

PIANTA

BY COCINA BOTÁNICA

APPETIZERS

PIANTA

Movidos por el respeto a los animales.

TOMATO SOUP

A soup made from roasted tomatoes, transformed into an elegant flavor canvas, accented with pesto and croutons.

\$19

MINISTRONE SOUP

A tribute to Italian tradition blended with the flavors of the Colombian Pacific.

\$26

ARANCINI

\$36

Four golden risotto balls filled with melted “mozzarella,” served on a bed of tomato sauce with a touch of fresh pesto and house bread.

PIZZA FRITTA

\$30

Experience diversity in every bite with the fried versions of your favorite pizzas: Di Zucca, Neapolitan, Fungi, and “Pepperoni.”

HONGOS RELLENOS

\$30

Four roasted mushrooms filled with mushroom pâté, served on a bed of creamy “cheese.” Accompanied by house bread.

TABLA DE “QUESOS”

\$52

“CHEESE” PLATTER

A selection of artisanal “cheeses” paired with irresistible plant-based “meats” and freshly baked house bread.

TARTARE DE SANDÍA

\$28

Four bites of delicate watermelon and oyster mushrooms with “cream cheese,” presented in a plantain cone.

BERENJENA PARMIGGIANA

\$32

Eggplants bathed in pomodoro sauce and gratinéed with “mozzarella” and “parmesan.”

CROQUETAS DE PAPA

\$32

Criolla potato croquettes on a bed of “cacio e pepe” sauce with balsamic reduction accents.

ADDITIONS

HOUSE BREAD

\$8

ROSEMARY-ROASTED POTATOES

\$10

HOUSE SALAD

\$12

GRILLED TOFU

\$14

SALADS

CESAR

\$34

Romaine lettuce salad with no-chicken protein or tofu, croutons, house vinaigrette, and “parmesan.”

VARESE

\$36

Mixed greens, arugula, breaded tofu “salmon,” “ricotta cheese,” and mustard vinaigrette.

PORTOBELLO CAPRESE

\$35

Baked portobello mushroom stuffed with “mozzarella” and San Marzano tomatoes. Served with a side salad of mixed greens and arugula with cashews.

PRICES IN THOUSANDS OF COLOMBIAN PESOS.

IF YOU HAVE ANY ALLERGIES OR DIETARY RESTRICTIONS, PLEASE INFORM YOUR SERVER.

PIANTA

Un menú inspirado en las maravillas de las plantas.

<p>RISOTTO DE HONGOS</p> <p>Creamy rice with a mix of sautéed mushrooms, rosemary, and asparagus</p> <p>\$42</p>	<p>RISOTTO DEL PACIFICO</p> <p>Creamy rice with Colombian Pacific flavors, served with crispy breaded “calamari.”</p> <p>\$42</p>	<p>RISOTTO DE AJO NEGRO</p> <p>Creamy rice with black garlic babaganoush, served with miso-glazed carrots.</p> <p>\$42</p>
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LASAGNA DE PLATANO \$38

Ripe plantain lasagna with soy ragù, eggplant, zucchini, “béchamel,” and gratinéed “cheese.”

FAGOTTINI DE RICOTTA Y HONGOS \$42

Homemade stuffed pasta, traditional from the Emilia-Romagna region, filled with “ricotta” and mushrooms, served with aurora sauce

RAVIOLI DE “SALMON” \$43

Homemade ravioli stuffed with tofu salmon, served on a bed of “cheddar cheese” sauce, accompanied by grilled eringy mushrooms.

PAPPARDELLA DE AJO NEGRO \$38

Homemade spiral-shaped pasta filled with delicious black garlic and almond babaganoush, served on a “cream cheese” base.

PASTA SELECTION

SPAGHETTI
TAGLIATELLE
PENNE

SAUCES:

BOLOGNESE
PUTTANESCA
ARRABIATTA WITH CHORIZO
STROGANOFF
CARBONARA
PESTO WITH NO-CHICKEN

\$36

CANNELLONI BOLOGNESE \$38

Cannelloni stuffed with soy ragù, gratinéed with “béchamel sauce,” “mozzarella,” and “parmesan.”

GNOCCHI EN SALSA DE COLIFLOR AHUMADO \$39

Delicate gnocchi bites on a bed of smoky cauliflower sauce, delivering an unexpected and delightful experience.

CAZUELA DE GNOCCHI AL GRATIN \$43

Pesto gnocchi with no-chicken, gratinéed with “mozzarella” and “parmesan.”

SALMÓN CON MIX DE TUBÉRCULOS \$42

Tofu “salmon” with uchuva sauce, served with a mix of local root vegetables and kale chips.

MILANESA DE NO POLLO \$40

No-chicken Milanese, topped with pomodoro sauce and gratinéed Neapolitan style, served with rosemary-roasted criolla potatoes and house salad.

