



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
Balú,
San Pedroño Pork, coffee,
Quail.
Dry forest vermouth
Dry forest vermouth, low ABV

Caiman,
Macambo,
Palm heart, Mojojoy
Suckermouth catfish, turmeric, achira, ucuye
Fermented coca leaves
Camu camu, cacao musilage, guayusa

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.

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

Lemon ant,
TERRITORIO Foothills
TERRITORIO Foothills OABV

Cassava
African bee mead
Citrus hidrolate

Sweet Biomes

Chugua gum,
Sesame truffle,
Coquindo marshmallow,
Culona ant
Pearled barley, tamarind

Coffee and Cacao

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