



LA AMALIA

SINCE 1888

In the heart of the Antioquian mountains, the story of Hacienda La Amalia began in 1888. Amalia Madriñán, a Guatemalan woman raised in Popayán, daughter of Spanish immigrants and cousin of former president Pedro Nel Ospina, arrived in Antioquia to marry José Ignacio de Márquez. Together, they established a coffee plantation that would bear her name as an everlasting tribute to her.

In 1910, La Amalia issued its own tokens, known as “fichas”, which were used to pay workers and circulated in local shops, where they could later be exchanged for pesos. This reveals not only the economic strength of the hacienda but also the vision and pioneering spirit of Madam Amalia, who became one of the country's first influential businesswomen.

At the beginning of the 20th century, Amalia firmly took the reins of the estate. Under her leadership, the hacienda grew to encompass hundreds of hectares, employing nearly 400 workers during the off-season and up to 1,600 during the harvest, reaching a production of approximately 80,000 sacks of milled coffee.

The elders of the rural community still tell stories of the first Juan Valdez laboratories operating here and how the silhouette of Cerro Tusa inspired its iconic logo. With pride, local families remember that La Amalia was the first hacienda in the country to export coffee to Europe and the United States, becoming Colombia's first large-scale coffee plantation.



Starters

Tuna Tartare 48K

Thinly sliced fresh tuna, pickled yacón and gulupa, titoté mayonnaise and charred sweet chili, onion, charred avocado, subtly spicy mandarin and basil aguachile, crispy mote corn arepa, finished with red citrus oil.

Corn Brioche and Tartare 48K

Corn and costeño cheese brioche bread, knife-cut aged beef tenderloin tartare, pickle, capers and onion; Dijon cream, chontaduro mayonnaise and smoked hogao.

Tropical Pork Belly 42K

Pork belly, creamy avocado, mango and passion fruit tiger's milk, ripe plantain, onion, pickled chayote, roasted bell pepper, arracacha chips.

Ceviche-Style White Fish 46K

Seasonal white fish, shrimp, tiger's milk, pickled onion, toasted corn, plantain chips.

Three-Cheese Gyozas 45K

Gyozas filled with creamy mushrooms and bacon, three-cheese sauce made with Paipa, blue and buffalo mozzarella cheeses, caramelized onion.

Beef Carpaccio 42K

20-day-aged beef tenderloin crusted with spices, organic mesclun, balsamic reduction, fried capers, aged cheese, Dijon cream, charred lemon.



Main courses

The Patron's Beef Tenderloin 60K

200 g of tender beef tenderloin aged for 20 days, rustic truffled mushroom sauce, creamy mashed potatoes. Choice of side: fresh hacienda salad with mixed lettuce, orange and mandarin supremes, grilled watermelon, pickled watermelon rind, costeño cheese crumbs, mint and spearmint herb vinaigrette; or broccoli, zucchini and baby carrots sautéed in compound herb butter, with preserved cherry tomatoes.

Pappardelle with Ragù 42K

Handmade pappardelle pasta, slow-cooked beef ragù, preserved cherry tomatoes, smoked bacon, crispy parsley, artisanal Sopó cheese, house focaccia.

Aged Meats Focaccia 40K

Artisanal focaccia, creamy pesto, Italian cured meats, garden mesclun, pickled onion, goldenberry jam.

- *Choice of side: potato chips, plantain chips or rustic potatoes, served with onion ash mayonnaise or smash-style sauce.*

Amalia Burger 35K

Potato brioche bun, beef blend, cheddar cheese, organic mesclun, caramelized onions lightly glazed with balsamic raw cane sugar, bacon and special special home made sauce.

- *Choice of side: potato chips, plantain chips or rustic potatoes, served with onion ash mayonnaise or smash-style sauce.*

Shredded Beef Sandwich 38K

Bread made with our pizza dough, slow-braised shredded beef slices, cilantro and roasted garlic costeño cream, roasted bell pepper, arugula, crispy costeño cheese.

- *Choice of side: potato chips, plantain chips or rustic potatoes, served with onion ash mayonnaise or smash-style sauce.*



Classic pizzas

Pepperoni	50K
Thin Roman-style artisanal crust, aged pepperoni, buffalo mozzarella.	
Hawaiian	45K
Thin Roman-style artisanal crust, roasted golden pineapple, smoked pork ham.	
Margherita	45K
Thin Roman-style artisanal crust, San Marzano tomatoes, buffalo ciliegini, olive oil, and fresh basil leaves.	

