

Renne

Peruvian Bistro

GREAT FOOD, NO PRETENSE

AT RENNE, THERE ARE NO STRANGERS,
ONLY FRIENDS WE HAVEN'T
MET YET.

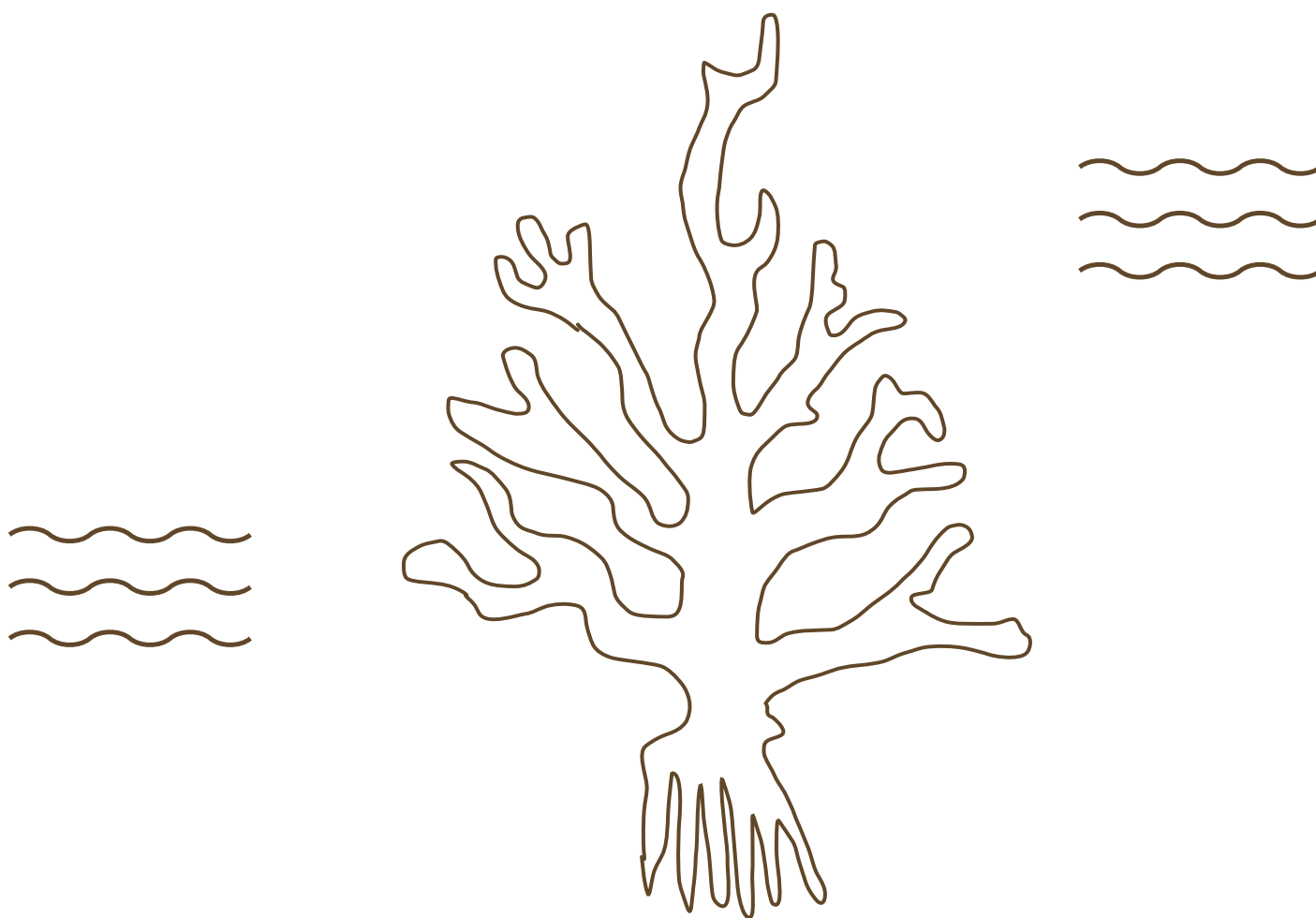
HATSU

ALL PRICES ARE IN COLOMBIAN PESOS (COP) AND INCLUDE TAXES.

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE INFORM OUR SERVICE STAFF.

PLEASE NOTE THAT OUR KITCHEN HANDLES PRODUCTS CONTAINING, AMONG OTHERS, SOY, WHEAT, TREE NUTS, DAIRY, FISH,
AND SHELLFISH.

STARTERS



Flavors that awaken the appetite and begin an unforgettable experience.



CEBICHEFEST RENNE

2023 winner. Fish in Parmesan tiger's milk, lightly flame-seared and served over a creamy causa.

COP 32K

CHUPÍN DE PESCA

A rich, creamy seafood broth with rice, vegetables, and yellow chili pepper, topped with crispy white fish.

COP 32K

TEQUEÑOS DE LOMO

Five crispy tequeños filled with our signature lomito saltado.

COP 31K

TRÍO DE EMPANADAS

Caramelized bacon and melted cheese.

COP 27K

ANTICUCHOS BARRANCO

Tender beef-heart skewers marinated in ají panca, served with baby potatoes in huancaína sauce and botija olives.

