vegetarian Dish ★ Recommended Dish ⊕ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



SMASH BURGER WITH CHEESE

BURGERS AND SANDWICHES

SPIWAK BURGER \$60

POTATO BRIOCHE BUN, 200G BEEF, AMERICAN CHEESE, ONION RINGS
BBQ SAUCE, BACON, TOMATO, AND LETTUCE.

BLT BURGER \$54

POTATO BRIOCHE BUN, 200G BEEF, BACON, LETTUCE, TOMATO
THOUSAND-ISLAND DRESSING.

CHEESE SMASH BURGER \$60★

TWO 100G BEEF PATTIES, POTATO BRIOCHE BUN, DOUBLE BACON
DOUBLE AMERICAN CHEESE, THOUSAND-ISLAND DRESSING.

CAPRESE SANDWICH \$54 ④

FOCACCIA BREAD, ROASTED TOMATOES,
BUFFALO MOZZARELLA, ARUGULA, AND PESTO.

CLUB SANDWICH \$54

GRILLED CHICKEN, BACON, HAM, YELLOW SABANA CHEESE
FRIED EGG, AVOCADO, TOMATO, LETTUCE, FOCACCIA BREAD.

CRUNCHY CHICKEN SANDWICH \$36

ARTISANAL BREAD, CRUNCHY FRIED CHICKEN
SPICY SRIRACHA MAYO, COLESLAW SALAD, PICKLES.

🍷 For sharing ④ Vegetarian Dish ★ Recommended Dish ④ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



CREAM OF ROASTED TOMATO

SOUPS

CHICKEN AND VEGETABLE SOUP \$28

CARROT, ONION, ZUCCHINI, AND POTATO MIREPOIX, CHICKEN BREAST.

CREAM OF ROASTED TOMATO \$32 ⑦ ★

ROASTED TOMATOES, FRESH BASIL, OLIVE OIL, PARMESAN CHEESE
SAUTÉED CHERRY TOMATOES. SERVED WITH FOCACCIA BREAD.

CREAM OF MUSHROOM \$35 ⑦

MIX OF MUSHROOMS, STEWED IN WHITE WINE AND CREAM
WITH DRIED MUSHROOM DUXELLE. SERVED WITH FOCACCIA BREAD.

CREAM OF PUMPKIN \$28 ⑦

BAKED PUMPKIN FLAVORED WITH GINGER
TOASTED SUNFLOWER SEEDS, AND BLUE CHEESE.

SOUP OF THE DAY \$24

CHEF'S CHOICE.

👥 For sharing ⑦ Vegetarian Dish ★ Recommended Dish ⑧ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



CAESAR SALAD WITH CHICKEN

SALADS

CAESAR SALAD WITH CHICKEN \$54

GREEN LETTUCE MIX, BREAD CROUTONS, PARMESAN CHEESE
GRUYERE CHEESE, GRILLED CHICKEN, AND CAESAR DRESSING.

ITALIAN SALAD \$30 ★

SHORT PASTA, GREEN LETTUCE MIX, RED ONION, FRESH BELL PEPPER
PESTO MAYONNAISE, PEAS, CARROTS, AND SHREDDED TUNA.

QUINOA SALAD \$42 ④ ⊕

QUINOA IN TEXTURES, HEARTS OF PALM, GRILLED AVOCADO, CUCUMBER
RED ONION, TOMATO, FETA CHEESE, BALSAMIC VINAIGRETTE.

SPIWAK CAPRESE SALAD \$30 ④

SAN MARZANO TOMATOES, FRESH AND ROASTED CHERRY TOMATOES, SUN-DRIED
TOMATOES MARINATED IN OLIVE OIL, BUFFALO MOZZARELLA CHEESE, PESTO, AND ARUGULA.

🍴 For sharing ④ Vegetarian Dish ★ Recommended Dish ⊕ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



SAFFRON & SEAFOOD RISOTTO

RICES

SEAFOOD PAELLA \$168 🍽️

BOMBA RICE, SAFFRON, SHRIMP, MUSSELS, SQUID, CLAMS AND WHITE FISH. SERVES 2-3 PEOPLE.

MIXED PAELLA \$192 🍽️

BOMBA RICE, SAFFRON, SHRIMP, MUSSELS, SQUID, CLAMS, PORK CHORIZO, AND STEWED CHICKEN. SERVES 2-3 PEOPLE.

CHEESE AND MUSHROOM RISOTTO \$59 🌿

RISOTTO WITH CREAM CHEESE, PARMESAN AND BLUE CHEESE, SAUTÉED MUSHROOM MIX AND FINISHED WITH NUTS.

