

Doña ELVIRA  
SINCE 1934



TRADITIONAL  
CREOLE FOOD

Founded in Chapinero in 1934 by Mrs. Transito Nizo de Carvajal. Since then it have been the favorite spot for those who appreciate the taste of the authentic food of Bogotá; her heirs have kept their unique seasoning of the most traditional Creole food.

1934



# STARTERS

## BASKETS AND PRODUCTS WINDOW

**RELLENITAS DE GALLINA** 4 Units  
Hen neck stuffed with green beans, rice, chopped potatoes all seasoned with fresh natural ingredients

**CHICHARRÓN TOTIAO** 4 Units  
Crunchy pork crackling, fresh and well cured

**CHICHARRÓN CARNUDO**  
Fleshy pork cracklings

**PIQUETE BOGOTANO**  
Sliced marinated lean pork-longaniza sausage, stuffed chorizo-sausage, pork cracklings, sweet fried plantains, fried cassava, creole/Andean potatoes

**AREPAS CON GUACAMOLE** 6 Units  
Crispy Arepa made out of fresh white corn grilled, and our special guacamole

**AREPAS CON CARNE DESMECHADA** 6 Units  
White corn flour cakes stuffed with delicious taste shredded beef

**AREPA BOYACENSE** 2 Units  
Sweety and salty arepa from Boyacá

**EMPANADAS TÍPICAS** 6 Units  
Crunchy fried corn dough stuffed with our own delicious recipe

**PASTELITOS DE YUCA** 4 Units  
Fried Armenian cassava dough stuffed with rice, meat, potatoes and special natural season

**PAPITAS RELLENAS** 4 Units  
Stuffed small potatoes

**BOLLITOS DE YUCA** 4 Units  
Cassava muffins

**CANASTILLA DE PLÁTANO PINTÓN** 4 Units  
Green plantain basket filled with shredded beef

**YUCA ENCEBOLLADA** (//////////)

**CONSOMÉ DE GALLINA** (//////////)

**CREAM OR FRUIT**  
(Cream) /////?  
(Fruit ) Refreshing slices of fresh melon and / or papaya

## SOPAS



**SOPA DE AJIACO** (Ajiaco Soup) *Taza o plato \$13100  
Cup and Small portion*

**SOPA DE ARROZ** (Rice Soup) *Cup and Small portion*

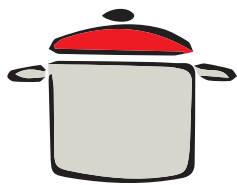
**SOPA DE CUCHUCO** (Cuchuco Soup) *Cup and Small portion*

## DELICIAS PARA LLEVAR

**CALENTADO DE GALLINA** (//////////)

**TAMAL DE GALLINA** (//////////p)

**TAMAL DE POLLO** (//////////)



## EVERY DAY DISHES



**SOBREBARRIGA A LA PLANCHA** *Dish and Small portion*  
(Grilled Flank Steak) As the Creole Flank, choose your preferred cut. It is served with in a traditional, blasted Pope, Armenian cassava, white rice or fresh salad.

**SOBREBARRIGA A LA CRIOLLA** *Dish and Small portion*  
(Creole Flank Steak) Choose your favorite cut: thin or thick. It comes in our own Creole sauce, and soaked green peas. It is served with potatoes, armenian cassava, and white rice or fresh salad.

**GUISO DE COLA** *Dish and Small portion*  
(Stew of beef tail) Little knots of beef tail, stews and watered in sauce with green peas. It is served with steamed potatoes and Armenian cassava, and the choice of white rice, or a crispy fresh salad.

**LENGUA EN SALSA** *Dish and Small portion*  
(Beef tongue in sauce) Slices of beef tongue prepared in herbs covered with sauce made of fresh tomatoes and green peas. It is served with potato, Armenian cassava, and either white rice or fresh salad.

"... Visiting Doña Elvira it's a memorable worthwhile experience. There the social strata disappear. Time seems to have stopped. "One of the rooms is decorated with so many photos of Santa Fe and Millonarios, that in a lunch, you can go through a good part of the history of the football of Bogota..."

From "El Caldero" a Column by Sancho, food critic of the newspaper "El Tiempo" of October 19, 2012.

