



# MENU



INGREDIENTS THAT TELL  
A STORY, TRANSFORMED INTO  
CULINARY POETRY.

# LA MAKHA

COCINA DE ORIGEN

@LAMAKHARESTAURANTE

# TASTING MENU

RECOMMENDED MENU FOR ONE (1) GUEST.

WITH PAIRING  
**\$420.000**

WITHOUT PAIRING  
**\$330.000**



## CORN CRISP AREPA

Fresh Tuna, Orellanas Mushroom Emulsion, Cambray Onion Powder, Oxalis.  
**Pairing:** Basil Smash.

## WATERMELON CEVICHE

Watermelon, Pickled Mustard Seeds, Chontaduro's Leche de Tigre.  
**Pairing:** Doña Dominga, Chardonnay.

## ORELLANAS

Choclo Cake, Pickled Chayote, Yogurt Foam, and Smoke Powder.  
**Pairing:** Doña Dominga Sauvignon Blanc.

## CATCH OF THE DAY

Tumaco Prawn Encocado, Mandarin Lemon Meunière, Fresh Cheese, and Purple Basil Sprouts.  
**Pairing:** Tom Collins.

## PORKBELLY

Crispy Pork Belly, Carrot and Anise Purée, House-Pickled Beets.  
**Pairing:** Cool Coast, Pinot Noir 2022 Chile.

## LAMB

Braised Leg Capelettis, Goat Yogurt and Paipa Cheese Foam, Tomato Powder.  
**Pairing:** Doña Dominga, Carmenere.

## COCONUT & COFFEE FLAN

Coffee, Viche Canao and Bitter Orange.  
**Pairing:** Carajillo.



# PLATES



EVERY BITE TELLS A STORY,  
EVERY DISH IS A SENSORIAL MASTERPIECE.

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## BUFFALO STRACCIATELLA

GREEN PEAS - FENNEL - PENNYROYAL



A fresh and delicate texture of buffalo stracciatella, accompanied by smoked peas, garlic, a light fennel and orange mousse, and confit San Marzano tomatoes. Finished with pennyroyal oil and artisanal herb bread for a balanced, aromatic beginning.

\$55.000

## CORN CRISP AREPA

TUNA - OYSTER - SORREL



A tribute to native corn varieties. Native corn arepa from Montes de María, served as a base for fresh tuna tartare from Bahía Solano, Finished with an oyster mushroom emulsion, sorrel paste, cambray onion powder, oxalis, and the mineral touch of Guajira salt flakes.

\$45.000

## OCTOPUS

ALMOJÁBANA - HIERBAS DE AZOTEA - LEEK



A meeting of sea and tradition. Confit octopus, paired with hierbas de azotea chimichurri, roasted leeks with corn purée, and white garlic from aged almojábana, creating a deeply comforting contrast of flavors.

\$135.000

## WHITE FISH CEVICHE

CHONTADURO - WATERMELON - MANDARIN LIME



The Pacific in a bite. Fresh white fish marinated in chontaduro leche de tigre and mandarin lemon emulsion. A play of textures with pickled watermelon, fried capers, and crispy plantain chips.

\$50.000

## ORELLANAS

CORN - GOAT - GUATILA



Highlighting the versatility of oysters, accompanied by a choclo cake and the refreshing profile of pickled guatila, finished with a yogurt foam and a touch of smoked powder.

\$58.000

## CATCH OF THE DAY

PRAWNS - MANDARIN LEMON - PURPLE BASIL



Fresh Pacific catch, served with artisanal rigatoni and a prawn encocado. Followed by an elegant mandarin lemon meunière, complemented by local cheese, mushroom powder, and the vibrant aroma of purple basil.

\$112.900

## CREAMY RICE

SEAFOOD - COCONUT - HIBISCUS



Creamy black rice with Pacific prawns, shrimp, and Caribbean squid. Crowned with an airy coconut foam and hibiscus powder from Montes de María, adding a subtle floral acidity.

