DON BENITEZ

COCINA MEXICANA

SINCE 2009



WWW.DONBENITEZ.COM

MOCKTAIL
DRINKS

Classic Mojito

The classic favorite with a fruity twist. Fresh lime and mint, customize it with lulo or red berries.

$12.900

Cantarito

Refreshing mix of lime and tangerine juice. Rimmed with chamoy and a pineapple cane. Order it with tamarind or pink grapefruit.

$22.900



Mangonada Chamoy

Sweet, acid and bold. Enjoy our mango juice with the perfect balance of handcrafted chamoy, agave honey and lime.

$15.900

Don Benítez

A refreshing house slushie made with natural fruit juices. The signature essence of the house.

$19.500

Paloma

Light and refreshing mix of lime juice, spiced syrup and pink grapefruit, with a chili-salt and lime-zest rim that awakens the palate.

$19.500

Natural Juices

Tangerine, mango, passion fruit, strawberry and tamarind

$9.900

*order it with milk: **$11.900**

Lemonades (480 ml)

Natural Lemonade.

$7.900

Coconut Lemonade.

$13.900

Peppermint Lemonade.

$7.900

Artisanal sodas

Bubbly and natural. With fresh fruit, citrus notes and the house syrup. Choose: Mixed berries, gulupa, watermelon or lulo.

$12.900

Artisanal Waters

Jamaica.
Horchata.

$7.500

***Reference images, non-alcoholic drinks.**

***All images in this menu are reference images.**

REFRESHING
DRINKS

Perfect Mixes (480 ml)

Strawberry-tangerine. | Passion fruit-jamaica. | Tamarind-tangerine.
Mango- tangerine. | Strawberry-passion fruit. | Green mango (with tajín and salt).

$13.900

Sodas

Coca cola 10oz.
Coca cola Zero 10oz.
$7.500

Ginger 10oz.
Soda 10oz.
$7.500

Soda Michelada
$9.900

Agua Natural (500 ml)
$7.500

Agua sin gas (500 ml)
$7.500

Beers

Corona 330 ml
$14.900

Corona Zero 330 ml
$11.900

Stella Artois 300 ml
$14.900

Club Colombia 300 ml
Dorada
$12.900

BCC 330 ml
(Cajicá, monserrate, rose)
$13.900

*Add your favorite michelada to your beer: **$6.500**

Mezcals

400 Conejos
- Bottle (750ml) **$516.900**
- Shot (60ml) **$47.900**

Mezcal Unión El Joven
- Bottle (700ml) **$316.900**
- Shot (60ml) **$31.900**

Tequilas

Centenario Plata
- Bottle (700ml) **$210.900**
- Shot (60ml) **$20.900**

Centenario Reposado
- Bottle (700ml) **$231.900**
- Shot (60ml) **$23.900**

Centenario Añejo
- Bottle (695ml) **$358.900**
- Shot (60ml) **$35.900**

Don Julio Blanco
- Bottle (700ml) **$464.900**
- Shot (60ml) **$46.900**

Don Julio Reposado
- Bottle (700ml) **$485.900**
- Shot (60ml) **$48.900**

Don Julio Añejo
- Bottle (700ml) **$506.900**
- Shot (60ml) **$50.900**

1800 Silver
- Bottle (750ml) **$453.900**
- Shot (60ml) **$42.900**

1800 Reposado
- Bottle (750ml) **$474.900**
- Shot (60ml) **$44.900**

1800 Añejo
- Bottle (750ml) **$495.900**
- Shot (60ml) **$46.900**

Maestro Dobel
- Bottle (700ml) **$548.900**
- Shot (60ml) **$52.900**

Whisky

Red Label Johnnie Walker
- (700ml) **$210.900**
- (60ml) **$20.900**

Wine

Casa Tarapaca : Merlot,
Cabernet , Sauvignon , Rose.
- (750ml) **$105.900**
- (150ml) **$19.900**

Sparkling Wine

Chandon Extra Demi Sec
- (750ml) **$126.900**
- (187ml) **$45.900**

Gin

Gordons
- (700ml) **$263.900**
- (60ml) **$26.900**

Rum

House Rum (Pampero,
Flor de caña, Cacique)
- (700ml) **$189.900**
- (60ml) **$18.900**

COCKTAILS
DRINKS

Cancún (60ml)

Creamy and bold, tequila coconut cream, lime and condensed milk, with orange crisp and little explosions in your mouth.

