

PIEDRA DEL PEÑOL
(ANTIOQUIA)



LAGUNA BOMBONA
(TOLIMA)



EJE CAFETERO
(VALLE DEL COCORA)

VICHE

COLOMBIAN CUISINE

WELCOME TO VICHE

THE TASTE OF COLOMBIA IN HONG KONG

At Viche, we celebrate the richness of Colombia through its cuisine—from the Caribbean aromas to the warmth of the Andes, the bold flavors of the Pacific, and the soul of our traditional kitchens.

Each dish is inspired by our roots: grandmother's cooking, fresh ingredients from the land, the sea, and the mountains. We use rooftop herbs, ancestral techniques, and recipes full of soul to give you more than just a meal—it's a journey of memory, discovery, and feeling.

Get ready to experience a living, diverse, and authentic Colombia. This is Viche: a cuisine of heritage, heart, and flavor.



ROOFTOP HERBS DEGUSTATION MENU

A tribute to Colombia's Pacific coast — its fruits, roots, and the rooftop herbs that carry tradition.

4 COURSE SET DEGUSTATION
MENU 398 P.P
COCKTAIL PAIRING 228 P.P

THE BEGINNING (CHOOSE ONE)

FUFU DE CAMARONES 108

Shrimp bites on creamy sweet plantain purée with coconut sauce and crispy chips.

TRIOLOGIA 108

Sweet plantain wraps stuffed with crispy pork belly, shrimp, and seasoned chicken, served on banana leaves.

CHICHARRON TOTIADO 108

Crispy pork belly served on a smooth layer of homemade guacamole, paired with artisan chips.

Spice route — Santísima rum based, cinnamon cordial

THE POT OF FLAVOR (CHOOSE ONE)

AJIACO 68

A traditional soup from Colombia's Andean highlands, made with chicken, potatoes, and guascas (gallant soldier).

CREMA DE CAMARON 68

Shrimp in silky coconut cream with subtle Pacific aromas.

Pacific nectar — Vodka marinate chontaduro, agave honey



THE HEART OF THE PACIFIC (CHOOSE ONE)

LOMO PACÍFICO

188

Beef tenderloin served with a rich coconut sauce and traditional sautéed base, topped with crispy shrimp and sweet potato purée. A bold and elegant fusion of textures and tropical Colombian flavor.

ENCOCADO DE CAMARONES

168

Fresh shrimp gently simmered in a rich coconut sauce blended with traditional sautéed spices, served with Colombian-style coconut rice. A soulful dish that brings the essence of the coast to your table.

ARROZ ENDIABLADO

148

A bold stir-fried rice infused with Colombian sautéed spices, combining the richness of land and sea in every bite. Slightly spicy, vibrant, and inspired by the intense flavors of the Pacific coast.

LASAGNA PACIFICO



148

Layers of eggplant, pomodoro sauce, cauliflower, elevated by the freshness of our rooftop herbs. A vibrant vegetarian dish that brings Pacific soul and bold flavor to every bite.

Colombian Potion — Viche infused with eucalyptus

PACIFIC SWEETNESS

A vibrant and colorful ending to your journey at Viche.

RICE PUDDING

68

Coconut dream — Gin based with coconut candy in sour style



A LA CARTE

APPETIZER

MONTADITOS 98

Sweet plantain purée over a savory sautéed flavor base, served on an arepa and topped with crispy pork belly.

PAPAS NATIVAS 78

Crispy native potato chips served with a selection of traditional Colombian dips.

EMPANADAS 68

Corn dough filled with seasoned beef, potatoes, and a blend of traditional spices.

MAIN COURSE

LENGUA ENCEBOLLADA 148

Tender braised beef tongue topped with a savory onion sauce, accompanied by a fresh green salad and steamed rice.

BANDEJA PAISA 198

Traditional Colombian bean stew with tender pork belly, accompanied by white rice and ripe sweet plantain.

SANCOCHO DE PESCADO 168

Classic Colombian fish soup simmered with fresh herbs and a medley of root vegetables.

DESSERT

RICE PUDDING 68

A beloved Colombian classic: rice slowly cooked in milk with cinnamon, cloves, and a hint of citrus zest, creating a creamy and delicate dessert. Served chilled for the perfect balance of sweetness and tradition.



FESTIVAL DEL JOROPO
(VILLAVICENCIO)

DESSERTS

RICE PUDDING

68

A beloved Colombian classic: rice slowly cooked in milk with cinnamon, cloves, and a hint of citrus zest, creating a creamy and delicate dessert. Served chilled for the perfect balance of sweetness and tradition.

