

MED

COL

COFY

CLUB

COFFEE
BAR

EST.
2024

KIRSTEN

COLOMBIAN SPECIALTY COFFEE

Since 1986 we have cultivated and processed our coffee, KIRSTEN CAFÉ transports to the green hillside from the mountains of Ebéjico in the East of Antioquia, from the ancestral labor of our people and of course the best practices in each stage that let us taste a soft and aromatic coffee and live the experience of a good moment.

COFFEE

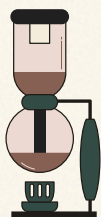
AMERICANO	\$7.000
DRIP COFFEE	\$6.000
COLDBREW	\$9.000
CARAJILLO	\$18.000
EXPRESSO	\$7.000
LATTE	\$10.000
MACCHIATO	\$8.000
MOCHA	\$9.000
CAPUCCINO	\$9.000
CAPUCCINO WITH AMARETTO / BAILEYS	\$16.000
HOT CHOCOLATE IN WHATER	\$9.000
HOT CHOCOLATE WITH MILK	\$10.000

MANUAL BREWING

ANY OF THESE METHODS OF MANUAL BREWING
HAVE A PRICE OF **\$18.000**



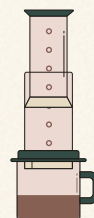
CHEMEX



SYPHON



PRESS



AEROPRESS



V60

If you have doubts about any of these manual filtrations ask for more info to one of our baristas

BEVERAGES

OHRA WATER	\$15.000
SODAS	\$8.000
GATORADE	\$10.000
REDBULL	\$14.500
SPARKLING WATER	\$9.000
HATSU TEA	\$13.000
HATSU SPARKLING WATER	\$11.000
FLAVORED SPARKLING WATER	\$16.000
JUICE IN WATER	\$9.000
JUICE WITH MILK	\$10.000
LEMONADE	\$12.000



ohra

MIND WHAT YOU DRINK

SMOOTHIE BOWLS

AÇAI *	\$30.000
Acai smoothie, grapes, blackberry and banana	
YELLOW	\$25.000
Mango smoothie, pineapple, banana and coconut milk.	
RED	\$25.000
Strawberry smoothie, blackberry, blueberry and banana	

COOKIES

CHOCOLATE AND NUTS	\$12.000
Cookie with chunks of chocolate and brazil nuts and chocolate filled.	
WHITE CHOCOLATE AND NUTS	\$12.000
Cookie with chunks of white chocolate and brazil nuts.	

RED VELVET **\$12.000**
Red velvet cookie with chunks of white chocolate and filled with sweet cream cheese sauce.

CARAMEL AND PECANS * **\$12.000**
Cookie with nuts and pecans filled with salted caramel.

SULTANA **\$12.000**
Cookie with chunks of sultana in the dough, filled with sweet cream cheese and arequipe.

DOUBLE CHOCOLATE **\$12.000**
Chocolate cookie with chocolate chunks (46% of cocoa).

CAKES AND BROWNIES

CHOCOLATE CAKE **\$17.500**
Semi-wet chocolate cake filled with arequipe.

RED VELVET CAKE **\$17.500**
Red velvet cake filled with cream cheese.

COFFEE CAKE **\$17.500**
Coffee cake filled with sweet cream cheese and blond chocolate.

BROWNIE **\$12.000**
Chocolate brownie.

CROISSANTS

ALMOND CROISSANT * **\$13.000**

CREAM CHEESE AND MOZZARELLA CROISSANT **\$13.000**

CHOCOLATE CROISSANT **\$13.000**

AREQUIPE CROISSANT **\$13.000**

TOAST WITH PASSION FRUIT JAM

\$18.000

Banana toast in passion fruit jam with blueberries and strawberries.

BREAKFAST

BUFFET BREAKFAST

\$38.000

Variety of seasonal fruits, eggs, homemade breads, cereals, traditional Colombian food, milk drinks and juices.

CONTINENTAL BREAKFAST

\$24.000

Variety of breads, crunch croissants, baguettes, jams, butter and honey. Selected cereals. Enjoy of a yogurt with fresh fruits, juice of your preference, and a delicious just grounded coffee.

OMELETTE BREAKFAST

\$26.000

Seasonal fruit, ham and cheese omelette, variety of breads, orange juice, coffee or hot chocolate, butter and jam.

CAFETERO BREAKFAST

\$38.000

Variety of seasonal fruit, "calentado paisa" in corn tortilla, pork crackling, eggs with onion and tomato, ripe plantain, peasant sausage, cheese and white arepa, accompanied by coffee.

