



Río

de todos

*menú*

*¡gracias, bienvenidos!*

@RESTAURANTERIO

español

english

especiales  
para empezar  
a la leña  
para acompañar  
para endulzar  
viños  
cocteles  
licores



# especiales

## platos

CARIMAÑOLAS DE SALPICÓN DE PESCADO (*x3 und*).....\$32 mil

Salpicón de pescado, suero picante

CEVICHE DE POMARROSA.....\$61 mil

Pesca fresca del Pacífico, aguachile de pomarrosa, pera de agua, teja de plátano verde.

## cócteles

BLOODY TAMARINDO.....\$42 mil

Vodka, base de tomate y tamarindo, tajín y sésamo negro.

COSMO RÍO.....\$42 mil

Vodka, cointreau y corozo.

HECHICERA Y AJÍ.....\$52 mil

Ron la Hechicera, encurtido de ají dulce, limón fresco, mezcla de chiles.

## para comenzar

- (v) **PÁRAMO DE LAS PAPAS**.....\$45 mil  
Papas nativas, queso de cabra, salsas de la casa, picadillo, cebollín.
- (v) **TARTAR DE TOMATE**.....\$37 mil  
Tomate rostizado, stracciatella, pesto.
- (v) **STRACCIATELLA**.....\$42 mil  
Pan de masa madre, tomates cherry, miel trufada.
- CANGREJO Y CARANTANTA**..... \$70 mil  
Aguacate, maíz, leche de tigre de camarón.
- (p) **TIRADITO DE MARACUYÁ**.....\$57 mil  
Pesca fresca del pacífico, crocante de tomate, aceite picante, bisque de crustaceos, cilantro.
- CÓCTEL DE MARISCOS**.....\$55 mil  
Camarón, caracol, pulpo, saltinas caseras.
- BROCHETAS DE POLLO**..... \$51 mil  
Pollo orgánico 200gr, tamarindo, suero mozarabe, hongos y almendras.
- CEVICHE DE CHICHARRÓN**..... \$55 mil  
Cerdo, aguacate, leche de tigre con suero costeño, mayo picante.
- (p) **CRUDO DE TEMPORADA**..... \$61 mil  
¡Pregunta por la preparación del día!

(v)-vegetariano (p)-picante

# a la leña

## parrilla

(al centro)

CORTE DEL DÍA.....\$90 mil | \$173 mil

250gr | 500gr

PESCA DE TEMPORADA.....\$92 mil

200gr

LOMO 420 GR..... \$195 mil

Centro de lomo, mantequilla de ajo negro y romero.

COSTILLAS ST. LOUIS..... \$86 | \$160 mil

medio | entero. BBQ de guayaba.

POLLO CARIBEÑO.....\$92 | \$180 mil

medio | entero. Especias, salsa agridulce.

ENCOCADO DE MAR..... \$190 mil

Pesca fresca, mejillones, langostinos.

PESCA PARA COMPARTIR..... \$403 pesos por gramo

A la parrilla.

¡Pregunta por los . cortes del día!

## entrepanes

RÍO BURGER 200GR.....\$62 mil

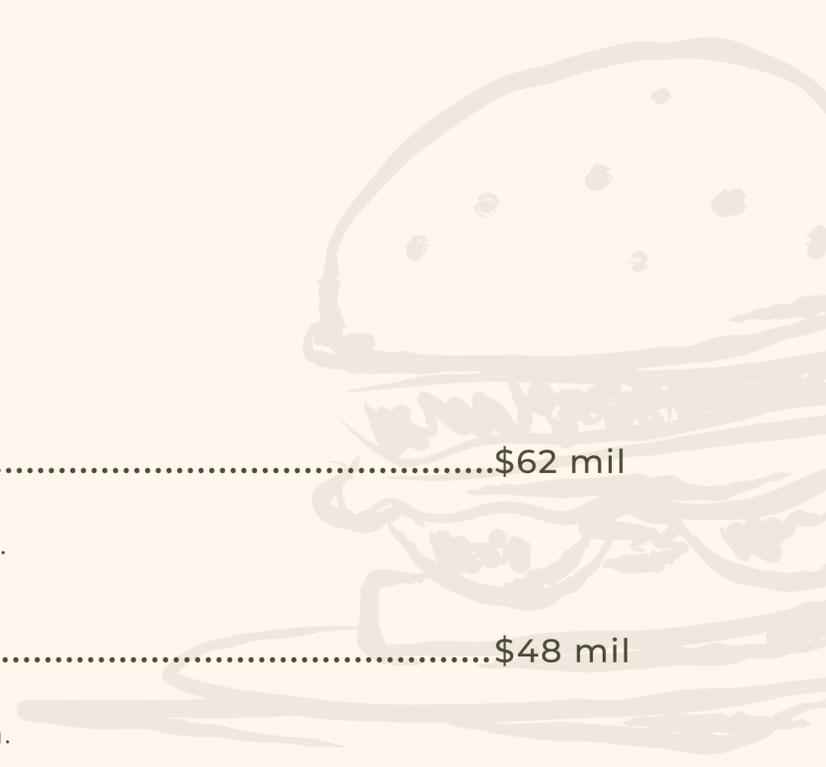
Carne, cebolla caramelizada, queso cheddar, salsa Río.

POMARROSA.....\$48 mil

Pollo a la parrilla, pomarrosa encurtida, mostaza dijon.

GRILLED CHEESE MISSISSIPPI.....\$55 mil

Mezcla de quesos, champiñones, aceite de trufa.



*para acompañar*

## ensaladas

CÉSAR ASIÁTICA..... \$56 mil

Vinagreta de anchoas, parmesano, cebollas caramelizadas, algas.

RADICCHIO..... \$48 mil

Germinados, aderezo de almendras, queso de cabra y parmesano.

HINOJO.....\$45 mil

Toronja, naranja, vinagreta de yogurt y maracuya, almendras, eneldo.

AHUMADA..... \$55 mil

Cogollo, zapallo encurtido, sachá inchi, aguacate.

## pastas

(hechas en casa)

POMODORO.....\$39 mil

Albahaca, stracciatella, tomate.

