



EL TECHO

SABOR MEXICANO



OUR TORTILLAS

They are home made by hand, with grains of corn, golden by the sun .

**If today is your birthday,
celebrate with us in
El Techo. You just have to
present your document to
the waiter and dessert is on
us .**

El Techo informs consumers that this restaurant suggests its guests tip corresponding to 10% of the account value, which can be accepted, rejected or modified by you, according to your assessment of the service. When requesting the bill, tell the person who treats if you want or the value is not included in the bill or instruct the value you want to give a tip. By company policy in this restaurant 100% of tips collected by the total number of employees working in this establishment is distributed. In case you have any problems with the collection of the tip, call the hotline of the Superintendency of Industry and Commerce stating your complaint the following numbers: in Bogota, 6513240 , for the rest of the country national hotline : 018000-91-065 .

appetizers

FIESTA PLATTER

\$49.900

A mix of different Mexican flavors: Veracruz shrimp, zucchini sincronizadas, beef kabobs, beef mini tacos, chicken flautas, beef empanadas and totopos (triangular fried, crunchy tortillas). Served with guacamole, refried beans and pico de gallo.

STREET STYLE CORN ON THE COB

\$12.900

Mazorca dulce asada a la brasa, cubierta con mayonesa, queso tipo panela rallado y chile piquín.

FLAUTAS

\$18.900

Crunchy corn tacos filled with chicken, shrimp, beef tinga or a mix of your choice, served with guacamole, refried beans, sour cream and grated cheese.

SWEET CHILI WINGS

\$16.900

Crispy chicken wings dipped in a honey and chili sauce.

VEGETARIAN TOTOPOS

\$16.900

Crispy corn chips with pico de gallo, guacamole, refried beans, grated cheese, sour cream and our home special molcajete sauce.

CRACKLING OCTOPUS

\$29.900

Crunchy octopus marinated in Mexican spices, served with fries marinated with morita chili infused olive oil.

CHICKEN TAMALES WITH SALSA VERDE

\$17.900

Tamal a base de maíz relleno de pollo desmechado, frijol caraota, maíz tierno, acompañado de una salsa a base de tomatillo, cilantro y jalapeño, bañado con crema de leche y queso fresco.

OCTOPUS TOSTADA WITH HABANERO SAUCE

\$29.900

Crispy corn tostadas*, tender octopus with an habanero chile emulsion, in a peanut based sauce and rosemary salt.

SHRIMP TOSTADA

\$18.900

Crispy corn tostada*, chipotle sauce, garnished with the most delicious Mexican mix of tomatoes, onions, cilantro, olive oil, lemon, avocado strips and shrimp.

CHILI CON CARNE TOSTADAS

\$18.900

Pancho Villa's favorite recipe, served on crispy corn tostadas* garnished with grated cheese.

TUNA TOSTADA

\$20.900

Tuna tartar marinated in olive oil, morita chili, avocado, cucumber and sweet onions, on a crispy corn tostada* with chipotle mayonnaise.

VEGETARIAN TOSTADA

\$17.900

Refried beans, slices of avocado and tomatoes, chili sauce, pickled onions and cilantro served on a crispy corn tostada*.

ENTOMATADAS

\$14.900

Fresh corn tortillas* filled with panela style cheese, fresh cilantro, served with a hot tomato sauce infused with oregano.

SEAFOOD AGUACHILE WITH HOJASANTA

\$29.900

Shrimps and scallops marinated in hoja santa leave, cucumber, cherry tomatoes and cilantro flowers.

PLAINTAIN BASKETS FILLED WITH BEEF "TINGA" **\$17.900**

Shredded beef slow cooked with chili, served on crispy plantain baskets with refried beans, guacamole, chives and sour cream.

NORTHERN STYLE QUESADILLA **\$13.900**

Flour tortillas filled with Oaxaca style cheese, served with Pico de gallo.

SOUTHERN STYLE QUESADILLA **\$12.900**

Freshly made corn tortillas* filled with Oaxaca style cheese, served with Pico de gallo.

STEAK SINCRONIZADA **\$17.900**

Flour tortilla filled with skirt steak, marinated in Mexican spices and melted yellow cheese, served with guacamole.

