

# PIE DE CUMBRE

CERVECERÍA & PARRILLA



## 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 \$40.000

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.

### Special ripe banana \$17.000

Ripe plantain with traditional paipa cheese and guava jelly

### Crispy Pork Belly \$22.000

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

### Chorreado Potatoes \$21.000

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

### Ripe Plantain \$9.000

Sweet ripe plantain served with Paipa cheese and guava paste.

### Grilled corn on the cob \$10.000

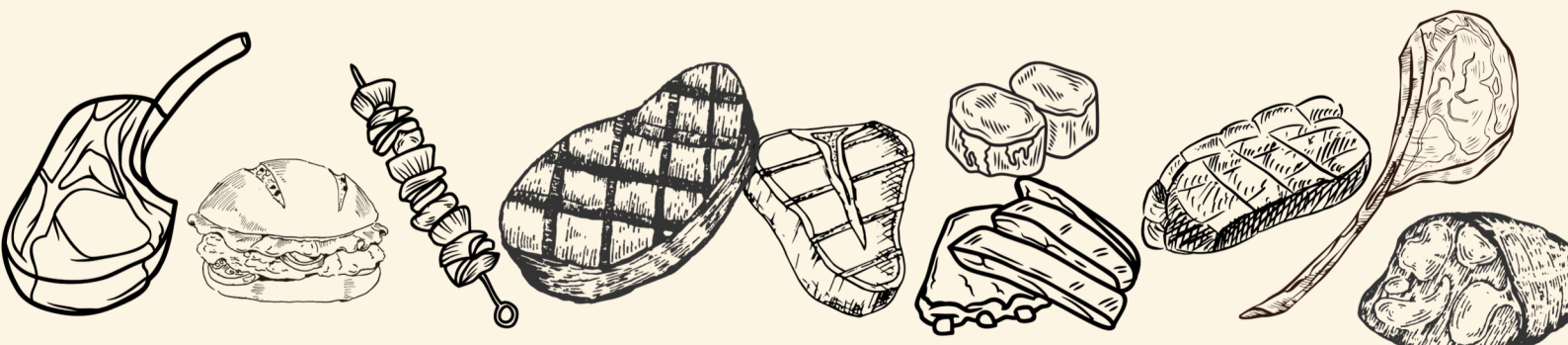
Traditional grilled con with butter and salt

### Grilled corn with dressing and cheese \$17.000

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

### Mini Beef Empanadas \$17.000

5 cocktail-style mini beef empanadas served with creole hot sauce.





## Our History

### **We debate drunk, decide sober.**

*"Persian method for decision making".*

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%.