COP 32K

LANGOSTINOS LURÍN

Five panko-crusted prawns over creamy sweet potato with orange and our house syrup.

COP 39.5K

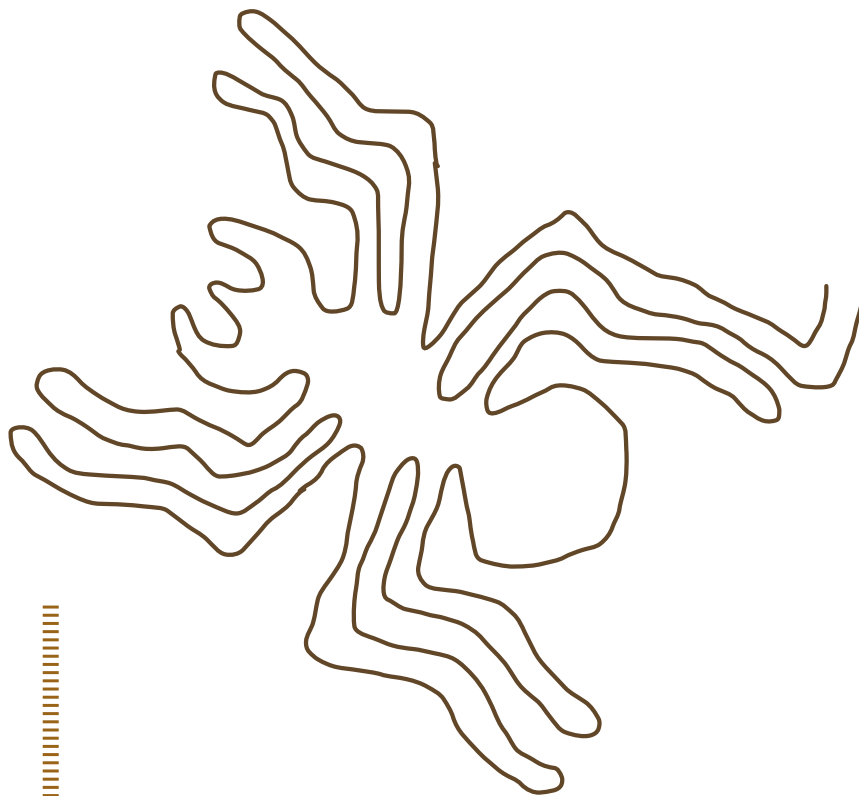
TEQUEÑOS DE SALMÓN

Five delicate, crispy pastries filled with salmon and mozzarella, served with house-made tamarind sauce.

COP 31K



SALADS & SOUPS & VEGAN DISHES. SUSHI & POKE BOWLS



Every dish is an invitation to discover new flavors.
Let yourself be surprised.



SALADS

LANGOSTINOS LA PERLA

Sautéed prawns with romaine lettuce, Parmesan cebiche vinaigrette, and crispy sweet potato.

COP 46K

POLLITO A LA BRASA

Charcoal-smoked chicken breast with balsamic-dressed lettuce, cherry tomatoes, perfectly cooked egg, and lemon aioli.

COP 44K

TUNA SALAD

Tuna tartare with mixed greens, crispy wonton, and Asian-style vinaigrette.

COP 46K

SOUPS

CHUPE DE PESCA

Crispy white fish in a creamy fish broth with rice and yellow pepper.

COP 56.5K

CHUPE COSTERO

Prawn, calamari, and mussels with rice and vegetables in an ají panca seafood reduction.

COP 57.5K

SUSHI ROLLS

ACEBICHADO RENNE ROLL

Panko-crusted prawn and avocado, topped with sliced salmon and Renne's Japanese-style cebiche sauce.

COP 46K

JHON F. ROLL

Prawn, avocado, and pickled carrot roll, topped with avocado and crispy onion over Renne's Nikkei sauce.

COP 46K

PHILADELFA ROLL

Salmon roll with cream cheese and sesame seeds.

COP 45K

POKE BOWLS

POKE BOWL ATÚN NIKKEI

Fresh tuna tartare with avocado, mango, cucumber, pickled carrot, and crunchy Peruvian corn. Fresh, vibrant, and full of contrast in every bite. SAUCE: TERIYAKI

COP 46.5K

POKE BOWL DE SALMÓN

Fresh salmon sashimi with avocado, mango, cucumber, pickled carrot, and crunchy Peruvian corn. Smooth, silky, and balanced, with satisfying textures in every bite. SAUCE: CEBICHE-STYLE

COP 47.5K

VEGAN

CEBICHE SHIITAKE

Sliced shiitake and mushrooms in vegan tiger's milk, with corn and crunchy Peruvian corn.

