

MARCHA

CAFÉ · RESTAURANTE



Calle 11 # 4 - 93
Bogotá D.C., Colombia
Cel.: 318 690 7569
Síguenos: @marchabogota

Eventos
3026044367
eventos@projectomarchante.com

WE OPEN EVERY DAY EXCEPT TUESDAYS

APPETIZER

✦ PATATAS BRAVAS \$28.500

French fries, brava sauce, alioli.
With crispy serrano ham \$39.500

✦ HUEVOS CABREADOS \$29.500

Fried eggs, fried potatoes with
brava sauce and alioli.
With crispy serrano ham \$39.500

BURRATA \$39.500

Filled with straciatella cheese on pear
carpaccio, blue cheese, peaches in syrup,
walnuts and balsamic oil reduction,
arugula and ciabatta bread.

PULPO A LA PLANCHA \$44.500

Sliced octopus on steamed potato, olive
oil, paprika from La Vera and garlic.

CARPACCIO DE RES TRUFADO \$37.500

Thin slices of beef tenderloin, baby
capers, alioli, baby arugula, croutons,
truffle oil and pesto.

*The pesto contains nuts.

HUMMUS \$29.500

Chickpea puree with sesame paste and pita bread.

*May contain nuts.

Bil Lahme \$37.500

(with pieces of beef tenderloin).

TABLA DE CARNES Y QUESOS \$75.500

Prosciutto, salami, bresaola, parmesan
cheese, blue cheese, feta cheese,
dressed olives, house jam and
ciabatta bread.

Glass of sparkling wine \$25.000

Aceitunas aliñadas \$18.500
Green Olives

{PIZZA}

Personal size (6 slices)

CARNES ITALIANAS \$42.500

Prosciutto, bresaola and salami.

3 QUESOS \$40.500

Mozzarella, blue cheese and feta cheese.

MARGARITA \$40.500

Mozzarella cheese, tomato and basil.

BELLINI \$42.500

Prosciutto, arugula and sundried tomatoes.

SOUPS

MINISTRONE \$25.500

Seasonal vegetables soup.

CREMA DEL DÍA \$24.500

Cream of the day.

CREMA DE TOMATE \$26.000

Tomato soup (with cream).

SALADS AND VEGETARIANS

🍴 CÉSAR \$30.500

Lettuce, caesar sauce, anchovy oil,
parmesan cheese and toasted panko.
+ Chicken in julienne strips \$17.000
+ Smoked salmon in slices \$22.000

SALMÓN AHUMADO \$39.500

Mixed lettuce, quinoa, avocado, smoked
salmon, cucumber, egg, onion, seasonal
fruit, panko and french vinaigrette.
+ Chicken in julienne strips \$17.000
+ Smoked salmon in slices \$22.000
*May contain nuts.

BOWL ÁRABE \$42.500

Arabic rice with lentils, falafel, cucumber
and tomato salad, hummus and pita bread.

RISSOTTO SETAS \$47.500

Arborio rice, french mushrooms, seasonal
mushrooms with butter and parmesan cheese.

MAIN COURSE

FISH AND SEAFOOD

SALMÓN A LA PLANCHA \$62.500

Grilled salmon fillet accompanied by lemon orzo and salad.

PAELLA \$59.500

Prawns, clams, mussels, squid and octopus.

RIGATONI ROSÉ SALMÓN \$46.500

Rigatoni pasta with salmon chunks, tomato, bocconcini cheese, garlic, pomodoro sauce and cream.

RISOTTO MARINARA \$57.500

Shrimp, clams, mussels, squid and octopus risotto in pomodoro sauce.

RISOTTO PULPO \$46.500

Parmesan risotto with octopus pieces.

PASTA

PASTA AL TOMATE ROSTIZADO Y BURRATA \$39.500

Fettuccini pasta in roasted tomato sauce, spicy honey garlic and creamy burrata cheese.

**Pesto may contain nuts*

RIGATTONI PRIMAVERA \$37.500

Rigatoni pasta with fresh tomatoes, basil, bocconcini cheese and pesto sauce.

**Pesto may contain nuts*

+ Chicken in julienne strips. \$17.000

LASAÑA VEGETARIANA \$37.500

Cauliflower ragout, mushrooms, eggplant, zucchini and mozzarella cheese.

CHICKEN

POLLO GRIEGO \$42.500

Grilled chicken breast with black olives salad, feta cheese, tomato, paprika, cucumber, red onion and olive oil accompanied by white rice.

