

RESTAURANTE

# DANIEL

## TO START SHARING

### BRIE AU GRATIN 27

Cranberries, Pecans, Green Apple, Rustic Bread

### ARTISANAL CHEESE PLATTER 27

Fresh Goat, Chabis, Manchego, Brie, Pecans  
Mascarpone w/ Espelette, Crostinis, Dried Apricot

### CHARCUTERIE TABLE 26

Natural & Pepper Salami y , Serrano Ham  
Paté, Cornishons, Grapes, Pears, Almonds

### MIXED GRILL PLATTER 32

Argentinian, Spanish, Italian, & French Chorizo  
Teriyaki Beef Skewers, Dijon, Sriracha Mayo

### GRILLED ARTICHOKE & PALM HEARTS 18

Portobello & Tomato Slaw, Lemon Garlic Yogurt

### MIXED FRIED SEAFOOD 22

Calamari, Mussels, Octopus, Hot Marinara & Tartar Sauce

### CRAB STUFFED AVOCADO 25

Chilled Crab Salad, Ají Panca, Alioli, Fried Tortilla

## STARTERS

### CREAM OF ZUCCHINI & LEEK 14

Zucchini, Tomato, y Fried Leeks

### THAI SEAFOOD SOUP 19

Chicken & Seafood, Coconut, Lemongrass, Ginger, Lemon

### BEET & GOAT CHEESE 17

Roasted Beet, Fresh Goat Cheese  
Almonds, Lettuce, Mustard Vinaigrette

### GREEN SALAD 12

Green Lettuce, Apple, Cucumber, Pistaccios, Herbs

### CAPRESE di BUFALA 19

Tomato, Fresh Mozzarella, Apple in Balsamic, Pesto

### BEEF SAMOSAS 16

Made with Cumin & Peas, Mint Raita

### CEVICHE AMARILLO 17

White Fish, Citrus, Ají Amarillo, Avocado

### OCTOPUS TIRADITO 19

In ginger, Garlic, Alioli, Crab Salad Causa

### BEEF CARPACCIO 15

Seared Tenderloin, Lemongrass Oil, Kalamata Olives

### TUNA TARTAR 23

Olive Oil, Massago, Sesame Seeds, Cucumber, Avocado

### BEEF TARTAR 20

Cornishons, Red Onion, Whole Mustard, Crostinis

## DESSERT

### LAVANDER CREME BRÛLÉE 15

Biscotti, Chantilly, Blueberries

### CHOCOLATE DECADENCE 16

Berries, Passion Fruit Ice Cream, Tuile

## — SLOW COOKING SPECIALS —

### RED WINE BRAISED LAMB 46

Caramelized Onion, Garlic Chips  
Fetuccini al Burro

### CHICKEN "TANDOORI" 32

Curry Yogurt Marinated Chicken  
Tomato & Eggplant Ragú  
Almond Jasmine Rice

### TEXAS STYLE BEEF BBQ 49

Smokey BBQ, Grilled Green Beans  
Fried Potato Wedges

### GRILLED OCTOPUS 39

Green Sauce, Potato Wedges  
Lemon, Spanish Chorizo  
Fried Parsley

### CRISPY PORK SHOULDER 39

SweetSmoked Paprika, Cassis de Agraz  
Orange-Fennerl Salad, Yellow Potatoes

### VEAL OSSOBUCO 37

Wild Mushroom Sauce  
Creamy Beet Risotto,  
Orange Peel

### SUCKLING PIG CONFIT 47

Piel Crocante, Glazed Peas & Carrots  
Potato Gratin Dauphinois

### DUCK CONFIT 44

Cranberry "Gastrique"  
Cauliflower Florets & Escarole  
Bacon, Hazelnuts

## OTHER MAIN COURSES

### CHINESE FIVE SPICE TUNA 37

Black Sesame Crust, Bok Choy, Mushrooms

### PORK TRI TIP 29

Soy-Hoisin Marinade, Creamy Napa Cabbage Slaw

### TILAPIA PICCATA 26

Baked w7 Panko, Lemon Caper Butter

### SEAFOOD & CHORIZO 48

Sauteed Seafood w/ Chorizo, Garlic-Rosemary & Beans

### BLACK FETUCCINE w/ SALMON 36

Snow Peas, Creamy Smoked Salmon Sauce

### RADIATORI TARTUFO BLANCO 28

Short Pasta w/ Creamy Serrano Ham-Parmesan Sauce