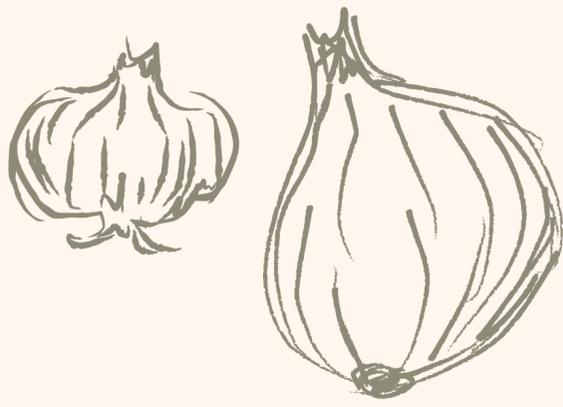
PICANTE..... \$43 mil

Tomate, queso siete cueros, vodka, peperoncino.

PASTA MARINERA.....\$98 mil

Mejillones, cangrejo y langostinos.

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## guarniciones

**PALMITOS CON SALSA MISO.....\$36 mil**

Palmitos y salsa miso.

**PLÁTANO MADURO.....\$27 | \$38 mil**

Plátano maduro a la parrilla.  
Opc. gratinado con guayaba

**PURÉ DE PAPA.....\$33 mil**

Papa, crema de leche, queso paipa.

**ARROZ DE CHOCLO.....\$27 mil**

Cremoso, maíz desgranado.

**VEGETALES DE LA CASA.....\$43 mil**

Remolacha y cebolla ocañera encurtidos, brócoli, habichuelines, semillas de calabaza y yogurt.

**PAPAS DE TEMPORADA.....\$29 mil**

Salsa de la casa.

**MAZORCA.....\$32 mil**

Con mantequilla de temporada.

*para endulzar*

## postres

**CUAJADA DE GUAYABA.....\$33 mil**

Cheesecake de cuajada, almojabana y dulce de guayaba.

**PALENQUE.....\$37 mil**

Lingote de chocolate, mermelada de zarzamora, ganache, crocante de cacao, sorbete de frutos rojos.

**NIDO.....\$37 mil**

Guayaba, helado de dulce de leche, ricotta y masa filo

**NEVADO.....\$37 mil**

Guanábana, merengue y dulce de leche de cabra.

**BROWNIE DE MILO.....\$37 mil**

Helado de vainilla, crumble de galleta.

**PLAYERITO.....\$37 mil**

Panna cotta de coco, mermelada de durazno granita de passiflora.

*vinos, cócteles y licores*

# v i n o s

## selección especial (bot.) (copa)

BRUJA DE ROZAS *Garnacha (Esp)*.....\$338mil

PAGO DE CARRAOVEJAS *Tempranillo (Esp)*.....\$660mil

LAURA HARTWIG *Carmenere (Chi)*.....\$304mil

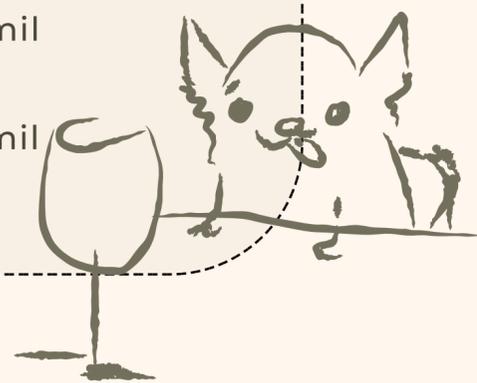
MOUTON CADET BORDEAUX  
*Merlot, Cabernet Sauvignon (Arg)*.....\$310mil

