

Appetizers

Smoked Pork Shoulder
\$30.000

Tender and flavorful smoked pork shoulder, paired with a sweet and tangy cherry tomato compote and a crispy baguette

Beef Carpaccio
\$30.000

Cured beef tenderloin served with a Parmesan cheese crust, mixed greens dressed with olive oil, lemon, and black olives.

Fried plantains with Creole stew
\$12.000

Caribbean-style green plantains seasoned with salt and lime, served with a hearty Creole stew.

Antioqueño-style Chorizo
\$20.000

Enjoy our delicious Antioqueño-style chorizo, served with an arepa, guacamole dip, and lime.

Crispy Pork Belly
\$20.000

Enjoy our crispy pork belly, served with yuca and a zesty aji criollo.

Chorreado Potatoes
\$20.000

Steamed potatoes, bathed in a rich and flavorful Colombian-style sauce, finished with a mixture of melted cheese and fresh herbs.

Ripe Plantain
\$16.000

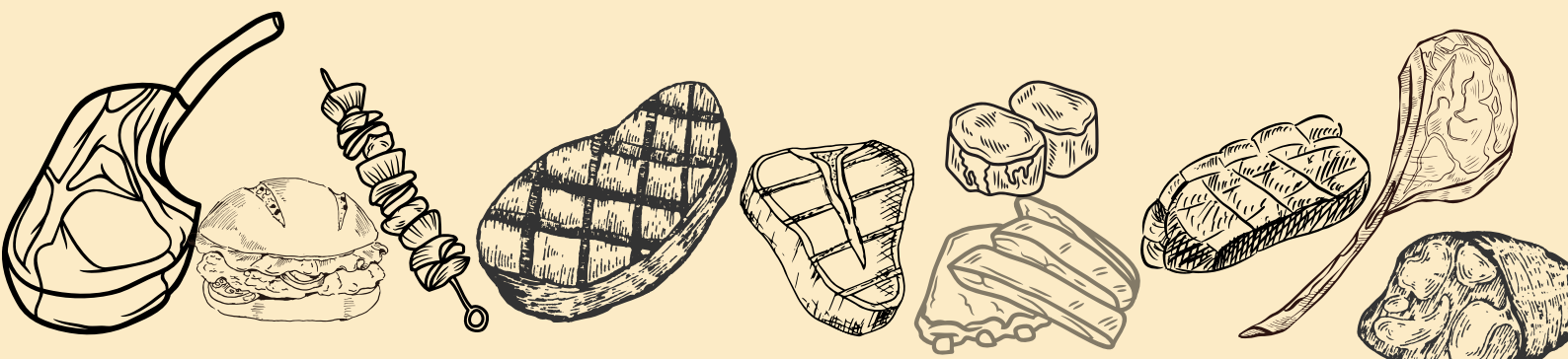
Sweet ripe plantain served with Paipa cheese and guava paste.

Grilled corn on the cob
\$10.000

A classic grilled corn cob, simply seasoned with butter and salt.

Grilled corn with dressing and cheese
\$17.000

Indulge in our grilled corn, spread with creamy cream cheese and crumbled queso fresco.



Our History

We debate drunk, decide sober.

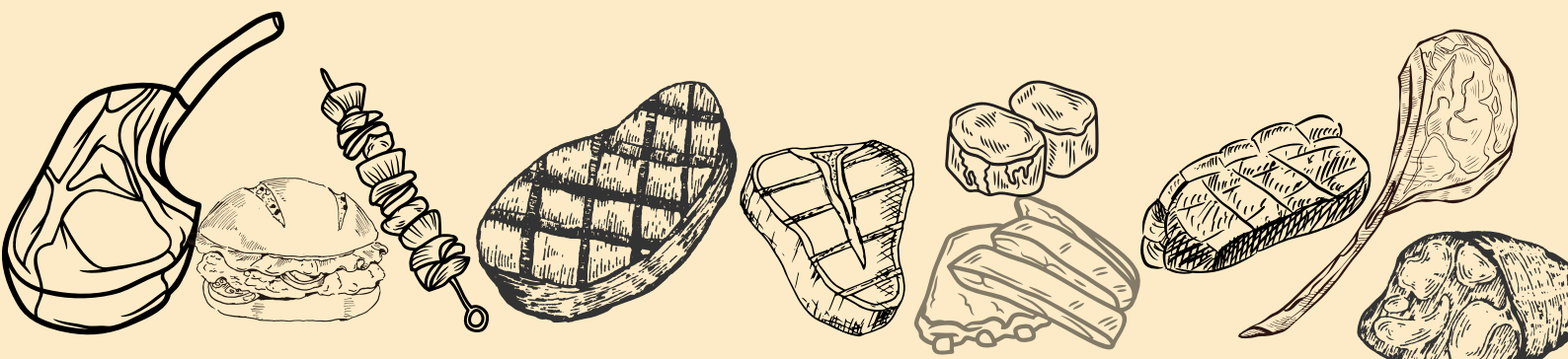
What a motto to start a business with, especially when it comes to a brewery. So you can imagine the hundreds of decisions that have been made throughout these years. This is how the story of Pie de Cumbre begins, with a hangover after a night of beers and the search for a name that had its roots in our city. This name comes from the Muisca word "chicaquicha," which translates to "next to the summit" or "at the foot of the summit," referring to the place where the indigenous people had their settlement, where they lived and extracted salt near the summit of the Three Crosses Hill.

