



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.

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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.

\$55.000

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.

\$154.000

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

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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.

\$64.000

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.

\$125.000

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.

\$77.000

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.

\$310.000

SKIRT STEAK

TRUFFLE FRIES



Served with French fries scented with truffle and Parmesan cheese.

\$235.000

L A M B

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.

\$93.000

N E W Y O R K S T E A K

TRUFFLE FRIES



Served with French fries scented with truffle and Parmesan cheese.

\$268.000



DESSERT



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



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CHOCOLATE CAKE & PORK SALT

BEETROOT - PORK - ROCOTO PEPPER



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

\$35.000

COCONUT & COFFEE FLAN

COFFEE - COCONUT - SUNFLOWER



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

\$35.000

RED FRUIT SYMPHONY & HAZELNUT BUTTER

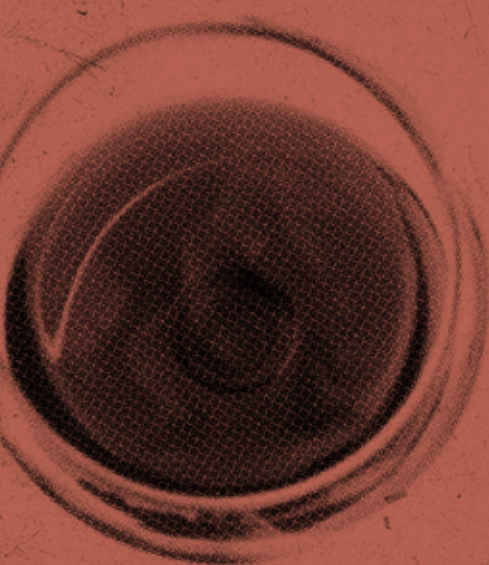
RASPBERRY - BLUEBERRIES - VANILLA



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.

\$41.000

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.



DRINKS



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

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SIGNATURE COCKTAILS

SILENCIO

\$41.000

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

SABROSO

\$49.000

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

NIEBLA

\$60.000

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

OCULTO

\$49.000

TEQUILA, LIME JUICE, AND PASSION FRUIT SYRUP COME TOGETHER IN A FRESH TROPICAL COCKTAIL, FINISHED WITH A TAJÍN RIM FOR A CITRUSY, SPICY KICK.

CLASSIC COCKTAILS

APEROL SPRITZ	\$ 48.000
BOULEVARDIER	\$ 56.000
DAIQUIRI	\$ 48.000
DRY MARTINI	\$ 52.000
DIRTY MARTINI	\$ 65.000
LYCHEE MARTINI	\$ 65.000
JUNGLE BIRD	\$ 45.000
MARGARITA	\$ 55.000
MOJITO	\$ 45.000
MOSCOW MULE	\$ 53.000
NEGRONI	\$ 55.000
NEGRONI SBAGLIATO	\$ 50.000
OLD FASHIONED	\$ 55.000
PALOMA	\$ 60.000
PENICILIN	\$ 60.000
MEZCALITA	\$ 65.000
BLOODY MARY	\$ 49.000
CARAJILLO	\$ 50.000
COSMOPOLITAN	\$ 51.000
ESPRESSO MARTINI	\$ 49.000
MANHATTAN	\$ 65.000
NEW YORK SOUR	\$ 60.000

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BEEFEATER 24 700ML	\$ 826.000
BEEFEATER 24 DRINK	\$ 60.000
BEEFEATER LONDON 40% 700ML	\$ 886.000
BEEFEATER LONDON 40% DRINK	\$ 45.000
BULL DOG 750ML	\$ 737.000
BULL DOG DRINK	\$ 51.000
HENDRIKS 750ML	\$ 780.000
HENDRIKS DRINK	\$ 49.000
LONDON N1 700ML	\$ 961.000
LONDON N1 DRINK	\$ 62.000
MOM DRINK	\$ 62.000
MOM 700ML	\$ 850.000
MONKEY N47 500ML	\$ 1.116.000
MONKEY N47 DRINK	\$ 87.000
TANQUERAY LONDON DRY 700ML	\$ 544.000
TANQUERAY LONDON DRY DRINK	\$ 45.000
TANQUERAY N10 700ML	\$ 842.000
TANQUERAY N10 DRINK	\$ 56.000
TONIC BEEFEATER 24	\$ 67.000
TONIC BEEFEATER LONDON	\$ 55.000
TONIC BULLDOG	\$ 65.000
TONIC HENDRICKS	\$ 68.000
TONIC LONDON ONE	\$ 75.000

