

# VICHE

COLOMBIAN CUISINE

## AUTHOR COCKTAIL BY DIANA CASTRO

### MANGROVE BREEZE 110

Tequila infused cabbage, Colombian tree tomato fruit

### COLOMBIAN POTION 110

Viche with eucalyptus based

### THE SPICE ROUTE 110

Rum, Colombian spices cordial, lemon

### SACRED LAND 110

Aguardiente, coffee reduction, pineapple

### PACIFIC NECTAR 110

Vodka Chontaduro maceration, agave honey, lime

### DRAGÓN BOAT 110

Chinese herb-infused gin ( ginseng root, angelica root, orris root )  
forms the base, with a refreshing eucalyptus aroma

### COCONUT DREAM 110

Super coco cocktail

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### CLASSIC COCKTAILS

Mojito 80

Margarita 80

Caipiriña 80

New York sour 80

Limonada de vino tinto 80





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## WINE

### SPARKLING WINES

	GLASS / BOTTLE	
Champagne Fluteau, Cuvée Echo Brut NV	150	810
Duc de Bargres Réserve Blanc de Blancs Brut, Burgundy NV	70	340
Miolo "cuvée tradition", Brazil – vale dos vinhedos brut	60	320

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### WHITE WINES

Alto Los Romeros, Chile, Chardonnay 2024	60	260
Seival Estate, Brazil, Pinot Grigio & Riesling 2023	80	350
Quinta da Aveleda, Portugal, Vinho Verde 'Castas Alvarinho' 2023		450
Bodegas Finca La Emperatriz, Spain, Rioja DOCa (100% Viura) 2020		480
Nuala, New Zealand, Sauvignon Blanc 2023		600

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### RED WINES

Alto Los Romeros, Chile, Cabernet Sauvignon	60	260
Seival Estate, Brazil, Tempranillo & Touriga	80	350
Villa Saint-Gris, IGP Pays d'Oc, Pinot Noir		320
Marquille Rouge, Bordeaux 2022		440
Miolo "Cuvée Giuseppe", Brazil, Merlot & Cabernet Sauvignon, Vale dos Vinhedos 202		450
Bodegas Pago de Larrainzar, Spain, Navarra DO		680
Raso de Larrainzar Reserva 2014		

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### RED WINES

Gancia, Italy, Moscato d'Asti, Piemonte 2023		450
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