10 years of applying our beautiful motto, we have developed 32 beer styles - some successful and others less beloved. We've been through bankruptcy and recovered, experienced joys and sorrows, but always with the faith and perseverance of winners, always with determination and the love of not letting go of everything that comes with having a "true passion."

Today we're in our own restaurant, and guess how we came up with this idea of opening a restaurant - exactly, after a night of beers. But it's not just a restaurant; it's also a brewery where you can watch and participate in the beer-making process. Locals and foreigners alike can have a gastronomic and brewing experience connected to everything our Muisca land has to offer.

Welcome to Pie de Cumbre, the brewery that tells the story of our city.

Elvis and Estefania



Beers

SWEET STOUT

It's the name of a beer style, an ale, very dark, originating from the British Isles. It was the name used for the strongest beer (stout), with 5% alcohol by volume, notes of toasted malts with coffee and chocolate notes, a strong beer, IBU 25%.

GOLDEN ALE

A bottom-fermented golden ale, with citrus notes and a balanced hop profile. Light body and medium-high carbonation.

IRIS RED ALE

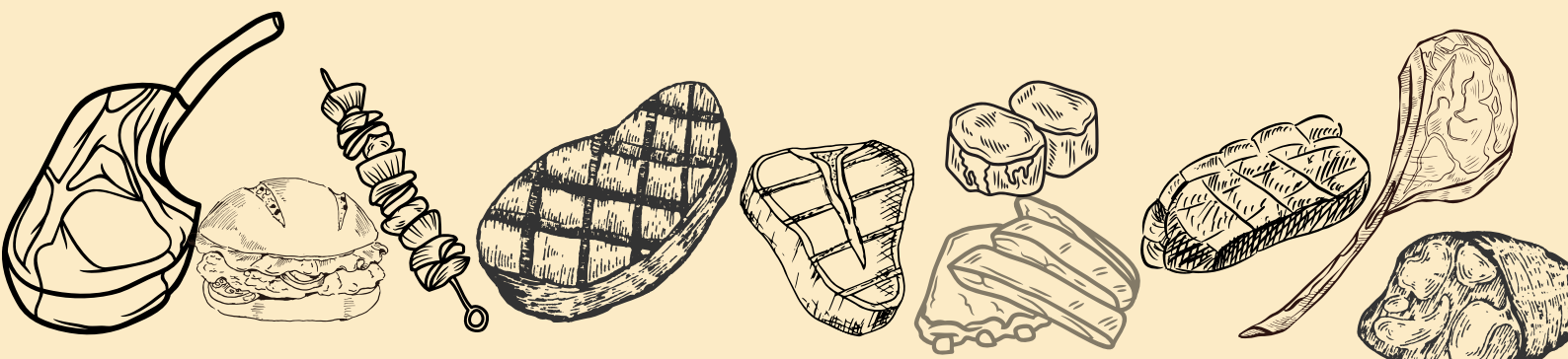
A deep amber to reddish hue, with caramel flavors and a sweet maltiness, a medium-low bitterness, easy to drink, 4% ABV, IBU 25%.