MEDIO POLLO PROVENZAL \$55.500

Baked chicken in herb jus over vegetables and potatoes.

**The salads may contain nuts*

BEEF AND PORK

LOMO AL VINO \$55.500

Medallion of beef tenderloin in a red wine sauce, old mustard and bacon, mashed yellow potatoes and salad.

LOMO PIMIENTA \$55.500

Medallion of beef tenderloin in pepper sauce, cream and brandy, accompanied by french fries.

CHULETÓN DE RES \$71.500

Beef T-bone steak accompanied by tuscan potatoes in three-cheese sauce and house salad 500gr.

RISOTTO LOMO \$46.500

Julienne beef tenderloin in balsamic vinegar reduction and mushrooms on parmesan risotto.

MILANESA DE TERNERA \$45.000

Breaded veal accompanied by a lettuce salad, avocado, cucumber, onion and cherry tomatoes.

MORILLO BORGONES \$59.000

Braised beef bourguignon cooked for 12 hours in red wine, mushrooms and carrots on creamy mashed potatoes and cheese.

PORCHETTA \$47.500

Crispy pork belly accompanied by mashed yellow potatoes and salad.

IF YOU SUFFER FROM ANY ALLERGIES OR DO NOT TOLERATE
ANY FOOD, PLEASE INFORM THE WAITER BEFORE
ORDERING ANY FOOD OR DRINK.

BAKERY

(all products may contain nuts)

CROISSANT	\$ 9.000
CHOCOLATE CROISSANT	\$10.500
BLUEBERRIES MUFFIN	\$ 8.500
CHOCOLATE MUFFIN	\$ 8.500
CHOCOLATE CAKE	\$ 9.500
BANANA, ALMOND AND CHOCOLATE CHIPS CAKE	\$ 9.500
CARROT CAKE	\$ 9.500
ORANGE CAKE	\$ 9.500
ALFAJOR	\$ 7.000
BISCOTTI CANTUCCI	\$ 6.500

DESSERTS

VOLCÁN DE CHOCOLATE CON HELADO DE VAINILLA	\$21.000
Chocolate cake with vanilla ice. (12 to 15 min)	
FRESAS A LA PIMIENTA	\$21.000
Strawberries sautéed in red wine and pepper with vanilla ice cream . (12 to 15 min)	
TIRAMISÚ	\$19.500
PROFICHURROS	\$21.000
3 churro profiteroles filled with vanilla ice cream and spiced chocolate sauce.	
AFFOGATO	\$17.500
Espresso, vanilla ice cream and biscotti.	
COPA DE HELADO DE VAINILLA Y TROZOS DE GALLETA	\$17.500
Vanilla ice cream cup with cookie pieces.	
PANNA COTTA EN SALSA DE FRUTOS ROJOS	\$19.500
Panna cotta with berries sauce.	

LIQUORS AND BEVERAGES



BEVERAGES

BEER

CLUB COLOMBIA	\$12.000
CORONA	\$16.000
STELLA	\$16.000
CERVEZA BBC ARTESANAL	\$16.000
IRISH INDIAN PALE ALE - IPA	\$24.000
IRISH COFFEE MILK STOUT	\$24.000
3 CORDILLERAS (BLANCA O ROSADA)	\$16.000

WATER

MINERAL WATER MANANTIAL	\$ 7.000
MANANTIAL GAS	\$ 7.500
ACQUA PANNA 750 ML	\$31.000
SAN PELLEGRINO 505 ML	\$19.500
SAN PELLEGRINO 750 ML	\$31.000

COCKTAILS

FROM OUR BAR

VICHE BICHE	\$40.500
Viche liquor, mango biche, lemon, and salt	
HECHIZO	\$49.500
Ron La Hechicera, vermouth rosso, bitter drops and cinnamon	
TRAPICHE	\$40.500
Aguardiente Desquite, corozo, passion fruit and lemon	
RON FASHION	\$39.500
Rum, smoked banana peel syrup and lemon	

CLASSICS

ESPRESSO MARTINI	\$42.500
Vodka, espresso coffee, coffee liquor and sugar cane	
APEROL SPRITZ	\$39.000
Aperol, sparkling wine and orange slice	
MARTINI CLÁSICO	\$40.500
Vermouth, gin and green olives	
NEGRONI	\$41.000
Gin, campari and vermouth	
GIN & TONIC	\$39.000
Gin and tonic	
MARGARITA CLÁSICO	\$39.000
Tequila, lemon and triple sec	
MOJITO CLÁSICO	\$39.000
Rum, mint and lemon	
BRULET	\$34.500
Mulled red wine, brandy, cloves, cinnamon and mandarin juice	
LAMBRUSCO SPRITZ	
Lambrusco rosé, triple sec y soda	
Glass \$36.000	
½ jar \$98.000	
1 Jar \$155.000	

