LAMESA COMO A TUS DÍAS LLÉNALA DE GENTE QUEENSALSE LA VIDA





guffalo Brill.



# THE BURGERS





#### CRISPY CHICKEN SANDWICH

\$37.900

Crispy chicken, house sauce, cheddar cheese, smoked bacon, green and crisp lettuce with sour cream and artisan bread.



#### THE ARGENTINIAN

Artisan bread, mozzarella cheese, Argentinian chorizo, chimichurri and alioli.

\$34,900

#### PHILY CHEESE STEAK

\$40,900

Artisan bread, 120g of smoked brisket, cheddar cheese, caramelized onions and garlic alioli.



Mozzarella sticks with truffied honey.

WINGS

\$32,900

Slow cooked in our homemade sauces, served with potato wedges.

#### CHOOSE YOUR SAUCE

**BUFFALO SAUCE** 

**BBQ ORIGINAL** 

PEPPER JACK

CHEESY FRIES

\$19,900

Potato wedges in cheese sauce, topped with crunchy bacon.

CREAMY MAZORCA

**\$32,900** 

Sautéed corn, topped with grilled mozzarella cheese and pulled.

**SUCKLING PIG CORN EMPANADAS** 

3 UNITS. \$21.900

Yellow corn flour patties stuffed with roast suckling pig, slowly roasted for 8 hours.

ARGENTINE CHORIZO

1 UNIT. \$17.900 2 UNITS. \$30.900

Made with all the flavor of the Argentinian Pampa region, Served with bollo limpio, sour cream and authentic Colombian hot sauce.

THE HANGOVER SOUP

\$14.900

Rich flavorful broth made with smoked beef ribs, served with arepa (flat corn patty).

CHICHARRON

\$32,900

Buffalo grilled style with bollo limpio, sour cream and homemade spicy sauce

**BG TOSTONES** 

4 UNITS. \$18.900 8 UNITS. \$32.900

Green fried plantains served with Local "Costeño" cheese, sour cream, creole sauce.

**ONION RINGS** 

\$17.900

Crispy onion rings, served with sour cream.

SALADS

THAI SALAD

\$35,900

Mix of lettuce, grilled chicken, sliced avocado, carrots, cabbage and onions. Topped with crunchy wonton, sesame seeds and toasted peanuts.

**HOUSE SALAD** 

S35 900

Mix of lettuce, grilled chicken, queso fresco, sweet corn, avocado, tomato wedges, parmesan cheese, crunchy bacon and garlic aioli.

### **GRILLS**

CHOOSE ONE OPTION: HOUSE SALAD OR SWEET PLANTAIN/ CHOOSE ONE OPTION: BUFFALO POTATOES, WEDGE POTATOES, OR YUCA WITH MOJO SAUCE

BIFÉ CHORIZO \$58,900

300g of juicy and matured entrecôte.

\$58,900

300g of matured, butterfly-cut Sirloin cap.

\$38,900 PORK CHURRASCO

Sirloin tip in butterfly cut.

1/2 SMOKED CHICKEN \$44,900

Marinated half chicken slowly cooked and seared in a Charcoal grill with potato wedges and garlic aioli.

<u>Picanha americana</u>

\$84,900

Angus beef, (rear quarter beef cut, with a perferct marbling texture that gives it a lot of flavor and juiciness x 350g

**BABY BEEF** \$62,900

250g of beef tenderloin.

**COWBOY PORK CHOPS** \$48.900

400g of juicy, and tender pork chops.

\$62,900 BUFFALO 4 MEATS

(4 different types of meat) Juicy beef (125g), Pork (125g) Chicken (150g) and Veal Chorizo.

\$36,900 **GRILLED CHICKEN** 

300g of grilled, butterfly-cut chicken breast.

SMOKED BEEF BRISKET

\$65,900

250g of juicy brisket, slowly cooked with our House seasoning rub. Seared in a Charcoal grill with potato wedges and coleslaw salad.