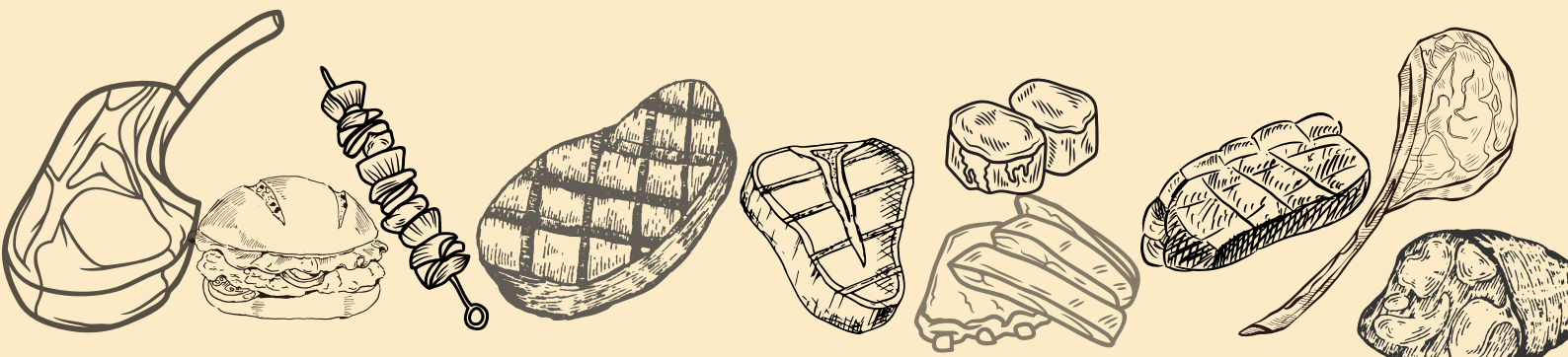
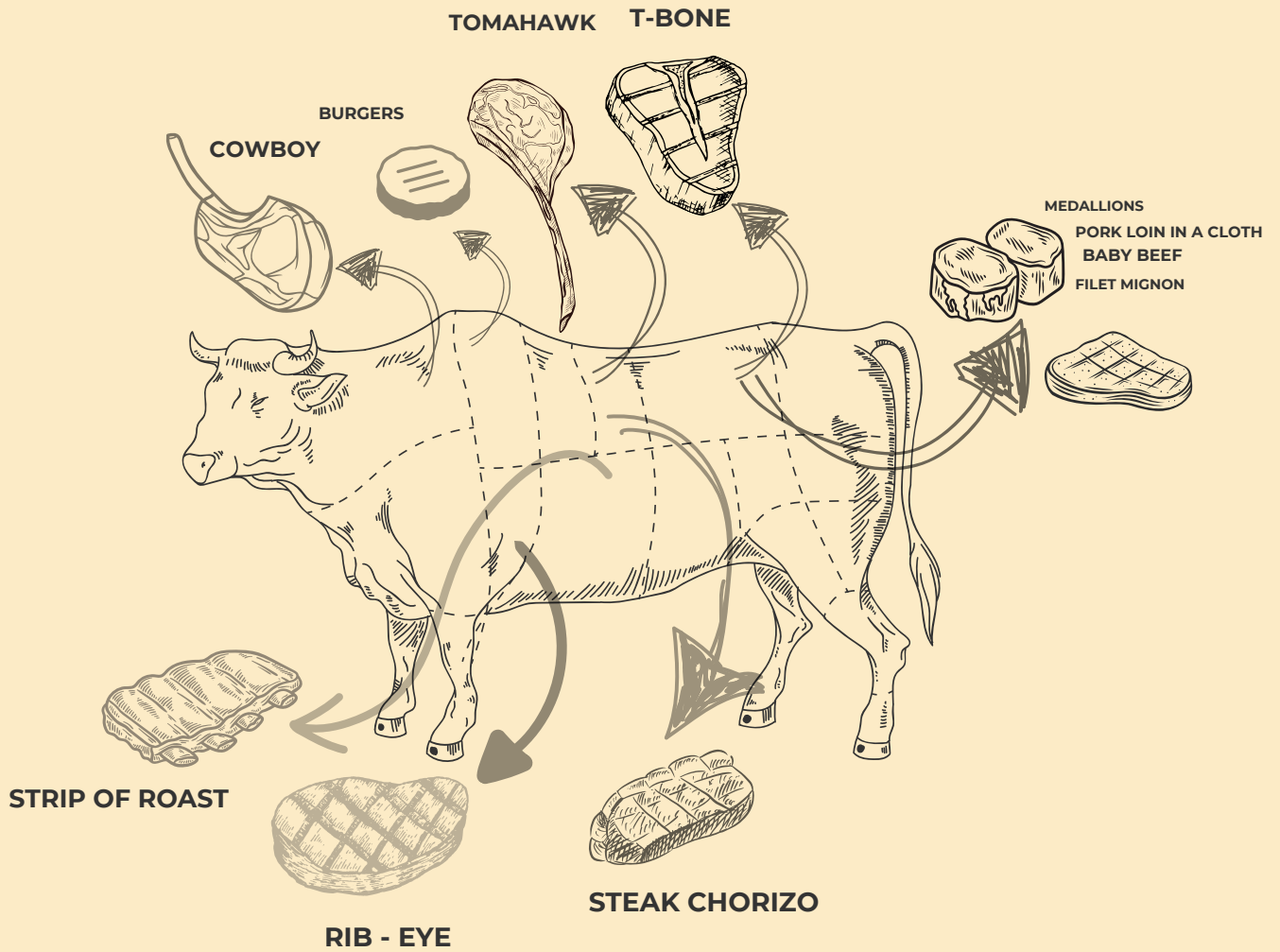
Name	Style	IBU	ABV
ZIPA	Golden Ale	25%	4%
QUIRA	Irish Red Ale	25%	4%
MUISCA	Sweet Stout	25%	5%

Pint of Golden Ale. \$18.000

Pint of Irish Red Ale. \$19.000

Pint of Sweet Stout: \$19.000





Super Premium Cuts

Cowboy \$150.000 

500 gr cut extracted from the ribeye, featuring abundant flavor and a delicate, smooth marbling, served with a hint of rib bone.

Cloth-Roasted Loin \$97.000

400 gr of exceptional beef loin, seasoned with Biguá salt and Pie de Cumbre Stout Beer, slow-roasted over embers.

Sirloin Medallions \$87.000


400 gr of tender and juicy fine beef loin (2 pieces), aged for 12 days, grilled to perfection.

Filet Mignon \$65.000

200 gr of tender fine loin, wrapped in bacon and served with a delicious mushroom sauce reduced in red wine.

Baby Beef \$85.000

400 gr of soft and tender fine beef loin, aged for 12 days, grilled to perfection.

