

RESTAURANT MENU



COLD STARTERS



FRENCH OYSTERS <i>per unit</i>	\$ 18.000
Caesar Salad	\$ 29.000
Shrimp Ceviche <i>Traditional or Peruvian style</i>	\$ 30.000
Handcrafted Smoked Salmon	\$ 39.000
Red Yellowfin Tuna Salad	\$ 42.500
Peruvian Ceviche	\$ 39.000
Peruvian Seafood Mix Ceviche	\$ 57.000
Moroccan Octopus Ceviche	\$ 58.500
Jumbo Shrimp Cocktail	\$ 75.000
Cold Seafood Mix Platter (For 4 people)	\$270.000
Alaska King Crab	\$290.000

HOT STARTERS



Fish Consomme	\$ 32.000
Shrimp Soup	\$ 32.000
Mediterranean Soup	\$ 38.000
Crab Soup	\$ 38.000
Oriental Seafood Soup	\$ 38.000
Breaded Squid Rings	\$ 42.000
Lobster Bisque	\$ 49.000
Garlic Crab Claws	\$ 67.000
Galician Style Octopus	\$ 68.000
Spanish Garlic Octopus	\$ 68.000
Grilled Octopus Arm	\$ 68.000

TAPAS

Acorn-fed Iberian Ham x 70gr	\$ 98.000
Carlo Bruni Tiradito	\$ 49.000
<small>Made from thin slices of Chilean Sea Bass in Olive oil and Handcrafted Smoked Salmon with rocoto mayonnaise</small>	
Scrambled eggs with handcrafted smoked salmon	\$ 32.000
Grilled Salmon Skewers with Jalapeno and soy honey	\$ 38.000
Crab and avocado dip with potato chips	\$ 38.000
Creamy lobster rice	\$ 49.000
Tomato rice with prawns	\$ 42.000
Spicy potatoes	\$ 16.000
Spanish garlic shrimp and mushrooms	\$ 30.000
Seafood tempura with potato chips and rocoto aioli	\$ 39.000
Manchego cheese <small>Exquisite cured manchego sheep cheese 100 grs</small>	\$ 32.000
Garlic prawn tapa's x 6 und	\$ 38.000

MAIN COURSES

RICE

Shrimp Rice	\$ 45.000
Cantonese Rice	\$ 49.000
Squid Ink Rice	\$ 49.000
Peruvian Seafood Rice	\$ 65.000
Seafood Rice	\$ 65.000
Paella Jaramillo, specialty of the house	\$ 65.000
Seafood Paella	\$ 65.000
Black Paella	\$ 65.000
Mellow Lobster Rice	\$ 130.000

FISH FILLETS

Tilapia Fillet Meuniere Style	\$ 46.000
Tilapia Fillet in Marinara Sauce	\$ 49.000
Snook Fillet	\$ 57.000
<i>Unmistakable Caribbean species prepared with garlic, grilled, or in passion fruit sauce</i>	
Snook Fillet In Basque Sauce	\$ 59.000
<i>Traditional dish from the Basque country. Prepared in wine and fine herbs sauce, decorated with shrimp and asparagus.</i>	
Snook Fillet In Marinara Sauce	\$ 59.000
Salmon Fillet	\$ 58.000
<i>Prepared with garlic, grilled, teriyaki style or tropical sauce</i>	
Salmon Fillet in Marinara Sauce	\$ 60.000
Grilled Yellowfin Tuna Steak	\$ 55.000
<i>Served over an exquisite tamarind and Jamaica flower sauce</i>	
Orange Roughy Fillet	\$ 65.000
<i>Prepared with garlic or grilled</i>	
Orange roughy fillet In Marinara Sauce	\$ 68.000
Cod Fillet	\$ 85.000
Cod Fillet Biscayne	\$ 85.000
Chilean Seabass Fillet RESPONSABLE FISHING.	\$ 125.000
<i>Prepared with garlic or grilled</i> IMPORTED	
Chilean Seabass Fillet In Marinara Sauce IMPORTED	\$ 130.000
Chilean Seabass Fillet In Duglere Sauce IMPORTED	\$ 125.000
<i>Famous French dish prepared with shrimp, capers, cream, white wine and mushroom slices</i>	
Chilean Seabass Fillet with Citric Butter and Basil IMPORTED	\$ 125.000
Chilean Seabass Fillet Crispy in Passion Fruit Sauce IMPORTED	\$ 125.000