CHICKEN SINCRONIZADA **\$17.900**

Flour tortillas filled with shredded chicken, cooked in molcajete sauce, served with guacamole.

CHORIZO & CHEESE SINCRONIZADA **\$18.900**

Flour tortillas filled with melted yellow cheese and pork sausage. Served with guacamole.

CRISPY CHEESE RIND **\$18.900**

Crunchy grilled yellow cheese, served with guacamole.

MINI TACOS NORTEÑOS **\$18.900**

Baby beef or chicken strips on crispy corn tortillas*. Served with guacamole, refried beans, pico de gallo, sour cream, lettuce, grated yellow cheese and molcajete sauce.

VOLCANOES **\$18.900**

Refried beans, sauteed beef chunks, guacamole and crispy cheese rinds, served on crispy corn tortillas*.

SHRIMP EMPANADAS **\$11.900**

From the yucatan peninsula, these delicious shrimp and vegetable sofrito filled crispy empanadas.

COLOMBIAN STYLE EMPANADAS **\$10.900**

Crispy corn empanadas filled with chicken or beef, marinated with spices. They come with aji sauce, guacamole and lemon.

salads

EL TECHO SALAD **\$14.900**

Black beans, cucumber, cilantro, avocado and tomato, dressed with house vinaigrette.

HEARTS OF PALM CEVICHE **\$18.900**

Fresh slices of palm hearts and pico de gallo, dressed with olive oil and lemon juice, served over fresh guacamole, and plantain chips.

soups

TORTILLA SOUP*

1/2 sopa 1 sopa
\$13.900 \$21.900

Delicious Mexican tomato soup flavored soup with Mexican spices, served with corn strips, pasilla chili, avocado, sour cream, panela style cheese, pork rinds and chicken chunks.

Use as many of these ingredients as you like!

SOUP OF THE DAY TLALPEÑO BROTH \$14.900

Traditional chicken broth infused with mexican spices, chickpeas and rice, served with panela style cheese, avocado and fresh cilantro.

SWEET LIME BROTH \$14.900

Tortilla soup southern Mexican style, chicken broth infused with sweet lime and epazote, served with panela style cheese, avocado and pasilla chlli.

tacos

TACOS PASTOR \$21.900

Mexico's most popular tacos. Pork marinated with achiote, chili and spices, served with pickled onions, pineapple cubes and green tomato sauce. On fresh corn tortillas*.

SKIRT STEAK TACOS \$18.900

Grilled skirt steak served on corn tortillas, with pickled onions, cilantro, green sauce and chili sauce. On fresh corn tortillas*.

OXTAIL TACOS \$22.900

Oxtail slowly cooked in Mexican spices, served with pickled onions, cilantro, green sauce and chili sauce. On fresh corn tortillas*.

SHRIMP TACOS "GOVERNOR STYLE" \$24.900

Tempura shrimps served with rajas and cream cheese. on fresh corn tortillas*.

FISH TACOS "BAJA STYLE" \$19.900

Crispy fresh fish served with cole slaw, chipotle sauce and pickled onions on fresh corn tortillas*.

TACOS NORTEÑOS \$27.900

Skirt steak or chicken strips served with, guacamole, re-fried beans, pico de gallo, sour cream, lettuce, cheese and molcajete sauce on crispy corn tortillas*.

entrees

RED PIPIAN ENCHILADAS WITH CHICKEN **\$27.900**
Fresh corn tortillas filled with chicken "carnitas" covered with red pipián sauce "tabasco style".

CHILI CON CARNE **\$27.900**
Pancho Villa's favorite recipe, garnished with grated cheese onions. Served with crispy corn tostadas*.

LAMB MIXIOTE **\$31.900**
Lamb chunks and potato cubes marinated in Mexican spices and orange, wrapped in a plantain leaf. Served with rice and sweet plantain dice.

COCHINITA PIBIL **\$28.900**
From the Yucatan peninsula, shredded pork marinated with achiote, slowly cooked, on a plantain leaf, with white rice, pickled onions, and pickled habanero chilis. Served with crispy corn tostadas*.

CHICKEN PIBIL **\$28.900**
From the Yucatan peninsula, shredded chicken, marinated with achiote, slowly cooked, on a plantain leaf, with white rice, pickled onions, and pickled habanero chilis. Served with crispy corn tostadas*.