GEORGES DUBOEUF MACON VILLAGES  
*Chardonnay (Fra)*.....\$370mil

PETIT SIOS *Viognier, Chardonnay, Macabeo (Fra)*.....\$255mil

PIEROPAN *Viognier, Chardonnay, Macabeo (Ita)*.....\$230mil

MACON CHANTRE *Chardonnay (Fra)*.....\$320mil



## tinto (bot.) (copa)

CATENA *Cabernet Sauvignon (Arg)*.....\$230mil \$48mil

CATENA *Malbec (Arg)*.....\$240mil \$50mil

BENDITO RESERVA *Carmenere (Chi)*.....\$160mil \$33mil

THE ARSONIST *Malbec, Cabernet, Petit Verdot (Usa)* \$225mil \$47mil

TRENEL COTEAUX BOURGUIGNONS *Gamay (Fra)* \$165mil

LAFOU *Garnacha, Syrah (Esp)*.....\$215mil

VIÑA ZORZAL *Garnacha Tinta (Esp)*.....\$225mil \$47mil

RAMBAUD *Merlot (Fra)*.....\$310mil

MIL GRACIAS *Graciano (Esp)*.....\$190mil \$40mil

FELLINE GIRAVOLTA *Primitivo (Ita)*.....\$240mil

REMOLE *Sangiovese (Ita)*.....\$240mil \$50mil

DIGIOVANNA *Nero Tavola (Ita)*.....\$240mil \$50mil

**tinto** (bot.) (copa)

MONTEABELLÓN *Tempranillo (Esp)*.....\$165mil \$35mil

ENEMIGO *Syrah, Viognier (Arg)*.....\$390mil

JUAN GIL PLATA *Monastrel (Esp)*.....\$250mil

**CONTADOR DE ESTORIAS**

*Syrah, Touriga, Petit Verdot (Esp)*.....\$210mil

IRANCY *Pinot noir (Fra)*.....\$320mil

FONTANAFREDA LANGHE *Nebiololo (Ita)*.....\$320mil

**blanco** (bot.) (copa)

BOUZA DO REI *Albariño (Esp)*.....\$265mil \$55mil

MAR DE ONS *Albariño (Esp)*.....\$260mil

MÜLLER *Chardonnay (Aus)*.....\$195mil \$41mil

PETIT ESTONES *Garnacha blanca (Esp)*.....\$200mil \$43mil

SANTA MARGHERITA *Pinot grigio (Ita)*.....\$255mil \$50mil

LOIMER *Gruner veltiner (Aus)*.....\$235mil \$49mil

QUINTA LUNA *Verdejo (Esp)*.....\$275mil \$56mil

MÜLLER *Riesling (Aus)*.....\$230mil \$48mil

MARA MARTIN *Godello (Esp)*.....\$180mil \$39mil

ALAMOS *Viognier (Arg)*.....\$180mil \$39mil

SIBARIS GRAN RESERVA *Viognier, roussanne (Esp)*.. \$240mil \$50mil

COLOME *Torrontes (Arg)*.....\$218mil

SOALHEIRO ALLO *Albariño, Soaleiro (Por)*.....\$160mil \$35mil

LA FLORANE *Blend del rhodano (Fra)*.....\$217mil \$46mil

ALTAALELLA PB *Pansa blanca (Esp)*.....\$230mil



**rosado** (bot.) (copa)

CICALA *Negroamaro (Esp)*.....\$175mil \$37mil

SOALHEIRO *Alvariño, Pinot noir(Por)*..... \$250mil

COTES DU RHONE *Garnacha, Syrah (Fra)*.....\$217mil

**SIERRA CANTABRIA XF**

*Viura, Garnacha, Sauvignon blanc,*

*Maturana, Tempranillo (Esp)*.....\$310mil

**naranja** (bot.) (copa)

ALTA ALELLA *Pansa blanca, Pansa rosada (Esp)*.....\$372mil

**burbujas** (bot.) (copa)

TAITTINGER *Champagne Brut Reserve (Fra)*.....\$900mil

**ALTA ALELLA MIRGIN**

*Pansa blanca, Macabeo, Perellada (Esp)*.....\$274mil

JOAN SARDA *Macabeo, Xarello, Perellada (Ita)*..... \$199mil

**JUVÉ CAMPS RESERVA**

*Macabeo, Xarello, Perellada (Esp)*..... \$490mil

ASOLO PROSECCO *Glera (Ita)*.....\$195mil \$42mil

# cócteles

## clasicos

APEROL SPRITZ.....\$42mil

Aperol, espumoso.

NEGRONI..... \$48mil

Campari, Tanqueray London, Vermouth Rosso.

BLOODY MARY..... \$47mil

Vodka, jugo de tomate, tajín.

MARGARITA..... \$41 mil

Clásico.

MARGARITA DON JULIO..... \$61 mil

Tequila Don Julio Reposado.

SPICY MANDARIN MARGARITA..... \$66 mil

Don Julio Reposado, Cointreau, mandarina.

MARTINI..... \$58 mil

Tanqueray London Dry

DIRTY MARTINI.....\$58 mil

Tanqueray London Dry y aceituna verde.

VESPER MARTINI..... \$57 mil

Tanqueray London Dry, vodka, Lillet Blanc

ESPRESSO MARTINI..... \$58 mil

Vodka, licor de café, espresso.

CARAJILLO.....\$44mil

Licor 43, espresso doble.

PENICILIN..... \$50mil

Glenfiddich, jengibre, miel de agave.

WHISKY SOUR..... \$47mil

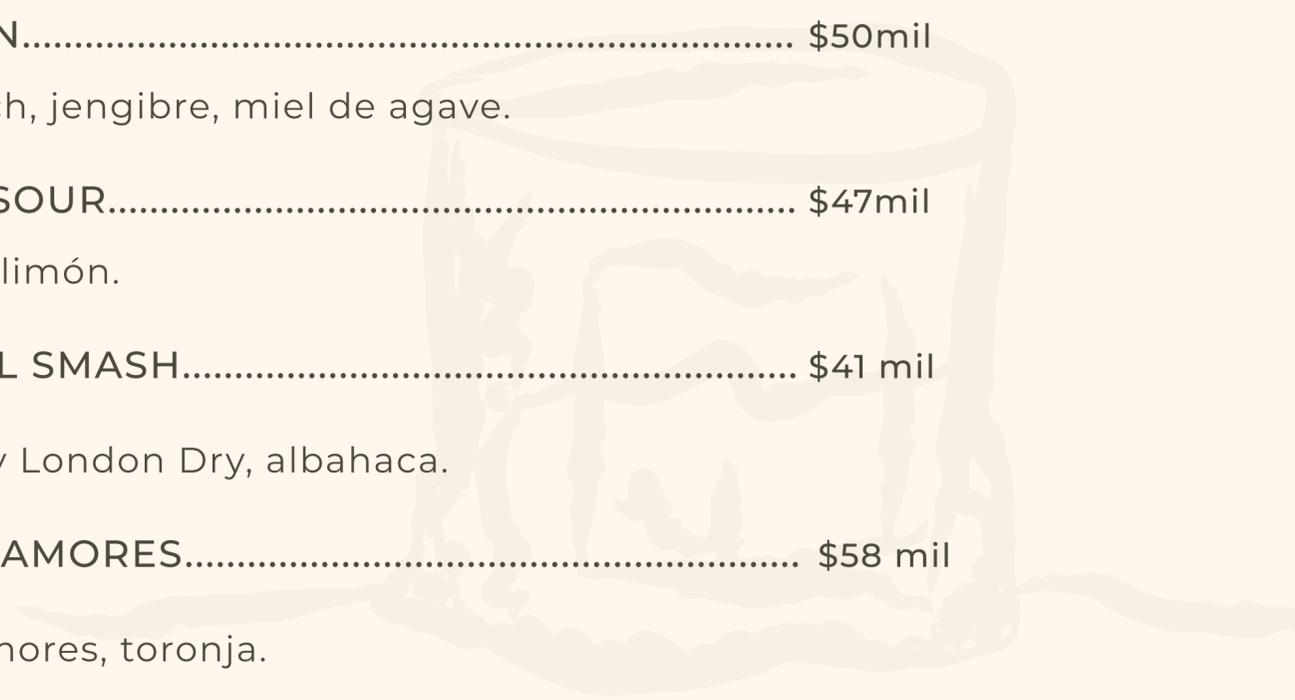
Jameson, limón.

GIN BASIL SMASH..... \$41 mil

Tanqueray London Dry, albahaca.

PALOMA AMORES..... \$58 mil

Mezcal Amores, toronja.



OLD FASHIONED..... \$52 mil

Whisky Bulleit Bourbon, gotas de angostura.

MOSCOW MULE..... \$42 mil

Vodka, jengibre.

MEZCAL MULE..... \$47 mil

Mezcal Verde Momento, limón y jengibre.

