



CICLOBIOMA

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, goat cheese

Balú,

Fava Bean, macadamia

Dry forest vermouth

Dry forest vermouth, 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.Ô Valdeorras, Spain.

Tamarind and coconut

Pirarucú, mirití, huitó, katara.

Craft Beer, La Negra Brewery, Medellín, Colombia

Rainforest kéfir

Veal, Putumayo green pepper.

Clunia, Malbec, VT Castilla y León, Spain.

A Lisa, Bodega Noemía, Río Negro, Patagonia, Argentina.

Non Grenache.

Heart of palm, mojjoy,

Colo brew and cañandonga,

Fermented Borojo

Sweet Bioma

Corozo

Corn, pulantana,

Guava

Coquindo,

Hormiga Culona.

Coffee and Cacao

No Pairing	\$ 650,000
Botanical Pairing	\$ 840,000
Territorio Pairing	\$ 1,000,000