PASILLA CHILI SHORT RIB **\$29.900**
Slow braised short rib marinated with mexican spices, served over sauted potatoes, with a sauce chili pasilla sauce.

SHORT RIB WITH ALMOND MOLE **\$29.900**
Slow braised short rib, served with a corn and bean tamale, covered with an almond mole sauce.

GREEN ENCHILADAS **\$27.900**
Fresh corn tortillas* filled with shredded chicken, covered with our homemade salsa verde, sour cream, panela style cheese and fresh cilantro.

CHICKEN MOLE ENCHILADAS **\$27.900**
Fresh corn tortillas* filled with pieces of sautéed chicken, covered in oaxacan style mole sauce and served with sour cream, cheese and caramelized onions. (You can choose between the soft panela cheese or the hard cotija cheese).

ALAMBRES **\$28.900**
Chunks of beef tenderloin or chicken breast sautéed with onions and peppers, covered in melted yellow cheese, served fresh corn tortillas*.

BEEF TINGA **\$28.900**

Shredded beef slowly cooked with chilies, served with fresh corn tortillas*and El Techo's traditional side dishes: guacamole, refried beans, pico de gallo, sour cream and Chipotle chili sauce.

TAMPIQUEÑO BEEF **\$34.900**

Broiled baby beef, marinated with El Techo's own singular touch, served with our traditional side dishes: guacamole, pico de gallo, refried beans and quesadillas.

BEEF WITH "MOLE DE OLLA " **\$34.900**

Beef tenderloins covered in a mole sauce made with guajillo and ancho chilis, served with broiled vegetables.

SEAFOOD IN GREEN "OAXACAN" MOLE **\$38.900**

Shrimp, fish, prawns, scallops and mussels in a green oaxaqueno mole sauce, made with herbs and mexican spices.

PUERTO ESCONDIDO STYLE FRIED FISH **\$34.900**

Fried breaded fish sticks, served with potato and plantain chips, and our mexican spicy sauce.

A LA TUMBADA RICE **\$38.900**

Shrimp, fish, prawns, scallops and mussels sautéed in tomato and Mexican spices, served with rice in a seafood flavored broth with herbs. Served straight from the stove.

SALMON ZARANDEADO **\$37.900**

Grilled fresh Chilean salmon filet, served with rice and beans and corn sautéed in epazote and chipotle butter.

ARRACHERA ANGUS 200 gr **\$39.900** 400 gr **\$74.900**

Grilled imported angus skirt steak, served with french fries sprinkled with chili powder.

CHILAQUILES **\$27.900**

Crispy tortilla chips with chicken or beef, covered with green or red "salsa", served refried beans. You may order a sunny side up egg on top.

CATCH OF THE DAY **\$36.900**

Fresh fish filet with green mole sauce, served with mixed vegetables sauteed with epazote and butter.

make your tacos

For two

BARBACOA IN MOLCAJETE

\$41.900

Our flagship dish! The slow-cooking of this leg of lamb, marinated in Mexican flavors, served with salsa borra-cha and el Techo's traditional side dishes: guacamole, refried beans, pico de gallo, sour cream and chipotle chili sauce. Make sure to try it with some lemon.

ARRACHERA EN MOLCAJETE

\$39.900

Grilled skirt steak served in a Tlaxcala molcajete (traditional mortar), served el Techo's traditional side dishes: guacamole, refried beans, pico de gallo, sour cream and chipotle chili sauce.

SEAFOOD MOLCAJETE

\$54.900

Shrimp, fish, prawns, scallops and mussels cooked in a delicious tomato and morita chili sauce, served with fresh corn tortillas*.

POLLO A LA TALLA

\$30.900

Tender marinated shredded chicken, served with fresh corn and tortillas* and sour cream.

tortas

PEPITO TORTA

\$19.900

Crunchy baguette sandwich with grilled skirt steak, chipotle sauce, guacamole, refried beans, mozzarella cheese and caramelized onions.