MEZCALITO..... \$49 mil

Mezcal Verde Momento, limón, tajín.

## de la casa

COSMO RÍO..... \$42mil

Vodka, Cointreau, corozo.

MARTINI DE HOJA DE COCA..... \$58mil

Ketel One, Noilly Prat.

MARTINI DE FEIJOA..... \$53mil

Vodka, Feijoa 472, Noilly Prat.

ATARDECER DEL PACÍFICO..... \$40 mil

Viche la Chola, piña parrillada.

MEDIA NOCHE..... \$45 mil

Johnnie Walker Black Label, vino infusionado,  
pimienta negra.

RÍO FLORAL..... \$47 mil

Ron de manzanilla, Cointreau y bitters de chocolate.

ME BASTA ASÍ..... \$37 mil

Ron Quimbaya, lulo.

# licores

whisky	(bot.)	(tr.)
BUCHANAN'S 12.....	\$380mil	\$36mil
(1/2) BUCHANAN'S 12.....	\$225mil	
BUCHANAN'S 18.....	\$900mil	\$76mil
BUCHANAN'S MASTER.....	\$440mil	\$40mil
OLD PARR 12.....	\$330mil	\$34mil
OLD PARR 18.....	\$835mil	\$73mil
BULLEIT BOURBON.....	\$382mil	\$35mil
BULLEIT RYE.....	\$410mil	\$37mil
SINGLETON.....	\$397mil	\$36mil
GLENFIDDICH 12.....	\$465mil	\$40mil
JW BLACK LABEL.....	\$345mil	\$34mil
JW JW BLUE LABEL.....	\$2.850m	\$230mil
JW GOLD LABEL.....	\$730mil	\$58mil
JAMESON.....	\$310mil	\$30mil
MACALLAN 12.....	\$890mil	\$76mil
CHIVAS 13.....	\$380mil	\$34mil
CHIVAS 18.....	\$890mil	\$77mil
tequila		
DON JULIO 70.....	\$870mil	\$76mil
DON JULIO REPOSADO.....	\$625mil	\$55mil
DON JULIO BLANCO.....	\$510mil	\$45mil
DON JULIO 1942.....	\$2.400m	\$190mil
MAESTRO DOBEL.....	\$740mil	\$64mil
1800 AÑEJO.....	\$510mil	\$43mil

## ron

LA HECHICERA.....	\$530mil	\$45mil
ZAPACA 23.....	\$640mil	\$55mil
ABUELO.....	\$250mil	\$30mil
QUIMBAYA.....	\$580mil	\$50mil

## gin

TANQUERAY TEN.....	\$590mil	\$52mil
TANQUERAY LONDON.....	\$350mil	\$36mil
TANQUERAY RANGPUR.....	\$395mil	\$37mil
BEEFEATER.....	\$360mil	\$35mil
HENDRICK'S.....	\$540mil	\$47mil
BOMBAY SAPPHIRE.....	\$330mil	\$35mil
CITADELLE.....	\$410mil	\$36mil
SELVA.....	\$360mil	\$35mil

## mezcal

UNIÓN.....	\$365mil	\$32mil
AMORES.....	\$575mil	\$50mil
VERDE MOMENTO.....	\$390mil	\$34mil
400 CONEJOS.....	\$530mil	\$45mil
LOS NAHUALES.....	\$835mil	\$70mil
OJO DE TIGRE.....	\$395mil	\$35mil

## vodka

KETEL ONE.....	\$395mil	\$34mil
SMIRNOFF.....	\$270mil	\$33mil
GREY GOOSE.....	\$580mil	\$50mil
ABSOLUT.....	\$270mil	\$33mil
TITO'S.....	\$435mil	\$37mil

## nacionales

AGUARDIENTE MIL DEMONIOS.....	\$295mil	\$26mil
AGUARDIENTE ANTIOQUEÑO.....	\$170mil	\$20mil
VICHE LA CHOLA.....	\$355mil	\$30mil
VICHE LA ESPERANZA.....	\$330mil	\$29mil
VICHE MONTEMANGLAR.....	\$370mil	\$32mil

## aperitivos y digestivos

DUBONNET.....		\$28mil
COINTREAU.....		\$35mil
LIMONCELLO.....		\$30mil
LICOR 43.....		\$37mil
AMARETTO.....		\$37mil
FRANGELICO.....		\$39mil
GRAPPA.....		\$37mil
CAMPARI.....		\$30mil
COGNAC HENNESSY.....		\$62mil
JERÉZ TÍO PEPE.....		\$33mil
BRANDY DON PEDRO GRAN RESERVA.....		\$45mil
CARTAMARO.....		\$39mil

*bar*

# el bar de río

## platos pequeños

### ENCURTIDOS RÍO

*Vegetales de temporada*.....\$15 MIL

*Uvas*.....\$18 MIL

### FRANCESAS CON SAL Y VINAGRE.....\$27 MIL

Papas crocantes con sal y vinagre, mayo de ajo negro.

### SANDÍA Y LABNEH.....\$29 MIL

Sandía, labneh de cabra, marañón tostado y tomate perla.

### ROLL DE CANGREJO Y CAMARÓN.....\$30 MIL

Pan suave con cangrejo, camarón y queso Grana Padano.

### POLLO Y TAMARINDO.....\$28 MIL

Pollo crocante, sriracha de tamarindo.

### HASH BROWN Y CERDO.....\$28 MIL

Hash brown, pork belly, mayonesa ahumada.

### PASTRAMI, CABRA Y UVAS.....\$43 MIL

Pastrami de res, queso de cabra curado y uvas encurtidas.

### MINI OBLEAS DEL RÍO.....\$18 MIL

Mascarpone, mora, toffee de banano y arequipe de tamarindo.

## cócteles del río

### HANKY PANKY.....\$50 MIL

Tanqueray London, Vermouth, Cartamaro.

### MANHATTAN.....\$52 MIL

Whisky, martini, amargo de angostura, amarenas

### ST. GERMAIN SPRITZ.....\$57 MIL

St. Germain, Prosecco, Soda.

### BEGONIA GIN.....\$63 MIL

Tanqueray Ten, acaí, lychees.

### VULCANO.....\$51 MIL

Mezcal, Tequila, uchuva, jalapeño.