\$95.000

## CHICKEN

PIPIÁN - BOK CHOY - CHIMICHURRI



Locally sourced chicken breast, served over a silky pipián cream made with native corn and criolla potato. Balanced with grilled bok choy, herb chimichurri, and a rich chicken glaze.

\$58.000

## PORKBELLY

ANISE - BEETROOT - HUACATAY



Pork belly prepared through a three-step cooking process for a crisp yet juicy texture. Served with carrot and anise purée, house-pickled beets, and a deep garlic and huacatay glaze.

\$68.000

## RICE & BEEF

EGG YOLK - NECK



Fried rice paired with slow-braised beef, achieving maximum tenderness. Finished with a soy-cured egg yolk, bringing a rich, velvety texture and a final touch of scallion.

\$62.000

## GRILLED RIB EYE

TRUFFLE - PARMESAN - BEEF



Certified Angus Beef rib eye, carefully grilled to enhance its natural juiciness. Served with truffle-infused French fries and finished with Parmesan cheese.

\$275.000

## LAMB

YOGURT



Artisanal pasta filled with braised lamb, coated in a glaze made from its own juices. Balanced with a light yogurt foam and Paipa cheese, finished with the intensity of San Marzano tomato powder.

\$75.000



# DESSERT



EACH DESSERT IS A SWEET  
NARRATION, WHERE FLAVORS  
INTERTWINE LIKE VERSES.



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## CHOCOLATE CAKE & PORK SALT



An intense 70% cocoa cake, flourless, whose depth is elevated with crystals of pork salt and the freshness of artisanal vanilla ice cream.

**\$35.000**

## COCONUT & COFFEE FLAN



Creamy coconut flan accompanied by a crunchy sunflower seeds, coffee toffee, and a balanced sour orange cream.

**\$35.000**

## RED FRUIT SYMPHONY & HAZELNUT BUTTER



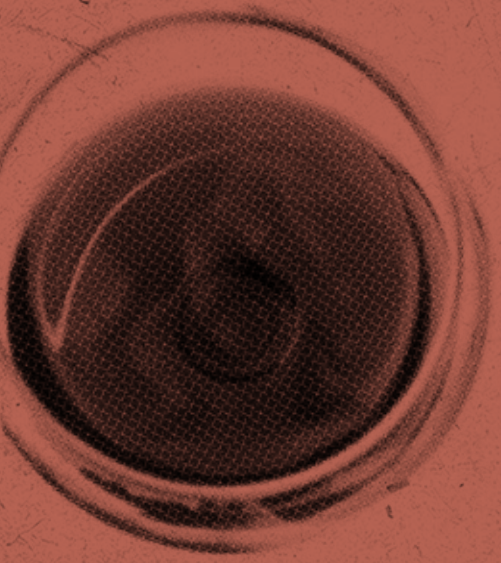
Artisanal tartlet filled with fresh red fruits, contrasted by the crisp texture of a hazelnut butter crumble. Served with delicate vanilla ice cream. A dessert with toasted and creamy notes.

**\$35.000**

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*THE TIP IS VOLUNTARY AND IS NOT INCLUDED IN THE PRICE OF THE PRODUCTS. A 10% TIP ON THE TOTAL BILL IS SUGGESTED. ALL PRICES INCLUDE TAXES.*

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# DRINKS



IN EVERY SIP, A STORY;  
IN EVERY AROMA, A VERSE.

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# SIGNATURE COCKTAILS

## ESFUMADO

\$38.000

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AGED RUM, FRANGELICO, TAMARIND SYRUP AND ORANGE PEEL, LEMON JUICE, AND CLARIFIED.

## SILENCIO

\$38.000

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ABSOLUT VODKA INFUSED WITH COCONUT OIL, THYME SYRUP, MANDARIN LEMON JUICE, TOPPED WITH SODA.

## SABROSO

\$45.000

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RED WINE REDUCTION WITH BERRIES, MANDARIN LEMON JUICE, MINT SYRUP, ABSOLUT VODKA, TONIC.

## NIEBLA

\$60.000

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HIGH-QUALITY OJO DE TIGRE MEZCAL MADE FROM 8-YEAR-OLD ESPADÍN AGAVE, PENNYROYAL SYRUP, MANDARIN LEMON.