$40.900

Mayahuel (60ml)

Sweet, spicy and refreshing, watermelon with lime in harmony, marked by the spice of the jalapeño.

$35.900



Mexican Michelada

An intense explosion and the spice of the lemon, salt, clamato, english sauce and tabasco.

Viva Puebla (60ml)

Mexican character: house liqueurs of bell pepper and jalapeño, lime and agave honey, with a jamaica-salt rim and crispy bell pepper crumble.

$33.900

Green Mango Michelada

Acid mix with lime juice, green mango and a hint of pepper, with little pieces of mango, ice, with a Tajín salt rim.

Chamoy Michelada

Dating and bittersweet, mix of tangerine juice, chamoy and english sauce. With a Tajín and chamoy rim.

Dalia (60ml)

A fresh balance between tequila, lime, agave and notes of basil and grapes.

$34.900

Mojito Fruits (60ml)

The usual classic with a fruity twist: ron, lime, mint, with mixed berries or lulo and soda.

$27.500

***Reference images, non-alcoholic drinks.**

COCKTAILS

DRINKS

Summer wines (150ml)

Sangría-style wine with fresh fruit, ginger, lime and orange. Cold and refreshing.

$29.900

Antidote (60ml)

Whiskey, lime and agave honey in harmony. With ginger that provides a subtle and envolving spice.

$29.900

Paloma (60ml)

Light and refreshing, tequila with lime juice, species syrup and pink grapefruit soda, rimmed with chili salt and lime zest for a balanced citrus touch.

$29.900



Pink Lady (60ml)

Refreshing and delicate: gin, watermelon and lime in a soft mix, with a clean and balanced profile.

$29.900

Native (60ml)

Strength and character mezcal, gulupa and lime shooted by the spice of the chili liqueur.

$40.900

Classic Macarona (60ml)

The mexican classic with a daring twist: tequila, lime and agave crowning with beer.

$38.900

Classic Margarita (60ml)

The mexican classic by excellence, tequila, lime and agave in perfect balance with a citric and refreshing profile.

$31.900

Purple Mezcalita (45ml)

Fruity and vibrant mezcal, mixed berries and limes, crowned gin with foam.

$37.900

Special Macarona (60ml)

Acid, bold and tropical, tequila, lime and agave with beer, green mango with an irresistible chamoy rim.

$39.900

Cantarito (60ml)

Refreshing mix of tequila-infused juice, lemon juice, tangerine, served with a chamoy rim and a fresh pineapple spear. Available with or without alcohol.

$34.900

***Reference images, alcoholic drinks.**

APPETIZERS

FOR SHARING

GLUTEN
NUTS
VEGAN

Sinaloa Pork Cracklings

In it´s point, glazed on top of our refried beans sinaloa style, mex cream and touch of homemade pickled onions, accompanied by crispy tortilla chips.

$37.500



Lomarosa
campo bien hecho, cerdos bien criados

*Our dishes feature the unique touch of pork LOMAROSA.

Shrimp Ceviche

From the Mexican coasts shrimp marinated in citrus juices and mex cream, with pineapple pico, fresh red onion, avocado and hints of cilantro. Served with nixtamalized corn tostadas.

$35.900

Guacamole Pork Cracklings

Classic guacamole, served with pork rinds it i´ts point, pico de gallo, mex cream and little onions, accompanied by crispy tortilla chips.

$37.500



Monterrey Shrimps

Sautéed shrimp finished with a Mexican-style glaze at the bottom of the pan. Smothered in melted Monterey cheese and gratinated with our signature cheese blend. Finished with chipotle mayo pico de gallo, and fresh red onion. Served with nixtamalized corn tostadas.

