



leo

@leorestaurantcol  
www.restauranteleo.com  
Calle 65 Bis # 4-23  
Bogotá, Colombia

# leo

## Appetizers

Queen conch, bilimbi, cariacó corn  
Oyster, Free-range duck  
Albacore, shrimp, anise Santamaria leaves  
Mangrove clam, plantain, coconut, azotea herbs  
*Recaredo Terrers, Brut Nature, Gran Reserva, Spain*  
Non-Champagne

Pork, coffee,  
Guatila, Fig,  
Balú.  
Fava Bean, macadamia.  
Dry forest vermouth  
Dry forest vermouth, low ABV

Lemon ant, chuchuwaza.  
Caiman, peach palm fruit, Amazonian tree grape, cumaruna.  
Macambo, big-headed ant.  
Suckermouth catfish, turmeric, achira, ucuye  
*Naidí fermented, Tumaco*  
*Coca leaves fermented, low ABV*

Cacay, sachá inchi, guayusa, pronto alivio.  
*Tenuta Sassoregale, Vermentino, D.O.C.G Maremma, Italy.*  
Non orange

Wahoo, trupillo, capulin de monte.  
*Gaba Do Xil'O Bareiro', Godello, D.Ö Valdeorras, Spain.*  
Tamarind and coconut

Pirarucú, mirití, huitó, katara.  
*Craft Beer, La Negra Brewery, Medellín, Colombia*  
Rainforest kéfir

Quail, culona Ants,  
Ocaña Onion, Guaca.  
*Salice, Varvaglione, Salice Salentino, Puglia, Italia*  
Non Pinot Noir

Veal, Putumayo green pepper.  
*Clunia, Malbec, VT Castilla y León, Spain.*  
*A Lisa, Bodega Noemía, Río Negro, Patagonia, Argentina.*  
Non Grenache.

Granadilla, Paramo Apple, Paramo Rosemary.  
*TERRITORIO Mountain*  
Everlasting flower hydrolate

Heart of palm, mojoyoy,  
Colo brew and cañandonga,  
Fermented Borojo

Cassava  
African bee mead  
Citrus hidrolate

## Sweet Bioma

Corozo  
Corn, pulantana, casamará  
Guava  
Coquindo, cow's foot jelly  
Hormiga Culona.

## Coffee and Cacao

No Pairing	\$ 840,000
Botanical Pairing	\$ 960,000
Territorio Pairing	\$ 1,300,000