## REVELACIÓN RUBÍ

\$45.000

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BOURBON WITH RYE NOTES, COROZO SYRUP, PINEAPPLE EXTRACT, LEMON JUICE.

# CLASSIC COCKTAILS

APEROL SPRITZ	\$ 48.000
BOULEVARDIER	\$ 56.000
DAIQUIRI	\$ 40.000
DRY MARTINI	\$ 45.000
JUNGLE BIRD	\$ 40.000
MARGARITA	\$ 45.000
MOJITO	\$ 45.000
MOSCOW MULE	\$ 45.000
NEGRONI	\$ 45.000
NEGRONI SBAGLIATO	\$ 45.000
OLD FASHIONED	\$ 50.000
PALOMA	\$ 50.000
PENICILIN	\$ 60.000
MEZCALITA	\$ 61.000

## BEERS

CERVEZA CLUB COLOMBIA	\$ 14.000
CERVEZA CORONA EXTRA	\$ 15.000
CERVEZA LIEFMANS 330 ML	\$ 35.000
CERVEZA ESTRELLA GALICIA 330 ML	\$ 29.000

## VODKA

ABSOLUT REGULAR 700 ML BOTTLE	\$ 302.000
ABSOLUT REGULAR DRINK	\$ 19.000
GREY GOOSE 700 ML BOTTLE	\$ 693.000
GREY GOOSE DRINK	\$ 45.000
KETEL ONE 750 ML BOTTLE	\$ 580.000
KETEL ONE DRINK	\$ 35.000

## RUM

AÑEJO LA HECHICERA DRINK	\$ 41.000
AÑEJO LA HECHICERA X 700 ML	\$ 638.000
HAVANA AÑEJO 7 AÑOS X 700 ML	\$ 340.000
HAVANA AÑEJO 7 AÑOS DRINK	\$ 23.000
PARCE 12 AÑOS 750 ML	\$ 633.000
PARCE 12 AÑOS DRINK	\$ 42.000
PARCE 8 AÑOS 750 ML	\$ 679.000

## RUM

PARCE 8 AÑOS DRINK	\$ 41.000
SAILOR JERRY 700ML BOTTLE	\$ 366.000
SAILOR JERRY DRINK	\$ 24.000
ZACAPA 12 AÑOS 750ML	\$ 410.000
ZACAPA 12 AÑOS DRINK	\$ 30.000
ZACAPA 23 AÑOS 750ML	\$ 921.000
ZACAPA 23 AÑOS DRINK	\$ 61.000
ZACAPA XO 750ML	\$ 2.149.000
ZACAPA XO DRINK	\$ 189.000

## MEZCAL

400 CONEJOS 750ML	\$ 725.000
400 CONEJOS DRINK	\$ 46.000
AMORES 700ML	\$ 881.000
AMORES DRINK	\$ 59.000
UNION JOVEN 700ML	\$ 632.000
UNION JOVEN DRINK	\$ 41.000

## COGNAC

COGNAC HENESSY VSOP 700ML	\$ 1.117.000
COGNAC HENESSY VSOP TRAGO	\$ 105.000

# WHISKY

THE GLENLIVET 12 AÑOS 700ML	\$ 664.000
THE GLENLIVET 12 AÑOS DRINK	\$ 43.000
THE GLENLIVET 15 AÑOS 700ML	\$ 1.026.000
THE GLENLIVET 15 AÑOS DRINK	\$ 73.000
THE GLENLIVET 18 AÑOS 700ML	\$ 2.401.000
THE GLENLIVET 18 AÑOS DRINK	\$ 170.000
THE GLENLIVET RESERVA 700ML	\$ 716.000
THE GLENLIVET RESERVA DRINK	\$ 46.000
BUCHANANS 12 AÑOS DELUXE 375ML	\$ 331.000
BUCHANANS 12 AÑOS DELUXE 750ML	\$ 562.000
BUCHANANS 12 AÑOS DELUXE DRINK	\$ 34.000
BUCHANANS 18 AÑOS 750ML	\$ 900.000
BUCHANANS 18 AÑOS DRINK	\$ 79.000
BULLEIT BOURBON 750ML	\$ 481.000
BULLEIT BOURBON DRINK	\$ 34.000
BULLEIT RYE 750ML	\$ 520.000
BULLEIT RYE DRINK	\$ 34.000
CHIVAS 12 AÑOS 700ML	\$ 484.000
CHIVAS 12 AÑOS DRINK	\$ 31.000
CHIVAS 13 AÑOS 700ML	\$ 580.000
CHIVAS 13 AÑOS DRINK	\$ 45.000
CHIVAS 18 AÑOS 700ML	\$ 826.000