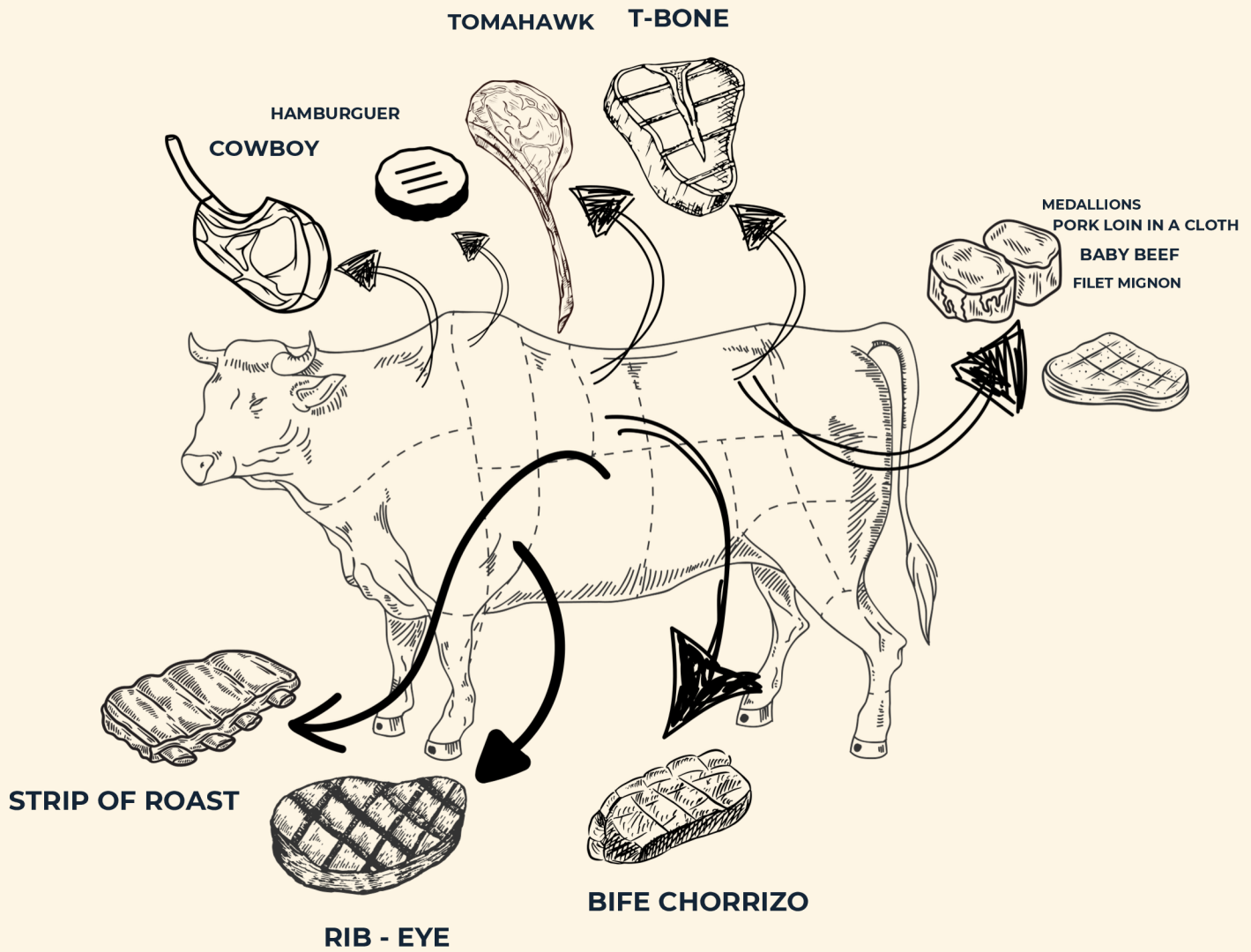
### IPA ALE (India Pale Ale)

A beer with a higher alcohol content, bitterness, and intense aromas, a beer style characterized by a high concentration of hops.

Name	Style	IBU	ABV
ZIPA	Golden Ale	25%	4%
QUIRA	Irish Red Ale	25%	4%
MUISCA	Sweet Stout	25%	5%
TEMPORADA	IPA	55%	6,5%

Pint of Beer	GoldenAle.	\$19.000
Pint of Beer	Irish RedAle.	\$19.000
Pint of Beer	SweetStout	\$19.000
Pint of Beer	IPA	\$25.000







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.

Sirloin Medallions \$87.000

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

Lomo al Trapo \$97.000

300g of exquisite beef tenderloin, seared and crusted with salt, peppers, and Pie de Cumbre stout beer, slow-cooked over embers. (Approximate wait time: 35 min)

Baby Beef \$85.000

300 grams of soft and tender aged beed tenderloin. Opened and aged for 10 days, grilled

Tomahawk. \$260.000

An exquisite 1000 gram cut extracted from the front rib, retaining it's bibe and abundant favor suggest for 2 people accompanied by two side dishes and a special salad

T- Bone Steak \$130.000

500 grams of a unique cut of beef with it's "T" - shaped bone visible, combines two pieces of meat; the sirloin and the ribeye, on with more fat than the other without losing it's tenderness and exquisite flavir

Filet Mignon \$65.000

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

“ These cuts are 100% Colombian, with controlled maturation. Our cuts come with 2 sides and a SPECIAL SMOKING.