APPETIZERS

MAICITOS DE MI TIERRA

\$30.000

Corn with beacon, cream cheese, parmesan cheese, heavy cream and parsley.

ARRIERO SOUP

\$21.000

Potato, carrot and egg soup, with an avocado cylinder.

CEVICHE DEL ARRIERO

\$29.000

Pork crackling with red onion mixed with apple cider vinegar, coriander and lime.

SEA BASKET	\$35.000
Tiger shrimp accompanied by almond pilaf, with a parmesan cheese base and wine and balsamic reduction.	
PAPAS RELLENAS X8	\$18.000
EMPANADAS X8	\$18.000
CHICKEN NUGGETS X8	\$19.000
CHEESE STICKS X8	\$20.000
DEDOS A LA ORLY X8	\$20.000
SALCHIPAPAS	\$22.000

SALADS

FRUIT SALAD	\$23.000
Papaya, pineapple, melon, strawberry, kiwi, grapes, accompanied by jams and cheese.	
CAESAR SALAD	\$28.000
Mix of lettuce, grilled chicken, croutons, parmesan cheese, cherry tomatoes and caesar salad dressing.	
CAESAR SALAD WITHOUT CHICKEN	\$23.000
Mix of lettuce, croutons, parmesan cheese, cherry tomatoes and caesar salad dressing.	
CRUNCHY CHIKEN SALAD	\$35.000
Breaded chicken with sesame seeds, a variety of lettuce, radish, asparagus, cherry tomatoes, almonds and house dressing.	

BURGERS AND SANDWICHES

CRUNCHY CHICKEN BURGER	\$35.000
On artisan bread, breaded or grilled chicken, bacon, american cheese, lettuce, tomato and french fries.	

ANGUS BEEF BURGER * **\$35.000**

On artisan bread, 150gr angus beef, american cheese, bacon, lettuce, tomato, caramelized onion and french fries.

CHICKEN SANDWICH **\$35.000**

Cuban style bread, crispy or grilled chicken fillet with mozzarella cheese, lettuce, tomato and french fries.

HAM AND CHEESE SANDWICH **\$26.000**

Cuban style bread, ham, melted cheese, lettuce, tomato and french fries.

AVOCADO SANDWICH **\$30.000**

Cuban style bread, escalopes, avocado, lemon, onion, mozzarella cheese, lettuce, tomato and french fries.

MAIN COURSE

RIBEYE * **\$82.000**

Tender cut and marbled, with a final touch of Himalayan salt. Served with warm vegetables and mashed potatoes.

CATURRO BEEF TENDERLOIN **\$89.000**

Beef tenderloin with a fusion of caturro coffee and red wine, cream and peppers. Served with warm vegetables and mashed potatoes.

NEW YORK STEAK **\$80.000**

American style steak, finished with Himalayan salt. Served with warm vegetables and mashed potatoes.

COLD BREW CHICKEN **\$47.000**

Delicious chicken fillet accompanied with mozzarella cheese and ham, with an infusion of coffee, panela and red wine.

TOASTED GRILL CHICKEN **\$51.000**

Grilled with notes of blue cheese, tomato and cream.

CANELO PORK CHOP **\$52.000**

Pork chop with a fruity combination of pineapple, salted peanuts, parsley and white wine. Served with warm vegetables and mashed potatoes.

MULATO PORK TENDERLOIN **\$52.000**

Soft pork scallops dipped in cream sauce, bay and lemon. Served with warm vegetables and mashed potatoes.

LENGUA DE LA MATRONA **\$52.000**

Infused with honey whisky, basil, olives and capers. Served with warm vegetables and mashed potatoes.

CRUSTED SALMON **\$79.000**

Grilled with an infusion of kiwi, coffee and red wine, with a final touch of flamed vodka. Served with warm vegetables and mashed potatoes.

POSEIDON PASTA **\$63.000**

With a mixture of shrimp, octopus, squid, calamari, crab sticks in tomato sauce, cream, olive oil, paprika, red onion, garlic and almonds. Served with french bread.

POMODORO PASTA WITH BEEF SCALLOPS **\$62.000**

Tenderloin strips in pomodoro sauce, with basil, garlic, onion and pepper. Served with French bread.

FOR SHARING

Beef in escalopes, chicken strips, pieces of pork crackling, peasant sausage, mini empanadas, patacones, arepas and creole or french fries, accompanied by peasant salad.