COP 44.5K

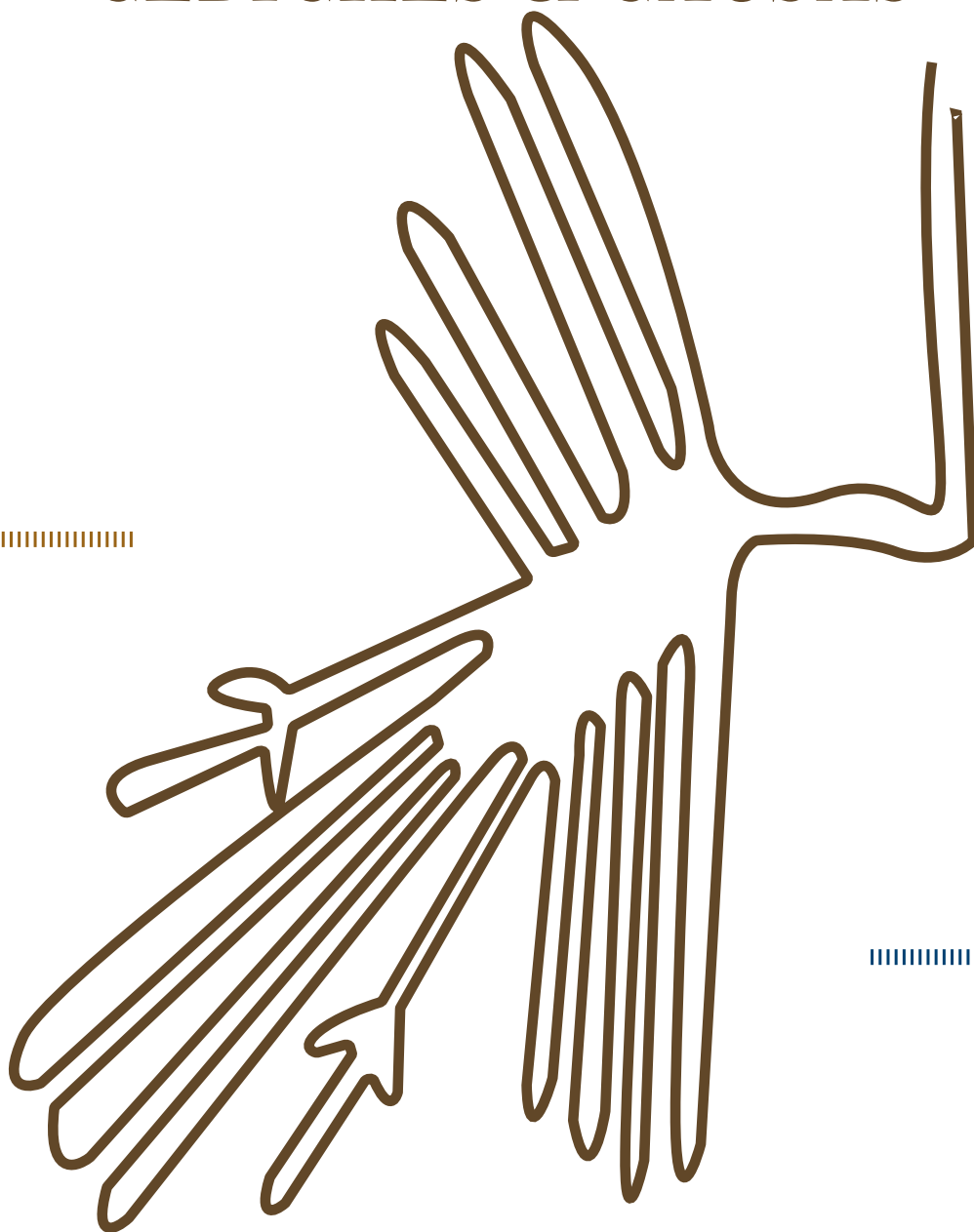
CHAUFA DELIRIO

Aromatic wok-fried rice and lily blossoms sautéed in sesame oil.

COP 47K



CEBICHES & CAUSAS



Vibrant flavors that celebrate the essence of Peruvian cuisine.



CEBICHES

FESTIVAL DE CEBICHES

Enjoy three cebiches of your choice.

COP 65.5K

CLÁSICO

Sole in citrus tiger's milk with chili pepper.

COP 54K

TIRADITO PARMA

Thinly sliced sole in a creamy Parmesan sauce, finished with a torch.

COP 56.5K

CÓCTEL CARTAGENERO

Prawn in Cartagena's celebrated Corralito de Piedra sauce.

COP 56.5K

COSTA VERDE

Prawns, sole, and calamari in basil tiger's milk, served with hearts of palm, avocado, and ripe mango.

COP 56.5K

MIXTO CALLAO

Prawn, calamari, octopus, and fish in yellow chili pepper tiger's milk.

COP 56.5K

ATÚN NIKKEI

Citrus-marinated tuna with oyster sauce and sesame oil.

COP 55K

CAUSAS

FESTIVAL DE CAUSAS

Enjoy three causas of your choice.

COP 59K

LIMEÑA

Creamy yellow chili pepper potato purée with chicken in our house aioli.

COP 45.5K

PULPO AL OLIVO

With creamy botija olive sauce.

COP 56.5K

CARTAGENERA

Perfectly cooked prawns in Corralito de Piedra sauce over criolla potato purée.

COP 55.5K

TARTAR DE ATÚN

Yellowfin tuna with oyster sauce, scallions, and sliced avocado.