EXTRA PREMIUM CUTS

WHAGYU

INTERMEDIATE MARBLING

Breed of cattle of Japanese descent, characterized by its soft and juicy texture.

Porterhouse 600gr \$250.000

It's a wider cut, a combination of sirloin steak and chorizo steak.

Rib Eye 350gr \$170.000

Abundant marbling, famous for its unparalleled tenderness, juiciness, and exquisite flavor.

New York Steak 350gr \$170.000

Slightly lean, boneless cut with intense marbling, giving it a deep, juicy flavor.

ANGUS

Rib Eye 350gr \$120.000

Abundant marbling, famous for its unparalleled tenderness, juiciness, and exquisite flavor.

Entrana 400 gr \$98.000

It's a tasty and juicy cut of meat that comes from the animal's diaphragm. It's also known as skirt steak or arrechera.

Denver Steak 400 gr \$110.000

It's a premium cut of beef, recognized for its extreme tenderness and unparalleled flavor. This cut comes from the center of the shoulder, a section highly prized for its marbling and soft texture.

Accompaniments:  
Arracacha puree with coconut milk, ripe plantain cayeye with pork rinds and Irish red ale, or mixed green salad with traditional almojábana.



## CLASSIC CUTS

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*These cuts are 100% Colombian, with controlled aging. Our cuts come with two sides and a special smoking process.*

### Churrasco \$70.000

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

### Pork Ribs

#### 500 gr \$80.000

Smoked St. Louis pork ribs brined with our Quira beer (iris red ale) and accompanied by BBQ sauce in a Muisca beer reduction (sweet stout), then finished on the grill.

### Strip Roast \$76.000

400 gr It comes from the meatiest side of the rib, it has a particular flavor during cooking due to its bone and the fats it provides.

### Loin skewers \$56.000

200g of small cuts of fine sirloin with grilled onions and peppers, accompanied by potato wedges and grilled pineapple.

### Rib Eye \$82.000

400g of a cut of beef called ribeye, recognized for its delicious flavor, with internal marbling that provides natural fat.

### Chicken Supreme \$60.000

400g of grilled chicken breast with our special house touch.

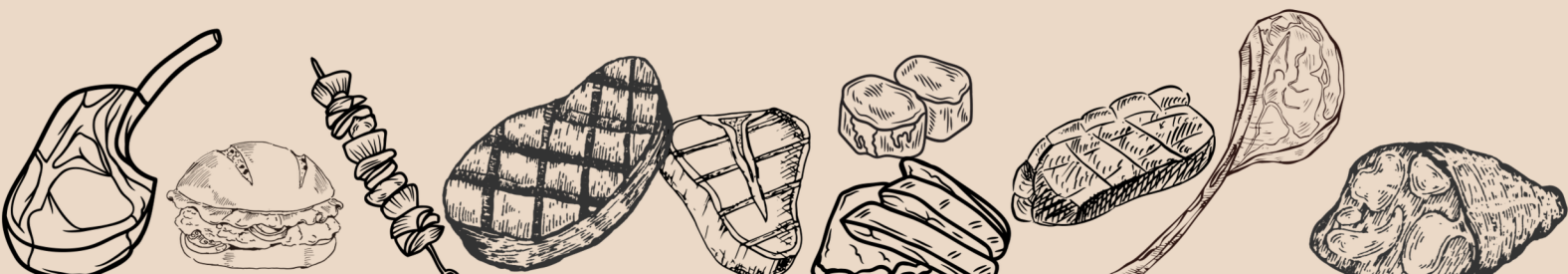
### Bife Chorizo

#### 500gr \$86.000

A classic cut, it consists of a large piece of meat, covered by a layer of fat that, when cooked on the grill, gives it a special flavor.