MILANESA DE BERENJENA \$36

Eggplant Milanese, topped with pomodoro sauce and gratinéed Neapolitan style, served with rosemary-roasted criolla potatoes and house salad.

PIANTA

*Una invitación a explorar
nuevos sabores.*

ARRABBIATA CON TOMATES CONFITADO	\$36
Pizza with matured dough, arrabbiata sauce, a spicy touch balanced by the sweetness of confit tomatoes, and “mozzarella cheese.”	
BOLOGNESA	\$38
Pizza with matured dough, bolognese sauce, sweet corn, and “mozzarella cheese.”	
CHORIZO	\$38
Pizza with matured dough, Neapolitan sauce, “chorizo,” “crispy bites,” plantain, and “mozzarella cheese.”	
FUNGHI	\$38
Pizza with matured dough, portobello, oyster mushrooms, and shiitake, topped with creamy “cheese” sauce and “mozzarella cheese.”	
4 FORMAGGI	\$48
Pizza with matured dough, featuring our selection of homemade plant-based “cheeses”: cheddar, mozzarella, feta, and ricotta.	
NAPOLITANA	\$36
Pizza with matured dough, Neapolitan sauce, San Marzano tomatoes, and “burrata.”	
PUTTANESCA	\$36
Pizza with matured dough, Neapolitan sauce, red onions, capers, olives, and chili flakes.	
POLLO BBQ	\$36
Pizza with matured dough, BBQ “chicken” made from oyster mushrooms, blackberry BBQ sauce, “bacon,” and “mozzarella cheese.”	
PEPPERONI	\$38
Pizza with matured dough, Neapolitan sauce, homemade “pepperoni,” and “mozzarella cheese.”	
DI ZUCCA	\$36
Pizza with matured dough, pumpkin puree, caramelized onions, “mozzarella cheese,” fresh kale, and a touch of pesto.	

POSTRES

HELADO DE CHOCOLATE

Helado cremoso de chocolate y nibs de cacao.

\$ 8

HELADO DE VAINILLA

Clasico helado de vainilla vegano.

\$ 8

CHEESECAKE DE FRUTOS ROJOS O AMARILLOS

\$17

CANNOLLI DE PISTACHO

\$18

TORTA DE CHOCOLATE

\$20

TIRAMISÚ

\$21

VOLCÁN DE CHOCOLATE

\$18

PIANTA

Una propuesta local
diferente

JUICES

\$10

Mango
Passion Fruit
Blackberry
Pineapple & Basil
Lemonade
Coconut Lemonade

ARTISAN SODAS

\$ 12

Strawberry Hibiscus
Orange Pineapple and Carrot
Blackberry, Grape, and Agraz
Beetroot and Ginger

SMOOTHIES

\$14

Mango - Strawberry - Banana
Red Berries
Banana - Cocoa with plant-based
milk

KOMBUCHAS

\$14

Strawberry Mint
Hibiscus Flower
Lulo
Ginger
Caramel Coffee
Passion Fruit

<p>CHOCOLATE</p> <p>EChoose between water or plant-based milk</p> <p>\$8</p>	<p>CAFÉ</p> <p>Filtered in French press</p> <p>\$6</p>	<p>CAPUCCINO</p> <p>Creamed in cashew milk</p> <p>\$8</p>	<p>INFUSIÓN</p> <p>Ask about our selection of infusions</p> <p>\$6</p>
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COCKTAILS

APEROL SPRITZ

Classic Venetian aperitif.

\$35

GIN & TONIC MEDITERRANEO

Gin & Tonic with rosemary, green apple, and pepper.

\$32

GIN & TONIC DE TORONJA

Classic Gin and Tonic with floral and citrus tones.

\$32

GIN SPRITZ

With tones of passion fruit, peach, and cinnamon.

\$32

LULADA DE VICHE

Lulada with Viche Monte Manglar.

\$33

VICHE Y TAMARINDO

House preparation with viche and tamarind.

\$32

WINES

VAGABUNDO

Cabernet Sauvignon

Merlot

Pinot Noir

Glass

\$25

Bottle

\$125

HACIENDA EL HARO

Rioja Blanco

Rioja Rosé

Glass

\$35

Bottle

\$150

BEERS

MOONSHINE

WITBIER

It's characterized by its freshness, light
sensation on the palate with a sweet vanilla-like
aroma.

\$14

TUMACO BROWN ALE

Dark beer made with cacao nibs. It's balanced
between sweet and bitter like dark chocolate.

\$14

STATUA ROTA

LYMANTRIA

White beer with citrus notes from fresh lulo,
coriander seeds, and pink grapefruit peels.

\$19

CERVEZA DE TEMPORADA

Ask your server about our seasonal Statua Rota
beer.

\$19