



RESTAURANTE
& MERCADO

DESSERTS

SUNA'S FLOURLESS CHOCOLATE CAKE WITH RED BERRY COULIS VGT / €

Delicious semi bitter cacao cake sweetened with organic sugar and covered with an exquisite red berry sauce.

ORANGE AND POPPY SEED CAKE VGT

Delicious cake with orange zest, ghee butter, organic panela and a touch of honey and poppy seeds.

CREAMY TAPIOCA CAVIAR VGT / €

Delicate tapioca, aromatised with a soft passionfruit sauce and decorated with a touch of blackberry sauce. *(Vegan option -with almond milk- available on request)*

SUNA'S BROWNIE VGT

Our famous brownie! Made of quinoa and wholewheat flour with nuts and sweetened with fructose. Served warm with a scoop of homemade vanilla ice cream.

VEGAN AND GLUTEN FREE BROWNIE *New* VGN / €

Zucchini, natural almond and peanut butters, sweetened with organic stevia.

VEGAN AND GLUTEN FREE

CARROT CAKE *New* VGN / €

With quinoa, flaxseed, natural vanilla, walnuts, organic brown sugar and with coconut cover.

TRADITIONAL CARROT CAKE *New* VGT

With whole wheat flour, raisins, Brazil nuts, ginger, cinnamon and organic brown sugar.

SUNA'S COOKIES VGT

Crunchy oat, almond flour, raisin and organic panela cookies *(Two cookies)*

MOCHI *New*

Soft and exquisite Japanese dessert, based on rice flour and artisan ice cream filling, made with coconut milk or water, and sweetened with organic cane sugar. Pick two within the following options:

Suna Mochi **VGN / €** | Chocolate **VGN / €**
Matcha tea and lime **VGN / €** | Seasonal mochi **€**
Additional mochi

APPLE CRUMBLE **VGN**

Hot crisp apple and granola crumble with cinnamon and homemade vegan ice cream of coconut, ginger and cashew.

VEGAN AND GLUTEN FREE

BANANA CAKE **VGN / €**

With rice flour, sagú flour and chía seeds. Made with almond milk and sweetened with organic cane sugar.

TRADITIONAL BANANA CAKE **VGT *New***

With whole wheat flour and organic cane sugar.

**EXTRA SCOOP
OF VANILLA ICE
CREAM**

**EXTRA SCOOP OF
GINGER AND
COCONUT
HOMEMADE
VEGAN ICE CREAM**



SUNA is one of the 5 restaurants in Bogotá that are working in a United Nations program to reduce food waste per capita in the world. Thank you for consciously nourishing yourself and for being part of this project

WITH YOUR
PHONE



@SUNACOLOMBIA

Please help us spread our values aimed at promoting healthy and deliciously natural food and entering into an amicable and protective relationship with our environment. You can do this by using our hashtags #SunaColombia #DeliciosamenteNatural #RestauranteSuna #ComidaSanaGourmet #FamiliaSuna