### PISCO SOUR RÍO.....\$50 MIL

Pisco, limón

### RÍO MARTINI.....\$62 MIL

Tanqueray London Dry, aceituna verde, queso azul, amargo de angostura.

### SMOKED MARTINI.....\$64 MIL

Tanqueray London Dry, Bulleit bourbon, romero, bitter naranja.

Bienvenidos a Río, un restaurante inspirado en el fluír de la naturaleza, en donde la mesa está pensada para compartir, apasionados por la hospitalidad y la diversidad de nuestro país proponemos una cocina colectiva enfocada en productos locales sostenibles, que resalten las raíces colombianas. Trabajamos con proteínas artesanales, pesca responsable del mar Caribe y el Pacífico y ganadería regenerativa de pastoreo. Nos enfocamos en el aprovechamiento de nuestros ingredientes para mantener la cocina consciente y creativa, usando el 100% de la mayoría de nuestros productos. La frescura y trazabilidad de los ingrediendentes que llevamos a la mesa son personajes principales de nuestra historia, que gracias a nuestros proveedores podemos compartir con nuestros clientes.

Nuestra barra, cómplice perfecto para acompañar.

En Río somos una familia convencida en la magia de servir comida con amor.

**¡bienvenidos!**

specials  
starters  
woodfire  
sides  
to sweeten  
wines  
cocktails  
spirits



# specials

## dishes

CARIMAÑOLAS (*x3 und*).....\$32k

Fish salpicón, spicy sour cream.

POMARROSA CEVICHE.....\$61k

Fresh Pacific fish, pomarrosa aguachile, water pear, green plantain crisp.

## cocktails

BLOODY TAMARINDO.....\$42k

Vodka, tomato and tamarind base, tajín, black sesame.

COSMO RÍO.....\$42k

Vodka, Cointreau, corozo fruit.

HECHICERA AND CHILI.....\$52k

Ron La Hechicera, pickled sweet chili, fresh lime, chili mix.

## starters

(v) PÁRAMO DE LAS PAPAS..... \$45k

(Inspire by the high-altitude Andean wetlands of southern Colombia).  
Native potatoes, goat cheese, picadillo, scallions and our signature housesauces.

(v) TOMATO TARTARE.....\$37k

Roasted tomato, stracciatella, pesto.

(v) LOCAL STRACCIATELLA.....\$42k

Queso siete cueros (Colombian artisanal cheese), sourdough bread, cherry tomatoes, truffled honey.

CARANTANTA AND CRAB..... \$70k

(Traditional corn fritters from the Cauca department). Avocado, corn, shrimp and tiger's milk (citrus-based ceviche marinade).

(s) PASSION FRUIT 'TIRADITO'..... \$57k

Fresh catch from the Colombian Pacific coast, tomato crisps, spicy olive oil, shellfish bisque, cilantro.

SEAFOOD COCKTAIL.....\$55k

In-house tomato sauce, shrimp, conch, octopus, and artisanal crackers.

GRILLED CHICKEN 'BROCHETAS'.....\$51k

Organic chicken skewers (200g) with tamarind, mozarabic sour cream, fermented mushrooms, almonds.

'CHICHARRÓN' CEVICHE.....\$55k

Pork belly cracklings, avocado, tiger's milk (citrus-based ceviche marinade) with sour cream, spicy mayo.

(s) SEASONAL CRUDO..... \$61k

Ask your server about today's preparation.

(v)-vegetarian (s)-spicy

# woodfire

## from the grill

(al centro)

CHEF'S CUT OF THE DAY..... \$90k | \$173k

250gr | 500gr

CATCH OF THE DAY..... \$92k

200gr

BEEF TENDERLOIN 420 GR.....\$195k

Center-cut beef tenderloin, black garlic & rosemary butter.

COSTILLAS ST. LOUIS.....\$86k | \$160k

Half | Whole. With Guava Barbeque sauce.

CARIBBEAN CHICKEN.....\$92k | \$180k

Half | Whole. Seasoned with spices and sweet-and-sour sauce.

“ENCOCADO DE MAR”..... \$190k

(Seafood in traditional coconut sauce)

Fresh fish, mussels, prawns.

FRESH CATCH TO SHARE..... 1 gram \$403 COP

From the grill. Ask about today's cuts.

## between breads

RÍO BURGER 200GR..... \$62k

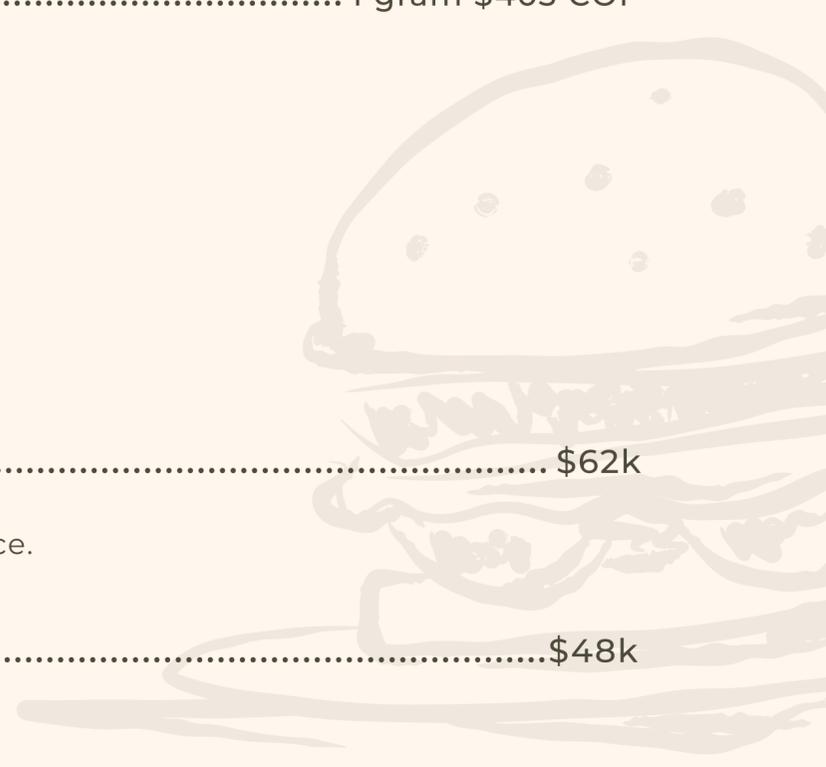
Beef, caramelized onions, cheddar cheese, house sauce.