### PRAWNS & RISOTTO 35

Garlic Prawns over Smoked Tomato Risotto

### SALMON TARRAGON-HONEY-DIJON 39

Roasted Baby Potatoes, Avocado, Onion, Tomato

### CHURRASCO 37

Chimichurri Butter, Potato Wedges

### BOURBON STEAK 46

Bone-In Rib Eye Gratinéd w/ Blue Cheese

### TRUFFLED BEEF TENDERLOIN 39

Black Truffle Demi-Glace, Fired Zucchini, Potato Puré

### BEEF & PRAWNS AL AJILLO 57

Potato Gratin Dauphinois

### CRISPY DUCK 42

Sichuan Pepper, Creamy Napa Cabbage Slaw

### TORTILLA CHICKEN 26

Corn Tortilla Fried Chicken, Chipotle Mayo

### BEEF BURGER 27

Bacon, Choice of Swiss or Blue Cheese

### PAD THAI 35

Sauteed Rice Noodles w/ Chicken & Prawns

—VEGETARIAN Mushroom Risotto 27 | Pasta Provenzale 28 | Portobello Burger 27

## SIDES

**Proteins:** Tilapia Tempura 20 • Tuna 25 • Cedar Plank Salmon 28 • Chicken 16

**Potatoes:** Yellow, Wedges, Puré 7 • Truffle Oil or Bravas 9 • Gratin 12

Jasmine Rice 8 • Fetuccini al Burro 10 • Salad 7 • Vegetables 7 • Legumes 9

### MILK CARAMEL NAPOLEON 15

### BAKED ALASKA 16

Mascarpone, Fresh Red Berries

Lemon Ice Cream, Meringue Flambé

### PORT POACHED PEAR 14

Financier, Pistaccio Cream

### SUNDAE 13

Vanilla, Red Berries, Salsas, Maní

PRICES IN 1,000s OF PESOS, TAXES INCLUDED, 10% SUGGESTED GRATUITY NOT INLCUED

# BEVERAGES

**NATURAL JUICES**  
Freijoa-Cherry 8  
Passion Fruit-Hibiscus 8  
Mango-Strawberry 8  
Guanabana-Cassis 8  
Tangerine 9  
Tangerine-Lychee-Berry 11  
Berry-Cassis-Blueberry 12

**LIMONADES**  
Natural or Mint 7  
Cherry or Berry 8  
Lychee 10  
Coconut 11

**WITH CLUB SODA**  
Mint-Cassis 9  
Tamarind-Ginger 10  
Hibiscous-Lychee 11

**FUZE TEA**  
Lemon, Peach, Apple 7

**SODAS**  
Coca Cola, Sprite, Ginger 6  
Fever Tree Tonic, Ginger 8

**WATER**  
Manantial (600mL) 6  
VCH Catalan (500mL) 9

## APERITIFS

Dubonet 14  
Calvados 23  
Bailey's 14  
Campari 15  
Cointreau 19  
Pastis Ricard 15  
Pama 19  
Amaretto 19  
Hipnotik 16  
Tio Pepe (3oz) 15  
Manzanilla (3oz) 16  
Amontillado (3oz) 13

## WINES BY THE GLASS

Please ask for our Wine List for Bottle Selections

**BUBBLES** 6oz  
**BRUT** Valdivieso, Chile, Valle Central 15  
**BRUT ROSÉ** Codorníu, Cava, Spain 19

**WHITES** 5oz  
*Listed light to Creamy*  
**TORRONTÉS** Norton, Argentina, Mendoza 14  
**GRÜNER-VELTLINER** Hiedler, Austria, Kamptal 19  
**ALBARIÑO** Martin Codax, Spain, Rias Baixas 20  
**VERMENTINO** Cecchi, Italy, Maremma 17  
**CHARDONNAY** Mandolin, California, Monterrey 23

**ROSE** 5oz  
**ROSÉ D'ANJOU** Calvet, France, Loire 13  
**ROSÉ TEMPRANILLO** Lealtanza, Spain, Rioja 18

**REDS** 5oz  
*Listed light to full body*  
**MONTEPULCIANO** Pascua, Italy, Abruzzo 15  
**MERLOT** Valdivieso, Chile, Valle Rapel 17  
**TANNAT** Don Pascual, Uruguay, Juanicó 18  
**SHIRAZ-VIOGNIER** McGuigan, Australia, Longhorne 19  
**PETITE SIRAH** Foppiano, USA, Russian River 21  
**MALBEC** Séptima, Argentina, Mendoza 25