# WHISKY

CHIVAS 18 AÑOS DRINK	\$ 78.000
GLENFIDDICH 12 AÑOS 750ML	\$ 567.000
GLENFIDDICH 12 AÑOS DRINK	\$ 34.000
GLENFIDDICH 15 AÑOS 750ML	\$ 890.000
GLENFIDDICH 15 AÑOS DRINK	\$ 59.000
GLENFIDDICH 18 AÑOS 750ML	\$ 1.113.000
GLENFIDDICH 18 AÑOS DRINK	\$ 98.000
JACK DANIELS 700 ML	\$ 424.000
JACK DANIELS BARREL 750ML	\$ 786.000
JACK DANIELS BARREL DRINK	\$ 52.000
JACK DANIELS GENTLEMAN 750ML	\$ 563.000
JACK DANIELS GENTLEMAN DRINK	\$ 39.000
JACK DANIELS DRINK	\$ 27.000
JHONNIE WALKER AZUL 750ML	\$ 2.707.000
JHONNIE WALKER AZUL DRINK	\$ 238.000
JHONNIE WALKER NEGRO 700ML	\$ 516.000
JOHNNIE WALKER NEGRO DRINK	\$ 33.000
MACALLAN 12 AÑOS SHERRY OAK CAS 700ML	\$ 1.043.000
MACALLAN 12 AÑOS SHERRY OAK CAS DRINK	\$ 74.000
MACALLAN 15 AÑOS DOUBLE CASK 700ML	\$ 1.873.000
MACALLAN 15 AÑOS DOUBLE CASK DRINK	\$ 132.000
MACALLAN 18 AÑOS SHERRY OAK CAS 700ML	\$ 4.215.000

# WHISKY

MACALLAN 18 AÑOS SHERRY OAK CAS DRINK	\$ 298.000
OLD PARR AGED 12 AÑOS 750ML	\$ 494.000
OLD PARR AGED 12 AÑOS DRINK	\$ 30.000
OLD PARR AGED 18 AÑOS 750 ML	\$ 930.000
OLD PARR AGED 18 AÑOS DRINK	\$ 72.000
SINGLETON 12 AÑOS 700ML	\$ 557.000
SINGLETON 12 AÑOS DRINK	\$ 36.000
TALISKER 10 AÑOS 700 ML	\$ 704.000
TALISKER 10 AÑOS DRINK	\$ 45.000
JAMESON WHISKY 700ML	\$ 250.000
JAMESON WHISKY DRINK	\$ 30.000

# TEQUILA

OLMECA ALTOS PLATA 750ML	\$ 597.000
OLMECA ALTOS PLATA DRINK	\$ 36.000
OLMECA ALTOS REPOSADO 700ML	\$ 752.000
OLMECA ALTOS REPOSADO DRINK	\$ 53.000
DON JULIO 70HT 700ML	\$ 910.000
DON JULIO 70HT DRINK	\$ 86.000
DON JULIO AÑEJO 700ML	\$ 980.000
DON JULIO AÑEJO DRINK	\$ 69.000