VEAL MILANESE TORTA

\$16.900

Crunchy baguette sandwich with breaded sauteed veal, chipotle mayonaise, refried beans, guacamole, yellow cheese and slices of tomato.

beverages

GASEOSAS

Fever-tree ginger beer	\$7.900
Fever-tree tonic water	\$7.900
Soda Schweppes	\$4.400
Ginger Schweppes	\$4.400
Tonic-water	\$4.400
Coca-Cola	\$4.800
Coca-Cola light	\$4.800
Coca-Cola Zero	\$4.800
Colombiana	\$4.400
Colombiana light	\$4.400
Red bull	\$14.900
Red bull sugar free	\$14.900

JUICES

Pineapple-spearmint-tangerine	\$7.900
Tangerine	\$6.900
Strawberry	\$5.900
Red grape	\$5.900
Tomato	\$5.900

AGUAS FRESCAS

Flor de Jamaica	\$5.800
Tamarind	\$5.800
Horchata	\$5.900
Lemon	\$5.800
Orange	\$5.800
Horchata-watermelon	\$6.900
Starfruit-lychees	\$6.900
Cucumber-lemon with chia seeds	\$6.900
Flor de Jamaica-strawberry	\$6.900
Coconut lemonade	\$5.900

MARGARITAS

	Shot
José Cuervo Especial	\$22.900
José Cuervo Tradicional	\$26.900
1800 Reposado	\$28.900
Don Julio Reposado	\$31.900
Traditional	
Flor de Jamaica	
Strawberry	
Red grapes	
Lychees	
Mango	
Passion fruit	
Lulo	
Pineapple	
Tamarind	

COFFEE

Expreso	\$4.200
Lungo	\$4.200
herbal-tea	\$3.900
Machiato	\$4.400
Cappuccino	\$5.300

AGUAS

Six tea green tea (peach & mango)	\$5.900
Agua Vivante	\$6.000
Agua del Nacimiento	\$5.500
Manantial	\$5.500
Manantial con gas	\$5.500
San Pellegrino 250 ml	\$9.900
San Pellegrino 500 ml	\$11.900

tequilas



	Drink	Bottle		Drink	Bottle
1800 Añejo	\$24.900	\$249.900	Jimador Blanco	\$18.900	\$189.900
1800 Reposado	\$20.900	\$209.900	El Charro Premium Reposado	\$22.900	\$229.900
1800 Blanco	\$20.900	\$209.900	El Charro Premium Blanco	\$21.900	\$219.900
Don Julio Añejo	\$27.900	\$279.900	El Capo Añejo	\$46.900	\$469.900
Don Julio Reposado	\$25.900	\$259.900	El Capo Reposado	\$41.900	\$419.900
Don Julio Blanco	\$24.900	\$249.900	El Capo Platinum	\$36.900	\$369.900
Leyenda del Milagro Select			Olmecca Altos Reposado	\$22.900	\$229.900
Barrel Reposado	\$31.900	\$319.900	Olmecca Altos Plata	\$21.900	\$219.900
Leyenda del Milagro Reposado	\$23.900	\$239.900	Sauza Reposado Hacienda	\$20.900	\$209.900
Campo Azul Extra Añejo	\$46.900	\$469.900	Sauza Reposado Hornitos	\$25.900	\$259.900
Campo Azul Añejo	\$25.900	\$259.900	Patrón Añejo	\$37.900	\$379.900
Gran Corralejo Añejo	\$47.900	\$479.900	Patrón Reposado	\$33.900	\$339.900
Corralejo Añejo	\$29.900	\$299.900	Patrón Silver	\$32.900	\$329.900
Corralejo Reposado	\$22.900	\$229.900	Hijos de Villa Reposado	\$23.900	\$239.900
Corralejo Blanco	\$21.900	\$219.900	Espolón Reposado	\$22.900	\$229.900
Cazadores Añejo	\$24.900	\$249.900	Espolón Blanco	\$20.900	\$209.900
Cazadores Reposado	\$18.900	\$189.900	Revolución Reposado	\$22.900	\$229.900
Cazadores Blanco	\$17.900	\$179.900	Revolución Blanco	\$21.900	\$219.900
Herradura Añejo	\$31.900	\$319.900	Origen Sagrado Añejo	\$29.900	\$299.900
Herradura Reposado	\$26.900	\$269.900	Origen Sagrado Reposado	\$26.900	\$269.900
Herradura Plata	\$23.900	\$239.900	Alacrán Blanco	\$23.900	\$239.900
Jimador Reposado	\$19.900	\$199.900			