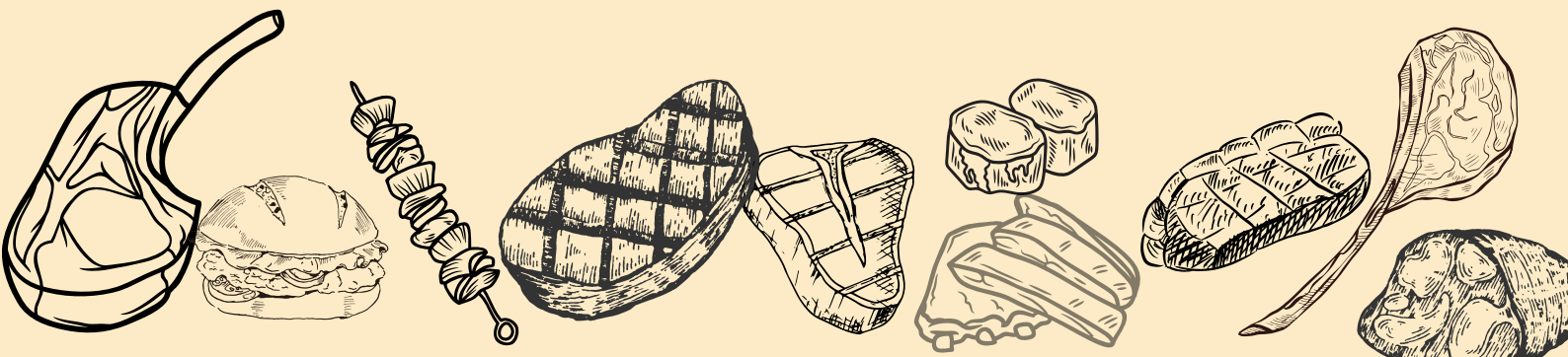
Tomahawk. \$260.000 

Cut from the front rib, preserving its bone and abundant flavor. Recommended for 2 persons - 1000 gr of exquisite 12-day aged beef, grilled to perfection.

T- Bone Steak \$130.000

600 gr beef cut combining two prime cuts: tenderloin and strip steak, aged for 10 days, grilled to perfection.

All cuts are served with potato wedges or traditional salt-cured potatoes from Zapaquirá and Caesar salad.



Classic Cuts

Churrasco \$70.000

500 gr of delicious butterfly-cut beef (flat cut), aged for 12 days and grilled to perfection

Beef Steak \$86.000

600 gr of aged beef from the flat cut, covered with a layer of fat that imparts an exquisite flavor, grilled to perfection

Rib Eye \$82.000

Known as eye of beef, 400 gr of delicious beef cut with medium marbling, aged for 10 days and grilled to perfection

Short Ribs \$76.000

400 gr of beef from the meatiest part of the rib, grilled to perfection

Pork Ribs \$80.000

500 gr of St. Louis-style pork ribs, smoked with a brine made from Iris Red Ale beer, served with BBQ sauce reduced in Pie de Cumbre Stout black beer and finished on the grill

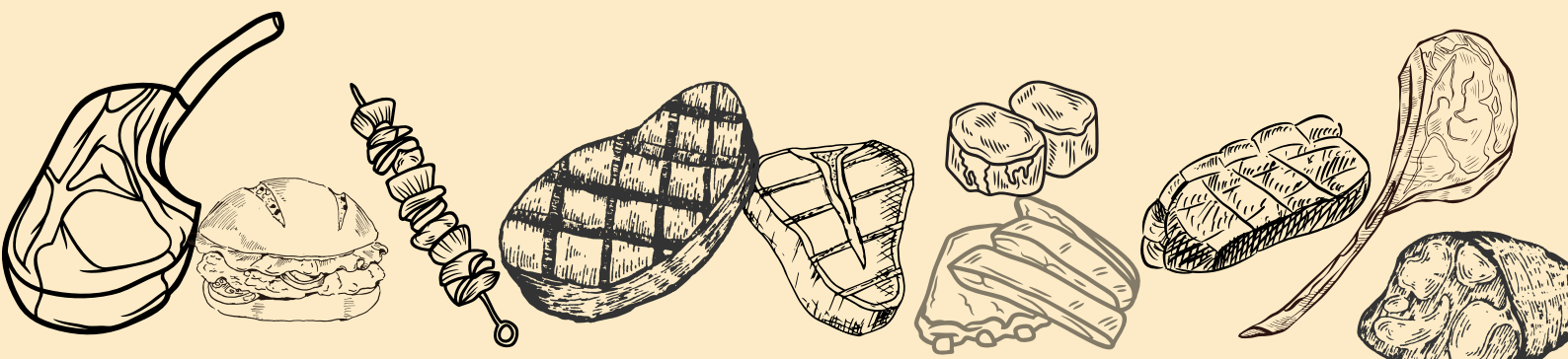
Loin Skewers \$56.000

200 gr of small fine loin cuts with onions and bell peppers, grilled and served with wedge potatoes and grilled pineapple

Chicken Supreme \$60.000

400 gr of grilled chicken breast with the house's special touch of fine herbs

All cuts are served with potato wedges or traditional salt-cured potatoes from Zipaquirá and Caesar salad.



Burgers

Classic Beef Burger \$32.000

200 gr of grilled aged beef, bacon, tomato, lettuce hearts, brioche bun, and cheddar cheese.

Chicken Burger \$32.000

200 gr of grilled chicken breast, bacon, tomato, and lettuce heart.

House Fruit Burger. \$36.000

200 gr of grilled aged beef with cheddar cheese, brioche bun, and your choice of fruit (**pineapple, orange, or golden berry**).