COP 54.5K

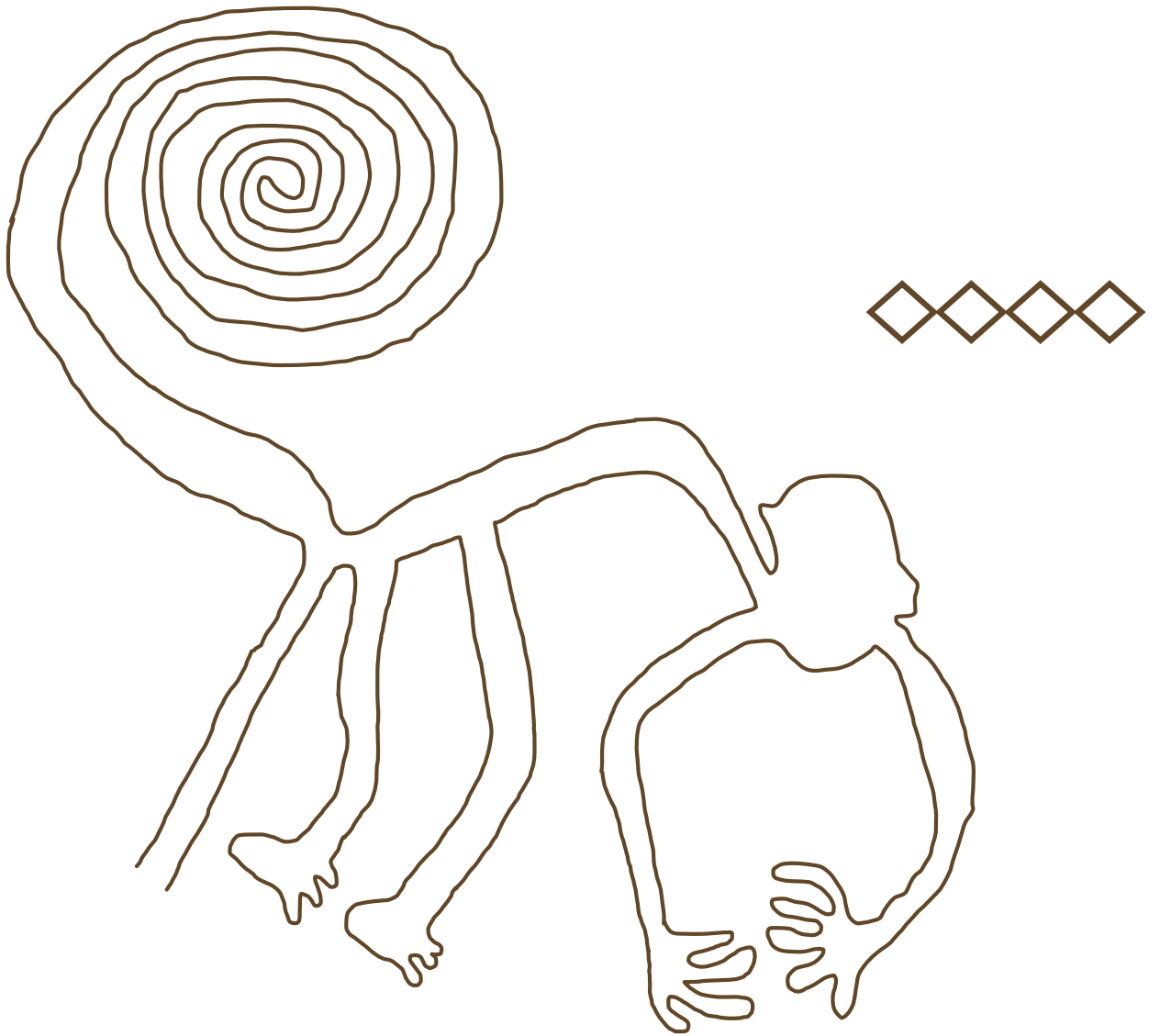
PANCETA

Lima-style crispy pork belly served with plantain chips.

*** Not included in the Festival selection**

COP 57.5K

LIVE-FIRE GRILL



Fire reveals the character of every cut and transforms each bite into an unforgettable experience.



DOMESTIC BEEF

TOMAHAWK

(1,000 g) Long-bone ribeye grilled over charcoal, with deep flavor and exceptional juiciness. Made for sharing. **Includes four sides of your choice.**

COP 199K

PORTER HOUSE / T-BONE

(500 g) Porterhouse aged for 25 days. Two cuts in one: strip steak and tenderloin. **Includes two sides of your choice.**

COP 97K

RIBEYE STEAK

(350 g) Domestic Angus ribeye aged for three weeks, delivering tenderness and concentrated fire-grilled flavor. **Includes two sides of your choice.**

COP 76K

BABY BEEF

(250 g) Selected domestic beef tenderloin, aged for exceptional tenderness. **Includes two sides of your choice.**

COP 74K

BURGER CHOLA POWER

Two Peruvian-style beef patties (200 g) on a pretzel bun with a small criolla soup. Served with creamy corn, crispy cassava shavings, costeño cheese, smoked pineapple, and yellow chili pepper mayo.

COP 49K

BURGER CHOLA SENCILLA

Peruvian-style beef patty (100 g) on a pretzel bun with a small criolla soup. Served with potato chips.