José Cuervo
Reserva de
la Familia
Trago \$75,900
Botella \$759,900



José Cuervo
Platino Reserva
de la Familia
\$33,900
\$339,900



José Cuervo
Tradicional
\$19,900
\$199,900



José Cuervo
Especial
Reposado
\$17,900
\$179,900



José Cuervo
Especial
Plata
\$17,900
\$179,900

licores

MEZCAL

	Drink	Bottle
Alacrán	\$25.900	\$259.900

SANGRITA

	Shot	Jarrita
Sangrita El Techo	\$2.900	\$8.900

COCKTAILS

	Copa
Tequila Sunrise	\$20.900
Bloody María (Con Tequila)	\$20.900
Bloody Mary	\$20.900
Dry Martini	\$25.900
Lychee Martini	\$25.900
Mimosa	\$22.900
Vodka Lychee Martini	\$26.900
Vodka Martini	\$25.900
Mojito Tradicional	\$21.900
Margarita Techo (Con Vino)	\$22.900
Mojitol	\$21.900
Habanero Azul	\$21.900
Tropical Mexican	\$23.900
Cosmopolitan	\$22.900
Margarita Corona	\$29.900
Mexican Martini	\$22.900

WHISKY

	Drink	Bottle
Buchanan's Red Seal	\$70.900	\$799.900
Buchanan's 18 años	\$32.900	\$389.900
Buchanan's Master	\$20.900	\$249.900
Buchanan's 12 años	\$19.900	\$239.900
Old Parr Superior	\$31.900	\$369.900
Old Parr Tribute	\$20.900	\$249.900
Old Parr 12 años	\$18.900	\$229.900
Johnnie Walker Blue Label	\$79.900	\$919.900
Johnnie Walker Swing	\$26.900	\$279.900
Johnnie Walker Black Label	\$18.900	\$219.900
Johnnie Walker Red Label	\$13.900	\$159.900
Glenfiddich Solera		
Reserve 15 años	\$31.900	\$339.900
Glenfiddich Special		
Reserve 12 años	\$22.900	\$239.900
Grant's Family Reserve	\$13.900	\$159.900
Grant's Cask Edition-Ale		
Cask Finish	\$17.900	\$209.900
Chivas Regal 18 años	\$32.900	\$389.900
Chivas Regal 12 años	\$18.900	\$229.900
Jack Daniel's	\$18.900	\$229.900

MICHELADAS

EL TECHO (With tequila, maggi sauce, chili and lemon)	\$19.900
RUBIA PICOSA (With Tajín, chili, lemon and tomato juice)	\$15.900
NEGRA (With salt, chili, lemon and maggi sauce)	\$13.900
CUBANA (With worcheschestire sauce, maggi sauce, lemon and salt)	\$13.900

APERITIVOS Y VERMUTS

	Copa
Campari	\$13.900
Dubonet	\$13.900

JEREZ

	Shot	Bottle
Tío Pepe	\$13.900	\$119.900

BEERS

Buckler	\$9.900
Corona	\$9.900
Heineken	\$9.900
Modelo Especial	\$11.900
Negra Modelo	\$11.900
Redds	\$8.900
Miller Lite	\$9.900
Club Colombia	\$7.900
Club Colombia Roja	\$7.900
Club Colombia Negra	\$7.900
Águila Light	\$7.900
Águila Cero	\$7.900
Peroni	\$10.900

POUSEE CAFES

Amaretto Disaronno	\$14.900
Bailey's	\$14.900
Cointreau	\$14.900
Drambuie	\$19.900
Hennessey V.S.O.P	\$28.900
Hennessey V.S	\$22.900
Frangelico	\$14.900

VODKA

	Drink	Bottle
Grey Goose	\$29.900	\$289.900
Belvedere	\$29.900	\$269.900
Reyka	\$23.900	\$239.900
Ketel One	\$24.900	\$229.900
Absolut 100	\$23.900	\$239.900
Absolut	\$16.900	\$169.900
Absolut Citron	\$16.900	\$169.900
Absolut Mandrin	\$16.900	\$169.900
Absolut Raspberry	\$16.900	\$169.900
Smirnoff	\$15.900	\$159.900