WHOLE FISH

Rainbow Trout	\$ 49.000
<i>Prepared grilled or garlic</i>	
Rainbow Trout In Marinara Sauce	\$ 55.000
Mojarra	\$ 49.000
<i>Typical Caribbean dish, with plantain, yucca and green salad</i>	
Large Red Snapper	\$ 68.000
<i>Fried, with plantain, yucca and green salad</i>	
Large Whole Bass	\$ 60.000
<i>Fried, with plantain, yucca and green salad</i>	

SEA FOOD

Seafood Casserole	\$ 65.000
<i>Spectacular combination of seafood, prepared with Pesquera Jaramillo's traditional recipe</i>	
Seafood Zarzuela	\$ 65.000
<i>Traditional Catalan soup, prepared in a combination of vegetables</i>	
Crab au Gratin	\$ 65.000
<i>Gratinated Crab Meat over rice</i>	
Seafood Festival	\$ 68.000
<i>Two Pearl Shells topped with a seafood mix on White sauce au gratin over rice.</i>	
Linguini Fruto Di Mari	\$ 65.000
<i>In a napolitan sauce made of fresh tomatoes and basil.</i>	
Linguini Marinara	\$ 65.000
<i>Exotic seafood combination, prepared with fine herbs and white sauce</i>	
Thai Style Seafood Mix	\$ 65.000
<i>Combination of seafood with vegetables and Asian spices</i>	
Prawns	\$ 75.000
<i>Five prawns U10 classification, Sautéed in olive oil, prepared with garlic</i>	
Hawaiian Prawns	\$ 75.000
Seafood Grill	\$ 130.000
<i>Special seafood combination on the grill with creamy garlic sauce</i>	
Portuguese Cataplana	\$ 139.000
Galician grill (for 2 people)	\$ 250.000

KIDS MEAL

Fishing boat <i>Choose one of the three options we have for you</i>	\$ 35.000
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LOBSTERS

Preparations

Grilled lobster.

Cognac butter lobster.

Lobster on passion fruit sauce.

Lobster in marinara sauce.

Lobster thermidor.

Lobster pompadour.



Bogavante Lobster \$ 380.000

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Lobster Tail *Grilled or marinara sauce.* \$ 130.000

Other preparations \$ 135.000

MEATS AND POULTRY

American Ribeye Steak \$ 98.500

Grilled Boneless Chicken Breast \$ 39.000

DESSERTS

Chocolate Cake \$ 17.000

Catalan Cream \$ 17.000

Three Milk Dessert \$ 17.000

Ice Cream cup \$ 17.000

Key Lime Pie \$ 17.000

Chocolate flan \$ 17.000

BEERS

Corona Extra \$ 12.000

Stella Artois \$ 12.000

Club Colombia \$ 9.500

BEVERAGES

Natural Juices \$ 8.500

Lulo, Blackberry, Strawberry, Mandarine, Guanabana, Mango.

Soda \$ 5.000

Lemonade \$ 7.500

Coconut Lemonade \$ 8.500

Del Nacimiento Water \$ 5.500

San Pellegrino Water \$ 12.000

Te Hatsu \$ 8.500

Fruit Punch \$ 15.000

Capuccino \$ 7.000

Espresso \$ 4.500

Double Espresso \$ 9.500

Coffee \$ 4.500

WINE

WHITE AND ROSE

CHILE

CHARDONNAY

Sibaris Gran Reserva	\$ 150.000
U by Undurraga	\$ 120.000

SAUVIGNON BLANC

Volcanes de Chile Summit Reserva	\$ 130.000
Sibaris Gran Reserva	\$ 150.000
U by Undurraga	\$ 120.000