"All burgers are served with wedge potatoes"

Seafood Dishes

Coconut Shrimp Stew. \$65.000

Delicious shrimp marinated in a coconut sauce reduction, served with coconut rice, avocado, and plantain chips.

Seafood Stew. \$69.000

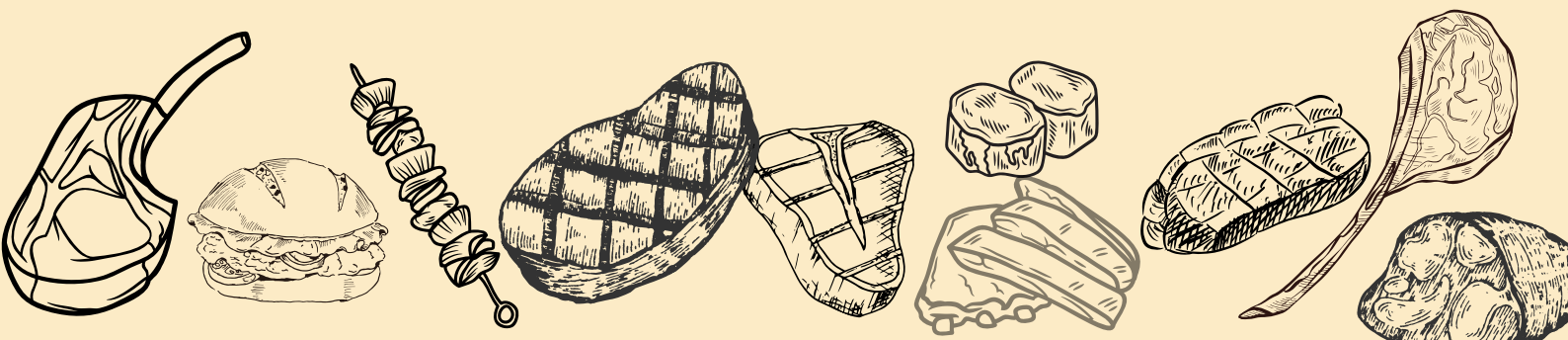
Traditional seafood pot with tilapia, calamari rings, mussels in a vegetable and fish broth, served with white rice and fried plantain.

Roasted Salmon. \$80.000

300 gr salmon fillet, pre-steamed and finished on the grill, with a light passion fruit sauce, accompanied by coconut rice, fried plantain, and salad.

Mojarra Fish in Parchment. \$65.000

Mojarra fish cooked in its own juices, aromatic with oranges and bell peppers, served with white rice and fried plantain.



Grilled Platters

Small Grill Platter (2 to 3 people). \$150.000

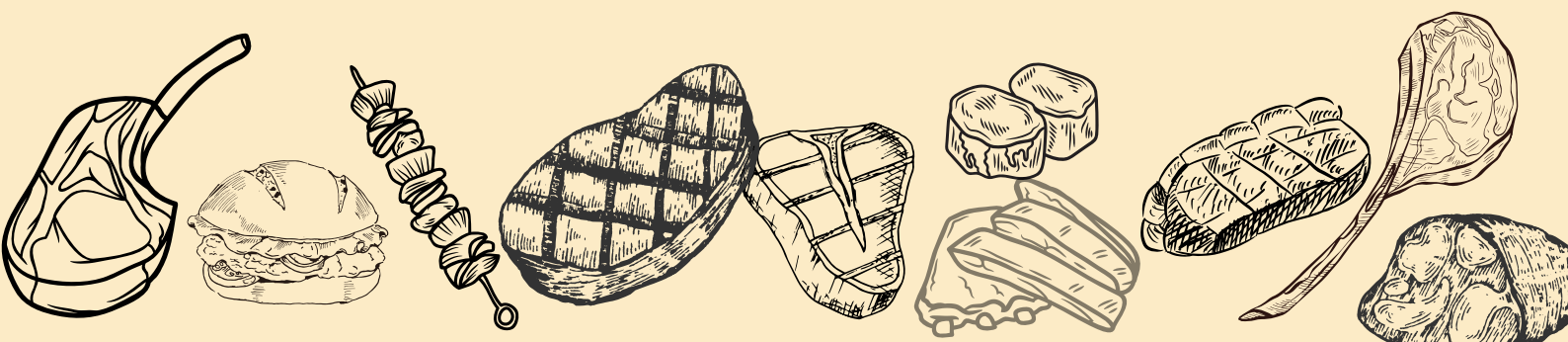
300 gr wide beef loin with chimichurri, 250 gr house-smoked pork loin seasoned with BBQ sauce made from Irish Red Ale beer, 200 gr chicken breast, sausage, blood sausage, ripe plantain with guava jelly sauce, corn with sour cream and fresh cheese, criolla potato, fried cassava, cheese-stuffed arepa, served with 3 accompaniments: Creole stew, guacamole, and spicy ají sauce.

Medium Grill Platter (4 to 6 people). \$230.000

400 gr wide beef loin with chimichurri, 400 gr house-smoked pork loin seasoned with BBQ sauce made from Irish Red Ale beer, 500 gr chicken breast, sausage, blood sausage, ripe plantain with guava jelly sauce, corn with sour cream and fresh cheese, criolla potato, fried cassava, cheese-stuffed arepa, served with 3 accompaniments: Creole stew, guacamole, and spicy ají sauce.