COP 39K

IMPORTED BEEF

COWBOY SWISS BLACK ANGUS

(800 g) American bone-in ribeye with premium marbling and deep charcoal-grilled flavor. **Includes three sides of your choice.**

COP 199K

PICAÑA PRIME

(300 g) Certified Angus Beef® picanha grilled over live fire, juicy and tender, with bold flavor and a lingering finish. **Includes two sides of your choice.**

COP 98K

PORK

CHULETÓN AL FUEGO

(500 g) US Prime® pork chop grilled over charcoal, exceptionally juicy, with smoky notes and bold character. **Includes two sides of your choice.**

COP 68K

PANCETA AL CARBÓN

(350 g) Charcoal-grilled pork belly, crisp outside and meltingly tender within. Deep flavor and irresistible texture. **Includes two sides of your choice.**

COP 62.5K

CHICKEN

CHURRASCO DE POLLO A LA BRASA

(350 g) Boneless chicken leg and thigh, juicy and golden from the charcoal grill, with crisp skin. **Includes two sides of your choice.**

COP 47K

SIDES:

- Romaine
- Criolla potato purée
- Huancaína potatoes
- Vegetable chaufa
- Yellow chili pepper risotto
- White rice



OUR CLASSICS



The soul of Peru comes through in every bite:
freshness, tradition, and flavors that awaken the senses.

FISH & SEAFOOD

PESCA CARTAGENERA

Crispy fish lightly coated in Cartagena-style sauce, served over half a grilled avocado with mixed greens.

COP 59.5K

PESCA PARACAS

Grilled fish over golden potato medallions, with Renne tartar sauce, fresh salad in balsamic vinaigrette, and grilled asparagus. **Choose white fish, salmon, or tuna.**

COP 59.5K

PESCA A LO MACHO

Charcoal-grilled fish over creamy yellow potato, topped with mixed seafood in a lo macho sauce. **Choose white fish, salmon, or tuna.**

COP 73.5K

CALDERETA DE LANGOSTINOS

Grilled prawns and shrimp in a rosemary-whisky cheese fondue, served with shoestring sweet potatoes.

COP 65.5K

MARISCOS PUNTA AZUL

Mixed seafood over tagliatelle in a coral sauce with torch-finished Parmesan.

COP 63.5K

PULPO MIRAFLORES

Anticucho-style baby octopus with yellow chili pepper risotto and cubes of fresh country cheese.

COP 68.5K

PULPO A LA BRAVA

Grilled octopus with chimichurri oil, served with diced potatoes in rocoto sauce.

COP 68.5K

JALEA DE MARISCOS

Crispy fish and seafood with native potatoes and house aioli.

COP 66.5K

CRIOLLO FAVORITES

LOMITO SALTAO

Wok-seared beef tenderloin with red onion and tomato in soy sauce and vinegar, served with native potato wedges and vegetable rice.

COP 59.5K

AJÍ DE GALLINA

A traditional Peruvian preparation made with yellow chili pepper and Parmesan cheese.

COP 47.5K

BRISKET DEL CHEF

Slow-cooked in Tempranillo, served over criolla potato purée with buffalo cheese and yellow chili pepper, English-style asparagus, and golden mushrooms.

COP 64.5K

RAGOUT DE RES

Slow-cooked for 12 hours in red wine, served with four-cheese ravioli in a light cream sauce.

COP 56.5K

RICE DISHES

CALDOSO DE MARISCOS

Creamy rice in a seafood reduction with prawns, calamari, mussels, and crispy fish.

COP 64.5K

RISOTTO ITALO PERUANO

Creamy yellow chili pepper risotto topped with lomo saltao.

COP 59.5K

CHAUFA DE MARISCOS

Wok-fried rice with prawns, calamari, mussels, vegetables, soy sauce, and sesame.

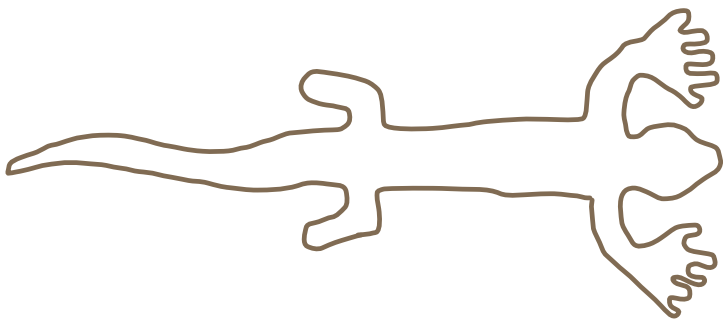
COP 57.5K

CHAUFA RENNE

Peruvian-style wok-fried rice, generously loaded with chicken, pork, and prawns.

COP 54.5K





DESSERTS

MINI PIONONOS

Soft vanilla sponge filled with pastry cream, finished with crème anglaise, almonds, and caramelized seeds.

COP 21K · 14K INDIVIDUAL

TOCINO DEL CIELO

Delicate baked egg-yolk custard with a silky texture, glazed in golden caramel for an elegant finish.

COP 21K

CHOCOLÚCUMA

Layers of chocolate sponge, chocolate mousse, and lúcuma cream in a rich, silky combination.

