



York Luxury Suites
BLUEDORS
Apartment Boutique Hotels

FOOD

• Garlic shrimp	\$ 37.000
• Shrimp ceviche	\$ 58.000
• Nomade ceviche	\$ 51.000
• Shrimp Wonton	\$ 36.000
• Mini hamburgers (squid, chicken, beef)	\$ 38.000
• Toast with camembert cheese and tomato jam	\$ 34.000
• Meatballs riojana style	\$ 32.000
• Nachos with sour cream and guacamole	\$ 25.000
• Toast with two textures of serrano ham	\$ 56.000
• Prawns and aioli brochette	\$ 55.000
• Seafood jelly	\$ 48.000
• Beef carpaccio	\$ 38.000
• Octopus Carpaccio	\$ 43.000
• Olive octopus	\$ 62.000
• Tuna tataki	\$ 38.000
• Ze view croquettes	\$ 36.000
• German sausage duo with Kartoffel salad	\$ 44.000
• Hawaiian pizza	\$ 37.000
• Meat Pizza	\$ 41.000
• Apple, camembert cheese and arugula pizza	\$ 44.000
• Fried picada	\$ 54.000
• York picada	\$ 74.000
• Charcuterie and cheese platter	\$ 104.000
(Serrano ham, salami, turkey ham, dutch cheese, smoked cheese, smoked tilsit cheese, emmental cheese, breadsticks)	
• ZE VIEW Mix	\$ 88.000
(grilled pineapple wings, fish chicharrón, pork crackling, beef anticuchos, sweet potato chip, arracacha with sweet potato chip, arracacha with aioli and guacamole)	

Classic COCKTAILS



The all-time favorites, the classic recipe made with love and quality.

BLOODY MARY SMOKE \$ 35.000

Fresh and revitalizing, with smoked tomato juice, caramelized bacon and olive.

APEROL SPRITZ \$ 45.000

Aperol, prosecco and natural orange.

MOSCOW MULE \$ 35.000

Ginger beer, Vodka and lemon juice.

PALOMA \$ 48.000

Tequila and Mezcal, Sparkling grapefruit and michelado with Jamaican flower salt.

PIÑA COLADA \$ 45.000

White rum, pineapple chunks and coconut cream.

MOJITO \$ 30.000

Classic Cuban mojito, but if you want to go you want to go out of the ordinary you can add flavor: red fruits, lulo, yellow fruits, Isabella grape or passion fruit.

MARGARITA \$ 36.000

100% agave tequila, orange orange liqueur and lime juice.

MIMOSA \$ 28.000

Prosecco and orange juice freshly squeezed.

GIN TONIC

TANQUERAY TEN
Cardamom, Strawberry grapefruit, Elderflower tonic.
\$ 64.000

HENDRICKS
Black pepper, rosemary branch, flamed and flamed and dry tonic water.
\$ 59.000

TANQUERAY DRY
Zechuan pepper and elder flower tonic water.
\$ 59.000

SELVA GIN
Pink Pepper and Dry Tonic water with kiwi.
\$ 42.000

MONKEY 47
Cardamom and dry tonic water with fresh grapefruit.
\$ 65.000

SIGNATURE COCKTAILS



Designed to give you a Super Wow experience, perfectly balanced cocktails, with flavors, recipes and inspirations from our bartender's.

YORK \$ 49.000

Hechicera Colombian Rum, Cuban rum, white rum macerated in coconut, yellow fruit syrup, coconut sparkling, angostura bitters and topped with gulupa.

LULO GIMLET \$ 35.000

Selva Gin, Limoncello, lemon juice, lemon juice and liquor macerated with lulo.

FLUKE SPICY \$ 48.000

Mezcal, goldenberry Shrub and jalapeños and lime juice.

FLAVORED SODAS



You can turn them into a cocktail by adding Gin or Vodka of your preference.

ROSAS Y LYCHEES \$ 13.000
Rose cider, lychee water and lemon drops.

TORONJA & PIÑA \$ 13.000
Pineapple syrup, lemon juice and grapefruit sparkling.

FRUTOS ROJOS \$ 13.000
Red fruit syrup, lemon juice and soda water.

LULO \$ 13.000
Lulo fruit reduction, lemon juice and soda water.

MARACUYÁ \$ 13.000
Passion fruit reduction in lemon juice and soda water.

COCO & BERRYS \$ 13.000
Isabella grapes marinated in syrup, lemon and coconut sparkling.

JENGIBRE \$ 13.000
Honey ginger syrup, lemon juice and soda water.