$36.900

Pastor Guacamole

Our classic pastor served on top of our fresh guacamole, pico de piña and mex cream Served with tortilla chips.

$35.900

Flautas and Quesadillas

Chicken flautas and quesadillas, bathed in rich enchilada sauce, crowned with fresh cheese, cream, guacamole and cilantro.

$25.900

Esquites and Pork

Tender corn kernels served in their own broth. With chipotle mayo, Mexican crema, fresh cheese, and toasted corn. Finished with our pork rind and a touch of tajín.

$28.900

Nachos Don Benítez

With refried beans, sour cream, pico de gallo, melted cheese, homemade guacamole and jalapeños.

$29.900

Melted cheese with meat

$23.500

Melted cheese with nachos

$21.500

Homemade guacamole with nachos

$17.900

SOUPS

COMFORT FOR THE SOUL

Mexican Broth

With pico de gallo, mexican rice, avocado, shredded chicken and cilantro.

$17.900



Tortilla

Creamy roasted tomato soup, with a hint of soft chile, served with chicken, cheese, avocado and tortilla strips.

$24.900





With Beans and Pork Cracklings

Tender bean broth with guacamole, pico de gallo, cheese, served with pieces of pork cracklings and cilantro.

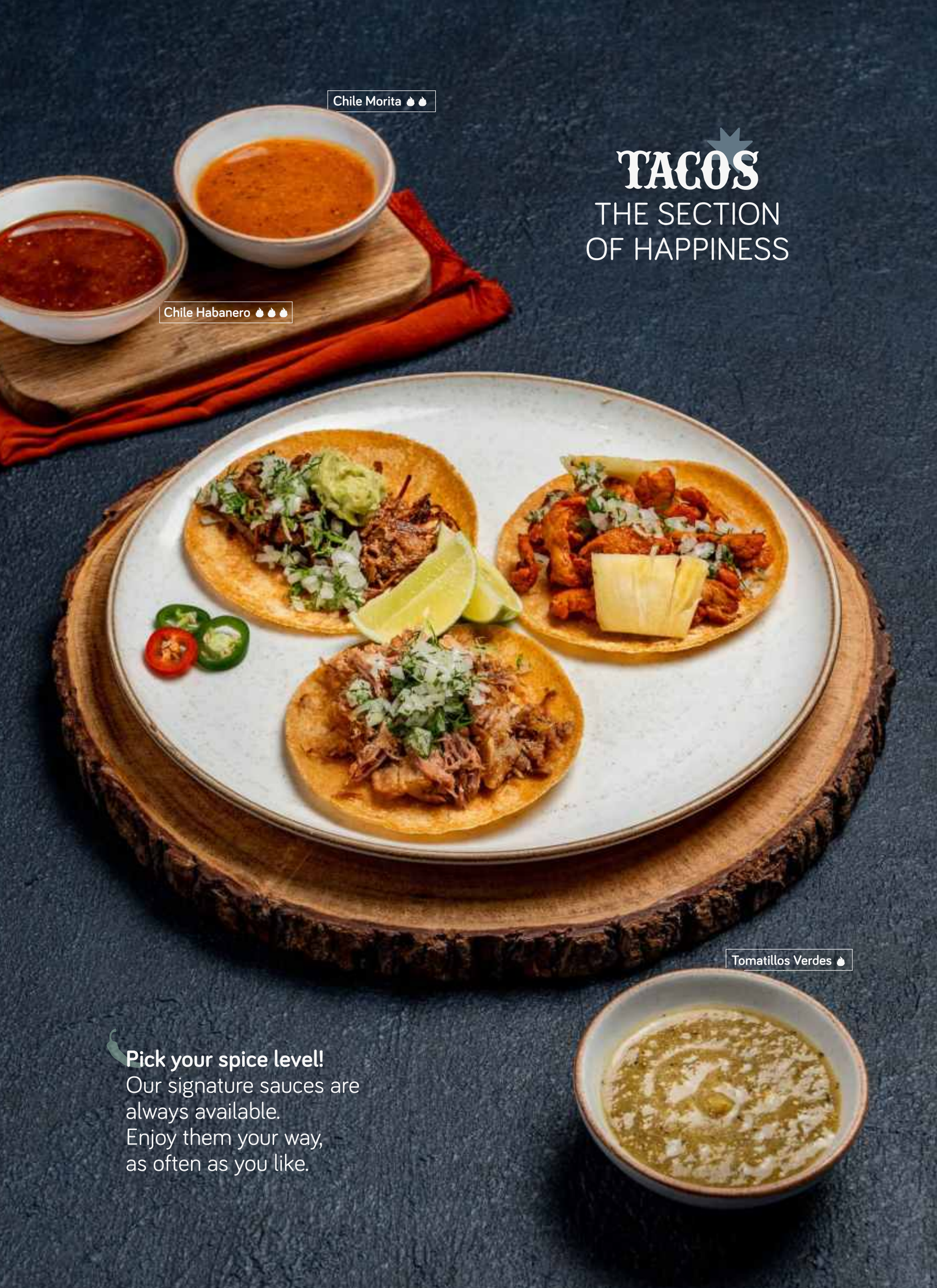
$22.900

Back to life

Tomato and mild roasted chili broth, prepared with sautéed shrimp and chorizo, along with potatoes and carrots. Aromatized with cilantro and finished with a touch of Mexican crema. Served with nixtamalized corn tostadas.

$28.900




Chile Morita
Chile Habanero
TACOS
THE SECTION
OF HAPPINESS
Tomatillos Verdes
Pick your spice level!
Our signature sauces are
always available.
Enjoy them your way,
as often as you like.

TACOS

Chorizo and Cheese Taco

Golden-browned chorizo blended with our selection of cheeses.