COP 21K

SUSPIRO DE LIMEÑA

A Peruvian classic combining silky manjar blanco with fragrant meringue for a sweet experience in every bite.

COP 19.5K

TRES LECHES AREQUIPE

Soft sponge soaked in three milks and enriched with caramel-like arequipe for an indulgent, memorable finish.

COP 19.5K

SORPRESA DE CHOCOLATE

Chocolate mousse over chocolate cake cubes, with red-berry sauce and blueberries in two textures.

COP 19.5K

COFFEE

CLASSICS

AMERICANO	COP 8.5K
SINGLE ESPRESSO	COP 8.5K
DOUBLE ESPRESSO	COP 14.5K
CAPPUCCINO	COP 9.5K
LATTE	COP 9.5K
RISTRETTO	COP 8.5K
MACCHIATO	COP 9.5K
MOCHA	COP 11K
FLAT WHITE	COP 9.5K
ICED LATTE	COP 9.5K

SPECIALTY COFFEES

CAFÉ MOCHE

Espresso and chocolate in a harmonious blend inspired by Moche culture, topped with a soft cloud of whipped cream.

COP 13.5K

VIETNAMITA

Americano softened with condensed milk for a creamy, deliciously sweet combination. Served hot or iced.

COP 14.5K

IRISH CAPPUCCINO

A creamy cappuccino with the smooth, sweet touch of Baileys.

COP 16.5K





BEVERAGES

IMPORTED WATER

SAN PELLEGRINO (550ML)	COP 19K
ACQUA PANNA (550ML)	COP 19K
SAN PELLEGRINO ZERO	COP 17.5K

DOMESTIC WATER

HATSU SIN GAS (300ML)	COP 9.5K
HATSU CON GAS (300ML)	COP 9.5K
OTHER STILL WATER (300 ML)	COP 9.5K
OTHER SPARKLING WATER (300 ML)	COP 9.5K

SOFT DRINKS

BRETAÑA	COP 9.5K
CANADA DRY GINGER ALE	COP 9.5K
INKA COLA	COP 19.5K
OTHER SOFT DRINKS	COP 9.5K

ICED TEA

TÉ HATSU	COP 17.5K
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JUICES

Soursop, mango, passion fruit, blackberry, lulo

JUICES WITH WATER	COP 14K
JUICES WITH MILK	COP 15.5K
TANGERINE JUICE	COP 16.5K

LEMONADES

CLASSIC LEMONADE	COP 11.5K
SPEARMINT LEMONADE	COP 12.5K
LYCHEE LEMONADE	COP 16.5K
CHERRY LEMONADE	COP 16.5K
COCONUT LEMONADE	COP 17.5K

HOUSE

CHICHA MORADA

An iconic Peruvian purple-corn drink with notes of pineapple, apple, and spices.

COP 17.5K

SANA TODO

A revitalizing infusion of lemongrass, chamomile, pineapple, and apple, with a touch of cinnamon and lemon.

COP 17.5K

SODAS ARTESANALES RENNE

Isabella grape · Lychee · Passion fruit and mango · Watermelon and spearmint · Yellow fruits · Scarlet kingdom · Tangerine and rosemary · Green mango

COP 17.5K

CHICHANGRÍA

Our take on sangria: Peruvian chicha morada and Lambrusco Rosso in a fruity, spiced, deliciously refreshing blend.

COP 26K GLASS · 52K ½ LITER · 96K LITER

REFAJO FRANCO-ITALIANO

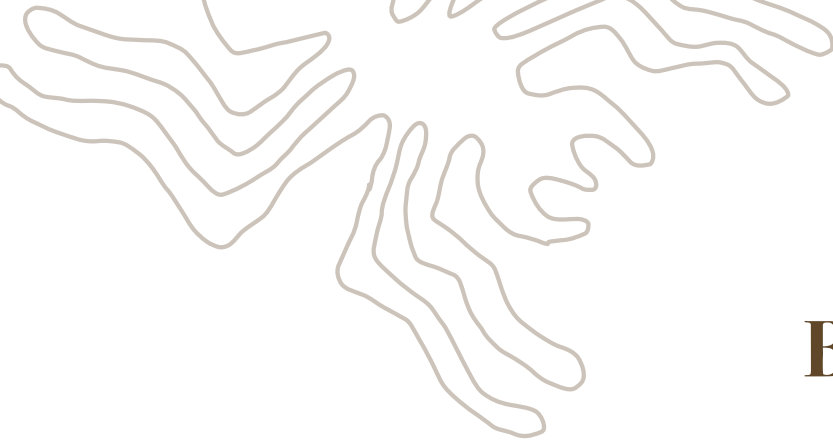
The elegance of Disaronno meets the freshness of Marcel Thorel cider in a sophisticated, unexpected refajo.

COP 32K GLASS · 145K LITER

VIRGIN PIÑA COLADA

A creamy blend of fresh pineapple and coconut, blended with ice for a refreshing alcohol-free tropical drink.

COP 19K



BEER & CIDER

ICED BLENDS

ICED COFFEE GRANITA

A refreshing cold coffee drink blended with crushed ice for a light, crystalline texture.

