



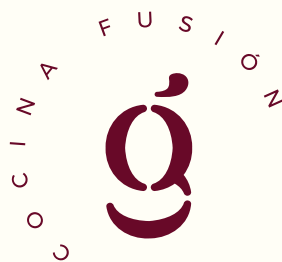


WELCOME TO GRANÁ FUSION CUISINE

Here, the culinary richness of the Mediterranean meets the traditional flavors of our region to offer you a unique gastronomic experience. Let yourself be guided by charming fantasy characters who will take you through stories, traditions, and magical flavors, turning every bite into an unforgettable adventure.

Let yourself be surprised and dive into the world of graná!





COLD STARTERS

SALMOREJO CORDOBÉS

\$19.800

Creamy tomato soup enriched with ham and hard-boiled egg, graná style.

SALMON TOASTS

\$39.900

Smoked salmon and avocado on focaccia bread.

ANDEAN BURRATA (Discover the character)

\$46.200

On a charcoal-smoked goldenberry sauce.

SMOKED TUNA CRUDO

\$32.800

House-smoked tuna over mango and avocado marinade, citrus sauce, and balsamic.



MRS. DONKEY

She is a wise old woman from Zipaquirá, with Italian roots and Colombian heart. Her specialty is to combine the best of her native land with the freshness of Andean ingredients. Always she wears an embroidered scarf and tells stories from how the European valleys and the Colombian savannah.

HOT STARTERS

HAM CROQUETTES

\$19.800

Serrano ham and txistorra croquettes, with house aioli.

MONTADITO PRINGA

\$22.800

Traditional Andalusian stew and chorizo on brioche bread.

FRIED EGGS WITH BLOOD SAUSAGE

\$28.200

With ham fat-cooked chips.

MINIONS BURGER

\$29.800

Grilled mini burger duo with cheese and caramelized onions.

CHORIZO MEATBALLS

\$32.800

Smoked chorizo meatballs in blue cheese sauce with potato chips.

PATATAS BRAVAS (Discover the character)

\$24.800

Crispy potatoes with spicy diablo sauce, aioli, and smoked paprika.

CANDELA OMELET

\$21.800

Traditional Spanish potato omelette, graná style, with peppers and txistorra.



PATATRAVIESO

He is a street chef from Bogotá who learned the art of cooking by traveling by boat from Spain to the Caribbean coast. He is spicy, daring and always looking for a new culinary challenge, and is known for his red cape, his defiant attitude and his love for aji criollo.



SOUPS AND STEWS

VEGETABLE GARDEN SOUP

Beef and vegetable soup, graná style.

\$29.800

MADRID TRIPE STEW

Chickpeas and tripe in traditional stew with chorizo and Burgos blood sausage.

\$38.200



CAPTAIN ENELDO

He is a Scandinavian sailor who, after a storm, ended up on the coast of Colombia, fell in love with the flavors of Cundinamarca and decided to mix his most prized fish with the fresh aromas of the Colombian countryside. It is said that his ship still carries the flag of both lands, as a symbol of his gastronomic fusion.



MAIN COURSES

PORK CHEEKS

Tender pork cuts in their own juices over mashed potatoes.

\$42.800

DORADO PORCHETTA

Crispy pork belly cured in salt and oven-roasted, served with mash and fresh salad.

\$69.800

ENELDO SALMON [\(Discover the character\)](#)

Grilled salmon filet over baba ganoush and dill sauce.

\$78.200

ROQUEFORT CORVINA

Butter-seared corvina filet, oven-finished, served on squid ink fideuá.

\$72.800

GRANÁ TROUT

House-smoked trout confit with goldenberry and pomegranate sauce over creole mashed potatoes.