1 TACO	3 TACOS
$10.500	$30.500

Al Pastor Taco

Al pastor pork, fresh pineapple, onion, cilantro and salsa.

1 TACO	3 TACOS
$10.900	$31.500

Grilled Stake Taco

Aged beef cut finely knife-cut and served with onions and cilantro.

1 TACO	3 TACOS
$11.500	$33.500

Grilled Stake & Cheese Taco

Aged beef cut finely knife-cut and served with onions and cilantro, mixed with our selection of cheeses.

1 TACO	3 TACOS
$13.500	$38.500

Carnitas Taco

A blend of pork cuts and pork skin slow-confited for five hours, served with onion and cilantro. (Recommended with green salsa.)

1 TACO	3 TACOS
$12.500	$36.500

Barbacoa Taco

Classic and juicy beef barbacoa taco, slow-cooked Mexican style and served with a hint of guacamole, onion y cilantro.

1 TACO	3 TACOS
$10.900	$31.500

Campechano Taco

Beef, chorizo, and pork cracklings with onion and cilantro.

3 TACOS
$37.500

Campeón Taco

Juicy beef cubes crowned with roasted pineapple pico and served over a cheese crust.

1 TACO	3 TACOS
$13.900	$38.500

Birria Taco

Slow-cooked beef cuts marinated with chilies and spices, topped with onion and cilantro. Served with birria broth.

1 TACO	3 TACOS
$12.900	$37.500

Gobernador Taco

Tiger shrimp with caramelized onions and bell peppers over a cheese crust, crowned with fresh cilantro.

1 TACO	3 TACOS
$14.500	$39.900

*Cheese add-on per taco:
$2.000



OUR MAIN DISHES

GLUTEN
NUTS
VEGAN

Chimichanga

Fried burrito stuffed with your choice of protein and our selection of cheeses, crowned with fresh avocado, pico de gallo, bathed in melted Monterey cheese.

POLLO	RES	CERDO	MIXTA
$45.900	$49.900	$47.900	$48.900

Tampiqueña

250 g aged beef cut grilled, served with a cheese enchilada, Mexican rice, pot beans, and homemade guacamole.

