

BRUNCH (SATURDAY & SUNDAY) 11:00 AM – 3:45 PM

BRUNCH APPETIZERS

Colombian Cornmeal Empanadas

chicken - chicken & potato, aji 3.50

domino - black bean & queso feta, sour cream 3.50 (v)

Argentinean Wheat Empanadas

beef - beef picadillo, chipotle tomato sauce 3.50

guava - guava & cream cheese, guava sauce 3.50 (v)

goat cheese - goat cheese & queso blanco, chipotle tomato sauce 4. (v)

bacalao - salted codfish, roasted corn, jalapeno, avocado dressing 4.50

Empanada Sampler choice of any 4 empanadas 13.50

White Arepa (colombian white cornmeal cake) toasted with butter 2. (v)

Arepa de Chocolo (sweet yellow cornmeal cake) toasted with butter 3. (v)

Top your arepa with one or more of the following:

Colombian hogao (tomato & scallion) sauce **OR** fried egg 2. (v)

queso blanco (shredded **OR** sliced) 2. (v)

chunky avocado salad **OR** guacamole 5. (v)

pork chicharron **OR** Mexican chorizo 3.

Colombian chorizo **OR** morcilla (blood sausage) 5.

Tortilla Chips blue + yellow corn tortilla chips, guacamole, pico de gallo garnish 7. (v)

Shrimp Ceviche red onion, tomato, avocado, cucumber, jalapeno 9.

Bunuelos colombian deep fried dough balls, served with guava butter 4. (v)

Tortilla Soup chicken, spicy chipotle broth, tortilla strips, avocado, sour cream, jack cheese, cilantro 8.

Ajiaco Soup chicken & three potato, dried guascas, corn, side of cilantro, capers, avocado, heavy cream 7.

Sancocho Soup chicken, pork ribs, corn, plantain, yucca, potato, cilantro chicken broth 6.50

Pom Palm hearts of palm, pomegranate (seasonal), avocado, mango, watercress, cilantro dressing 9. (v)

Avocado & Watercress Salad red onion, tomato, cucumber, garlic dressing, root vegetable strips 8. (v)

SIDE DISHES

Eggs two eggs scrambled **OR** sunny side up 3. (v)

French Toast french toast flavored with cinnamon & cloves 5. (v)

Salads ensalada mixta 6. / fruit salad 5. (v)

Plantains maduros **OR** tostones 4. (v)

Fries/Yucca french fries, yucca home fries **OR** fried yucca 5. (v)

Rice white **OR** yellow 3. / **Beans** red (pork) **OR** vegetarian black 3.

Meats 1PC mexican chorizo **OR** 1PC pork chicharron 3.

Meats 1PC colombian chorizo **OR** 1PC morcilla (blood sausage) 5.

BRUNCH DRINKS

Mimosa mango, passion fruit, guava **OR** orange 5. Pitcher 25.

Bloody Maria (tequila) 5. **Bloody Mary** (vodka) 5. Pitcher 25.

Refajo Colombiano Aguila beer mixed with Colombiana La Nuestra 5. Pitcher 25.

Natural Juices mango, passion fruit, guava **OR** orange 3.

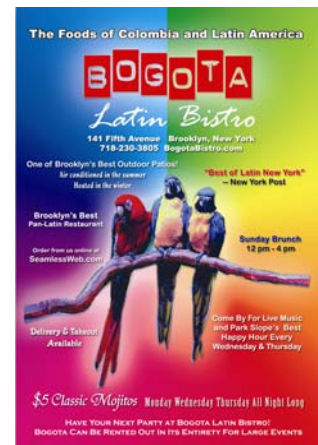
Café Con Leche (Hot or Iced) 3. **Colombian Hot Chocolate** (Hot or Iced) 3. **Espresso** (regular or decaf) 2.

Coffee (regular or decaf) 2. **Tea** (lipton, green, chamomile **OR** mint) 2. **Cappuccino** (regular or decaf) 3.

Aguapanela (sweetened with sugarcane) (Hot or Iced) 3.

Colombian Shakes (milk or water) mango, passion fruit, guava, papaya, guanabana, lulo **OR** mora 4.

Postobon Colombian Sodas colombiana la nuestra, naranja, manzana **OR** bretana 2.50.



BogotaBistro.com

HAPPY HOUR

Mojitos

Classic \$5. / Fruit \$6.

Margaritas

Classic \$5. / Fruit \$6.

Caipirinhas

Classic \$6. / Fruit \$7.

Sangrias

Red \$5. / White \$5.

Latin Beers \$3.

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BREAKFAST (V) = vegetarian (Sub Egg Whites = \$2.00)

Colombian Breakfast \$12.

scrambled eggs w/ scallions & tomato, vegetarian calentado (red beans & rice), arepa w/ butter & queso blanco (V)

Migas de Arepa \$12.

scrambled eggs mixed with white arepa, colombian chorizo, scallions & tomato, avocado salad

Costa Rican Breakfast \$8.

scrambled eggs, gallo pinto, maduros, sour cream, tortillas, fruit salad (V)

Caribbean Breakfast \$12.

bacalao potato cakes, scrambled eggs with scallions & tomato, tostones, ensalada mixta

Mexican Breakfast \$10.

scrambled eggs with tomato, onion & jalapeno, mexican chorizo, tortillas, ensalada mixta, rice & beans

Dominican Breakfast \$10.

mangu (mashed green plantains), fried eggs, fried queso blanco, chorizo, ensalada mixta

Latin Breakfast \$8.

scrambled or fried eggs, rice & beans, maduros, ensalada mixta, arepa, queso blanco (V)

Breakfast Tacos \$8.50

scrambled eggs mixed with black beans, yucca, tomato & onions, soft flour tortillas, tostones, fruit salad, aji (V)

taco additions = cheese \$1. / jalapeno \$1. / chopped mexican chorizo \$2.

Brazilian Acai Breakfast \$8.

acai (amazonian palm berry energy blend), topped with granola & banana, fruit salad (V)

Plantain Stuffed French Toast \$8.50

french toast flavored with cinnamon & cloves, stuffed with sweet plantains, maple syrup, fruit salad (V)

Coconut Granola French Toast \$8.

LUNCH (V) = vegetarian

Arroz Con Pollo \$13.

shredded chicken mixed with yellow rice & vegetables, w/ avocado, maduros, colombian aji & side of black beans

Bandeja Paisa \$19.

grilled skirt steak, pork chicharron, arepa, rice & beans, fried egg, maduros, avocado

Salmon Tropical \$18.

grilled salmon, fruit salad, yucca home fries

Fish Tacos \$13.

fried catfish, soft flour tortillas, lettuce, pico de gallo, chipotle mayo, tropical cole slaw, tostones

Steak & Eggs \$18.

grilled skirt steak, scrambled or fried eggs, ensalada mixta, yucca home fries

Cubano Sandwich \$10.

roast pork, ham, swiss cheese, pickles, chipotle mayo, french fries, ensalada mixta

Portabella Sandwich \$8.

* No substitutions or alterations on menu items. *20% gratuity added to parties of 5 or more.