COP 13K 12 OZ. · 14K 14 OZ.

CREAMY FROZEN COFFEE

A cold, creamy blend of coffee, ice, and milk, topped with whipped cream.

COP 14.5K 12 OZ. · 16.5K 14 OZ.

OREO FROZEN COFFEE

A cold, creamy blend of coffee, ice, milk, and Oreo cookie pieces, topped with whipped cream.

COP 15.5K 12 OZ. · 17.5K 14 OZ.

FROZEN PIÑA COLADA

A tropical frozen blend of pineapple, coconut, and milk, topped with whipped cream. Refreshing and creamy.

COP 15.5K 12 OZ. · 17.5K 14 OZ.

TROPICAL FROZEN BLEND

A refreshing frozen blend of mango, peach, and milk, topped with soft whipped cream for a sweet, creamy finish.

COP 14.5K 12 OZ. · 16.5K 14 OZ.

CREAMY LULO FROZEN BLEND

A refreshing, lightly tart frozen blend of lulo and milk, topped with whipped cream and caramel sauce.

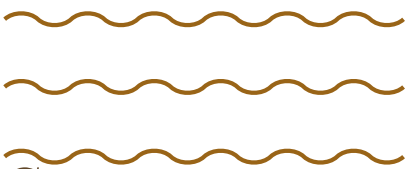
COP 15.5K 12 OZ. · 17.5K 14 OZ.

HEINEKEN	COP 15K
3 CORDILLERAS ROSADA	COP 15K
CUSQUEÑA	COP 15K
CLUB COLOMBIA	COP 15K
CORONA EXTRA	COP 15K
CORONA CERO	COP 15K
STELLA ARTOIS	COP 15K
MICHELOB ULTRA	COP 15K
SIDRA MARCEL THOREL 330ML	COP 28K

COCKTAILS

PISCO SOUR	COP 38K
PISCO PASIÓN	COP 39K
PISCARONO RENNE	COP 39K
PISCO REBUJITO	COP 39K
PISCO SMASH	COP 39K
PISGRONI	COP 39K
CHILCANO	COP 39K
SANGRE RENNE	COP 41K
TINTO DE VERANO	COP 29K
VINO CALIENTE	COP 38K
APEROL SPRITZ	COP 41K
COCO LOCO	COP 39K
COSMOPOLITAN	COP 39K
CUBA LIBRE	COP 39K
DRY MARTINI	COP 38K
LYCHEE MARTINI	COP 39K
MANHATTAN MARTINI	COP 40K
MARGARITA PATRÓN	COP 46K
MARGARITA MEZCAL	COP 48K
MOJITO CLÁSICO	COP 39K
PALOMA RENNE	COP 45K
PALOMA CLÁSICO	COP 45K
NEGRONI	COP 40K





