

REFAN



Global Cuisine,
Local Ingredient.

The Chef

BAR SNACKS

ROASTED OLIVES	\$ 15MIL
Roasted olive mix with orange peel.	
POTATO CHIPS	\$ 27MIL
With nori salt and San Andrés blue crab dip.	
FOCACCIA CACIO E PEPE	\$ 15MIL
Homemade focaccia finished with Grana Padano cheese and black pepper.	
FRIED SHRIMP	\$ 34MIL
Basket of breaded shrimp served with Peruvian yellow chili mojo.	

SMALL DISHES

STRACCIATELLA AND BABAGHANOUSH	\$ 31MIL
Smoked, sesame, and spicy honey, served with Colombian arepa.	
GRILLED OCTOPUS	\$ 51MIL
Served with fried yucca, “suero costeño” alioli, purple olive emulsion and paprika.	
GRILLED HEART OF PALM	\$ 28MIL
Grilled Putumayo heart of palm with pumpkin seed vinaigrette, fresh grapefruit and red onion.	
TUNA CARPACCIO	\$ 45MIL
Tuna carpaccio with mandarin lemon ponzu, spicy oil, Caesar dressing and corn chips.	
CHARLEE WALDORF	\$ 28MIL
Apples, celery, radish, golden raisins, Greek yogurt, caramelized cashews and chili pepper.	
CUCUMBER AND TOMATO SALAD	\$ 28MIL
Served with red onion, spicy sunflower seeds and Grana Padano cheese.	
FRIED ZUCCHINI CHIPS	\$ 27MIL
With greek tzatziki.	

APPETIZERS

PRAWNS	\$ 67MIL
Served with garlic butter and toasted almonds.	
PORK MEATBALLS	\$ 32MIL
Served with Japanese pomodoro, fresh cheese and furikake.	
CARPACCIO MINI SANDWICHES	\$ 45MIL
Beef with Parmesan emulsion, arugula, crispy onions and Grana Padano cheese.	
HAM MINI SANDWICHES	\$ 38MIL
Homemade pork leg ham with Pepper Jack cheese and coffee mayonnaise.	
WHIPPED “QUESITO” TOAST	\$ 15MIL
Whipped Antioquian “quesito” toast with uchuva jam and pistachios.	
ROASTED BEETS TOAST	\$ 30MIL
With whipped goat cheese, caramelized cashews, fresh orange, pickled red onion and bee pollen.	
TOMATO SOUP WITH GRILLED CHESSE	\$ 40MIL
With fresh basil, accompanied by a sandudwich of our blend of melted cheeses on sourdough bread.	

MAIN DISHES

CHARLEE BURGER	\$ 50MIL
210 grams of daily ground premium beef, served on homemade potato bread with secret sauce, cheddar cheese, tomato, pickle relish and onion.	
CLUB SANDWICH	\$ 50MIL
Baked turkey sandwich with bacon, fried egg, and homemade bread.	
CAESAR SALAD	\$ 28MIL
Romaine lettuce, Tuscan kale, Parmesan croutons, Grana Padano cheese. *Add-ons: Rotisserie chicken breast: \$ 17MIL or Salmon: \$ 35MIL	
PORK MILANESE	\$ 55MIL
Served with Cacciatore sauce.	
ROTISSERIE CHICKEN	\$ 55MIL
Half-roasted chicken with tomato and thyme Beurre Blanc sauce.	
CATCH OF THE DAY	\$ 73MIL
With roasted cherry tomatoes, preserved Meyer lemon and red onion.	
BURRATA AND TRUFFLE RAVIOLI	\$ 45MIL
With mushroom confit, dried fruits, fresh basil and Grana Padano cheese.	
SHRIMP TAGLIATELLE	\$ 40MIL
With tomato and garlic butter, fresh parsley and herbed pangrattato.	
GRILLED SALMON FILLET	\$ 79MIL
With green couscous, onion, cherry tomatoes and purple olive emulsion.	
EGGPLANT ROLLATINI	\$ 47MIL
Filled with ricotta, sauteed garlic spinach and walnuts, pomodoro sauce, basil pesto and Grana Padano cheese.	
THAI SALAD WITH ROTISSERIE CHICKEN	\$ 45MIL
Napa cabbage, red pepper and tomato, roasted peanut dressing and sesame seeds.	

GRASS-FED BEEF

Grass-fed beef cut with miso butter.

*REGENERATIVE NATIONAL OPTION	\$ 72MIL
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CERTIFIED ANGUS OPTIONS:

◦ SKIRT STEAK	\$ 118MIL
◦ RIBEYE	\$ 263MIL

SIDE DISHES

French Fries \$ 10MIL	Truffle Parmesan French Fries \$ 17MIL	“Palito” rice \$ 12MIL
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Green Salad

Zucchini, european lettuce, pickled onion, walnut, Orange vinaigrette
\$ 16MIL**CHILDREN'S MENU**

CHICKEN FINGERS	\$ 28MIL
Breaded chicken strips, served with French fries and honey mustard sauce.	
BOLOGNESE PENNE	\$ 30MIL
Penne pasta with a sauce made from beef, pork, tomato, Grana Padano cheese, and garlic butter.	