## ACCOMPANIMENTS

*Arracacha puree with coconut milk, ripe plantain cayeye with pork rinds and Irish red ale, or mixed green salad with traditional almojaba sauce.*





## BURGERS

### Classic Beef Burger \$34,000

180g of grilled aged beef, smoked bacon, tomato, lettuce hearts, brioche bun, and cheddar cheese.

### Chicken sandwich \$32,000

200g grilled chicken breast, smoked bacon, tomato, and lettuce heart.

### House Fruit Burger. \$37,000

180g of grilled aged beef with cheddar cheese, brioche bun, choice of fruit (pineapple, orange, or cape gooseberry)

*"All burgers come with a potato wedge."*

## Seafood dishes

### Shrimp Encocado. \$60.000

Delicious marinated shrimp with a coconut sauce reduction, accompanied by coconut rice, avocado and patacón

### Shrimp Casserole. \$69.000

Typical casserole with seafood, tilapia, squid rings, mussels, with a base of vegetables and fish accompanied by white rice and patacón.

### Roasted Salmon \$75.000

Grilled salmon glazed with honey and mustard, with Asian notes, served on a bed of yellow puree and a warm salad of green beans and fresh mushrooms.

### Mojarra \$65,000

Mojarra cooked in its own juices, flavored with oranges and peppers, accompanied by white rice and plantain.

*Baked or fried*



### Mini Churrasquito \$37,000

200g of churrasquito, accompanied by a smiley potato and ice cream for dessert.

### Chicken fillet nuggets \$33,000

Chicken breast fillets, breaded in-house, accompanied by smiley potatoes and maple syrup, and ice cream for dessert.

### Mini Breast \$30,000

200g of grilled chicken breast served with potato smiles and ice cream for dessert.



## Barbecues

### **Small Barbecue (2 to 3 people). \$150.000**

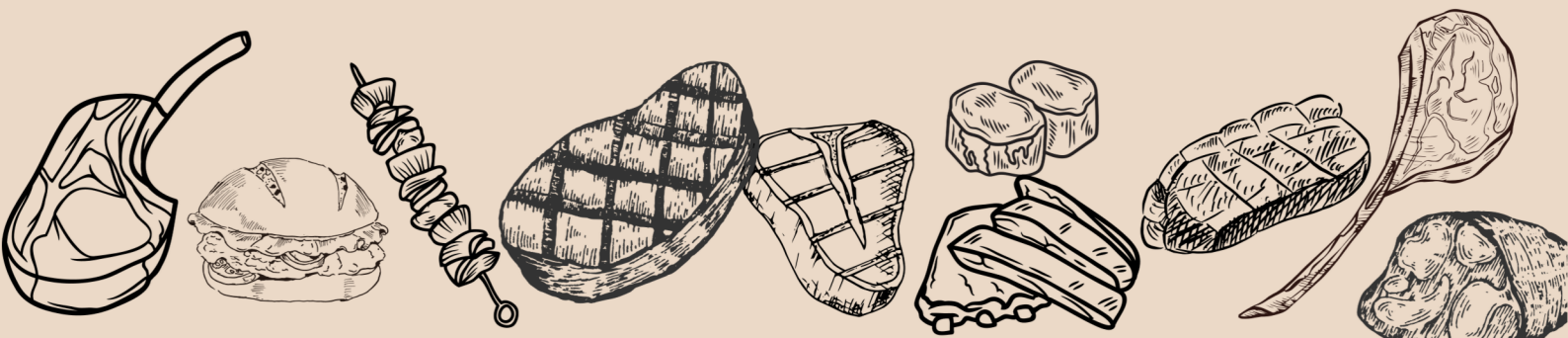
300g of pork loin, 250g of house-smoked pork loin and ribs seasoned with BBQ sauce made with Irish Red Ale, 200g of grilled chicken breast, traditional sausage, blood sausage, ripe plantain with guava jelly sauce, corn on the cob with sour cream sauce and fresh cheese, Creole potatoes, fried yuca, cheese-filled arepa, along with 3 sides: Creole stew, guacamole, and chili pepper.