GINEBRA

	Drink	Bottle
Hendricks's Gin	\$34.900	\$269.900
Tanqueray English Gin	\$20.900	\$199.900
Bombay Blue	\$23.900	\$239.900
Beefeater	\$21.900	\$209.900
Gordon's	\$18.900	\$179.900
Citadelle	\$25.900	\$259.900
Bulldog	\$25.900	\$259.900
Gvine	\$35.900	\$359.900

RON

	Drink	Bottle
Zacapa X.O	\$44.900	\$499.900
Zacapa Centenario 23 años	\$23.900	\$249.900
Zacapa Centenario 15 años	\$20.900	\$219.900
Sailor Jerry	\$19.900	\$199.900
Medellín Extra Añejo	\$18.900	\$179.900
Bacardi Carta de Oro	\$16.900	\$159.900
Bacardi Carta Blanca	\$16.900	\$159.900

AGUARDIENTE

	Drink	Bottle
Real Silver 1493	\$17.900	\$179.900
Antioqueño	\$15.900	\$159.900
Antioqueño Sin Azúcar	\$15.900	\$159.900

CHAMPAGNE

	Shot	1/2 Bottle	Bottle
Dom Perignon Blanc			\$829.900
Moet & Chandon Brut Imperial		\$179.900	\$249.900
Veuve Cliquot Brut		\$199.900	\$279.900
Chandon Extra Brut Rose			\$139.900
Chandon Extra Brut			\$119.900
Navarro Correas Sparkling Extra Brut	\$23.900		\$119.900
Navarro Correas Malbec Rose	\$23.900		\$119.900

wines

ARGENTINOS

	Shot	1/2 bottle	Bottle
Catena Malbec			\$115.900
Catena Chardonnay			\$119.900
Alamos Cabernet	\$18.900		\$99.900
Alamos Malbec-Rose	\$17.900		\$89.900
Alamos Malbec	\$17.900	\$49.900	\$89.900

CHILENOS

	Shot	1/2 bottle	Bottle
Lapostolle Casa Chardonnay	\$19.900		\$99.900
Lapostolle Casa Rose	\$19.900		\$99.900
Lapostolle Casa Carmenere	\$21.900		\$109.900
Lapostolle Casa Merlot	\$19.900		\$99.900
Carmen Reserva Cabernet	\$23.900		\$129.900
Carmen Reserva Merlot	\$23.900		\$129.900
Carmen Reserva Sauvignon Blanc	\$23.900		\$129.900
Carmen Reserva Carmenere	\$23.900		\$129.900
Valdivieso Reserva Chardonnay "D.O Valle de Leyva"	\$15.900		\$79.900
Valdivieso Reserva Cabernet Sauvignon "Valle de Maipo"	\$15.900		\$79.900

ESPAÑÓLES

	Shot	1/2 bottle	Bottle
Marqués de Riscal Reserva		\$94.900	\$169.900
Protos Ribera del Duero			\$109.900
Marqués de Riscal Verdejo		\$49.900	\$89.900
Riscal Tempranillo			\$85.900

desserts

HORCHATA TAPIOCA \$13.900

A refreshing dessert made of tapioca pearls mixed with horchata (rice milk), caramelized almonds, whipped cream and orange. Served with condensed milk.

SUSPIRO AZTECA \$11.900

Meringue basket filled with red fruits, tequila flavored whipped cream, served with vanilla ice cream.

TRES LECHEs CAKE \$9.900

Sponge cake soaked in three kinds of milk: evaporated, condensed and whole. With a touch of merengue.

CHOCOLATE CAKE \$13.900

Fresh chocolate cake with a milk caramel center, covered in chocolate sauce. Served with vanilla ice cream. Made by LORENZA'S CUPCAKES.

CREPAS DE AREQUIPE \$12.900

Hot crepes filled with milk caramel, served with vanilla ice cream.

LEMON MOUSSE PIE \$11.900

MILHOJA CON AROMA A CARAMELO \$15.900

Puff pastry filled with milk caramel custard and strawberries.