BY THE GLASS

RED WINE

ORUBE

Garnacha · Spain

COP 30K

PEREZ CRUZ

Carmenere Sauvignon · Chile

COP 30K

NORTON DOC

Malbec · Argentina

COP 28K

RECONTRA

Malbec · Argentina

COP 26K

LIVANA

Malbec · Chile

COP 22K

WHITE WINE

CATENA APPELLATION TUPUNGATO

Chardonnay · Argentina

COP 42K

B&G

Bordeaux Blanc · France

COP 26K

LIVANA

Sauvignon Blanc · Chile

COP 22K

CARTAGENA

Sauvignon Blanc · Chile

COP 32K

NEBLA

Verdejo · Spain

COP 26K

ROSÉ WINE

CASA SILVA TERROIR RESERVA

Syrah, Pinot Noir · Chile

COP 28K

CARTAGENA

Sauvignon Blanc · Chile

COP 32K



REDS

ARGENTINA

CATENA ALTA

Malbec · Argentina
COP 540K

ANGÉLICA ZAPATA

Merlot · Argentina
COP 490K

ENEMIGO

Malbec · Argentina
COP 320K

DOMAINE BOUSQUET

Malbec · Argentina
COP 220K

DOMAINE BOUSQUET

Cabernet Sauvignon · Argentina
COP 220K

CATENA

Malbec · Argentina
COP 210K

LA POSTA PIZZELA

Malbec · Argentina
COP 160K

FIN DEL MUNDO RESERVA

Pinot Noir · Argentina
COP 130K

NORTON DOC

Malbec · Argentina
COP 125K

RECONTRA

Malbec · Argentina
COP 83K

CHILE

PRIMUS

Carmenere · Chile
COP 240K

LAPOSTOLLE

Merlot · Chile
COP 185K

PEREZ CRUZ

Carmenere Sauvignon · Chile
COP 142K

J. BOUCHON RESERVA

Carmenere and Syrah · Chile
COP 138K

J. BOUCHON RESERVA

Carmenere · Chile
COP 138K

J. BOUCHON RESERVA

Merlot · Chile
COP 138K

MEDALLA REAL RESERVA

Carmenere · Chile
COP 138K

LUIS FELIPE EDWARDS GRAN RESERVA

Carmenere · Chile
COP 131K

LIVANA

Malbec · Chile
COP 59K

SPAIN

TIERRA ALTA DOS MADERAS

Tempranillo · Spain
COP 410K

SELA

Tempranillo, Garnacha · Spain
COP 330K

SOLAR VIEJO RESERVA

Tempranillo, graciano · Spain
COP 220K

ORUBE

Garnacha · Spain
COP 173K

PROTOS RIBERA DUERO

Roble · Spain
COP 160K

SOLAR VIEJO CRIANZA

Tempranillo · Spain
COP 145K

RISCAL

Tempranillo, Sirah · Spain
COP 120K

FRANCE

B&G RÉSERVE

Merlot · France
COP 100K



WHITES

ARGENTINA

CATENA APPELLATION TUPUNGATO

Chardonnay · Argentina
COP 190K

DOMAINE BOUSQUET

Chardonnay · Argentina
COP 145K

RECONTRA

Torrontés · Argentina
COP 83K

NORTON COLECCIÓN DE LOS ANDES

Torrontés · Argentina
COP 75K

CHILE

CARTAGENA

Sauvignon Blanc · Chile
COP 160K

MEDALLA REAL

Chardonnay · Chile
COP 138K

LUIS FELIPE EDWARDS

Sauvignon Blanc · Chile
COP 112K

LIVANA

Sauvignon Blanc · Chile
COP 59K

SPAIN

VALDUERO

Blanco de Albillo · Spain
COP 270K

BAIXA SIRENA

Crianza, Albariño · Spain
COP 166K

ORUBE

Chardonnay · Spain
COP 150K

MARA MARTÍN

Godelo · Spain
COP 130K

MARQUÉS DE RISCAL

Verdejo · Spain
COP 130K

FRANCE

BARTON & GUESTIER

Bordeaux Blanc, Sauvignon Blanc
and Sémillon · France

COP 125K

ITALY

Zonin

Pinot Grigio · Italy
COP 130K

ROSÉS

ARGENTINA

AMALAYA

Malbec, Torrontés · Argentina
COP 120K

CHILE

J. BOUCHON RESERVA

País · Chile
COP 138K

CASA SILVA TERROIR RESERVA

Syrah, Pinot Noir · Chile
COP 120K

LIVANA

Syrah · Chile
COP 59K

SPAIN

NEBLA

Verdejo · Spain
COP 120K





CAVA & PROSECCO

CANELLA DOC MILLESIMATO

Prosecco · Italy

COP 178K

SEGURA VIUDAS BRUT

Cava, Chardonnay, Macabeo · Spain

COP 163K

SEGURA VIUDAS ROSÉ

Cava, Trepát, Garnacha · Spain

COP 152K

CODORNIU CLÁSICO BRUT

Cava, Macabeo, Xarel·lo · Spain

COP 145K

LAMBRUSCO ROSSO

Sparkling Red · Italy

COP 120K

APERITIFS

PISCO HUAMANI

COP 33K

AMARETTO DISARONNO

COP 33K

APEROL

COP 18K

BAILEYS

COP 18K

CAMPARI

COP 19K

COINTREAU

COP 20K

LICOR 43

COP 26K

SAMBUCA MOLINARI

COP 23K

VERMUT BADRÁN BLANCO

COP 22K

VERMUT BADRÁN ROJO

COP 22K

AGUARDIENTE

ANTIOQUEÑO AZUL

COP 130K BT

COP 70K ½ BT

COP 13K SHT

AMARILLO

COP 130K BT

COP 70K ½ BT

COP 13K SHT

RUM

ZACAPA 23

COP 470K BT · 53K SHT

FLOR DE CAÑA 12 AÑOS

COP 300K BT · 35K SHT

FLOR DE CAÑA 7 AÑOS

COP 150K BT · 25K SHT

VODKA

GREY GOOSE

COP 400K BT · 43K SHT

GIN

MONKEY 47

COP 520K BT · 74K SHT

HENDRICKS

COP 430K BT · 54K SHT

LONDON N°1

COP 400K BT · 48K SHT

BULL DOG

COP 360K BT · 45K SHT

AKORI YUZU

COP 330K BT · 40K SHT

AKORI BLUE

COP 300K BT · 37K SHT

TANQUERAY

COP 300K BT · 37K SHT

WHISKY

SINGLE MALTS

MACALLAN DOUBLE CASK 12
AÑOS

COP 790K BT · 95K SHT

GLENLIVET FOUNDERS
COP 405K BT · 47K SHT

BOURBON

BULLEIT
COP 360K BT · 41K SHT

JACK DANIELS N°7
COP 280K BT · 32K SHT

WHISKY

BUCHANAN'S MASTER
COP 435K BT · 50K SHT

BUCHANAN'S DELUXE 12
COP 330K BT · 38K SHT

JW BLACK LABEL
COP 320K BT · 37K SHT

OLD PARR
COP 310K BT · 36K SHT

CHIVAS EXTRA 13
COP 260K BT · 32K SHT

JAMESON
COP 210K BT · 28K SHT

JW RED LABEL
COP 140K BT · 19K SHT

TEQUILAS

DON JULIO 70
COP 730K BT · 82K SHT

DON JULIO AÑEJO
COP 580K BT · 64K SHT

DON JULIO BLANCO
COP 430K BT · 49K SHT

PATRÓN SILVER
COP 310K BT · 38K SHT