$52.900



Blue Cheese Steak

200 g grilled aged beef cut, served with Mexican rice, house salad, and your choice of potatoes (choose 2 options).

$56.900

Michoacán Carnitas

Casserole of juicy pork slow-cooked in the traditional Michoacán style. Served with corn tortillas, onion, cilantro, and lime, accompanied by green salsa so you can build your tacos just the way you like them.

$49.900

Chicken with shrimps

Grilled chicken breast 200g, with grilled shrimp on blue cheese sauce, served with Mexican rice, choice of salad or potatoes (Choose 2 options)

$52.900

Azteca Chicken

200 g grilled chicken breast, gratinated and topped with enchilada sauce. Served with Mexican rice, pot beans, lettuce, guacamole, sour cream, and pico de gallo.

$39.900

***Add 2 tortillas for:**
$2.000

Lomarosa
campo bien hecho, cerdos bien criados

*Our dishes feature the unique touch of pork LOMAROSA.

OUR MAIN DISHES

GLUTEN
NUTS
VEGAN

Mexican Salmon

A Don Benitez Classic, grilled salmon 200gr, on top of mexican rice, pot beans, avocado, corn, zucchini, sautéed bell peppers and cherry tomatoes.

$59.900

Ranch ribs

500 g of tender pork ribs, glazed in our homemade BBQ sauce. To enjoy with:

1. Four corn tortillas and sides
2. House salad, potato wedges, or French fries

$59.900



Blessed Chicken

1/2 of chicken, prepared in our style, juicy and finished over charcoal. To enjoy with:

1.Four corn tortillas. Side options:
2. House salad, potato wedges, or French fries.

$52.900

Roast Beef / Beef ribs

Selected beef ribs (500 g), slowly cooked in their own juices and finished over charcoal heat. Served with:
1.Four corn tortillas and side dishes
2.House salad, potato wedges, or French fries.

$78.500

Mexican Salad

Mixed lettuces with cilantro dressing, served with tortillas, pot beans, corn and bell pepper, cherry tomatoes, red onion, avocado, and fresh cheese.

GRILLED CHICKEN	SHRIMP
$29.900	$36.900

Mexican Bowl

Pot beans, mexican rice, guacamole, pico de gallo, mex cream, fresh cheese, tender corn, fresh lettuce and crispy tortillas, served with house dressing.

GRILLED CHICKEN	SHRIMP
$29.900	$31.900

***Add 2 tortillas for:**
$2.000

FAJITAS

Our fajitas are served in a hot iron skillet and are sautéed with peppers and caramelized onions, accompanied by Mexican rice, refried beans, lettuce, pico de gallo, sour cream, and homemade guacamole. They are served with 4 soft corn tortillas so you can build each bite to your taste. (Squeeze the lime to enhance the flavor of your fajita.)

Classic Fajitas

Classic Beef Fajitas	**$48.500**
Classic Chicken Fajitas	**$40.500**
Mixed classic fajitas	**$46.500**

Supreme Fajitas — $53.900

The house recommendations! beef steak, chicken breast, and shrimp.

Pork Cheeks — $52.500

Skillet-style pork shoulder with caramelized onions, served with Mexican rice, refried beans, lettuce, sour cream, pico de gallo, and homemade guacamole. Comes with 4 soft corn tortillas to build your own tacos.

*Add 2 tortillas for: **$2.000**



*Reference image: **supreme fajitas**

*Reference image: **pork cheeks**

NACHOS AND FLAUTAS

Mixed crazy nachos

CHICKEN	BEEF	MIXED
$41.900	$38.900	$41.900

Crispy tortilla chips topped with refried beans, melted cheese, ground beef in sauce, and chicken tinga; finished with lettuce, pico de gallo, cream, homemade guacamole and sliced jalapeños. Generous and perfect for sharing!

Al Pastor Nachos

Crispy tortilla chips covered with pieces of Al pastor pork and bathed in monterrey cheese with pineapple pico de gallo, guacamole and a touch of mex cream.