SAFFRON & SEAFOOD RISOTTO \$96 ★

CREAMY RICE WITH SAUTÉED SEAFOOD MIX, SAFFRON AND PARMESAN CHEESE.

ATOLLADO RICE \$59 ☺

LOCAL RICE DISH RESEMBLING GUMBO. SERVED WITH PORK SAUSAGE, CHICKEN, BEEF SIRLOIN TIPS, AND RIPE PLANTAIN. FINISHED WITH CILANTRO MAYO.

CHAUFA RICE \$48

STIR-FRIED RICE WITH CHICKEN, VEGETABLES, SOY SAUCE, CHINESE ROOTS, SESAME OIL, CILANTRO AND SCALLION.

🍽️ For sharing 🌿 Vegetarian Dish ★ Recommended Dish ☺ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



BABY BACK RIBS

WHITE MEAT

LOCAL PORK CUTLET \$54 ☺

PANKO BREADED, LEMON MUSTARD, STICKY RICE, AVOCADO SALAD.

BABY BACK RIBS \$66

SLOW-COOKED PORK RIBS GLAZED WITH TAMARIND BBQ SAUCE, RUSTIC POTATOES, FRESH SALAD.

PORK BONDIOLA \$60

SLOW-COOKED PORK BONDIOLA ON TOMATO PASTA, FINISHED WITH BLACK BEER SAUCE, CUCUMBER, BELL PEPPER, AND TOMATO SALAD.

ORIENTAL CHARCOAL CHICKEN \$48

MIDDLE EASTERN SPICE-MARINATED CHICKEN BREAST, SERVED WITH MASHED POTATOES, GREEN TAJINE SAUCE, AND PICO DE GALLO.

MOCHERO CHICKEN \$58 ★

CHICKEN BREAST WITH CREAMY YELLOW PEPPER SAUCE, SAUTÉED CORN, TOMATO, AND RED ONION, TORTILLA CRISPS, SERVED WITH RUSTIC POTATOES.

👥 For sharing ☑ Vegetarian Dish ★ Recommended Dish ☺ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



ITALIAN TENDERLOIN

RED MEAT

LOMO SALTADO \$84

PERUVIAN-STYLE BEEF SIRLOIN TIPS WOK-SEARED WITH SOY SAUCE, RED ONION, AND TOMATO. SERVED WITH POTATO WEDGES AND RICE WITH ANDEAN CORN.

ITALIAN-STYLE BEEF TENDERLOIN \$90

BEEF LOIN MEDALLIONS, SAUTÉED ITALIAN VEGETABLES IN PESTO, GRATINÉED WITH CHEESE, DRESSED WITH CREAM OF BALSAMIC VINEGAR.

STEAK AND FRIES \$90

GRILLED BEEF TENDERLOIN, MAÎTRE D'HOTEL BUTTER, FRENCH FRIES WITH CHIVES AND PARMESAN CHEESE.

FILET MIGNON \$96 ★

BACON-WRAPPED BEEF TENDERLOIN, MUSHROOM AND WINE SAUCE, MASHED POTATOES, ASPARAGUS, SAUTÉED CARROTS AND MUSHROOMS IN OLIVE OIL AND SPICES.

BABY BEEF \$74 ★ ⊕

GRILLED JUICY TENDERLOIN, FRENCH FRIES AND FRESH SALAD

👥 For sharing 🌱 Vegetarian Dish ★ Recommended Dish ⊕ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



IMPORTED CUTS

NEW YORK STRIP \$156

300 GR (10.5OZ)

AMERICAN CUT OBTAINED FROM THE CENTER OF THE LOIN, SLIGHTLY LEAN AND BONELESS.

RIBEYE \$324

300 GR (10.5OZ)

AMERICAN CUT FROM THE CENTER OF THE LOIN WITH GREAT FLAVOR AND JUICINESS.

T-BONE \$330

800GR - 950GR (28OZ-33.5OZ)

AMERICAN CUT TO SHARE THAT INCLUDES THE TENDERLOIN STEAK ON ONE SIDE AND THE RIB STEAK ON THE OTHER.

THE SIRLOIN STEAK IS KNOWN FOR ITS TENDERNESS AND SUBTLE FLAVOR; WHILE THE RIB STEAK OFFERS A RICHER TEXTURE AND A MORE INTENSE FLAVOR.