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TONIC MOM	\$ 65.000
TONIC MONKEY	\$ 95.000
TONIC TANQUERAY	\$ 60.000
TONIC TANQUERAY TEN	\$ 76.000

WHISKY

BUCHANANS 12A DELUXE 750ML	\$ 562.000
BUCHANANS 12A DELUXE DRINK	\$ 38.000
BUCHANANS 18A 750ML	\$ 1.100.000
BUCHANANS 18A DRINK	\$ 89.000
BULLEIT BOURBON 750ML	\$ 545.000
BULLEIT BOURBON DRINK	\$ 34.000
BULLEIT RYE 750ML	\$ 548.000
BULLEIT RYE DRINK	\$ 37.000
CHIVAS 13A 700ML	\$ 580.000
CHIVAS 13A DRINK	\$ 45.000
CHIVAS 18A 700ML	\$ 1.141.000
CHIVAS 18A DRINK	\$ 87.000
GLENFIDDICH 12A 750ML	\$ 659.000
GLENFIDDICH 12A DRINK	\$ 53.000

WHISKY

GLENFIDDICH 15A 750ML	\$ 920.000
GLENFIDDICH 15A DRINK	\$ 65.000
GLENFIDDICH 18A 750ML	\$ 1.310.000
GLENFIDDICH 18A DRINK	\$ 115.000
JACK DANIELS 700ML	\$ 424.000
JACK DANIELS BARREL 750ML	\$ 842.000
JACK DANIELS BARREL DRINK	\$ 61.000
JACK DANIELS GENTLEMAN DRINK	\$ 40.000
JACK DANIELS GENTLEMAN 750ML	\$ 563.000
JACK DANIELS DRINK	\$ 31.000
JAMESON 700ML	\$ 366.000
JAMESON DRINK	\$ 30.000
JHONNIE WALKER AZUL DRINK	\$ 255.000
JHONNIE WALKER AZUL 750ML	\$ 2.707.000
JHONNIE WALKER NEGRO 700ML	\$ 516.000
JHONNIE WALKER NEGRO DRINK	\$ 38.000
MACALLAN 12A SHERRY OAKCAS BOTTLE	\$ 1.112.000
MACALLAN 12A SHERRY OAKCAS DRINK	\$ 88.000
MACALLAN 15A DOUBLE CASK BOTTLE	\$ 2.001.000
MACALLAN 15A DOUBLE CASK DRINK	\$ 161.000
MACALLAN 18 SHERRY OAKCAS BOTTLE	\$ 5.419.000
MACALLAN 18 SHERRY OAKCAS DRINK	\$ 449.000
OLD PARR AGED 12A 750ML	\$ 494.000

WHISKY

OLD PARR AGED 12A DRINK	\$ 38.000
OLD PARR AGED 18A BOTTLE	\$ 1.085.000
OLD PARR AGED 18A DRINK	\$ 84.000
SINGLETON 12A 700ML	\$ 557.000
SINGLETON 12A DRINK	\$ 39.000
TALISKER 10A 700 ML	\$ 747.000
TALISKER 10A DRINK	\$ 58.000
THE GLENLIVET 12A 700ML	\$ 664.000
THE GLENLIVET 12A DRINK	\$ 49.000
THE GLENLIVET 15A 700ML	\$ 1.026.000
THE GLENLIVET 15A DRINK	\$ 76.000
THE GLENLIVET 18A 700ML	\$ 2.401.000
THE GLENLIVET 18A DRINK	\$ 180.000
THE GLENLIVET RESERVA 700ML	\$ 716.000
THE GLENLIVET RESERVA DRINK	\$ 50.000