$43.900









Mixed Fajita Nachos

Crispy tortilla chips with our beef cuts and grilled chicken, sautéed with peppers and caramelized onions, crowned with gratinated cheese and served with lettuce, pico de gallo, cream and homemade guacamole.

CHICKEN	BEEF	MIXED
$40.900	$48.500	$48.500

Flautas

Crispy corn tortillas filled with chicken, beef, or pork, served with refried beans, lettuce, tomato slices, red onion, fresh cheese, and homemade guacamole.

CHICKEN	BEEF	MIXED
$29.500	$34.900	$32.900

MERCAVÍCOLA®
www.mercavicola.com

*Our dishes feature the unique touch of MERCAVÍCOLA meats.

BURRITOS



The Big

Wheat tortilla filled with your choice of meat, pot beans, mexican rice and sour cream; rolled and bathed in our melted cheese, verve with lettuce, pico de gallo and homemade guacamole.

CHICKEN	$39.900
SHREDDED BEEF	$43.900
GROUND BEEF	$39.900
PULLED PORK	$42.900
MIXED	$42.900

Gratinated

Wheat tortilla filled with mexican rice, pot beans, corn, pico de gallo and meat of your choice. Covered with our house sauce (slightly spicy) and gratinated cheese.

CHICKEN	$39.900
SHREDDED BEEF	$43.900
PULLED PORK	$42.900
MIXED	$42.900

Godinez

Wheat tortilla filled with the meat of your choice with caramelized onions, refried beans, mix of cheeses, lettuce, tomato and cream. Crowned with cheese crust.

CHICKEN	$37.900
BEEF	$38.900
MIXED	$38.500

Pastor López

Wheat tortilla filled with al pastor pork, refried beans, mexican rice, guacamole and charred pineapple pico de gallo for a touch of sweetness.

$39.900

Triphasic

Wheat tortilla filled with shredded beef, pork carnitas and pork cracklings; with mexican rice, refried beans, blend of cheeses, cream and pico de gallo.

$39.900

Vegan

With mexican rice, pot beans, sautéed vegetables, guacamole, pico de gallo and melted Monterey cheese.

$29.500

GLUTEN | NUTS | VEGAN

QUESADILLAS AND COSTRAS
(CHEESE CRUSTS)

GLUTEN
NUTS
VEGAN

Quesabirria

Corn tortillas filled with cheese and slow-cooked beef marinated with chilies and spices. Grilled until golden and served with chopped onions and fresh cilantro.

$14.900

Quesabirria x3

Served with birria broth for dipping your tortillas.

$40.500



Barbecue Quesadilla

Corn tortillas filled with cheese and slow-cooked beef in traditional mexican style, served with tex- mex salad.

$35.900





Costras /Cheese crusts

Is just like a taco but with golden crispy cheese. You can choose between wheat or corn tortilla.

CHEESE CRUST WITH POBLANO STRIPS AND MUSHROOMS	AL PASTOR CHEESE CRUST	CHORIZO CHEESE CRUST	GRILLED BEEF CHEESE CRUST
x1 unit: **$12.500**	x1 unit: **$14.900**	x1 unit: **$12.500**	x1 unit: **$15.500**
x3 units: **$36.500**	x3 units: **$43.500**	x3 units: **$36.500**	x3 units: **$44.900**

Al Pastor Quesadilla

Al pastor pork, fresh pineapple, chopped onion, fresh cilantro and a lot of cheese inside of a whet tortilla. Served with tex-mex salad.

$39.900

Texas Quesadilla

Wheat tortilla filled with the protein of your choice and cheese. Served with tex-mex salad. Chicken tinga | ground beef in sauce.

CHICKEN TINGA	GROUND BEEF IN SAUCE
$34.500	**$29.900**

Vegetarian Quesadilla

Mushrooms, zucchini, onion, bell pepper and spinach. Served with tex-mex salad.

$29.900

*Our dishes feature the unique touch of LA ESTACIÓN CÁRNICA meats.