Family Grill Platter (7 to 8 people). \$330.000

460 gr wide beef loin with chimichurri, 600 gr house-smoked pork loin seasoned with BBQ sauce made from Irish Red Ale beer, 700 gr chicken breast, sausage, blood sausage, ripe plantain with guava jelly sauce, corn with sour cream and fresh cheese, criolla potato, fried cassava, cheese-stuffed arepa, served with 3 accompaniments: Creole stew, guacamole, and spicy ají sauce.



Vegetarian Dishes

Vegan Moussaka \$40.000

Delicious soy protein with béchamel or Napolitana sauce, layered between roasted vegetables and ripe plantain.

Cold Salad \$22.000

Fresh lettuce mix, diced tomatoes, avocado, and carrot ribbons.

Armando's Salad \$20.000

Sliced avocado, sliced tomato, arugula, olive oil, and Parmesan cheese.

Salad

Salad with Protein \$48.000

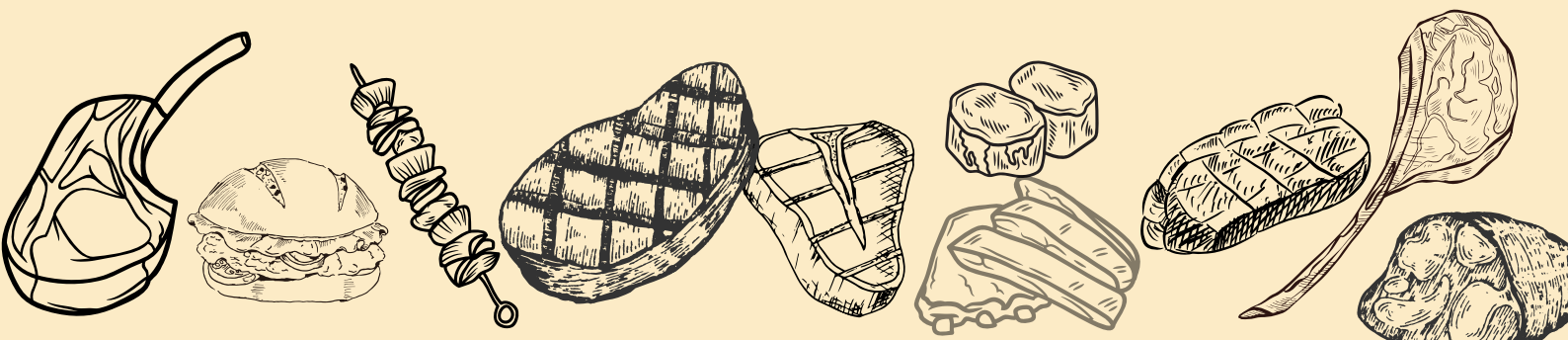
Lettuce mix, avocado, and diced tomatoes with protein (**chicken breast or wide loin strips**)

Creams and Ajiacos

Pumpkin Cream \$18.000
Vegetable Cream \$18.000
Tomato Cream \$18.000

Medium Ajiaco \$25.000
Large Ajiaco \$35.000

*Traditional Colombian Ajiaco
(shredded chicken, rice, avocado,
cream and capers)*

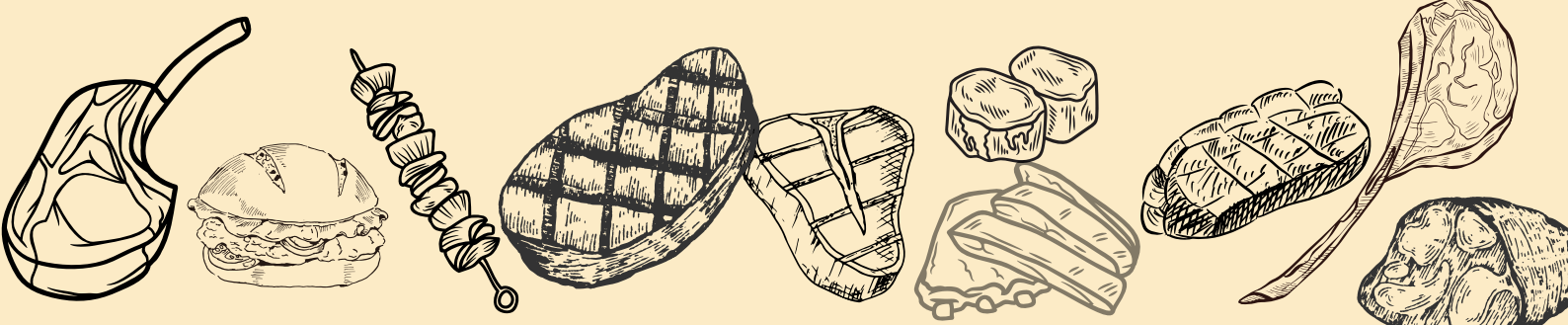


Drinks

Milk Juices \$9.800	Day's Soda (rum) \$30.000
Water Juices \$8.800	Hatsu Tea \$13.000
Lichess Water \$20.000	Water Bottle (with or without gas) \$9.000
Natural Lemonade \$7.000	Soft Drinks \$7.500
Panela Lemonade \$8.000	Natural Lemonade Pitcher \$40.000
Ginger Michelada with Sugar (grenadine, lemon) \$10.000	Panela Lemonade Pitcher \$42.000
Hatsu Soda Can \$9.000	Refajo Pitcher \$60.000
Special Red Fruits Soda \$20.000	1/2 Refajo Pitcher \$30.000
Special Yellow Fruits Soda \$20.000	Refajo Pint (Choose the Beer) \$18.000