ROSE

Aliwen Reserva	\$ 125.000
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ARGENTINA

CHARDONNAY

Salentein Reserva	\$ 155.000
Norton Reserva	\$ 125.000



SPAIN

Santiago Ruiz (Albariño)	\$ 240.000
Lias Martin Codax (Albariño)	\$ 230.000
Marques Riscal Rueda Verdejo	\$ 140.000

ROSE

Marques de Riscal Rose	\$ 140.000
Condesa de Leganza Rosado	\$ 140.000



FRANCE

Mouton Cadet Rothschild Sauvignon Blanc	\$ 155.000
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RED WINE

CHILE

CABERNET SAUVIGNON

Altazor by Undurraga	\$ 500.000
Sibaris Gran Reserva	\$ 150.000
U by Undurraga	\$ 120.000

MERLOT

Sibaris Gran Reserva	\$ 150.000
U by Undurraga	\$ 120.000

CARMENERE

U by Undurraga	\$ 120.000
Sibaris Gran Reserva	\$ 150.000
Volcanes Reserva	\$ 140.000

ARGENTINA

MALBEC

Navarro Correas Structura Ultra	\$ 500.000
Navarro Correas Alegoria Gran Reserva	\$ 250.000
Perdriel Series	\$ 145.000
Salentein Reserva	\$ 170.000
Navarro Correa Trivarietal	\$ 150.000



RIOJA

Finca El Bosque	\$ 890.000
Marques de Riscal Reserva	\$ 210.000
Beronia Crianza	\$ 125.000

RIBERA DEL DUERO

Pesquera Crianza	\$ 290.000
Emilio Moro Malleolus	\$ 360.000
Cepa Gavilan Crianza	\$ 185.000
Viña Pedrosa Crianza	\$ 250.000
Viña Pedrosa Gran Reserva	\$ 500.000
Viña Pedrosa Reserva	\$ 355.000
Emilio Moro	\$ 200.000
Emilio Moro Finca Resalso	\$ 160.000

CHAMPAGNE

Taittinger Brut	\$ 395.000
Taittinger Rose Prestige	\$ 460.000
Veuve Clicquot Brut	\$ 420.000
Veuve Clicquot Rich	\$ 500.000

CAVA

Anna de Codorniu Brut	\$ 160.000
Juve & Camps Cinta Purpura Brut	\$ 185.000
Juve & Camps Brut Rose	\$ 180.000

PROSECCO

Iaya Asolo Extra Dry	\$ 170.000
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LIQUORS

WHISKY

Buchanan's 12 Años 1/2 Botella	\$ 180.000
Buchanan's 12 Años	\$ 380.000
Buchanan's 12 Años (Trago)	\$ 38.000
Buchanan's 18 Años	\$ 560.000
Buchanan's 18 Años (Trago)	\$ 49.000
Glenfiddich 15 Años	\$ 480.000
Glenfiddich 15 Años (Trago)	\$ 48.000
Jack Daniel's	\$ 320.000
Jack Daniel's (Trago)	\$ 35.000
Johnnie Walker Blue Label	\$ 980.000
Johnnie Walker Blue Label (Trago)	\$ 90.000
Johnnie Walker Black Label	\$ 330.000
Johnnie Walker Black Label (Trago)	\$ 35.000
Old Parr	\$ 350.000
Old Parr (Trago)	\$ 35.000

COGNAC

Remy Martin Luis XIII	\$ 12.000.000
Remy Martin Luis XIII (Trago)	\$ 800.000
Remy Martin XO	\$ 1.000.000
Remy Martin XO (Trago)	\$ 150.000
Remy Martin VSOP	\$ 400.000
Remy Martin VSOP (Trago)	\$ 55.000
Camus VSOP	\$ 350.000
Camus VSOP (Trago)	\$ 55.000