**CHULETA DE CERDO AL HORNO** *Dish and Small portion*  
(Baked Pork Chop) Traditional cut of rib, cured, marinated, and well baked. It is served with potatoes, Armenian cassava and fresh salad.

**HUESOS DE MARRANO** *Dish and Small portion*  
(Pig Bones) Generous portion from the arm, accompanied with stewed potato and Armenian cassava. If you prefer to order it with bacon please ask for knuckle or elbow.

**CAZUELA DE FRÍJOLES** *Dish and Small portion*  
(Beans Red Ball in Clay Dish) Delicious red beans casserole accompanied with arepa, shredded meat, white rice, avocado and ripe plantain.

**FRÍJOLES CON PEZUÑA** *Dish and Small portion*  
(Red-Beans With Pig's Hoof) Exquisite red beans prepared with tender pig's hoof, white rice, sweet fried plantains, and Colombian avocado.

### ARVEJA VERDE CON PATA *Dish and Small portion*

**(Green peas with calf's jelly)** Calf's foot jelly minced in a delicious Creole sauce accompanied with steamed potatoes and Armenian Armenian cassava, and white rice or salad.

### CHOCOZUELA *Dish and Small portion*

**(Beef Knee)** Cut from beef knee, of unique flavor, drenched in Creole sauce with green peas. It is served with potatoe, Armenian cassava, white rice or fresh salad.

### CALLO SUDADO *Dish*

**(Stew Tripe)** Delicious and tender beef tripe, seasoned in creole sauce accompanied with Armenian cassava, potatoes and white rice.

### ALAS SUDADAS *Dish*

**(Stewed wings)** Since this is the piece of the chicken with the best flavor we have dedicated to it special section on the menu. It comes with green peas, calf's jelly, potato, cassava, and white rice or fresh salad.

### PRESA DE GALLINA CRIOLLA *Dish*

**(Creole Hen prey)** Choose your favorite part, prepared as you like: stewed or roasted. If you like chicken rump, ask for it, comes with lots of eggs. It is served with potatoes, cassava, and white rice or fresh salad.

**1 GALLINA CRIOLLA** (1 Creole Hen)

**1/2 GALLINA CRIOLLA** (1/2 Creole Hen)

### PESCUEZO DE GALLINA *Dish*

**(Hen Neck's)** Stuffed with rice, green peas, and chopped potatoes, cooked, and broiled. It is served with potato and Armenian cassava.

### CUCHUCO DE TRIGO CON ESPINAZO

**(Wheat Grain-Cuchuco Soup With Pork Spine)**

The pride dish of Boyacá and its fields. Delicious soup made from beef broth, hearty semi-crushed corn grain, creole potatoes, green peas, fava/broad beans, herbs stalks, and a succulent portion of pork spine. It is served with white rice and Colombian avocado. ... "Riquísimo sumercé!" *Dish and Small portion*

### AJIACO DE LA CASA *Dish*

**(House Ajiaco)** It comes with Hen and preserves the traditional Santaferenian's flavor. It is served with avocado, white rice and cassava. It also can be accompanied with milk cream and capers.

### CORDERO SUDADO *Dish*

**(Stewed Lamb)** Exquisite cut from arm, with stew from its own broth. Accompanied by arracacia, cassava, potato, white rice and sprinkled with green peas.

### PEZUÑAS DE CERDO SUDADAS *Dish*

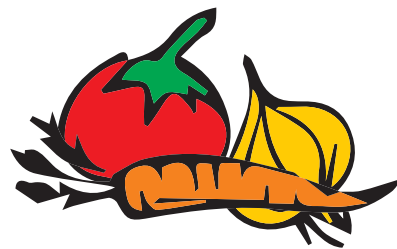
**(Hoff stew)** Pig's trotters stew in Creole sauce and drenched with green peas. They are accompanied by white rice, potato and cassava.

### TORTA DE MENUDO *Dish*

**(Menudo Torta)** One of the delights with started the restaurant. A dish takes all chopped and stirred: rice, carrots, chickpeas, menudo and egg, lightly baked and accompanied by potato and cassava.