**FLIGHTS** 3oz c/u  
**REDS** 3 wines 39 4 wines 45  
**WHITE & ROSÉ** 3 wines 37 4 wines 40

**SANGRÍA** Jarra: 1 ½  
**TRADITIONAL** Orange, Apple, Brandy 69 39  
**SPARKLING ROSE** Berry, Lychee, Roses 79 49

## BEZZERA COFFEE

Espresso 4 Machiato 4 Doppio 5  
Americano 4 Doppio 5  
Capuccino 6 Doppio 7

**OTHER HOT BEVERAGES**  
Fresh Mint, Red Berries 5  
Agua de Panela Orgánica 6  
Latte 8 Mocha 9 Chocolat 8

### ADITIONS

**Monin 3**

Vanilla, Amaretto, Macadamia  
White or Swiss Chocolate

**0.75oz Shot 7**

Amaretto di Saronno, Grappa  
Frangelico, Sambuca

## TEA from TALLER DE TÉ 7

### Buenos Vientos | Chai

Black Tea, Spices, y Vanilla

### Levitante | Black Tea

Black Tea, Lavander, Jasmine

### English Breakfast | Black Tea

Colombian Black Tea

### Tenue Resplandor | White Tea

Green Apple, Caléndula, Mango

### Silente Armonía | Green Tea

Green Tea, Lulo, Pineapple

### INFUSIONS (no caféin)

**Enamora** Frutos Rojos, Canela y Albahaca

**Rooibos Melange** Fruits, Cinnamon, Vanilla

## — BEERS —

### WHITES

Apóstol Weizen Colombia 5.3° 10  
La Trappe Witte Holland 5.5° 13  
Duvel Belgium 8.5° 19

### MEDIUM BODIED BLONDS

1906 Reserva Especial Spain 6.5° 13  
La Trappe Blonde Belgium 6.5° 14  
Maredsous Blonde Belgium 6.0° 18  
St. Idesbald Belgium 6.5° 17  
Fuller's IPA (500mL) England 4.8° 22  
Maredsous Tripel Holland 8.0° 20  
Delirium Tremens Belgium 8.5° 22

### PORTERS & STOUTS

Zenaida Oatmeal Stout Col 5.0° 11  
Club Negra Colombia 4.7° 7  
Apóstol Bock Colombia 6.0° 10  
Maredsous Brune Belgium 8.0° 19  
Fuller's Porter (500mL) Ing 5.4° 21  
Delirium Nocturnum Belgium 8.5° 22  
Paulaner Dunkel (500ml) Grem 5.3° 22

### LIGHT & REFRESHING

Pamela Summer Ale Colombia 5.0° 11  
Aguila Light Colombia 3.4° 7  
Club Dorada Colombia 4.7° 7  
Peroni Italia 5.1° 11  
Corona Extra Mexico 4.6° 12  
Estrella Galicia Spain 4.7° 14  
Grolsch (450mL) Holland 5.0° 14  
Fuller's London Pride (500mL) England 4.7° 21  
Paulaner (500ml) Germany 5.5° 22  
Hofbrau Munchen(500ml) Germany 5.1° 22

### COPPER ALES & LAGERS

Raquel Pale Ale Colombia 5.0° 11  
Apóstol Märzen Colombia 5.3° 10  
Club Roja Colombia 4.7° 7  
Carmela Brown Ale Colombia 5.0° 11  
La Trappe Dubbel Holland 7.0° 14

### LIGHT & FRUITY

Liefmans Fruitesse (220ml) Belgium 4.2° 16  
Floris Maracuya (220ml) Belgium 3.6° 18  
Floris Frambuesa (220ml) Belgium 3.6° 18

**ASPALL DRAUGHT CYDER 5.5°** 330ml 22 500ml 30  
**STOWFORD PRESS 4.5°** 330ml 18 500ml 25

## BRITISH CIDER

## ARTISANAL COCKTAILS

### FIREBALL 17

Cinnamon Infused Whiskey

### LIGHT ROSE MARTINI 24

Bombay, Vermouth, Rose Petals

### MARGARITA MOLE 19

Chocolate y Chipotle Tequila Infusion  
Mole y Chocolate Rim

### BLUE BERRIES SOUR 19

Absolut Kurant, Blueberries, Cassis  
Albumen, Lemon, Burnt Cinnamon

### TROPICAL MOJO 16

Lemongrass, Pineapple, y Lemon Pounded  
Malibú, Pastis Ricard, Ginger Ale

### CHAI NEGRONI 18

Red Fruit & Chai infused Gordon's Gin  
Campari, Vermouth Rosso, Raspberries

## CLASSIC COCKTAILS

Mulled Wine 17 Lychee Martini 18 Dry Martini 24  
Mojito 17 Berry Daiquiri 18 Pisco Sour 19  
Margarita 19 Piña Colada 18 Caipirinha 17  
Manhattan 21 Cosmopolitan 23 Bloody Mary 19