VODKA

Absolut	\$ 180.000
Absolut (Trago)	\$ 20.000
Grey Goose	\$ 280.000
Grey Goose (Trago)	\$ 32.000
Smirnoff	\$ 140.000
Smirnoff (Trago)	\$ 15.000

GENEVA

Gordon's	\$ 150.000
Gordon's (Trago)	\$ 15.000
London No. 1	\$ 290.000
London No. 1 (Trago)	\$ 32.000
Mom	\$ 240.000
Mom (Trago)	\$ 32.000
Tanqueray	\$ 200.000
Tanqueray (Trago)	\$ 20.000
Hendrick's	\$ 330.000
Hendrick's (Trago)	\$ 32.000

TEQUILA

1800 Cristalino	\$ 280.000
1800 Cristalino (Trago)	\$ 28.000
Don Julio Blanco	\$ 240.000
Don Julio Blanco (Trago)	\$ 24.000
Don Julio Reposado	\$ 260.000
Don Julio Reposado (Trago)	\$ 26.000
Jose Cuervo Especial	\$ 140.000
Jose Cuervo Especial (Trago)	\$ 15.000
Don Julio 70	\$ 400.000
Don Julio 70 (Trago)	\$ 38.000

BRANDY

Gran Duque De Alba	\$ 450.000
Gran Duque De Alba (Trago)	\$ 45.000
Don Pedro	\$ 220.000
Don Pedro (Trago)	\$ 22.000

RUM

Dictador 12 años	\$ 280.000
Dictador (Trago)	\$ 32.000
Diplomatico Res. Exclusiva	\$ 300.000
Diplomatico Res. Exclusiva (Trago)	\$ 32.000
Zacapa 23 Años	\$ 270.000
Zacapa 23 Años (Trago)	\$ 28.000

COCKTAILS

Margarita	\$ 30.000
Pisco Sour	\$ 30.000
Piña Colada	\$ 30.000
Mojito	\$ 30.000
Lychee Martini	\$ 34.000
Peperita <i>Jerez, Limón, Tequila y Miel</i>	\$ 34.000
Catrina <i>Vino Rosado, Frutos Rojos y Mezcal</i>	\$ 34.000
El Capitán <i>Jack Daniel's, Grand Marnier, Zumo de Limón y Canela</i>	\$ 34.000
Moscow Mule <i>Gengibre, Limón y Vodka</i>	\$ 34.000
Caipirinha <i>Limón, Azúcar, Cachasa</i>	\$ 34.000
Mohana Punch <i>Frutos rojos, Ron Mohana, hierbabuena</i>	\$ 30.000
Kalahari <i>Ron La Mojana, Sandía, Menta Natural, hierbabuena, limón y soda</i>	\$ 34.000
Indicus <i>Ron La Mojana, Tamarindo, Clavos, Canela y Limón</i>	\$ 34.000

APPETIZERS

Campari	\$ 130.000
Campari (Trago)	\$ 15.000
Dubonnet	\$ 110.000
Dubonnet (Trago)	\$ 15.000
Jerez la Janda	\$ 120.000
Jerez la Janda (Trago)	\$ 15.000
Jerez Tio Pepe	\$ 140.000
Jerez Tio Pepe (Trago)	\$ 15.000
Oporto Graham's	\$ 190.000
Oporto Graham's (Trago)	\$ 20.000

POUSSE CAFÉ

Licor 43	\$ 25.000
Limoncello	\$ 25.000
Amaretto	\$ 25.000
Cointreau	\$ 25.000
Sambuca	\$ 25.000
Licor de Hierbas	\$ 25.000

SODA

Agua Acqua Panna	\$ 17.000
Fever-Tree	\$ 10.000

SANGRÍA

Jarra de Sangria Vino Tinto/Blanco/Rose	\$ 90.000
Jarra de Sangria Con Cava	\$ 140.000

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CIRCULAR EXTERNA No 48094 DEL 8 DE JUNIO DE 2011 SUPERINTENDENCIA DE INDUSTRIA Y COMERCIO.