POMARROSA (PICKLED ROSE APPLE).....\$48k

Grilled Chicken, Pickled Rose Apple, Dijon Mustard.

GRILLED CHEESE MISSISSIPPI.....\$55k

Blend of cheeses, mushrooms, truffle oil.



To complement  
your main dish

## salads

ASIAN CEASAR.....\$56k

Anchovies vinaigrette, caramelized onions, seaweed.

RADICCHIO..... \$48k

Sprouts, almond dressing, goat cheese, and Parmesan.

FENNEL..... \$45k

Fennel, grapefruit, orange, almonds, dill and yogurt passion fruit vinaigrette.

SMOKED.....\$55k

Lettuce, avocado, squash, sacha inchi, sesame seeds.

## pastas

(home made)

POMODORO.....\$39k

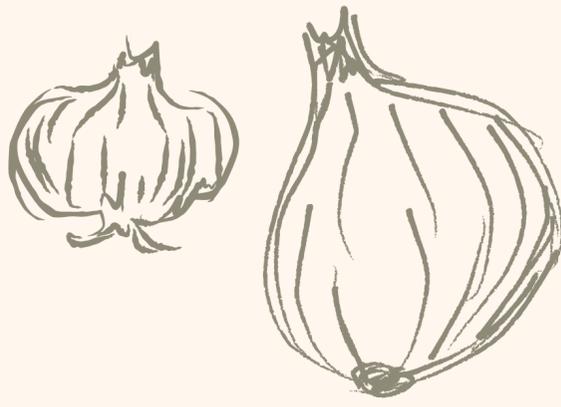
Fresh basil, stracciatella, tomato.

SPICY..... \$43k

Tomato, siete cueros-cheese, vodka, peperoncino.

SEAFOOD PASTA.....\$98k

Prawns, mussels, crab and a touch of sherry wine .



## sides

**PUTUMAYO PALM HEARTS.....\$36k**

Miso sauce.

**GRILLED SWEET PLANTAIN..... \$27k | \$38k**

Optional: au gratin with guava.

**MASHED POTATOES WITH PAIPA CHEESE..... \$33k**

Paipa cheese (Boyacá department).

**CREAMY CORN RICE..... \$27k**

Sweet corn kernels.

**HOUSE VEGETABLES.....\$43k**

Pickled beet & 'ocañera' onion, broccoli, French green beans, pumpkin seeds, yogurt.

**PAPAS DE TEMPORADA..... \$29k**

Salsa de la casa.

**CORN ON THE COB..... \$32k**

Seasonal herb butter.

to sweeten

## desserts

**GUAVA 'CUAJADA' CHEESECAKE..... \$33k**

Fresh cheese curd in a crust of almojábana (traditional cornmeal and cheese pastry), guava marmalade.

**PALENQUE..... \$37k**

Chocolate lingot, ganache, blackberry marmalade, cacao nibs, berrys orbet.

**NIDO..... \$37k**

Ricotta, pickled guava, dulce de leche ice cream, phyllopastry.

**NEVADO..... \$37k**

Meringue, soursop, goat's milk dulce de leche.

**BROWNIE WITH ICE CREAM..... \$37k**

Vanilla ice cream and cookie crumble.

**PLAYERITO..... \$37k**

A breeze from the beach - Sponge cake, coconut panna cotta, peach jam, passiflora granita.

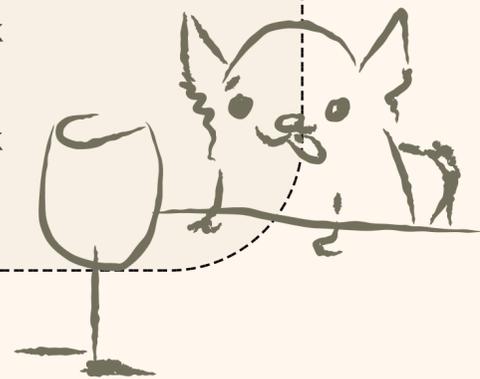
*cocktails, wines & spirits*

# wines

## special selection

(bot.) (glass)

BRUJA DE ROZAS <i>Garnacha (Spa)</i> .....	\$338k	
PAGO DE CARRAOVEJAS <i>Tempranillo (Spa)</i> .....	\$660k	
LAURA HARTWIG <i>Carmenere (Chi)</i> .....	\$304k	
MOUTON CADET BORDEAUX <i>Merlot, Cabernet Sauvignon (Arg)</i> .....	\$310k	
GEORGES DUBOEUF MACON VILLAGES <i>Chardonnay (Fra)</i> .....	\$370k	
PETIT SIOS <i>Viognier, Chardonnay, Macabeo (Fra)</i> .....	\$255k	
PIEROPAN <i>Viognier, Chardonnay, Macabeo (Ita)</i> .....	\$230k	
MACON CHANTRE <i>Chardonnay (Fra)</i> .....	\$320k	



## red

(bot.) (glass)

CATENA <i>Cabernet Sauvignon (Arg)</i> .....	\$230k	\$48k
CATENA <i>Malbec (Arg)</i> .....	\$240k	\$50k
BENDITO RESERVA <i>Carmenere (Chi)</i> .....	\$160k	\$33k
THE ARSONIST <i>Malbec, Cabernet, Petit Verdot (Usa)</i>	\$225k	\$47k
TRENEL COTEAUX BOURGUIGNONS <i>Gamay (Fra)</i>	\$165k	
LAFOU <i>Garnacha, Syrah (Spa)</i> .....	\$215k	
VIÑA ZORZAL <i>Garnacha Tinta (Spa)</i> .....	\$225k	\$47k
RAMBAUD <i>Merlot (Fra)</i> .....	\$310k	
MIL GRACIAS <i>Graciano (Spa)</i> .....	\$190k	\$40k
FELLINE GIRAVOLTA <i>Primitivo (Ita)</i> .....	\$240k	
REMOLE <i>Sangiovese (Ita)</i> .....	\$240k	\$50k
DIGIOVANNA <i>Nero Tavola (Ita)</i> .....	\$240k	\$50k