DESSERTS	\$ 28MIL
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CHOCOLATE CAKE**APPLE CRUMBLE****TRES LECHES**

RED WINES

PINOT

Duckhorn Decoy · Pinot Noir, Estados Unidos	\$ 572MIL
Joel Gott · Pinot Noir, Estados Unidos	\$ 270MIL
Belle Glos Clark & Telephone · Pinot Noir, Estados Unidos	\$ 580MIL

MALBEC

El Enemigo · Valle de Uco, Mendoza, 2018, Argentina	\$ 440MIL
Luigi Bosca Sangre · Lujan de cuyo, Mendoza Argentina	\$ 280MIL
Rutini · Valle de Uco, Mendoza, 2018, Argentina	\$ 340MIL

TEMPRANILLO

Pago de Capellanes · D.O Ribera del Duero, España	\$ 300MIL
Ramón de Bilbao · Crianza, D.O Rioja, España	\$ 170MIL
Marqués de Vargas · Tempranillo, Mazuelo, Garnacha, España	\$ 420MIL
Muga · Tempranillo, Garnacha, Mazuelo, Graciano D.O Rioja, España	\$ 430MIL
Prima · Tinta de Toro, Garnacha, España	\$ 250MIL

SYRAH

Montes Alpha · D.O Valle de Colchagua, Chile	\$ 240MIL
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CABERNET

Navarro Correa Colección Privada · Cabernet Sauvignon, Mendoza, Argentina	\$ 200MIL
Durigutti · Cabernet Sauvignon, Mendoza, Argentina	\$ 280MIL
Gerard Bertrand · Cabernet Sauvignon, Syrah, D.O Languedoc Narbonne, Francia	\$ 170MIL
Pérez Cruz · Cabernet Sauvignon, D.O Maipo Andes, Chile	\$ 240MIL
Joel Gott · Cabernet Sauvignon, Estados Unidos	\$ 280MIL

CARMENERE

1865 · Valle del Maipo, Chile	\$ 330MIL
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MERLOT

Rutini · Valle de Uco, Mendoza, 2018, Argentina	\$ 380MIL
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WHITE WINES

Santiago Ruiz · Albariño, D.O. Rias Baixas, España	\$ 630MIL
Mar de Frades · Albariño, D.O. Rias Baixas, España	\$ 300MIL
El Enemigo · Chardonnay Valle de Uco, Mendoza, Argentina	\$ 450MIL
Wittman 100 · Riesling, Trocker, Alemania	\$ 175MIL
Ramón Bilbao · Verdejo, D.O Rueda, España	\$ 175MIL
Cartagena · Sauvignon Blanc. D.O. Lo Abarca, Chile	\$ 300MIL
Cartagena · Gewurztraminer, D.O. Lo Abarca, Chile	\$ 300MIL

ROSE WINES

Muga · Garnacha, viura, tempranillo, D.O Rioja, España	\$ 230MIL
Marqués de Murrieta Primer Rosé · Mazuelo, D.O Rioja, España	\$ 630MIL
Kaiken Estate · Malbec Rosé, Mendoza, Argentina	\$ 190MIL
Amalaya · Malbec, Torrontes, Valle Calchaquí, Argentina	\$ 200MIL
Ramón Bilbao · Garnacha, Viura D.O Rioja, España	\$ 170MIL
Canallas · Bobal, España	\$ 270MIL
Izadi larrosa Blanca · Garnacha, D.O Rioja, España	\$ 190MIL

SPARKLING WINES

Dom Perignon · Brut, Champagne, Francia	\$ 3.500MIL
Veuve Clicquot Brut · Brut, Remis, Champagne, Francia	\$ 1.230MIL
Veuve Clicquot Rosé · Pinot noir, Chardonnay, Meunier, Francia	\$ 1.280MIL
Moët & Chandon Imperial · Chardonnay, Pinot noir, Meunier, Francia	\$ 1.200MIL
Moët & Chandon Rosé · Chardonnay, Pinot noir, Meunier, Francia	\$ 1.250MIL
Chandon Extra Brut · Chardonnay, Pinot Noir, Argentina	\$ 250MIL
Chandon Rosé · Chardonnay, Pinot Noir, Malbec, Argentina	\$ 250MIL
Krug Grande Cuvee Box · Chardonnay, Pinot Noir, Francia	\$ 3.500MIL

