



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

Guatila, Fig, Goat cheese

Balu,

San Pedroño Pork, coffee,

Quail.

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, blue crab, coriander.

Viña Mein, Treixadura - Godello, D.O Ribeiro, 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.

Lemon ant,

TERRITORIO Foothills

TERRITORIO Foothills OABV

Sweet Biomes

Chugua gum,

Sesame truffle,

Coquindo marshmallow,

Culona ant

Pearled barley, tamarind

Coffee and Cacao

No Pairing	\$ 650,000
Botanical Pairing	\$ 840,000
Territorio Pairing	\$ 1,080,000