### **Small Barbecue (4 a 6 personas). \$230.000**

350gr of chata, 350gr between pork loin and pork ribs smoked by the house and seasoned with BBQ sauce made with Irish Red Ale beer, 300gr of grilled chicken breast, typical sausage, blood sausage, ripe plantain with guava jelly sauce, corn on the cob with sour sauce and fresh cheese, Creole potato, fried yuca, arepa stuffed with cheese, along with 3 sides: Creole stew, guacamole and chili

### **Small Barbecue (7 a 8 personas). \$335.000**

460g of chata, 500g between pork loin and pork ribs smoked by the house and seasoned with BBQ sauce made with Irish Red Ale beer, 500gr of grilled chicken breast, typical longaniza, blood sausage, ripe plantain with guava jelly sauce, corn on the cob with sour sauce and fresh cheese, Creole potato, fried yuca, corn arepa and arepa filled with cheese, along with 3 sides: Creole stew, guacamole and chili.





## VEGAN AND VEGETARIAN DISHES

### Vegetarian Grill

**\$50.000** 

Mushrooms cooked in Creole stew, ripe plantain with guava jelly, arepa, corn on the cob and roasted avocado

### Salad

**\$22.000** 

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

### Salad (Armando)

**\$22.000**

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

## SALADS

### Salad with Chicken \$30.000

Mixed lettuce, avocado, cherry tomatoes, sliced mushrooms, 200g chicken breast, vinaigrette and Parmesan cheese.

### Salad with Lomo Fino \$48.000

Mixed lettuce, avocado, cherry tomatoes, sliced mushrooms, 200g of beef tenderloin, vinaigrette and Parmesan cheese.

## CREAMS AND AJIACOS

Pumpkin Cream

\$18.000

Medium Ajiaco

\$25.000

Vegetable cream

\$18.000

Big Ajiacoo

\$35.000

*Ajiaco (traditional ajiaco, with shredded chicken, rice, avocado, cream and capers, optional)*



## BEBIDAS

Milk Juices \$9,800

Juices in Water \$8,800

Lichess Water \$20,000

Natural Lemonade \$7,000

Panela Lemonade \$8,000

Pint of Refajo \$18,000

### JUGS

Natural lemonade jug \$40,000

Panela lemonade jug \$42,000

1/2 Refajo Jug \$30,000

Refajo jug \$60,000

Jug of Clericot \$80,000

(White wine, fruit, Brittany, rum)

Jar of Sangria \$110,000

(Red wine, fruit, Seven Up, rum)

### Hatsu Tea \$13,000

(Mangosteen, carabolo and lotus flower, cherry blossom, lychee)

### Hatsu Soda can. \$9.00

(Raspberry and Rose or Watermelon and Basil)

Bottle of Hatsu Mineral Water \$9,000

**Hatsu** Carbonated Mineral Bottle \$9,000

Postobon sodas. \$7,500

### Ginger Michelada. \$10,000

With sugar (grenadine, lemon)

### Special Soda \$20,000

Red or Yellow Fruits with Brittany

## COCKTAILS

**Margarita. \$25,000** Tequila, triple sec, and lemon juice

### Everest. \$29,000

Vodka, gin, and coconut cream

### Cuban Mojito. \$24.00

Rum, mint, brown sugar, and lime

### Berry Mojito. \$25,000

Rum, mint, and red berry jam.

