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5 Best Hotel Bars & Restaurants in Bogota, Colombia

by Karen Catchpole | Sep 15, 2015

8-10 minutes

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Restaurante Ciengramos in the [Click Clack Hotel](#)

It shouldn't be a surprise that the Click Clack Hotel, hippest boutique hotel in Bogota, is home to one of the most imaginative hotel restaurants in Bogota. Restaurante Ciengramos was conceived in 2013 around a simple concept: serve creative, satisfying dishes in 100 gram portions that encourage guests to share and taste more than just their own plate. The original consulting chef, Colombian Chef Luis Guillermo Flores, is now manning the kitchen of the lobby restaurant full time. He's just unveiled a new, lengthy menu which includes sandwiches, risottos

(including inventive takes like a dish called Ciebeles which features cubes of tender beef and strawberries), meat dishes, and plenty of seafood (including salmon marinated for 14 hours in sake and soy). Presentation is a priority as well and best showcased in the *Vieja al Centro de la Tierra*, a combination of light potato salad, seasonal vegetables, and *pulpo* served in a ceramic flower pot then dusted with mushroom crumbs and spiked with pea shoots. Everything is served in a buzzing room that oozes cool. And don't let the 100 grams concept fool you. Dishes now include 100 grams of the main ingredient plus sauces and additional ingredients, so portions are more than satisfying.

Osaki in the The Artisan DC Hotel

The last thing the creators of Osaki wanted was a hotel restaurant, even in a Marriott Signature Collection hotel like [The Artisan DC](#). So they developed the design and dining experience as if the restaurant was not part of the hotel at all. Locals love the place and there are many regulars, which gives Osaki a neighborhood feel. The Asian inspired menu is divided into two versions: one for pan Asian cuisines and one for sushi and sashimi. At Osaki you can build your own ramen bowl, enjoy a plate of three enormous Asian spiced and fried turkey wings, or fill up on sushi and sashimi made from fish flown in daily from the coast. Don't miss the house-made ice cream for dessert or the innovative cocktails and daring wine list.

Market Kitchen in the [W Hotel Bogota](#)

The Market Kitchen restaurant in the hip and stylish W Hotel Bogota transforms from a utilitarian breakfast room complete with obligatory buffet bar into a sexy dining room at night and that's

when the kitchen, helmed by Mexican chef Emeliano Rabia, really gets rocking. The menu, conceived in conjunction with Chef Jean-Geroges Vongerichten, runs the gamut from seafood to soups to pastas to meat dishes. The *pulpo a la parilla* was a standout – tender and gorgeous and spiced with black pepper and a deeply green tarragon sauce. The popular slow cooked salmon with truffle emulsion was delicious, though a bit bland to look at. The short ribs were meaty and fall-off-the-bone tender and the sliced apple and jalapeno preparation added texture and a sweet/spicy kick. Start or finish with a cocktail in the adjacent W Lounge.

El Comedor in the [Hotel BH La Quinta](#)

El Comedor, as the name would imply, is all about comfort food. The menu, developed by Chef Paula Silva who recently opened her own place in Bogota called Hippie, is chock full of creative comfort food including a wide range of soups, spaghetti with oven roasted tomatoes, hamburgers, chocolate lava cake and more. All dishes are carefully prepared, but the star is the slow cooked, salt encrusted whole chicken which is served with roasted potatoes and avocado salad (must be ordered in advance). The homey dining room on the ground floor of the Hotel BH La Quinta is warm and offers many nooks and crannies where families and couples happily linger. Of course they have a perfectly light and fruity apple crumble a la mode for dessert too. The same group that developed El Comedor is involved with Chef Tomas Rueda in the development of the new ground floor restaurant at the Bioxury Hotel, which bodes well.

Apache Burger Bar in the Click Clack Hotel

Created and operated by Chef Felipe Arizabaleta of El Bandido and

Bruto fame, the Apache Burger Bar is the rooftop eating and drinking option at the Click Clack Hotel. Casual, sexy and straightforward, this is the place to go in search of great salads, sandwiches, Chicago-style hot dogs and, of course, burgers (including fish burgers and chicken burgers). Meat lovers should go for the Apache Burger with house-cured bacon. The BBQ rib platter satisfied with tender meat and a not-too-sweet sauce. The glassed-in rooftop location offers spectacular views over Bogota and a DJ keeps things lively. Secret menu tip: ask for the pastrami sandwich. It's the latest pride and joy of chef Steve Haritopoulos who brought his BBQ and kitchen skills to Apache all the way from Brooklyn.