WINE

RED

PORTILLO MALBEC

\$149.000 Bottle 750ml / Glass \$29.800
Argentina

CALLIA CABERNET

\$149.000 Bottle 750ml / Glass \$29.800
Argentina

SIBARIS GRAN RESERVA MERLOT

\$189.000 Bottle 750ml / Glass \$37.800
Chile

LAN RESERVA

\$210.000 Bottle 750ml / Glass \$42.000
Spain

VOLCANES RESERVA CARMENERE

\$189.000 Bottle 750ml / Glass \$37.800
Chile

ALIWEN RESERVA CABERNET MERLOT

\$175.000 Bottle 750ml / Glass \$35.000
Chile

TEIA MALBEC & PETIT VERDOT

\$168.000 Bottle 750ml
Argentina

TH CARMENERE (PEUMO)

\$330.00 Bottle 750ml
Chile

SALENTEIN RESERVA MALBEC

\$265.000 Bottle 750 ml / \$92.000 Bottle 375ml
Argentina

UNDURRAGA CABERNET PINOT

\$74.000 Bottle 375ml
Chile

UNDURRAGA CABERNET SAUVIGNON

\$74.000 Bottle 375ml
Chile

FAUSTINO TEMPRANILLO VII

\$74.000 Bottle 375ml
España

GARZÓN MARSELAN

\$225.500 Bottle 750ml
Uruguay

WHITE

CALLIA CHARDONNAY

\$149.000 Bottle 750ml / Glass \$29.800
Argentina

UNDURRAGA RESERVA CHARDONNAY

\$175.000 Bottle 750ml / Glass \$35.000
Chile

ALIWEN RESERVA SAUVIGNON BLANC

\$175.000 Bottle 750ml / Glass \$35.000
Chile

MAR DE ONS

\$265.000 Bottle 750ml
Ribera del Duero / España

PORTIA VERDEJO

\$190.000 Bottle 750ml
Spain

U BY UNDURRAGA CHARDONNAY

\$74.000 Bottle 375ml
Chile

ROSÉ

PORTILLO ROSÉ

\$149.000 Bottle 750ml / Glass \$29.800
Argentina

ALIWEN RESERVA ROSE

\$175.000 Bottle 750ml / Glass \$35.000
Chile

SPARKLING WINE

UNDURRAGA BRUT ROYAL

\$195.000 Bottle 750ml
\$98.000 Bottle 375ml
Chile

ESPUMANTE BRUT SANTIAGO 1541

\$160.000 Bottle 750ml / Glass \$28.000
Chile

FREZZCANTI ROSÉ

Sparkling rosé wine
\$135.000 Bottle 750ml / Glass \$25.000

SANGRÍAS

LYCHEES SANGRÍA

White wine, lychees and grenadine

Glass	\$ 36.000
½ Jar	\$ 98.000
Jar	\$155.000

TINTO DE VERANO

Red wine, sprite and lemon

Glass	\$ 33.000
½ Jar	\$ 95.000
Jar	\$150.000

BLANCO DE VERANO

White wine, sprite and lemon

Glass	\$ 33.000
½ Jar	\$ 95.000
Jar	\$150.000

LAMBRUSCO SPRITZ

Rosé Lambrusco, triple sec and soda

Glass	\$ 36.000
½ Jar	\$ 98.000
Jar	\$155.000

SODAS

COCA COLA	\$ 7.500
COCA COLA ZERO	\$ 7.500
SODA WATER	\$ 8.500
SPRITE	\$ 7.500
GINGER	\$ 7.500
TONIC	\$ 7.500
PREMIUM TONIC	\$15.000

NATURAL JUICES

COCONUT LEMONADE	\$13.000
NATURAL LEMONADE	\$ 9.500
MANDARIN JUICE	\$13.000
MANGO JUICE	\$10.000

ITALIAN SODAS

MANDARIN AND CINNAMON	\$16.000
LYCHEES AND PEPPERMINT	\$16.500
BERRIES (STRAWBERRIES, BLACKBERRY AND BLUEBERRIES SYRUP)	\$16.000