### Baileys Bling \$28.000

Crema de whisky, espresso, triple sec

**Tiki. \$27,000** Rum, amaretto, lemon juice

**Piña Colada. \$27,000** Pineapple pulp, Bacardi rum, and coconut cream

**Gin Tonic \$30,000** Gin, Hatsu soda, red berries

**Summer Wine \$21,000** Wine, mandarin juice, triple sec, ice

### Mulled Wine \$20,000

Wine, orange juice, triple sec, cinnamon.

**Cuba Libre \$18,000** Rum, Pepsi, lemon drops

**Berry Mojito. \$20,000** Mint, red berry jam.



**Piña Colada. \$21,000** Pineapple pulp, coconut cream, condensed milk.





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## OTHER DRINKS

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Espresso. \$5.000	Double Espresso \$6,000
Capuchino \$8.000	Cappuccino with Liqueur \$.17,000
Moca \$10.000	Red Countryman \$5,000
Tinto \$3.000	Cold Latte \$9,000
American \$6,000	Vanilla Latte \$9,200
Canelázo \$13,000	Fruity Aromatic \$6,000
Chocolate . \$7,500	Chocolate with Marshmallows. \$12,000
Coffee Granita \$12,000	Ice cream cup \$14,000
Milkshake \$15,000	

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## DESSERTS

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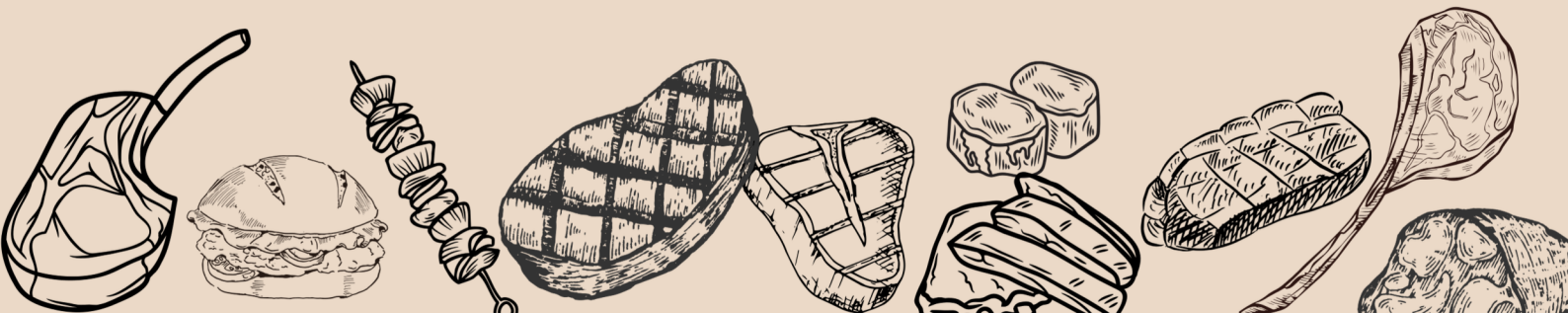
Obleas **\$10.000**  
(arequipe, cheese, blackberry and cream).

7 Cueros Cheese **\$18,000**  
(Homemade Arequipe and a delicious  
cranberry gin reduction.)

Chocolate cake. **\$16.000**

Chocolate Cake **\$20,000**  
(hot, with ice cream and a  
red berry reduction)

Figs with Arequipe (3 units)  
**\$12,000**





## Red Wines

### **Finca de las Moras**

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

### **Devil's Box**

- Carmenere \$148,000
- Merlot \$148,000
- Cup \$25,000

### **Gato Negro -**

- Cabernet Sauvignon (1/2 botella) \$50.000
- Cabernet Merlot \$95.000 -Merlot \$95.000
- Cup \$22.000