# TEQUILA

DON JULIO BLANCO 700 ML	\$ 782.000
DON JULIO BLANCO DRINK	\$ 50.000
DON JULIO REPOSADO 700ML	\$ 886.000
DON JULIO REPOSADO DRINK	\$ 63.000
JOSE CUERVO RESERVA LA FAMILIA 750ML	\$ 1.393.000
JOSE CUERVO RESERVA LA FAMILIA DRINK	\$ 123.000
MAESTRO DOBEL 700ML	\$ 720.000
PATRON AÑEJO 700ML	\$ 900.000
PATRON AÑEJO DRINK	\$ 64.000
PATRON REPOSADO 700ML	\$ 839.000
PATRON REPOSADO DRINK	\$ 59.000
PATRON SILVER 700ML	\$ 839.000
PATRON SILVER DRINK	\$ 59.000
PATRÓN CRISTALINO BOTTLE	\$ 1.100.000
PATRÓN CRISTALINO DRINK	\$ 70.000
REPOSADO 1800 750ML	\$ 700.000
REPOSADO 1800 DRINK	\$ 52.000

# GIN

BEEFEATER 24 700ML	\$ 605.000
BEEFEATER 24 DRINK	\$ 45.000
BEEFEATER LONDON 40% 700ML	\$ 476.000
BEEFEATER LONDON 40% DRINK	\$ 37.000

# GIN

MONKEY N47 500ML	\$ 837.000
MONKEY N47 DRINK	\$ 83.000
BULL DOG 750ML	\$ 553.000
BULL DOG DRINK	\$ 39.000
HENDRIKS 750ML	\$ 721.000
HENDRIKS DRINK	\$ 48.000
LONDON N1 700ML	\$ 680.000
LONDON N1 DRINK	\$ 60.000
MOM 700ML	\$ 655.000
MOM DRINK	\$ 49.000
SELVA 750ML	\$ 509.000
SELVA DRINK	\$ 36.000
TANQUERAY LONDON DRY 700ML	\$ 502.000
TANQUERAY LONDON DRY DRINK	\$ 37.000
TANQUERAY N10 700ML	\$ 775.000
TANQUERAY N10 DRINK	\$ 51.000

# AGUARDIENTE

ANTIOQUEÑO AZUL 375ML	\$ 88.000
ANTIOQUEÑO AZUL 750ML	\$ 163.000
ANTIOQUEÑO AZUL DRINK	\$ 10.000
ANTIOQUEÑO REAL 750ML	\$ 227.000

# AGUARDIENTE

ANTIOQUEÑO REAL DRINK	\$ 14.000
ANTIOQUEÑO ROJO 375ML	\$ 88.000
ANTIOQUEÑO ROJO 750ML	\$ 152.000
ANTIOQUEÑO ROJO DRINK	\$ 9.000
MIL DEMONIOS 750ML	\$ 403.000
MIL DEMONIOS DRINK	\$ 24.000

# OTHER LIQUORS

AMARETTO DISARONNO 750ML	\$ 493.000
AMARETTO DISARONNO DRINK	\$ 35.000
APEROL 750ML	\$ 367.000
APEROL DRINK	\$ 22.000
BAILEYS ORIGINAL 700ML	\$ 263.000
BAILEYS ORIGINAL DRINK	\$ 17.000
CAMPARI 750ML	\$ 397.000
CAMPARI DRINK	\$ 24.000
COINTREAU 700ML	\$ 461.000
COINTREAU DRINK	\$ 30.000
FRANGELICO 700ML	\$ 487.000
FRANGELICO DRINK	\$ 31.000
LICOR 43 750ML	\$ 511.000
LICOR 43 DRINK	\$ 32.000

## OTHER LIQUORS

LICOR JAGERMEISTER 700ML	\$ 363.000
LICOR JAGERMEISTER DRINK	\$ 30.000
GRANDMARNIER 700ML	\$ 780.000
GRANDMARNIER DRINK	\$ 50.000

## OTHER DRINKS

HATSU WATER CON GAS 300ML	\$ 7.000
HATSU STILL WATER 300ML	\$ 7.000
PANNA WATER 505ML	\$ 33.000
SAN PELLEGRINO WATER 250ML	\$ 18.000
SAN PELLEGRINO WATER 750ML	\$ 29.000
BRETAÑA 10OZ	\$ 8.000
COCA-COLA ORIGINAL 10OZ	\$ 11.000
COCA-COLA ZERO 10OZ	\$ 11.000
GATORADE 500ML	\$ 12.000
RED BULL CAN	\$ 20.000
RED BULL SUGAR-FREE 250ML	\$ 20.000
GINGER BEER TONIC MIL 976	\$ 25.000
INDIAN TONIC MIL 976	\$ 21.000

# RED WINES

**BERONIA CRIANZA**

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**\$ 262.000**

España, Tempranillo.