Desserts

Mango Sigh \$16.000	Seasonal Cake \$16.000
Wafers (caramel sauce, cheese, blackberry, and cream) \$10.000	Seasonal Cake with Ice Cream \$19.000
7 Skins Cheese with Blueberry and Gin Reduction and caramel sauce \$18.000	Fresh Figs with caramel sauce \$12.000



Cocktails

Margarita. **\$25.000**
Tequila, triple sec, and lemon juice

Blue Margarita. **\$27.000**
Tequila, blue triple sec, and lemon juice

Pina Colada. **\$27.000**
Pineapple pulp, Bacardi rum, and coconut cream

Everest. **\$29.000**
Vodka, gin, and coconut cream

Cuban Mojito. **\$24.000**
Rum, mint, brown sugar, and lemon

Berry Mojito **\$28.000**
Rum, mint, and red fruits

Gin Tonic **\$30.000**
Gin, Hatsu soda, and red fruits

Baileys Bling **\$28.000**
Whisky cream

Tiki. **\$27.000**
Rum, amaretto, and lemon juice

Mulled Wine **\$20.000**

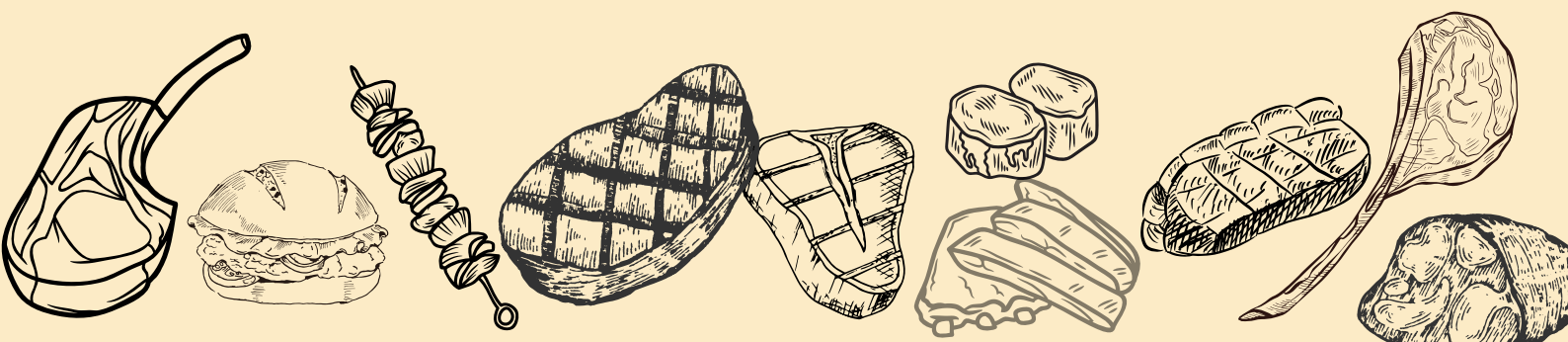
Summer Wine **\$21.000**

Cuba Libre. **\$18.000**
Rum with Coca-Cola

Non-Alcoholic Cocktails

Berry Mojito \$20.000

Pina Colada \$21.000



Hot and Cold Drinks

Espresso.	\$5.000
Double Espresso	\$6.000
Cappuccino	\$8.000
Cappuccino with Liquor	\$.17000
Mocha	\$10.000
Black Coffee	\$3.000
American Coffee	\$6.000
Peasant Coffee	\$5.000
Cold Latte	\$9.000
Vanilla Latte	\$9.200
Fruit Herbal Tea	\$6.000
Canelazo	\$13.000
Chocolate	\$7.500
Chocolate with Marshmallows	\$12.000
Ice Cream Scoop	\$14.000
Coffee Frappe	\$12.000
Milkshake	\$15.000

Kids Menu



Mini Steak **\$37.000**

200 gr grilled churrasco, served with smyle potatoes and a small ice cream for dessert