**red** (bot.) (glass)

MONTEABELLÓN *Tempranillo (Spa)*.....\$165k \$35k

ENEMIGO *Syrah, Viognier (Arg)*.....\$390k

JUAN GIL PLATA *Monastrel (Spa)*.....\$250k

**CONTADOR DE ESTORIAS**

*Syrah, Touriga, Petit Verdot (Spa)*.....\$210k

IRANCY *Pinot noir (Fra)*.....\$320k

FONTANAFREDA LANGHE *Nebbiolo (Ita)*.....\$320k

**white** (bot.) (glass)

BOUZA DO REI *Albariño (Spa)*.....\$265k \$55k

MAR DE ONS *Albariño (Spa)*.....\$260k

MÜLLER *Chardonnay (Aus)*.....\$195k \$41k

PETIT ESTONES *Garnacha blanca (Spa)*.....\$200k \$43k

SANTA MARGHERITA *Pinot grigio (Ita)*.....\$255k \$50k

LOIMER *Gruner veltiner (Aus)*.....\$235k \$49k

QUINTA LUNA *Verdejo (Spa)*.....\$275k \$56k

MÜLLER *Riesling (Aus)*.....\$230k \$48k

MARA MARTIN *Godello (Spa)*.....\$180k \$39k

ALAMOS *Viognier (Arg)*.....\$180k \$39k

SIBARIS GRAN RESERVA *Viognier, roussanne (Spa)* \$240k \$50k

COLOME *Torrontes (Arg)*.....\$218k

SOALHEIRO ALLO *Albariño, Soaleiro (Por)*.....\$160k \$35k

LA FLORANE *Blend del rhodano (Fra)*.....\$217k \$46k

ALTAALELLA PB *Pansa blanca (Spa)*.....\$230k



**rose** (bot.) (glass)

CICALA *Negroamaro (Spa)*..... \$175k \$37k

SOALHEIRO *Alvariño, Pinot noir(Por)*..... \$250k

COTES DU RHONE *Garnacha, Syrah (Fra)*.....\$217k

**SIERRA CANTABRIA XF**

*Viura, Garnacha, Sauvignon blanc,  
Maturana, Tempranillo (Esp)*.....\$310k

**orange** (bot.) (glass)

ALTA ALELLA *Pansa blanca, Pansa rosada (Spa)*..... \$372k

**bubbles** (bot.) (glass)

TAITTINGER *Champagne Brut Reserve (Fra)*.....\$900k

**ALTA ALELLA MIRGIN**

*Pansa blanca, Macabeo, Perellada (Spa)*..... \$274k

JOAN SARDA *Macabeo, Xarello, Perellada (Ita)*..... \$199k

**JUVÉ CAMPS RESERVA**

*Macabeo, Xarello, Perellada (Spa)*..... \$490k

ASOLO PROSECCO *Glera (Ita)*.....\$195k \$42k

# cocktails

## classic

APEROL SPRITZ.....\$42k

Aperol & brut.

NEGRONI..... \$48k

Campari, Tanqueray London, Vermouth Rosso.

BLOODY MARY.....\$47k

Vodka, tomato juicie, Tajín.

MARGARITA..... \$41k

Classic.

MARGARITA DON JULIO.....\$61k

Tequila Don Julio Reposado.

SPICY MANDARIN MARGARITA..... \$66k

Don Julio Reposado, Cointreau, mandarin.

MARTINI..... \$58k

Tanqueray London Dry.

DIRTY MARTINI..... \$58k

Tanqueray London & olive brine.

VESPER MARTINI..... \$57k

Tanqueray London Dry, vodka, Lillet Blanc.

ESPRESSO MARTINI.....\$58k

Vodka, Coffee liqueur, espresso.

CARAJILLO..... \$44k

Licor 43 & double espresso.

PENICILIN.....\$50k

Glenfiddich, ginger, agave honey.

WHISKY SOUR.....\$47k

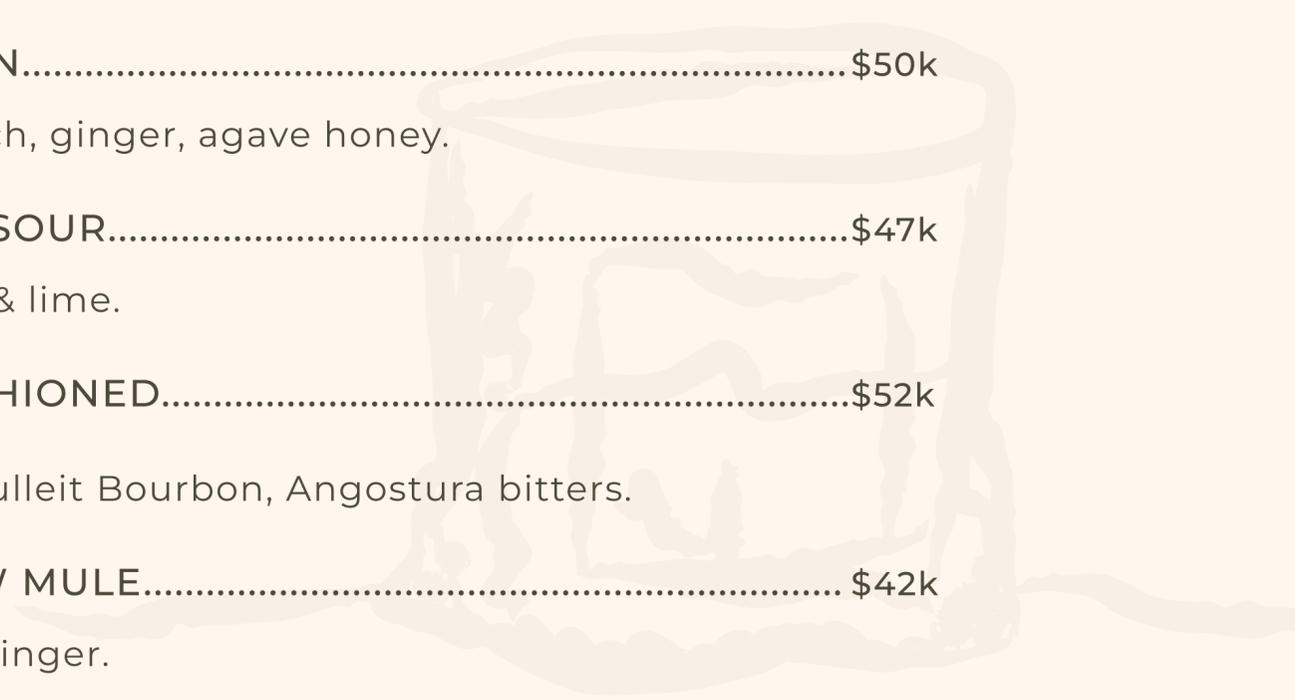
Jameson & lime.