DESSERTS AND HOT DRINKS
(SWEET TREATS)

GLUTEN
NUTS

Chocolate cake
$22.500
Add ice cream
+ $4.000



Capuccino
Choose between caramel or Colombia organic.
$7.500







American
Choose between caramel or Colombia organic.
$6.500



Almojabana Cake
Classic almojabana cake with fresh cheese, served with guava paste jam and mexican cream.
$14.500

New York-style cookie with ice cream
(Filled with chocolate or peanut butter)
$22.500

FOR THE PERFECT FINAL CRAVING

Cajeta Flan

Classic and smooth flan served with chocolate sauce.

$12.900



Churros

$17.500

Served with dulce de leche sauce and Nutella.

Add Ice cream + $4.000





Espresso

$5.900



Flor de Jamaica Cheesecake

$16.900

Herbal tea

Açaí or camu camu infusion.

$6.900

GLUTEN

NUTS

KIDS MENU

$28.500

Mini Texas Quesadillas

Wheat tortillas with ground beef or shredded chicken with melted cheese served with nachos or french fries.

Mini Bowl

Rice, pot beans, grilled chicken, tender corn, cherry tomatoes and guacamole.

Chicken Tender

Chicken tenders coated with breaded corn tortilla pieces, served with French fries.

Mini gratinated burrito

Wheat tortilla filled with pot beans, rice, cheese, sour cream and pico de gallo, gratinated over a bed of red sauce.

Includes main course + choice of drink (natural sodas, mango juice, lemonade, or still water) + choice of dessert (churros or ice cream).





*Reference image:
Chicken tender

*Reference image:
Mini Texas Quesadillas





*Reference image:
Mini Bowl



*Reference Image:
Mini gratinated burrito.



DISCOVER OUR TAQUERIA AT PARQUE LA COLINA

Parque La Colina Shopping Center, Cra. 58d #146-51, Store 318.

COME VISIT US!

MULTIPLAZA
Calle 19A #72 –57, Bogotá

PLAZA CENTRAL
Cra. 65 #11-90, Bogotá

VILLA DEL RIO
DG 57 C SUR #62-60, Bogotá

NUESTRO BOGOTÁ
Cra. 86 #55A-75, Bogotá

CANDELARIA
Calle 16 #04-36, Bogotá

MALLPLAZA
Avenida carrera 30 #19-50, Bogotá

PLAZA DE LAS AMÉRICAS
Cra. 71d #6-94 Sur, Bogotá

MARRIOT
Calle 26 No. 69B – 45, Bogotá

PLAZA CLARO
Cra. 68a #24 B-10 Torre 1 L.2–56, Bogotá

LA Gran FAMILIA BENÍTEZ

We dream of being a recognized company, not only for serving authentic Mexican food, but also for living and reflecting our values in Jesus Christ through our actions. We create memorable experiences, care for our team members, and provide with dignity and generosity, serving our customers and the community while transforming lives with love and purpose.

1 Cor. 10:31

"So whether you eat or drink, or whatever you do,
do it all for the glory of God."

Learn more about **Don Benítez** here:

ALL PRICES INCLUDE THE NATIONAL CONSUMPTION TAX.

TIP NOTICE: Consumers are informed that this establishment suggests a tip equivalent to 10% of the bill value, which may be accepted, rejected, or modified by the customer according to their evaluation of the service provided. At the time of requesting the bill, please inform the staff member serving you if you want this amount excluded from the invoice or indicate the amount you wish to give as a tip. In this establishment, tips collected are used solely and exclusively to recognize the work of staff members who are part of the service chain. In case of any inconvenience regarding the tip charge, contact the Consumer Service Line of the Superintendence of Industry and Commerce: (601) 5920400 in Bogotá, or the national toll-free line: 01 8000 910165 to file your complaint.

You may also file your complaint by email at contactenos@sic.gov.co with the subject line: "Tip Charge Complaint."

Terms and conditions apply. The sale of alcoholic beverages to minors is prohibited (Law 124 of 1994). EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO HEALTH (LAW 30 OF 1986).