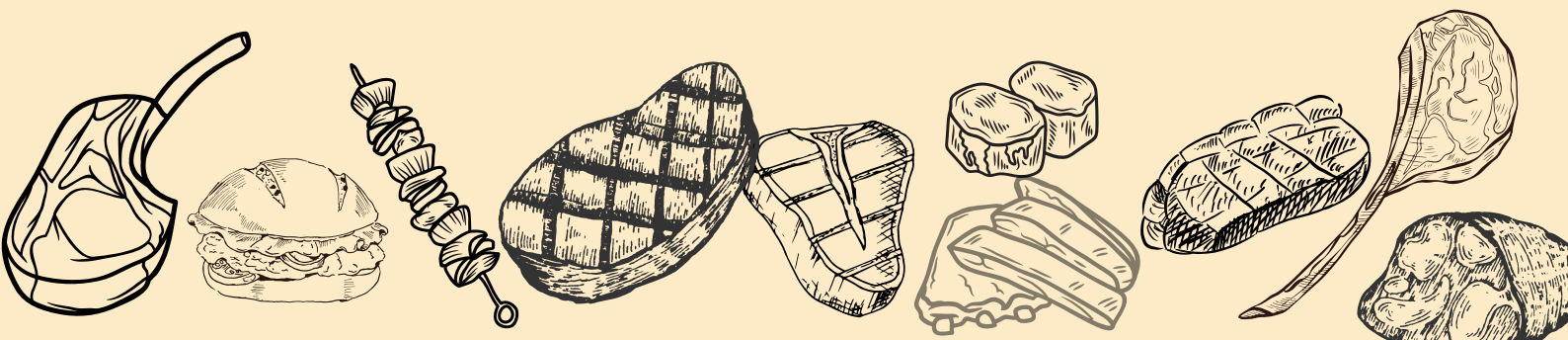
Mini Chicken Breast **\$30.000**

200 gr grilled chicken supreme, served with smyle potatoes and a small ice cream for dessert



Chicken Nuggets **\$33.000**

House-breaded chicken breast fillets, served with smyle potatoes, maple honey, and a small ice cream for dessert



Red Wines

Finca de las Moras

- Cabernet Sauvignon \$130.000
- Malbec \$130.000
- Glass \$25.000

Casillero del diablo

- Cabernet Sauvignon (1/2 bottle) \$60.000
- Carmenere \$148.000
- Merlot \$148.000
- Glass \$25.000

Gato Negro

- Cabernet Sauvignon (1/2 bottle) \$50.000
- Cabernet Merlot \$95.000
- Merlot \$95.000
- Glass \$22.000

Quinta las Cabras

- Cabernet Sauvignon \$80.000
- Sauvignon Blanc \$80.000
- Glass \$20.000

Diablo Dark Red Blend Wine \$200.000

Glass of wine \$36.000

Undurraga Cabernet Sauvignon Wine

\$136.000

White Wines

Finca de las Moras

- Sauvignon \$140.000
- Glass \$29.000

Casillero del diablo

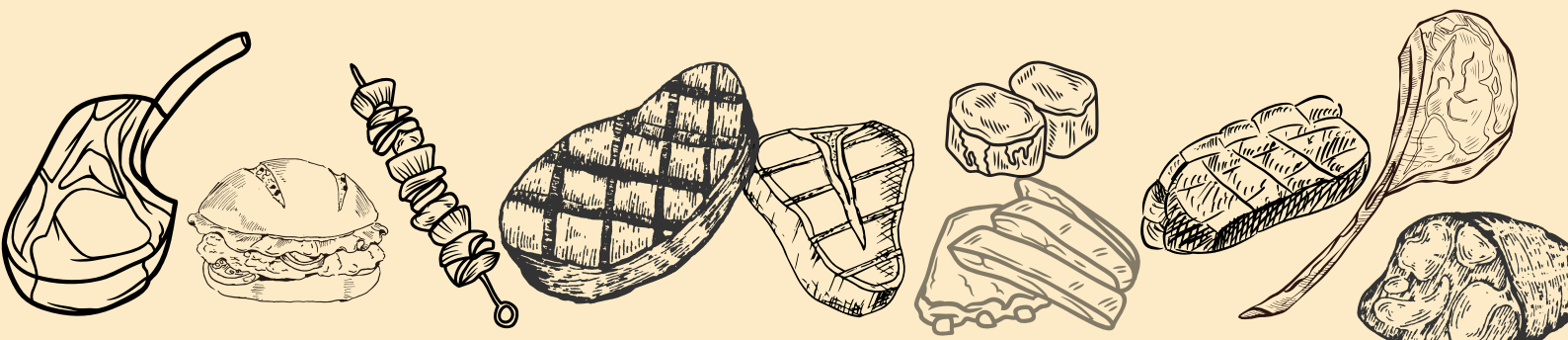
- Sauvignon \$160.000
- Glass \$35.000

Pinta negra \$60.000

- Glass \$18.000

Quinta de las cabras

- Sauvignon blanco \$80.000
- Glass \$20.000



Breakfasts

To Start the Day

Fruit Portion \$7.000
Fresh seasonal fruit with Greek yogurt

Parfait \$18.000
A mix of yogurt, fruit, and cereal

Oat Smoothie \$12.000
Oatmeal, banana, and milk

Mimosa. \$15.000
Champagne and orange juice

Special Brunch \$28.000

A delicious **starter** of fresh fruit with Greek yogurt and a blackberry sauce, portion of cheese

Choose a **Main Dish:**

Eggs to your liking
Broth
Chagua
Pancakes

(Choose between fresh bread or cheese arepa)

Choose a **Drink:**

Orange juice, Latte, Chocolate, Americano, Herbal fruit tea.

Traditional Breakfasts

Rib Broth
(Choose between arepa or bread)
\$17.000

Changua
(Choose between arepa or bread)
\$13.000

Eggs to Your Liking
(Choose between arepa or bread)
\$15.000

White Corn Peto
(Accompanied with shredded panela, cheese, and bread or buttered arepa)
\$15.000

Calentado \$16.000
(of the day) with arepa or bread