TEQUILA

1800 AÑEJO DRINK	\$ 65.000
1800 BLANCO DRINK	\$ 52.000
1800 REPOSADO 750ML	\$ 732.000
1800 REPOSADO DRINK	\$ 53.000

TEQUILA

DON JULIO 70HT 700ML	\$ 1.040.000
DON JULIO 70HT DRINK	\$ 91.000
DON JULIO AÑEJO 700ML	\$ 980.000
DON JULIO AÑEJO DRINK	\$ 71.000
DON JULIO BLANCO 700 ML	\$ 782.000
DON JULIO BLANCO DRINK	\$ 57.000
DON JULIO REPOSADO 700ML	\$ 955.000
DON JULIO REPOSADO DRINK	\$ 68.000
MAESTRO DOBEL 700ML	\$ 873.000
MAESTRO DOBEL DRINK	\$ 75.000
OLMECA ALTOS PLATA 700ML	\$ 597.000
OLMECA ALTOS PLATA DRINK	\$ 52.000
OLMECA ALTOS REPOSADO 700ML	\$ 773.000
OLMECA ALTOS REPOSADO DRINK	\$ 54.000
PATRON AÑEJO 700ML	\$ 900.000
PATRON AÑEJO DRINK	\$ 68.000
PATRON CRISTALINO 700ML	\$ 1.100.000
PATRON CRISTALINO DRINK	\$ 78.000
PATRON REPOSADO 700ML	\$ 845.000
PATRON REPOSADO DRINK	\$ 66.000
PATRON SILVER 700ML	\$ 839.000
PATRON SILVER DRINK	\$ 63.000

RUM

AÑEJO LA HECHICERA DRINK	\$ 62.000
AÑEJO LA HECHICERA 700 ML	\$ 813.000
HAVANA 3A DRINK	\$ 20.000
HAVANA AÑEJO 7 AÑOS 700 ML	\$ 366.000
HAVANA AÑEJO 7A DRINK	\$ 31.000
PLANTATION DARK ORIGINAL DRINK	\$ 38.000
SAILOR JERRY 700	\$ 366.000
SAILOR JERRY DRINK	\$ 24.000
ZACAPA 23A 750ML	\$ 965.000
ZACAPA 23A DRINK	\$ 66.000
ZACAPA AMBAR 12A 750ML	\$ 438.000
ZACAPA AMBAR 12A DRINK	\$ 40.000
ZACAPA XO 750ML	\$ 2.642.000
ZACAPA XO DRINK	\$ 189.000

AGUARDIENTE

ANTIOQUEÑO AZUL 375ML	\$ 120.000
ANTIOQUEÑO AZUL 750ML	\$ 195.000
ANTIOQUEÑO AZUL DRINK	\$ 20.000
ANTIOQUEÑO REAL 750ML	\$ 247.000
ANTIOQUEÑO REAL DRINK	\$ 25.000
ANTIOQUEÑO ROJO 375ML	\$ 88.000

AGUARDIENTE

ANTIOQUEÑO ROJO 750ML	\$ 189.000
ANTIOQUEÑO ROJO DRINK	\$ 20.000
MIL DEMONIOS 750ML	\$ 423.000
MIL DEMONIOS DRINK	\$ 30.000

MEZCAL

400 CONEJOS 750ML	\$ 786.000
400 CONEJOS DRINK	\$ 55.000
AMORES 700ML	\$ 881.000
AMORES DRINK	\$ 61.000
CONTRA LUZ DRINK	\$ 78.000
SIETE MISTERIO DRINK	\$ 62.000
UNION JOVEN BOTTLE	\$ 632.000
UNION JOVEN DRINK	\$ 43.000

BEER

CLUB COLOMBIA DORADA 330ML	\$ 19.000
CORONA EXTRA 355ML	\$ 21.000
HEINEKEN 330ML	\$ 16.000
STELLA ARTOIS 330ML	\$ 21.000

VODKA

ABSOLUT REGULAR 700 ML BOTTLE	\$ 338.000
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ABSOLUT REGULAR DRINK	\$ 26.000
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GREY GOOSE 700 ML BOTTLE	\$ 693.000
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GREY GOOSE DRINK	\$ 56.000
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KETEL ONE 750 ML BOTTLE	\$ 613.000
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KETEL ONE DRINK	\$ 46.000
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OTHER LIQUORS

AMARETTO DISARONNO 750ML	\$ 550.000
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AMARETTO DISARONNO DRINK	\$ 37.000
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APEROL DRINK	\$ 25.000
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BAILEYS ORIGINAL 700ML	\$ 318.000
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BAILEYS ORIGINAL DRINK	\$ 25.000
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CAMPARI DRINK	\$ 24.000
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COINTREAU 700ML	\$ 560.000
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COINTREAU DRINK	\$ 41.000
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FRANGELICO DRINK	\$ 37.000
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LICOR 43 750ML	\$ 610.000
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LICOR 43 DRINK	\$ 34.000
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LICOR JAGERMEISTER 700ML	\$ 420.000
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LICOR JAGERMEISTER DRINK	\$ 30.000
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OTHER BEVERAGES