### CALLOS DOÑA ELVIRA *Dish*

**(Calluses as Doña Elvira's Style)** Delicious chopped calluses tossed with chickpeas and sausage. It is served with rice and ripe plantains.,



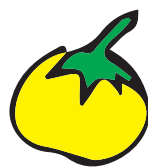
## MIXED DISHES

If you would like to try more than one dish of the menu, we offer you the following options.

**CHULETA DE CERDO AL HORNO y LENGUA EN SALSA**  
(Baked Pork Chop and Beef Tongue in Sauce)

**SOBREBARRIGA A LA PLANCHA y CHOCOZUELA**  
(Grilled Flank Steak and Beef knee)

**GUISO DE COLA y SOBREBARRIGA A LA PLANCHA**  
(Beef Tail Stewed and Grilled Flank)



**CHULETA DE CERDO AL HORNO y GUIISO DE COLA**  
(Baked Pork Chop and Tail Stew)

**SOBREBARRIGA A LA PLANCHA y LENGUA EN SALSA**  
(Grilled Flank Steak Sauce and Beef Tongue)

**SOBREBARRIGA A LA PLANCHA y CHULETA DE CERDO AL HORNO**  
(Grilled Flank Steak and Baked Pork Chop)

### MIXTOS CON HUESO DE MARRANO (Mixed with Pork Bone)

All it's served with rice, potatoes, Armenian cassava sprinkled with green peas.

All our prices includes consumption tax

# CREOLE TRAY

A little bit of everything  
Menudo torta, green peas with  
calf's jelly, potato, Armenian cassava  
and your favorite choice:

**FLANK STEAK, STEW OF BEEF TAIL,  
BEEF TONGUE IN SAUCE OR BAKED PORK CHOP.**

**CREOLE TRAY  
WITH ADDITIONAL PIG BONES**

## CHILDREN'S MENU *(Exclusive for children)*

### Small Meatballs: *Everyday*

Delicious beef meatballs in tomatoes sauce of the house  
accompanied with roasted potato wedges, and white rice.

### Little Ajiaco: *Saturday, Sunday and Holidays*

A traditional Santaferenos small chicken-potatoes soup with  
heavy cream, accompanied with white rice, and ripe green plantain.

**\* The children's menu comes with natural fruit juice and dessert.**

## SPECIALS *of the DAY*



### WEDNESDAYS

#### PEPINOS RELLENOS

*Dish and Small portion*

**(Stuffed Cucumbers)** It is a traditional and basic dish from our  
kitchen. Archuchan cucumber stuffed with pork and beef, rice,  
green peas and egg. It is served with delicious blasted potato.

### THURSDAYS

#### SANCOCHO DE COLICERO

*Dish*

**(Green Plantain Stew)** Exquisite stew of green plantain,  
reinforced with pork and beef ribs. Served with fried plantains  
medals, white rice, and "hogao" (tomatoe-onion sauce).

#### MURILLO SUDADO

*Dish*

**(Beef Stew)** A Dish of the House of delicious taste.  
Tender rings of braised beef, accompanied by Armenian's  
cassava and birdy-rice (white rice with little pieces of green  
mature plantain and fresh parsley) simply delicious!.



### FRIDAY

#### CORDERO AL HORNO

*Dish*

**(Baked Lamb)** Deliciously tender lamb chops, well baked,  
accompanied by potato and Armenian cassava.

#### SANCOCHO DE GALLINA

*Dish*

**(Superb Hen Soup)** If you like hen, this is its best presentation!  
Prepared all in one pot with pastusian potatoes, cassava,  
cabbage, green plantain, squash and corn. It is served with  
white rice, avocado, in natural sauce of tomatoes and white  
chopped onions (hogao)

#### CHANFAINA

*Dish*

**(Bofe and offal stew)** This is a sister-cousin of the  
Santanderian famous Pepitoria. A dish of authentic peasant  
lineage prepared from lamb offal. It comes with potato, cassava  
and white rice or fresh salad.

#### MIXTO DE CHANFAINA Y CORDERO

*Dish*

**(Mixed of Offal and Lamb)** ¡Toothsome combination!

#### ARVEJA VERDE CON RIÑÓN

*Dish and Small portion*

**(Green Peas with Kidney)** One of our favorite dishes,  
freshly shelled green peas, mixed with pieces of kidney and  
chopped carrot, carefully prepared and it is served with in  
Creole sauce. It comes with potatoes, cassava, and white rice  
or fresh salad.

