

NÓMADA

HOTEL ORIGEN

## ALL DAY BRUNCH

<b>AMERICAN</b> Fried eggs, bacon, pancakes and fruit.	25K	<b>TROPICAL</b> Mango sorbet over a bed of granola. Served with greek yogurt and fruits.	25K
<b>MEXICAN</b> Chilaquiles with fried eggs, cheese, pico de gallo, salsa verde, avocado and sour cream.	25K	<b>NUTELLA PANCAKES</b> With strawberry and banana.	22K
<b>COLOMBIAN</b> Cheese arepa, fried eggs with hogao avocado and chorizo	22K	<b>CROQUE MADAME</b> Melted brioche egg sandwich with bacon and cheese sause.	25K
<b>MEDITERRANEAN</b> Egg skillet with tomatoes, pesto, feta cheese, balsamic reduction. Served with toast.	25K		
* ADD JAMÓN SERRANO	6K		

## MORNING DRINKS

<b>ORANGE JUICE</b>	5K	* <b>CAPUCCINO</b>	7K
<b>COFFEE</b>	5K	* <b>CHAI LATTE</b>	7K
<b>HOT CHOCOLATE</b>	7K	* <b>BOTTLE OF WATER</b>	6K
		* <b>MIMOSA</b>	25K
		* <b>ELECTROLIT</b>	20K

\* Not included in the complementary breakfast offered by the hotel.

## B I T E S

### CHICKEN SANDWICH

With tomatoes, cheese, bacon and avocado.

30K

### CAPRESE SANDWICH

With tomatoes, cheese, pesto, jamon serrano and balsamic reduction.

29K

### PULLED PORK SANDWICH

Sourdough, cheddar cheese, onions and pickles.

30K

### CHICKEN QUESADILLAS

Guacamole, pico de gallo, sour cream, green salsa.

28K

### LOADED NACHOS

With pulled pork, guacamole, sour cream, cheese and pico de gallo.

40K

### HUMMUS

Of roasted tomatoes, served with sourdough bread.

20K

### CHIPS & GUACAMOLE

18K

### PIZZAS

### TRUFFLE FRIES

22K

### PEPERONNI & JAMON SERRANO

34K

### MARGARITA

27K

### PEPERONNI

29K

## CLASSIC COCKTAILS

<b>GIN BASIL SMASH</b> Gin, lemon, basil <i>Fresh, semi citric and soft</i>	32K	<b>ESPRESSO MARTINI</b> Coffee, vodka and coffee liquor. <i>Complex, semi sour, aromatic and semi creamy</i>	35K
<b>MOJITO CUBANO</b> White rum, lemon, peppermint <i>Fresh, semicitric, aromatic and semisweet</i>	30K	<b>MIMOSA</b> Prosecco, orange juice. <i>Fresh</i>	25K
<b>MOJITO PACIFICO</b> White viche, lemon, peppermint, coconut soda <i>Fresh, semicitric, aromatic and semisweet</i>	35K	<b>TEA AND TONIC</b> Gin, aromatic infusion and tonic. <i>Semi sour, semi sweet, fresh and very aromatic</i>	32K
<b>MARGARITA</b> Tequila reposado, triplesec, lemon <i>Citric, semisweet and balanced</i>	32K	<b>APEROL</b> Aperol Spritz, prosecco. <i>Semi sour, semi sweet and fresh.</i>	30K
<b>MOSCOW MULE</b> Vodka, lemon, ginger beer <i>Citric, lightly spicy, semisweet, fresh</i>	32K	<b>SANGRIA ROSE</b> Rose wine, fruits. <i>Sweet, fresh</i>	130K
<b>MEXICAN MULE</b> Tequila reposado, lemon, ginger beer <i>Semi smoked, lightly spicy, semisweet and fresh</i>	32K	<b>GIN &amp; TONIC</b> <b>HENDRICKS</b> <b>BEEFEARER O TANQUERAY</b>	45K 40K

## SIGNATURE COCKTAILS

### OH HONEY

Rum, pineapple, peppermint and maple syrup.  
*Sweet, fresh, aromatic*

35K

### CLARITA

Gin, strawberry, tangerine, lemon and basil.  
*Fresh, semi citric, semi sweet.*

35K

### OSQUITAR

Gin, cucumber and lemon  
*Fresh, semi citric*

35K

### MANGO PICOSO

Tequila, mango, pepper, peppermint, ginger.  
*Complex, semi spicy, fresh*

38K

## BEER, WINE Y SHOTS

### BEER

Club Colombia, Aguila, Heineken, Coronita

### STELLA ARTOIS

WHITE WINE (serves 2 glasses)

RED WINE (serves 2 glasses)

10K

15K

60K

65K

### SHOTS

TEQUILA 1800 SILVER, 30K

DON JULIO BLANCO, 40K

DON JULIO 70, 45K

MEZCAL 400 CONEJOS, 30K

ABSOLUT, 28K

BEEFEATER, 25K

HENDRICKS, 40K

VICHE, 20K

BUCHANNANS, 30K

OLD PARR, 25K

LA HECHICERA RUM, 40K

RUM - 5 YEARS, 20K

AGUARDIENTE, 12K

## NON ALCOHOLIC DRINKS

FLAVORED SODA, 12K

Watermelon, pineapple or strawberry tangerine.

SODA MICHELADA, 8K

TONIC WATER, 15K

JUICE, 8K

Orange, lemonade or strawberry.

COKE, 8K

## BOTTLES

	HALF	BOTTLE
TEQUILA 1800 SILVER		370K
DON JULIO BLANCO		450K
MEZCAL 400 CONEJOS		420K
HENDRICKS		500K
SMIRNOFF		200K
ABSOLUT		250K
BUCHANNANS	210K	360K
OLD PARR		320K
LA HECHICERA RUM		500K
WHITE WINE		120K
RED WINE		120K
PROSECCO MIONETTO		140K
RUM - 5 YEARS	70K	
AGUARDIENTE	80K	130K