### **Quinta las Cabras**

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

### **Diablo Dark Red Blend Wine \$200,000**

Glass of wine \$36,000

### **Wine undurraga caberbet Sauvignon**

\$136.000

## White Wines

### **Finca de las Moras -**

Sauvignon \$140.000  
Cup \$29.000

### **Casillero del diablo -**

Sauvignon\$160.000 -  
Cup \$35.000

### **Pinta negra \$60.000**

- cup \$18.00

### **Quinta de las cabras**

- Sauvignon blanc \$ 80.000  
- Cup \$20.000



## Breakfasts

### To Start the Day

**Fruit Portion \$7.000**  
Fresh fruit of the day with Greek yogurt

**Oatmeal Smoothie \$12.000**  
Oats, banana and milk

**Parfait \$18.000**  
combination of yogurt, fruit and cereal.

**Mimosa. \$15,000**  
Champagne and orange juice.

### Special Brunch \$28,000

A delicious appetizer of fresh fruit with Greek yogurt and a blackberry sauce, Portion of cheese.

Choose a **main dish:**  
Eggs to taste,  
Chagua broth,  
Pancakes

(Choose between fresh bread or arepa with cheese)

Choose a Drink Orange Juice,  
Latte, American Hot Chocolate,  
Fruity Aromatic

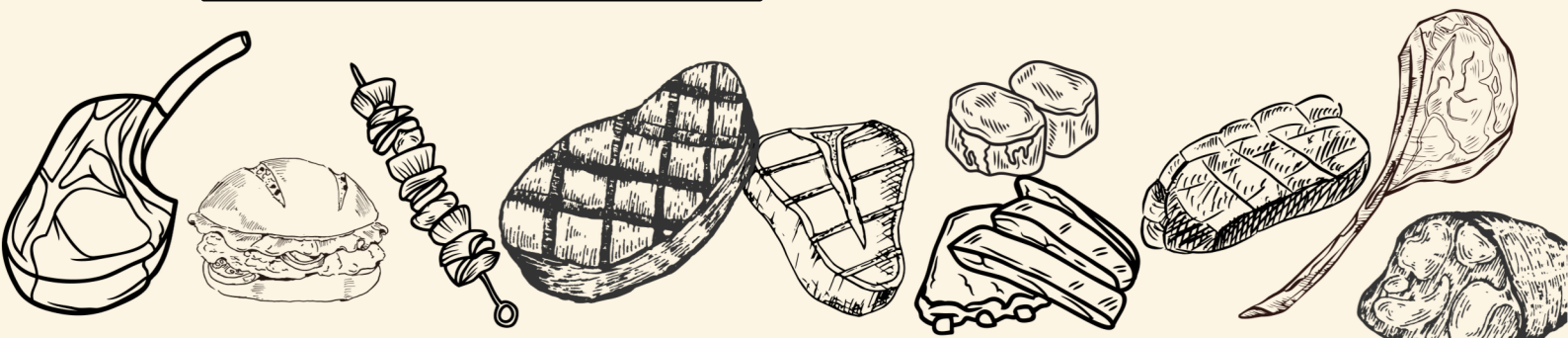
### Typical Breakfasts

**Rib broth**  
(choose between arepa or bread)  
**\$17,000**

**Changua**  
(choose between arepa or bread)  
**\$13.000**

**Eggs any style**  
(choose between arepa or bread)  
**\$15,000**

**Calentado \$16.000**  
(of the day with fried egg with cheese arepa.)





# **PIE DE CUMBRE**

**CERVECERÍA & PARRILLA**

**All our products include an 8% non-consumption tax.**

**Excessive alcohol consumption is harmful to health. - Law 30 of 1986**

**The sale of alcoholic beverages to minors is prohibited. - Law 124 of 1994**

**This establishment suggests a 10% gratuity of the bill, which may be accepted, rejected, or modified by the consumer depending on their assessment of the service provided. Remember that gratuities are voluntary and the funds collected are used exclusively for staff members who are part of the service chain.**

**When requesting the bill, you must indicate to the server if you require an electronic invoice; otherwise, it will be issued to the "end consumer."**

**If you have any questions, please contact our customer service team at [infopiedecumbre@gmail.com](mailto:infopiedecumbre@gmail.com)**