#### MONDONGO

*Dish and Small portion*

**(Mondongo)** Bits of meat, corn, book, yellow potato,  
pastusian potato, green peas and carrots. Yummy! It comes  
with white rice, plantains and avocado.

All our prices includes consumption tax

# SATURDAYS

## MAZAMORRA CHIQUITA

*Dish and Small portion*

**(Colombian Mazamorra)** Like stew, meets the most traditional of our kitchen: Corn, beans, potato, stalks, turnips, green pea, chopped belly and snout. It is enhanced the corn preparation rigorous process, from choosing it to grind it.

## COCIDO BOYACENSE

*Dish and Small portion*

**(Boyacence's Stew)** Arrive early...it always ends quickly! This rich dish meets the most traditional peasant cuisine: beans, cubios, chuguas, season potato, shelled green peas, corn and, reinforced with pork ribs, beef, bacon and sausage. You can't miss it! It comes with white rice.

## MONDONGO

*Dish and Small portion*

**(Mondongo)** Bits of meat, corn, book, yellow potato, pastusian potato, green peas and carrots. Yummy! It comes with white rice, plantains and avocado.

## ARROZ TAPAO

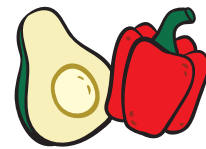
*Dish*

**(TAPAO RICE)** Very pleasant combination of shredded chicken, spicy pork sausage, sweetbread, and pork ribs, all together mixed in the rice with tinny sliced vegetables (grated carrot, green peas, tender corn) and sliced boiled egg. It comes with sweet plantain and hogao (tomatoes and onion sauce).

## PUCHERO DE LA CASA

*Dish*

**(Broth of mixed meats and more)** It is one of the most representative dishes of the Santafereños cuisine. All prepared in a pot: pork ribs, beef ribs, chicken leg, pig sausage, potatoes, cassava, corn cob, cabbage. All dipped with a delicious sauce made from tomatoes and chopped onions –hogao- and served with its broth, white rice, and ripe plantain cooked in panela (from sugar cane). Delicious!



# SUNDAYS

## COCIDO BOYACENSE

*Dish and Small portion*

**(Boyacence's Stew)** Arrive early...it always ends fast! This meets the most traditional peasant cuisine: beans, cubios, chuguas, season potato, shelled green peas, corn and, reinforced with pork ribs, beef, bacon and sausage. You can't miss it! It comes with rice.

## MONDONGO

*Dish and Small portion*

**(Mondongo)** Bits of meat, corn, book, yellow potato, pastusian potato, green peas and carrots. Yummy! It comes with white rice, plantains and avocado.

# SIDE DISHES

## PAPA, YUCA O PLÁTANO MADURO

(Potato, Cassava, or Plantain)

## YUCA ENCEBOLLADA

(Cassava/////////)

## ENSALADA FRESCA

(Traditional Salad)

## ARROZ BLANCO

(White rice)

## PAPA A LA FRANCESA

(French Fries)

## PAPA CHORREADA

(Poached potatoes)

## GUACAMOLE

(Guacamole)

## PAPA CRIOLLA

(Creole potatoes)

## PLÁTANO MADURO (con queso y bocadillo)

(Mature plantain with cheese and guava cheese)



Remember: Once a dish is tried there will not be any changes accepted.

## COLD Beverages

### LIMONADA NATURAL

(Natural lemonade)

### LIMONADA DE PANELA

(Raw Cane Lemonade)

### MASATO CASERO

Rice or Corn  
(From our ancestors it is a homemade drink fermented out of corn or rice. 7,5 ° of alcohol).