LOMO ANCHO \$168

300 GR (10.5OZ)

LEAN MEAT CUT WITH A THIN LAYER OF FAT, CHARACTERISTIC FOR ITS FLAVOR AND TEXTURE.

STEAK COOKING GUIDE



RARE | MEDIUM RARE | MEDIUM | MEDIUM WELL (3/4) | WELL-DONE



CHONTADURO SALMON

FISH & SEAFOOD

COCONUT SEAFOOD STEW \$114 ⊕

LOCAL SPECIALTY OF MIXED SEAFOOD STEWED IN CREAMY, TANGY COCONUT MILK. RECIPE FROM BELOVED AFRO-COLOMBIAN COOK, MAURA DE CALDAS. SERVED WITH COCONUT RICE AND CRUNCHY PLANTAIN TOASTS.

PACIFIC FISH FILET \$114 ⊕

FRESH SEASONAL CATCH, CHOCÓ-STYLE SAUTÉE IN COCONUT MILK. BREADED SHRIMP. SERVED WITH COCONUT RICE, CRUNCHY PLANTAIN TOASTS, AND AVOCADO SALAD.

CHONTADURO SALMON \$84 ★ ⊕

GRILLED SALMON FILLET WITH CHONTADURO (LOCAL PALM FRUIT) IN TEXTURES, PLANTAIN CHIPS AND SALAD.

SPIWAK FISH \$84

FRESH SEASONAL CATCH, CAULIFLOWER CREAM, FOCACCIA CRISP, SAUTÉED TOMATOES, FRIED CAPERS, PICKLED ONION, WITH BUTTER AND LEMON SAUCE.

🍴 For sharing 🌱 Vegetarian Dish ★ Recommended Dish ⊕ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



4 TYPES OF TOMATOES

CLASSIC PASTAS \$54

CARBONARA

POMODORO ④

BOLOGNESE

ALFREDO ④

PESTO ④

PUTTANESCA

ARRABIATA ④

SPIWAK COMBINATIONS

SHRIMP, CREOLE SAUCE, CREAM, RIPE PLANTAIN, FINISHED WITH CILANTRO AND PARMESAN. \$60 ④

MUSHROOM, BACON, SPINACH, ONION, AND POMODORO \$54


SAUCE.CREAM, YELLOW PEPPER PASTE, AND PARMESAN CHEESE. \$48

4 TYPES OF TOMATOES: MILANO, PELATI, CHERRY SUN-DRIED, WITH BUFFALO MOZZARELLA CHEESE. \$54 ★

VEGETABLE JULIENNE, CAJUN, NUTS WHITE WINE, AND CREAM. \$60

🍴 For sharing ④ Vegetarian Dish ★ Recommended Dish ④ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



CHEESECAKE

DESSERTS

CHEESECAKE \$28

CREAMY BAKED CHEESECAKE WITH AN OREO COOKIE BASE, SERVED WITH A MIXED BERRY SAUCE.

CHOCOLATE LAVA CAKE \$24

65% CHOCOLATE CAKE WITH A LIQUID CENTER, SERVED WITH CHANTILLY CREAM, RED BERRIES, MINT, VANILLA CRUMBLE, AND VANILLA ICE CREAM.

CARROT CAKE \$28

CARROT CAKE WITH MANDARIN ORANGES, ROASTED PEACHES, CHEESE BAVAROISE, MASCARPONE AND LEMON CREAM, AND VANILLA CRUMBLE.

TIRAMISU \$30

MASCARPONE AND AMARETTO CREAM, LADYFINGERS SOAKED IN COFFEE, COCOA SOIL.

MILLEFEUILLE \$28

LAYERS OF CRISPY PUFF PASTRY, NUTELLA, BANANA, DIPLOMAT CREAM, AND STRAWBERRIES.

TROPICAL \$29

COCONUT SHELL MADE OF TWO CHOCOLATES, PASSION FRUIT NAMELAKA, GULUPA COULIS, MANGO AND PINEAPPLE BRUNOISE, CRUMBLE.

MERINGUE \$28

MERINGUE SEMI-SPHERE FILLED WITH RED BERRY COULIS, CHANTILLY CREAM, FRESH STRAWBERRIES, AND BLUEBERRIES.

🍷 For sharing 🌱 Vegetarian Dish ★ Recommended Dish ➕ Local Inspiration

If you have any food allergies, please inform the service staff before placing your order. Thank you.



PIZZA \$54

HAWAIIAN

POMODORO SAUCE, CARAMELIZED PINEAPPLE, MOZZARELLA
CRISPY BACON AND PARMESAN.