\$48.200

SEA AND MOUNTAIN RICE Rice cooked in fish and seafood sauce.	\$72.800
FIDEUA Angel hair noodles cooked in squid sofrito and seafood mix.	\$72.400
ESTOFADO Lean beef cooked for 24 hours in red wine with mushrooms and bondiola.	\$58.200
MURILLO MEDALLIONS Cooked in red wine reduction and grilled and braised, accompanied by chimichurri.	\$47.200
RIB RAIL Unique at home, prepared in slow cooking for 12 hours and enriched with barbecue sauce.	\$86.200
OSSOBUCO PROVENZAL Ossobuco served in its own sauce and accompanied by chimichurri.	\$72.800
OVEN BAKED CHICKEN Half chicken served with potato criolla.	\$44.800




MISTER BIFE

He is a cattle rancher from Zipaquireño who learned the secrets of barbecue from a gaucho who got lost in the savannah. A lover of fire and good cuts, his motto is “patience makes the master”. He always carries a woven poncho and a sharp knife to make sure every bite is perfect.

THE MOST REQUESTED BY YOU

OCTOPUS GRANÁ ☆ At the request of our guests this dish remains unchanged, enjoy it as always in the graná style.	\$169.800
GRILLED CUTS	
BIFE MUISCA (Discover the character) 🍷 National narrow loin of 350g.	\$69.900
ZAQUE BIFE 700g. wide steak.	\$139.000
NEW YORK STEAK 350g. of beef tenderloin steak.	\$87.000
GOLDEN PICANHA 350g. certified haunch tip.	\$79.000

SALADS

TUNA SALAD Traditional French salad with charcoal seared tuna.	\$39.000
TOMATO SALAD (Discover the character)  With marjoram pesto, fried capers.	\$24.200
VEGETABLE GARDEN SALAD With Dijon vinaigrette.	\$24.200
DIBUFALA SALAD Mix of fresh lettuce and arugula, accompanied by beans, dried tomatoes and cheese, all garnished with a reduction of balsamic and red wine.	\$32.800




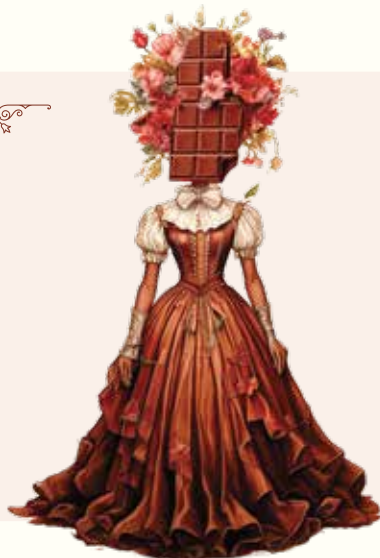
THE DREAMER

He is a young farmer from Zipaquirá who one day found Mediterranean seeds in a box brought by European traders. He decided to grow them together with the best fruits of the region, creating a mixture of colors and flavors that had never been tasted before. He is known for his innovative spirit and his love for the land.



DESSERTS

CHOCOLATE INGOT (Discover the character)  With passion fruit coulis.	\$27.000
CATALAN CREAM Typical dessert of Catalan cuisine based on milk and a crunchy layer of caramelized sugar.	\$18.200
PATY'S CAKE Tartlet of local fruits and pastry cream.	\$18.800
REVERSE CHEESECAKE Creamy cheese cream enriched with truffle and rum notes, served on almond cookies and red fruit coulis.	\$19.800
PROFITEROLES Vanilla ice cream sandwich, dipped in English sauce and enriched with rhubarb dots.	\$25.800



MADAM LINGOTE

She is a mysterious chocolatier who, according to legend, came to Colombia from the Mediterranean in search of the best cocoa in the world. With her gold jewelry and French elegance, she found in the region the perfect ingredients to create a dessert worthy of royalty. Its sweetness hides a secret... only those who taste its ingot can discover it.





**THANK YOU FOR SHARING THIS
EXPERIENCE WITH US!**

At Graná Cocina Fusión, every dish is a story and every taste is a journey. We hope you enjoyed this gastronomic adventure as much as we enjoyed creating it for you. May the great characters and flavors you discovered today accompany you until your next visit.

**We hope to see you soon to continue exploring together
this magical universe of aromas and tradition!**