OLD FASHIONED.....\$52k

Whisky Bulleit Bourbon, Angostura bitters.

MOSCOW MULE..... \$42k

Vodka & ginger.



MEZCAL MULE.....\$47k

Mezcal Verde Momento, lime, ginger.

MEZCALITO.....\$49k

Mezcal Verde Momento & lime.

GIN BASIL SMASH.....\$41k

Tanqueray London Dry & fresh basil.

PALOMA AMORES.....\$58k

Mezcal Amores & grapefruit.

## house made

COSMO RÍO.....\$42k

Vodka, Cointreau, corozo.

COCA LEAF MARTINI.....\$58k

Ketel One, Noilly Prat.

FEIJOA MARTINI.....\$53k

Vodka, Feijoa 472, Noilly Prat.

PACIFIC SUNSET.....\$40k

Viche la Chola, grilled pineapple.

MIDNIGHT.....\$45k

Johnnie Walker Black Label, infused wine,  
black pepper.

RÍO FLORAL.....\$47k

Chamomile rum, Cointreau, and chocolate bitters.

ME BASTA ASÍ.....\$37k

Quimbaya rum, lulo.

# liquors

whisky	(bot.)	(tr.)
BUCHANAN'S 12.....	\$380k	\$36k
(1/2) BUCHANAN'S 12.....	\$225k	
BUCHANAN'S 18.....	\$900k	\$76k
BUCHANAN'S MASTER.....	\$440k	\$40k
OLD PARR 12.....	\$330k	\$34k
OLD PARR 18.....	\$835k	\$73k
BULLEIT BOURBON.....	\$382k	\$35k
BULLEIT RYE.....	\$410k	\$37k
SINGLETON.....	\$397k	\$36k
GLENFIDDICH 12.....	\$465k	\$40k
JW BLACK LABEL.....	\$345k	\$34k
JW JW BLUE LABEL.....	\$2.850m	\$230k
JW GOLD LABEL.....	\$730k	\$58k
JAMESON.....	\$310k	\$30k
MACALLAN 12.....	\$890k	\$76k
CHIVAS 13.....	\$380k	\$34k
CHIVAS 18.....	\$890k	\$77k
<b>tequila</b>		
DON JULIO 70.....	\$870k	\$76k
DON JULIO REPOSADO.....	\$625k	\$55k
DON JULIO BLANCO.....	\$510k	\$45k
DON JULIO 1942.....	\$2.400m	\$190k
MAESTRO DOBEL.....	\$740k	\$64k
1800 AÑEJO.....	\$510k	\$43k

## rum

LA HECHICERA.....	\$530k	\$45k
ZAPACA 23.....	\$640k	\$55k
ABUELO.....	\$250k	\$30k
QUIMBAYA.....	\$580k	\$50k

## gin

TANQUERAY TEN.....	\$590k	\$52k
TANQUERAY LONDON.....	\$350k	\$36k
TANQUERAY RANGPUR.....	\$395k	\$37k
BEEFEATER.....	\$360k	\$35k
HENDRICK'S.....	\$540k	\$47k
BOMBAY SAPPHIRE.....	\$330k	\$35k
CITADELLE.....	\$410k	\$36k
SELVA.....	\$360k	\$35k

## mezcal

UNIÓN.....	\$365mil	\$32mil
AMORES.....	\$575mil	\$50mil
VERDE MOMENTO.....	\$390mil	\$34mil
400 CONEJOS.....	\$530mil	\$45mil
LOS NAHUALES.....	\$835mil	\$70mil
OJO DE TIGRE.....	\$395mil	\$35mil

## vodka

KETEL ONE.....	\$395mil	\$34mil
SMIRNOFF.....	\$270mil	\$33mil
GREY GOOSE.....	\$580mil	\$50mil
ABSOLUT.....	\$270mil	\$33mil
TITO'S.....	\$435mil	\$37mil

## nacionales

AGUARDIENTE MIL DEMONIOS.....	\$295mil	\$26mil
AGUARDIENTE ANTIOQUEÑO.....	\$170mil	\$20mil
VICHE LA CHOLA.....	\$355mil	\$30mil
VICHE LA ESPERANZA.....	\$330mil	\$29mil
VICHE MONTEMANGLAR.....	\$370mil	\$32mil

## aperitivos y digestivos

DUBONNET.....		\$28mil
COINTREAU.....		\$35mil
LIMONCELLO.....		\$30mil
LICOR 43.....		\$37mil
AMARETTO.....		\$37mil
FRANGELICO.....		\$39mil
GRAPPA.....		\$37mil
CAMPARI.....		\$30mil
COGNAC HENNESSY.....		\$62mil
JERÉZ TÍO PEPE.....		\$33mil
BRANDY DON PEDRO GRAN RESERVA.....		\$45mil
CARTAMARO.....		\$39mil

Welcome to Ríó, a restaurant inspired by the flow of nature, where the table is designed for sharing. Passionate about hospitality and the diversity of our country, we offer a collective kitchen focused on sustainable local products that highlight Colombian roots. We work with artisanal proteins, responsibly sourced fish from the Caribbean and Pacific seas, and regenerative pasture-based livestock. Our focus is on making the most of our ingredients to maintain a conscious and creative kitchen, using 100% of most of our products. The freshness and traceability of the ingredients we bring to the table are key characters in our story, which, thanks to our suppliers, we can share with our guests.

Our bar, the perfect accomplice to accompany the experience.

At Ríó, we are a family convinced of the magic in serving  
food with love

**welcome!**