**BERONIA RESERVA**

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**\$ 515.000**

España, Tempranillo, Graciano, Mazuelo.

**DON MELCHOR CABERNET SAUVI 750ML**

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**\$ 2.465.000**

Chile, Cabernet Sauvignon.

**DOÑA DOMINGA CARMENERE 750ML**

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**\$ 180.000**

Chile, Tinto Valle de Colchagua.

**MARQUES DE RISCAL RESERVA**

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**\$ 538.000**

España, Tempranillo, Graciano.

**MARQUES DE RISCAL RESERVA 375ML**

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**\$ 296.000**

Francia, Champagne - Pinot Noir, Pinot Meunier y Chardonnay.

**VIÑAS DEL VERO ROBLE**

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**\$ 198.000**

España, Do Somontano - Cabernet Sauvignon y Merlot.

**ANGELICA ZAPATA CABERNET F 750ML**

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**\$ 743.000**

Argentina, Tinto Valle del Uco.

# ROSÉ WINES

**BARTON & GUESTIER TOURMALINE** \$ 270.000

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Region: Côtes de Provence, France - Grapes: Grenache. Notes: Strawberry, watermelon, raspberry.

**ROCCA DI MONTEMASSI SYROSA** \$ 280.000

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Maremma Toscana region, Italy - Shiraz/Syrah grape. Notes: Strawberry, pomegranate, red berries.

**DOÑA DOMINGA ROSE** \$ 180.000

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Colchagua Valley Region, Chile. Notes: Fresh, Fruity.

# WHITE WINES

**DOÑA DOMINGA CHARDONNAY 750ML** \$ 180.000

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Chile, Chardonnay Valle de Colchagua.

**MARQUES DE RISCAL 375 ML** \$ 151.000

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España, Do Rueda - Verdejo.

**MARQUES DE RISCAL X 750 ML** \$ 263.000

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España, Do Rueda - Verdejo.

**MARTIN CODAX** \$ 402.000

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España, D.O. Rias Baixas - Albariño.

**ROCCA DI MONTEMASSI CAL. DOC** \$ 376.000

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Italia, Toscana Doc - Vermentino

# CHAMPAGNE AND SPARKLING WINES

**ANNA CODORNIUB DE BLANCS 750ML** **\$ 379.000**

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Espana, Cataluña - Chardonnay, Macabeo, Parellada y Xarel lo Botella.

**DOM PERIGNON 750ML** **\$ 3.305.000**

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Francia, Champagne - Pinot Noir, Pinot Meunier y Chardonnay.

**LAMBRUSCO ROSATO OGNIGIORNO 750ML** **\$ 144.000**

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Italia, Espumoso Rosado.

**MOET CHANDON BRUT IMPERIAL 750ML** **\$ 911.000**

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Francia, Champagne - Pinot Noir, Pinot Meunier y Chardonnay.

**PROSECCO ZONIN BRUT CUVÉE 750ML** **\$ 352.000**

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Italia, Veneto - Glera.

**VEUVE CLIQUOT 750ML** **\$ 1.055.000**

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Francia, Champagne Brut.

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OF THE PRODUCTS. A 10% TIP ON THE TOTAL BILL IS  
SUGGESTED. ALL PRICES INCLUDE TAXES.*

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*EXCESSIVE ALCOHOL CONSUMPTION IS  
HARMFUL TO HEALTH, AND THE SALE  
OF ALCOHOLIC BEVERAGES TO MINORS  
IS PROHIBITED.*

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