SIGNATURE MIXOLOGY

SPRITZ REAL	\$ 60MIL
Extra Brut, Royal Americano foam with elderflower and orange oils.	
FRENCH DE LA HUERTA	\$ 50MIL
Pisco acholado, lulo syrup, lemon, Extra Brut and orange.	
CENIT DE TEQUILA	\$ 45MIL
White Tequila, turmeric syrup, lemon, grapefruit, sparkling water and coriander perfume.	
OLIMPO AZTECA	\$ 60MIL
Espadín mezcal, Luxardo Maraschino, Vermouth Rosso, lemon juice and simple syrup.	
CARAMELITO	\$ 45MIL
"Tequila Blanco", Cointreau, lime, raspberry syrup and citrus oil, pink salt and lavender perfume.	
PAISAJE FINAL	\$ 60MIL
Maestro Dobel Diamante, lulo syrup, orange bitter and grapefruit perfume.	
URAMEX	\$ 45MIL
Mezcal 400 Conejos, Ron Medellín, lemon, lulo, panela and banana oil.	

ANCESTRAL COCKTAILS	\$ 45MIL
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COLLINS PAISA

Aguardiente Antioqueño, Extra Brut, Lemon, gulupa syrup and mandarin lime perfume.

CALIMA

Ron, Bulleit Bourbon, lemon, "chontaduro", agave honey, and mandarin lemon perfume.

RATE US ON:



Tripadvisor

CLASSIC COCKTAILS

TOMMY'S MARGARITA	\$ 45MIL
LAZY OLD FASHIONED	\$ 60MIL
SALTY SOUR	\$ 50MIL
NEGRONI	\$ 50MIL
BRAMBLE	\$ 50MIL
MOJITO	\$ 45MIL
AVIATION	\$ 50MIL
MOSCOW	\$ 45MIL
DRY DIRTY	\$ 45MIL
ESPRESSO MARTINI	\$ 45MIL
CARAJILLO	\$ 45MIL
PIÑA COLADA	\$ 45MIL
MARGARITA CLÁSICA	\$ 45MIL
BLOODY MARY	\$ 45MIL
AMERICANO	\$ 45MIL
MANHATTAN	\$ 55MIL

NON-ALCOHOLIC BEVERAGES \$ 15MIL

LYCHEE BEERY FIZZ

Blackberry, lychee, lemon, soda.

BREEZE JAMAICAN

Hibiscus flower, orange, lemon, cardamom.

GUANDOLO

BLACK TEA

Black tea, grapefruit, lemon, honey.

ROSEMARY OASIS

Rosemary and watermelon infusion, lemon.

CENIT 0%

Turmeric, lemon, grapefruit, sparkling water, and coriander perfume.

INNOCENT PUNCH

Pineapple, lulo syrup, lime, sparkling water, and mint.

SODA DE CAFÉ

NATURAL JUICES \$ 11MIL

COPOAZÚ

ARAZÁ

CAMU-CAMU

COROZO

GULUPA

HOT DRINKS - COLD DRINKS

AMERICAN COFFEE	\$ 8MIL
ESPRESSO	\$ 8MIL
LATTE	\$ 9MIL
CAPPUCCINO	\$ 10MIL
ALMOND CAPPUCCINO	\$ 11MIL
ICED LATTE	\$ 10MIL
ICED AMERICAN COFFEE	\$ 10MIL
REAL AROMATIC (Pineapple, kiwi, mint, lemongrass)	\$ 7MIL
HOT HARNEY & SONS TEA	\$ 12MIL

OTHERS

PANNA WATER	\$ 23MIL
SAN PELLEGRINO WATER	\$ 23MIL
MANANTIAL WATER	\$ 11MIL
COCA COLA OR COCA COLA ZERO	\$ 9MIL
RED BULL CLASSIC	\$ 17MIL
BRETAÑA	\$ 9MIL
MEDITERRÁNEA TONIC WATER	\$ 25MIL
CANADA DRY GINGER ALE	\$ 9MIL
HATSU TEA	\$ 12MIL

- CASH PAYMENTS NOT ACCEPTED -

Advertencia Propina: Se informa a los consumidores que este establecimiento de comercio sugiere a sus consumidores una propina correspondiente al 10% del valor de la cuenta, el cual podrá ser aceptado, rechazado o modificado por usted, de acuerdo con su valoración del servicio prestado. Al momento de solicitar la cuenta, indíquele a la persona que lo atiende si quiere que dicho valor sea o no incluido en la factura o indíquele el valor que quiere dar como propina.

En este establecimiento de comercio los dineros recogidos por concepto de propina, se destinan única y exclusivamente a reconocer el trabajo de las personas que hacen parte de la cadena de servicios. En caso de que tenga algún inconveniente con el cobro de la propina, comuníquese con la línea de atención al ciudadano de la Superintendencia de Industria y Comercio: (601) 592 0400 en Bogotá o para el resto del país línea gratuita nacional: 01 8000910165, para que radique su queja. También puede radicarla a través del correo contactenos@sic.gov.co escribiendo en el asunto o texto del correo - Queja cobro de propina.