SERRANO HAM

POMODORO SAUCE, MOZZARELLA, SERRANO HAM, PARMESAN
AND ARUGULA.

MARGHERITA

POMODORO SAUCE,MOZZARELLA, MILANO TOMATO AND BASIL.

VEGETARIAN

POMODORO SAUCE, MOZZARELLA, YELLOW ZUCCHINI, GREEN
EGGPLANT, CARAMELIZED ONION AND ROASTED PEPPERS.

QUATTRO FORMAGGI(FOUR CHEESE)

POMODORO SAUCE, MOZZARELLA, SWISS CHEESE, BLUE CHEESE AND
PARMESAN.

PEPPERONI

POMODORO SAUCE, MOZZARELLA AND PEPPERONI.

DELLA CASA

POMODORO SAUCE, MOZZARELLA, CRANBERRIES IN WINE, DATES,
BUFFALO MOZZARELLA, DRY TOMATOES AND ARUGULA.

“CHAMPIKIDS”

POMODORO SAUCE, MOZZARELLA,MUSHROOMS AND CHICKEN.



HAM PARTY

POMODORO SAUCE, MOZZARELLA, TURKEY HAM AND PORK HAM.

SEASONAL PIZZA

DRINKS

HOUSE WINE

		
RED	\$35	\$184
WHITE	\$35	\$184
ROSÉ	\$29	\$160

BEERS

IMPORTED \$21

HEINEKEN. CORONA. STELLA ARTOIS

NATIONAL \$15

AGUILA LIGHT, CLUB COLOMBIA
BLONDE, RED OR BLACK.



HOMEMADE SODA \$20

LYCHEE. RED FRUITS. GREEN APPLE.

FLAVORED SODAS \$16

GINGER BEER. LEMONGRASS
DRY TONIC WATER.

SANGRÍAS

	
1/2	
\$35	\$89 \$158

RED

RED WINE. BRANDY. TRIPLE-SEC
APPLE. PEAR

WHITE

WHITE WINE. BRANDY.
TRIPLE-SEC. GREEN APPLE.

RECOMMENDED ADDITION
FOR SODAS:

VODKA ABSOLUT \$25

HOT DRINKS

AMERICAN COFFEE	\$7
LATE COFFEE	\$9
ESPRESSO	\$8
DOUBLE ESPRESSO	\$12
CAPPUCCINO	\$10
MACCHIATO	\$9
AROMATICA	\$7
FRAPPUCCINO	\$21

JUICES

NATURAL JUICES \$12

MANGO. STRAWBERRY
LULO. BLACKBERRY. PASSION FRUIT

SPECIAL LEMONADE \$16
CHERRY. PEPPERMINT

COCONUT LEMONADE \$21
NATURAL LEMONADE \$10
LULADA \$18
TANGERINE JUICE \$21

COLD DRINKS

PLAIN WATER \$9
SPARKLING WATER \$8

SOFT DRINKS \$9

COLOMBIANA. MANZANA
GINGER-ALE. 7-UP. BRETAÑA
CANADA DRY.
COKE OR COKE ZERO.

RED BULL ENERGY DRINK \$23

HATSU TEA \$14

AFTERNOON MENU

WAFFLEBONO

Pandebono waffle, served with guava jelly and cream cheese.



TYPICAL FRIED FOODS

1 marranita, 1 aborrajada, 1 empanada served with house-made ají.

ECLAIR

Choux pastry filled with diplomatic cream, covered in chocolate.



CREPES

Chicken with mushrooms. Mozzarella cheese, tomatoes, and pesto.

TORTA DE ZANAHORIA

Carrot sponge cake infused with cinnamon, filled with lemon cream.

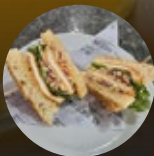


ITALIAN ROLL

Dough stuffed with mozzarella cheese, ham, and Neapolitan sauce."

BRIOCHE RELLENO

Sweet brioche bread filled with chantilly cream and strawberries.



CRUNCHY CHICKEN SANDWICH

Crispy chicken sandwich, coleslaw salad, and focaccia bread.

MOCHA CAKE

Coffee cake filled with chocolate cream.



HOT DRINKS

MOCHACCINO
AMERICANO
CAPPUCCINO

COLD DRINKS

ITALIAN SODA
NATURAL JUICE
LEMONADE

COMBO \$25.000

CHOOSE ONE SWEET OR SAVORY PRODUCT PLUS A DRINK