AGUA HATSU SPARKLING WATER 300ML	\$ 10.000
AGUA HATSU STILL WATER 300ML	\$ 10.000
AGUA HATSU STILL WATER 500ML	\$ 11.000
AGUA PANNA 750ML	\$ 40.000
AGUA PANNA 250ML	\$ 28.000
AGUA SAN PELLEGRINO 250 ML	\$ 30.000
AGUA SAN PELLEGRINO 750 ML	\$ 53.000
BRETAÑA 10 OZ / SODA	\$ 12.000
COCA COLA ORIGINAL 10 OZ	\$ 12.000
COCA COLA ZERO 10 OZ	\$ 12.000
GATORADE 500ML	\$ 15.000
REDBULL	\$ 27.000
REDBULL SUGAR FREE 250ML	\$ 27.000
TÓNICA GINGER BEER MIL 976	\$ 25.000
TONICA OCEAN MIL 976	\$ 25.000
GINGER ALE CANADA DRY 300ML	\$ 12.000

CHAMPAGNE & SPARKLING WINE

ANNA CODORNIUB DE BLANCS 750ML	\$ 379.000
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Espana, Cataluña - Chardonnay, Macabeo, Parellada y Xarel lo Botella.

DOM PERIGNON 750ML	\$ 3.817.000
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Francia, Champagne - Pinot Noir, Pinot Meunier y Chardonnay.

LAMBRUSCO ROSATO OGNIGIORNO 750ML	\$ 180.000
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Italia, Espumoso Rosado.

MOET CHANDON BRUT IMPERIAL 750ML	\$ 972.000
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Francia, Champagne - Pinot Noir, Pinot Meunier y Chardonnay.

PROSECCO ZONIN BRUT CUVEE 750ML	\$ 352.000
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Italia, Veneto - Glera.

VEUVE CLIQUOT 750ML	\$ 1.256.000
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Francia, Champagne Brut.

ROSÉ WINES

BARTON & GUESTIER COTES 750ML	\$ 305.000
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DE LA CASA ROSE COPA	\$ 45.000
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DOÑA DOMINGA ROSE 750ML	\$ 180.000
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RED WINES

ANGELICA ZAPATA CABERNET F 750ML	\$ 749.000
BERONIA CRIANZA	\$ 275.000
BERONIA RESERVA	\$ 515.000
CASA SILVA COOL COAST PINOT 750M	\$ 346.000
DE LA CASA CABERNET SAUV COPA	\$ 45.000
DE LA CASA CARMENERE COPA	\$ 45.000
DON MELCHOR CABERNET SAUVI 750ML	\$ 2.465.000
DOÑA DOMINGA CABERNET SAUV 750ML	\$ 180.000
DOÑA DOMINGA CARMENERE 750ML	\$ 180.000
EL ENEMIGO MALBEC 750ML	\$ 573.000
MARQUES DE RISCAL RESERVA 375ML	\$ 296.000
MARQUES DE RISCAL RESERVA 750ML	\$ 538.000
MONTES CABERNET SAUVIGNON 750ML	\$ 260.000
NORTON ALTURA CABERNET FRA 750ML	\$ 390.000
NORTON MALBEC RESERVA 750ML	\$ 250.000
PROTOS RESERVA 750ML	\$ 859.000
PROTOS TEMPRANI ECOLOGICO750ML	\$ 357.000
RAMON BILBAO GRAN RESERVA 750ML	\$ 700.000
RAMON BILBAO ORGANICO 750ML	\$ 271.000
RAMON BILBAO RESERVA 750ML	\$ 289.000
RAMON BILBAO TEMPRANILLO 750ML	\$ 243.000
SEPTIMA MALBEC 750ML	\$ 250.000
VIÑAS DEL VERO ROBLE	\$ 198.000

WHITE WINES

CASA SILVA COOL COAST SAUV 750ML	\$ 346.000
DE LA CASA CHARDONNAY COPA	\$ 45.000
DE LA CASA SAUVIGNON BLANC COPA	\$ 45.000
DOÑA DOMINGA CHARDONNAY 750ML	\$ 180.000
DOÑA DOMINGA SAUVIGNON BLANC 750	\$ 180.000
MAR DE FRADES ALBARIÑO 750ML	\$ 380.000
MARQUES DE RISCAL X 750 ML	\$ 263.000
MARTIN CODAX LIAS ALBARIÑO 750ML	\$ 430.000
MORANDE GRAN RESERVA CHARDONNAY	\$ 373.000
NORTON ALTURA WHITE BLEND 750ML	\$ 378.000
PROTOS VERDEJO 750ML	\$ 225.000
ROCCA DI MONTEMASSI CAL DOC VERMENTINO	\$ 376.000
SANTA RITA REAL CHARDONNAY 750ML	\$ 330.000
VIÑAS DEL VERO GEWURZTR 750ML	\$ 230.000



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.



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

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