### AGUA

(Carbonated and non-carbonated)

(Water - Bottle)

### TÉ HELADO

Hatsu  
(Iced Tea)

### MALTA

(Malta - Soda / Made from barley)

### GASEOSA

(Postobon Products)

(Soft Drinks - Sodas)

### COLA Y POLA

(Mix of soft drink and beer)

## JUICES

**SOURSOP, LULUS, MANGO, PASSIONFRUIT, STRAWBERRY, BLACKBERRY, CURUBA, GUAVA, PINEAPPLE.**

### TANGERINE JUICE

### TANGERINE FRAPPE

## ICE-FROZEN BLENDED FRUITS:

**SOURSOP, LULUS, MANGO, PASSIONFRUIT, STRAWBERRY, BLACKBERRY, CURUBA, GUAVA, PINEAPPLE.**

## FRUITS SMOOTHIES

**SOURSOP, LULUS, MANGO, PASSIONFRUIT, STRAWBERRY, BLACKBERRY, CURUBA, GUAVA, PINEAPPLE.**

in Water in Milk



## BEERS

**CLUB COLOMBIA BEER**  
(RED, BLACK, GOLD)

**AGUILA BEER**

**AGUILA BEER**  
(ZERO ALCOHOL)

**BBC Bogotá Beer Company**  
(BACATÁ white witbier type) (MONSERRATE red)  
(CHAPINERO black) (CAJICÁ blond)

**REDD'S**

**HEINEKEN**  
(650 ML)

**CORONA** **\$ 25.200**  
(710 ML)

**\* Any michelada beer it has an additional cost**

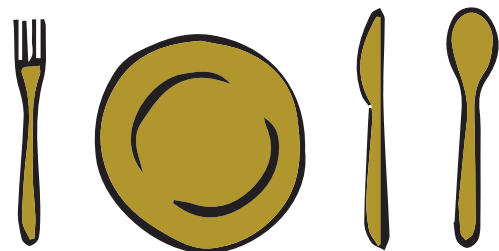
## REFAJO (mix of beer & soft drink)

**PITCHER (3 Glasses)**

**PITCHER (6 Glasses)**

**REFAJO: WITH AGUARDIENTE**  
PITCHER (3 Glasses)

**REFAJO: WITH AGUARDIENTE**  
PITCHER (6 Glasses)



## TRADITIONAL Desserts

**LECHE ASADA** (Roasted milk)

**POSTRE DE NATAS**  
(Natas dessert) Milk cream dessert

**ARROZ CON LECHE** (Rice pudding)

**TORTA DE ALMOJABANA** (//////////)

**BREVAS** CON AREQUIPE Y CUAJADA  
(Fig with sweet milk and curd)

**QUESO CON BOCADILLO ARTESANAL**  
(cheese with handcrafted guava cheese)

**CUAJADA** CON MELADO O PAPAYUELA  
(Curd with Papayuela or Melao)

**MATRIMONIO** DULCE DE MORA, AREQUIPE Y CUAJADA  
(Marriage combination of sweet blackberry, sweet milk and curd)

**OBLEAS**

**NATILLA** CON JALEA DE GUAYABA  
(Custard with Guava Natural Jelly)

**\* Cake service has an additional cost per person**

## HOT Drinks

**TINTO** (Small medium coffee)

**AROMÁTICA** (Fresh sweet drink from herbs peppermint, chamomile, lemongrass, lemon balm, mint with our light touch of celery and bits of apples, cape gooseberry and strawberries)

**CAFÉ LATTE**

**CARAJILLO** (Colombian natural sweet drink with just few drops of our aniseed hot water -Aguardiente-, cinnamon, cloves).

**EXPRESSO** (Express coffee)

**MACCHIATO**

**MOCACCINO**

**CAPUCCINO**

**CAPUCCINO WITH BAILEYS**

Remember: Once a dish is tried there will not be any changes accepted.

THANK YOU FOR  
VISITING US

WE OFFER

HOME SERVICE OR TAKE AWAY

CALL US

Phones: 235 8275 - 248 7052

Cell phones: 300 550 5060  304 125 6367

To speed up your order you can do it one day in advance

CII 50 # 20 - 26



"To go to Monserrate you go up, to go to Fusa you go down, eat Cotudos, drink "guaro", stuffed neck in "Doña Elvira", which is not expensive, until the belt is cracked!

Taken from: "Versos Chuecos para Sabina"  
("Crooked Verses to Sabina".)

"El Tiempo" newspaper. November 15, 2006.

"Consumers are advised that this commercial establishment suggests a gratuity/tip equal to 10% of the value of the account, which may be accepted, rejected or modified by you, according to your assessment of the service.

When requesting the account, tell the waiter if you want the value included in the bill or not, and instruct the value you want to give as a tip"



donaelviraestaurante



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