Signature pizzas

La Amalia Truffle	55K
Thin Roman-style artisanal crust, onion soubise sauce, buffalo mozzarella, pickled mushrooms, Parmesan shavings, citrus honey, truffle oil, crispy bacon and pumpkin seeds.	
Hacienda Mist	60K
Thin Roman-style artisanal crust, creamy cheese base, buffalo mozzarella, blue cheese, smoked Gouda, Paipa cheese.	
Vegetarian Pizza	43K
Thin Roman-style artisanal crust, basil pesto and smoked eggplant base, buffalo mozzarella, green zucchini, onion, roasted bell pepper, black olives, nasturtium leaves, savory seed granola.	
Patrón	65K
Thin Roman-style artisanal crust, buffalo mozzarella, aged pepperoni, Antioquian chorizo, bacon caramelized in Jack Daniel's reduction, sour cream.	
Two Flavors	50K

***All our pizzas include mozzarella cheese, Neapolitan sauce and artisanal crust.**



Desserts

Café Brûlée 25K

Coffee crème brûlée, caramelized sugar crust, coffee and cocoa soil, goldenberry in tart syrup, tarragon flower, marjoram.

Carrot Cake 12K

Served with seasonal ice cream and granola.

Beverages

Milo (Hot/Cold) 13K

Fresh Lemonade 10K

Hot Chocolate 8K

Garden Herbal Infusions..... 8K

Flavored Sodas 15K

Still / Sparkling Water..... 8K

Coca-Cola 8K

Beers

Club Colombia 10K

Coronita 10K

Costeñita 8K

Coffee

Americano 8K

Boss's Americano 8K

Espresso 6K

Latte 10K

Capuccino 10K

Patrón Cappuccino 12K

Flat White 14K

Macchiato 10K

Affogato 15K

Special affogato 25K

Irish Coffee 20K

Mocaccino 15K

Espresso Tonic 12K

Iced latte 12K

Coffee lemonade 12K

Coffee frappé 14K

* Milk options available:
whole, lactose-free or almond.



Signature Cocktails

Amanecer 45K

Mezcal with a blend of yellow fruits, smoky and citrus notes that evoke an elegant awakening.

Padrino 45K

A refined classic featuring the house's reserve whisky and a subtle touch of Italian sweetness.

..... 45K

Diablo de La Amalia

Centenario tequila with hibiscus syrup, extra dry vermouth and a delicate spicy touch.

Classic cocktails

Dry Martini 40K

Mezcal Mule 40K

Espresso Martini 40K

Pina Colada 40K

Lychee Martini 40K

Carajillo Licor 43 50K

Margarita 42K

Old Fashioned 50K

Mojito 40K

Gin Hendrick's 50K

Gin Tonic 45K

Mimosa 30K

Paloma 43K

Negroni 45K

Moscow Mule 45K

Aperol Spritz 45K



Vinos

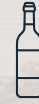
Wines



Trivento Malbec	140K 30K
Trivento White	140K 30K
Ramón Bilbao Organic	160K 35K
Ramón Bilbao Reserva	250K
Cousiño Macul Don Luis	
Red Merlot	130K 28K
Sauvignon Blanc	120K 28K
Cousiño Macul Antiguas reservas	
Cabernet Sauvignon	200K
Merlot	200K
Mar de Frades Albariño	270K
Pinot Grigio	140K
Clos Beauregard Pomerol	800K
Pitcher of Sangria	140K 30K



Whisky



Buchanans Deluxe 12 years	355K 30K
Buchanan's Master	500K 35K
The Glenlivet 1824	350K 30K
The Glenlivet 12 years	450K
Macallan 12 años Double Cask	700K
Blue Label	1.8M

Rum



Viejo de Caldas 8 Years Half Bottle	120K
Viejo de Caldas 8 Years Half Bottle	170K 23K
Viejo de Caldas 15 Years	250K 28K
Zacapa 23 años	600K 45K

Aguardiente



Amarillo de Manzanares	150K 10K
Antioqueño Bottle	150K 10K
Antioqueño Half Bottle	100K

Vodka



Absolut	290K 20K
Grey Goose	520K



Gin



Hendrick's 500K | 38K

Tequila



Don Julio 70 800K | 47K

Don Julio Blanco 480K | 32K

1800 Reposado 550K

Don Julio Reposado 650K

Maestro Dobel 700K

Mezcal



Ojo de Tigre Mezcal 360K | 30K

Otros licores



Amaretto 18K

Baileys 170K | 20K

Jägermeister 230K | 25K

Service charge is voluntary (10%).

If you have any questions about allergies, please ask our service staff.

Prices are listed in Colombian pesos (COP).