ALCOHOLIC BEVERAGES

TEQUILA

Don Julio Blanco
Don Julio añejo
Don Julio Reposado
Don Julio 70
Patrón blanco

BOTTLE

\$ 605.000
\$ 849.000
\$ 774.000
\$ 1.023.000
\$ 746.000

SHOT

\$ 45.000
\$ 60.000
\$ 58.000
\$ 77.000
\$ 56.000

MEZCAL

Mezcal Amores
Mezcal 7 misterios

BOTTLE

\$ 637.000
\$ 680.000

SHOT

\$ 40.000
\$ 51.000

SINGLE MALT WHISKY

Macallan 12 Años
Macallan 15 Años
Macallan 18 Años
Glenfiddich 12 Años
Glenfiddich 15 Años
Glenfiddich 18 Años
Glenfiddich 21 Años
Talisker 10 islay malt

BOTTLE

\$ 1.008.000
\$ 2.032.000
\$ 3.905.000
\$ 523.000
\$ 936.000
\$ 1.580.000
\$ 2.448.000
\$ 596.000

SHOT

\$ 76.000
\$ 152.000
\$ 391.000
\$ 39.000
\$ 70.000
\$ 119.000
\$ 184.000
\$ 45.000

BLENDED MALT

Monkey shoulder

BOTTLE

\$ 446.000

SHOT

\$ 33.000

BOURBON

Bulleit Bourbon
Bulleit Rye
Jack Daniels Tennessee

BOTTLE

\$ 519.000
\$ 575.000
\$ 366.000

SHOT

\$ 39.000
\$ 43.000
\$ 27.000

BLENDED SCOTCH WHISKY

	BOTTLE	SHOT
Johnnie Walker Blue Label	\$ 2.970.000	\$ 223.000
Johnnie Walker Black Label	\$ 431.000 240.000 ½	\$ 32.000
Buchanans 12	\$ 499.000 276.000 ½	\$ 48.000
Buchanans 18	\$ 1.030.000	\$ 77.000
Old Parr 12	\$ 451.000 331.000 ½	\$ 42.000
Old Parr 18	\$ 972.000	\$ 73.000

RUM

	BOTTLE	SHOT
Hechicera	\$ 605.000	\$ 43.000
Zacapa ámbar 12 Años	\$ 370.000	\$ 28.000
Zacapa 23	\$ 850.000	\$ 64.000
Havana Club 7 años	\$ 302.000	\$ 23.000
Havana club 3 años	\$ 183.000	\$ 14.000
Ron viejo de caldas 8	\$ 240.000	\$ 18.000

VODKA

	BOTTLE	SHOT
Grey Goose	\$ 554.000	\$ 49.000
Tito's	\$ 511.000	\$ 38.000
Absolut	\$ 259.000 160.000 ½	\$ 30.000

APERITIVES AND DIGESTIVES

	BOTTLE	SHOT
Remmy Martin		\$ 35.000
Grand Mainer		\$ 49.000
Antioqueño azul	\$ 125.000 67.000 ½	\$ 10.000
Antioqueño Rojo	\$ 125.000 67.000 ½	\$ 10.000
Jagermeister	\$ 308.000	\$ 23.000
Amaretto disaronno	\$ 429.000	\$ 29.000
Cointreau	\$ 451.000	\$ 34.000
Bailey's	\$ 227.000	\$ 17.000

SANGRÍAS

With Lambrusco Red, Rosé or white, sweet and sour notes, Lychees, blueberries and strawberries, an explosion of flavor on the palate.

JAR

\$ 130.000

BEER

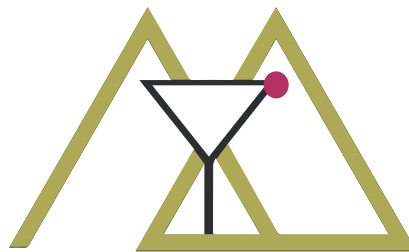
Artesanal Colombiana	\$ 22.000
Stella Artois	\$ 14.000
Heineken	\$ 14.000
Corona	\$ 14.000
Club Colombia Roja, Negra, Dorada	\$ 9.000

OTHERS

Coca Cola	\$ 8.000
Coca cola sin azúcar	\$ 8.000
Manzana Postobón	\$ 7.000
Colombiana Postobón	\$ 7.000
Ginger Ale	\$ 7.000
Te hatsu	\$ 11.000
Agua gas Hatsu	\$ 7.000
Agua Natural Hatsu	\$ 9.000
Redbull	\$ 16.000
Redbull sin azúcar	\$ 16.000
Soda/Bretaña	\$ 7.000

COFFEE & TE

Americano	\$ 7.000
Capuchino	\$ 8.000
Mocaccino	\$ 9.000
Expreso	\$ 6.000
Macchiato	\$ 6.000
Té	\$ 6.000
Fruit aromatic	\$ 10.000



ZE VIEW

The Art Of Living

ROOFTOP - POOL BAR

Customers were informed that this establishment suggests a gratuity of 10% of the total bill, which may be accepted or rejected by you, according to the valuation of the service received. At the time of requesting your bill, please indicate to the person who served you whether or not you want this value to be included in the bill, or indicate the value you want to accept as a tip.

In the establishment of commerce the money collected by concept of gratuity is destined 100% to all the personnel that participate in the whole chain of production and services of the area of food and beverages of the hotel.

IMPORTANT: If you have any allergies, dietary restrictions or doubts about the ingredients of our preparations please inform the service staff.