COFFEE

CAFÉ AMERICANO	\$ 7.500
CAFÉ LATTE	\$ 8.500
CAPPUCCINO	\$ 8.500
ESPRESSO	\$ 6.500
ESPRESSO DOBLE	\$ 7.500
CORTADO	\$ 7.500
MACCHIATTO	\$ 7.500
FLAT WHITE	\$ 8.500
CAFÉ MOCCA	\$12.500
ALMOND MILK CAPPUCCINO	\$13.500
CAPPUCCINO VAINILLA O CARAMELO	\$13.000
CAPPUCCINO BAILEYS	\$24.000
CAPPUCCINO AMARETTO	\$22.000
FRAPPUCCINO	\$14.000
ALMOND MILK FRAPPUCCINO	\$17.000

ASK ABOUT OUR BAKERY PRODUCTS
TO ACCOMPANY YOUR COFFEE

COFFEE TO TAKE HOME

CAFÉ 18 ESPECIAL 250gr (Geisha - Bourbon)	\$62.500
CAFÉ 18 CAUCA ORIGEN 500gr	\$48.500
CAFÉ PALOMA RON 250gr	\$62.500
CAFÉ PALOMA WHISKEY 250gr	\$62.500

FILTERED COFFEE

AEROPRESS

1 CUP
\$12.000



CHEMEX

2 CUPS
\$24.000
3 CUPS
\$30.000



FRENCH PRESS

1 CUP
\$12.000
2 CUPS
\$24.000



V60

1 CUP
\$12.000
2 CUPS
\$24.000



**FILTERED COFFEE MAY TAKE
12 TO 15 MINUTES TO PREPARE**

HOT BEVERAGES

GINGER NATURAL TEA	\$ 6.500
FRUIT NATURAL TEA	\$ 6.500
HOT CHOCOLATE	\$ 9.500
CHOCOLATE FRAPPEE	\$ 9.500
MATCHA TEA	\$10.000
MATCHA LATTE	\$14.000
MATCHA VAINILLA	\$16.000
ALMOND MILK MATCHA	\$17.500
COCA TEA	\$ 7.500
HOT TEA	\$ 7.500
ARAZÁ, COPOAZÚ OR CAMU CAMU TEA BAG	\$ 9.000



TIP WARNING | Consumers are informed that this commercial establishment suggests to its consumers a tip corresponding to 10% of the value of the bill, which may be accepted, rejected or modified by you, according to your assessment of the service provided. When requesting the bill, tell the person serving you whether or not you want said amount to be included in the bill or indicate the amount you want to give as a tip. In this business establishment, 100% of the money collected as tips goes to the chain of the company's different service areas.

If you have any problem with the collection of the tip, contact the exclusive line available in Bogotá to address concerns on the subject:
6 51 32 40 or the toll-free line 01 8000 - 910165.

APERITIFS AND DIGESTIFS

NACIONAL (SHOT)

LICOR DE CAFÉ 8 \$29.000

Spirit drink, obtained by distillation of naturally roasted Arabica coffee

AGUARDIENTE MIL DEMONIOS \$29.000

Liquor produced from sugar cane distilled and filtered three times using various types of herbs or botanicals

SELVA GIN \$33.000

First London Gin produced in Colombia with juniper

AGUARDIENTE DESQUITE ARTESANAL \$26.000

Sugarcane distilled liquor

AGUARDIENTE DESQUITE TRADICIONAL \$29.000

Sugarcane distilled liquor

RON LA HECHICERA \$42.000

A purist rum that has a strong oak wood flavor with sensory notes that evoke the best of Colombia.

RON QUIMBAYA ARTESANAL \$40.000

Originally made by peasant hands from virgin honey that comes from sugar cane grown in various territories of the Colombian territory.

VICHE MONTEMANGLAR \$29.000

Artisanal alcoholic beverage derived from sugar cane originating from the Colombian Pacific

CLASSIC (SHOT)

APERITIFS

VERMUT ROSSO	\$24.500
CAMPARI	\$28.000
DUBONNET	\$24.000
JERÉZ TIO PEPE	\$34.000

DIGESTIFS

BAILEYS	\$24.000
AMARETTO DISARONNO	\$31.000
COINTREAU	\$31.000
GRAPPA CELLINI	\$35.000
LIMONCELLO DI CAPRI	\$34.000
SAMBUCA	\$34.000
LICOR DE CAFÉ	\$26.500
TEQUILA DON JULIO 70	\$71.000



PROYECTO **march̄Ante.**

Conoce nuestros restaurantes



Bellini BIENVENIDOS **ARACATACA** MUSEO DEL ORO


MARCH̄A
MEDITERR̄NEO

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