PICADA X2 **\$80.000**

PICADA X4 **\$160.000**

BEERS

CORONA **\$16.000**

STELLA ARTOIS **\$15.000**

CLUB COLOMBIA (DORADA, ROJA, NEGRA) **\$12.000**

ÁGUILA **\$10.000**

ÁGUILA LIGHT **\$10.000**

PILSEN **\$10.000**

BBC CAJICA	\$13.000
BBC MONSERRATE	\$13.000
BBC CHAPINERO	\$13.000
BBC LAGER	\$10.000

COCKTAILS

MARGARITA CLASSIC CENTENARIO	\$30.000
MOJITO	\$30.000
GIN TONIC TANQUERAY	\$35.000
GIN TONIC	\$35.000
CUBA LIBRE	\$27.000
PIÑA COLADA	\$35.000
RED WINE SANGRIA JAR	\$165.000
ROSE WINE SANGRIA JAR *	\$165.000
WHITE WINE SANGRIA JAR	\$165.000

RED WINES

	GLASS	HALF	BOTTLE
RAMÓN DE BILBAO CRIANZA			\$200.000
FINCA LAS MORAS MALBEC			\$145.000
FINCA LAS MORAS BONARDA			\$145.000
FINCA LAS MORAS CABERNET SAUVIGNON			\$145.000
DUQUE MEDINA GARNACHA	\$42.000	\$80.000	\$145.000

WHITE WINES

	GLASS	HALF	BOTTLE
RAMÓN DE BILBAO VERDEJO			\$200.000
FINCA LAS MORAS SAUVIGNON BLANC			\$145.000
FINCA LAS MORAS CHARDONNAY			\$145.000
DUQUE MEDINA MACABEO	\$42.000	\$80.000	\$145.000

ROSE WINES

	<i>GLASS</i>	<i>HALF</i>	<i>BOTTLE</i>
RAMÓN DE BILBAO ROSADO			\$200.000
FINCA LAS MORAS ROSÉ			\$145.000
DUQUE MEDINA ROSADO GARNACHA	\$42.000	\$80.000	\$145.000

LAMBRUSCOS

	<i>GLASS</i>	<i>HALF</i>	<i>BOTTLE</i>
LAMBRUSCO PICCINI TINTO			\$140.000
LAMBRUSCO PICCINI ROSADO			\$140.000
LAMBRUSCO PICCINI BLANCO			\$140.000

TEQUILAS

	<i>SHOT</i>	<i>HALF</i>	<i>BOTTLE</i>
DON JULIO 70	\$73.000		\$880.000
DON JULIO REPOSADO	\$58.000		\$700.000
DON JULIO BLANCO	\$50.000		\$600.000
1800 REPOSADO	\$56.000		\$677.000
1800 SILVER	\$49.000		\$584.000
JOSÉ CUERVO TRADICIONAL	\$31.000		\$374.000
CENTENARIO REPOSADO	\$27.000		\$321.000
CENTENARIO PLATA	\$27.000		\$321.000

GIN

	<i>SHOT</i>	<i>HALF</i>	<i>BOTTLE</i>
GORDON'S	\$18.000		\$220.000
TANQUERAY	\$25.000		\$420.000

WHISKY AND WHISKEY

	<i>SHOT</i>	<i>HALF</i>	<i>BOTTLE</i>
JOHNNIE WALKER BLACK	\$37.000		\$447.000
BUCHANAN'S 12 AÑOS	\$41.000		\$489.000
OLD PARR 12 AÑOS	\$37.000		\$441.000
JACK DANIEL'S NO. 7	\$31.000		\$369.000
JACK DANIEL'S HONEY	\$30.000		\$365.000

RUM

	<i>SHOT</i>	<i>HALF</i>	<i>BOTTLE</i>
ZACAPA 23	\$65.000		\$851.000
ZACAPA ÁMBAR	\$35.000		\$415.000
MEDELLÍN 8 AÑOS	\$20.000	\$130.000	\$270.000
MEDELLÍN 5 AÑOS	\$17.000	\$105.000	\$170.000
MEDELLÍN 3 AÑOS	\$15.000	\$90.000	\$140.000
CALDAS 8 AÑOS	\$20.000	\$140.000	\$280.000
CALDAS 5 AÑOS	\$17.000	\$115.000	\$180.000
CALDAS 3 AÑOS	\$15.000	\$100.000	\$150.000

AGUARDIENTE

	<i>SHOT</i>	<i>HALF</i>	<i>BOTTLE</i>
AGUARDIENTE AZUL	\$17.000	\$95.000	\$180.000
AGUARDIENTE ROJO	\$17.000	\$89.000	\$180.000
AGUARDIENTE VERDE	\$17.000	\$89.000	\$180.000



BUT FIRST, COFFEE.

THE

COOLEST

COFFEE

**COFFEE.
SMILE.
LAUGH.
REPEAT.**

SHOP

IN

TOWN