**GRILLED SALMON** \$59,900

Salmon fillet, 2 sides of your choice: fried plantain, avocado salad, coconut rice or white rice. Seared on our Charcoal Grill.

**GRILLED SEA BASS FILLET** 

\$48,900

2 sides of your choice: fried plantain, avocado

### LUNCH

#### CHICKEN AU GRATIN

\$31,900

Chicken fillet in a creamy cheese sauce au gratin, topped with crispy bacon, served with wedge potatoes and house salad.

**PULLED PORK TERIYAKI** 

\$30,900

Shredded pork ribs in teriyaki sauce, served with white rice and sweet plantain with sour cream.

SAUTÉED PORK CHURRASCO

\$29,900

Sautéed pork steak with onions and tomatoes in an oriental sauce, served with white rice and sweet plantain with sour cream.

MONDAY TO FRIDAY 12:00 M - 6:00 PM

\*Not applicable on holidays or with promotions

# OH MY RIBS! Try the best ribs, marinated and smoked, slow cooked for 8 hours.

#### **CHOOSE YOUR SAUCE**

PEPPER JACK whisky and cayenne pepper based sauce.

Lightly spicy sauce with sweet-and-sour notes, creamy.

BBQ ORIGINAL Original smoked homemade sauce.

ONE SIDE DISH: SALAD OR SWEET PLANTAIN
ONE SIDE DISH: BUFFALO LOADED POTATO, POTATO WEDGES OR FRENCH FRIES





0	CHICKEN MILANESE 250g of juicy tenderloin, in a pepper and smoked paprika sauce.	\$46.900
	ARAB LOMO 250g of sirloin over a creamy garlic sauce, topped with caramelized onions, french fries and salad.	\$64.900
	THREE-COUNTIES CHICKEN 300g of grilled, butterfly-cut chicken breast, with broiled three-cheese sauce.	\$43.900
	THREE-COUNTIES TENDERLOIN 250g of juicy tenderloin topped with broiled three-cheese sauce.	\$69.900
	PEPPER STEAK 250g of juicy tenderloin, in a pepper and smoked paprika sauce.	\$67.900



#### MIX FOR 4-5 (PEO<u>P.)</u>

1/2 smoked chicken, Argentine chorizo, 1/2 rack, smoked brisket, yuca with mojo, wedge potatoes, house salad, aioli sauce, and BBQ sauce.



PORK RICE

\$44.900

Rice cooked in creole sauce with shredded pork ribs, Argentinian chorizo, sweet corn, peas, topped with crispy pork skin, garlic mojo and patacones (Fried plantain).

AJIACO \$36.900

Typical soup from Bogota cuisine, served with capers, milk cream, avocado and white rice.

MONDONGO \$36.900

typical Colombian soup, Buffalo Grill style, served with white rice and avocado.

POSTA CARTAGENERA \$42.900

Typical preparation of the Colombian coast, slow-cooked beef in sweet and savory sauce, 2 sides of your choice: patacones (Fried plantain), avocado salad, coconut rice and white rice.



#### **PENNE CARBONARA**

\$36,900

Short Pasta in Carbonara sauce with chicken breast, crispy bacon, Parmesan cheese, seared on our Charcoal Grill, served with ciabatta toasts.





Consumers are informed that this establishment suggests a tip equivalent to 10% of the total bill, which can be accepted, rejected, or modified by you, depending on your evaluation of the service provided. When requesting the bill, please inform the person serving you if you want this amount to be included or not in the invoice or indicate the amount you wish to leave as a tip. In this establishment, all funds collected as tips will be fully distributed (100%) among the service staff.

If you experience any issues regarding the tip charge, please contact the exclusive hotline available in Bogotá to address concerns on this matter: 6 51 32 40, or contact the Citizen Service line of the Superintendence of Industry and Commerce at 5 92 40 00 in Bogotá, or for the rest of the country, the toll-free national line: 01 8000-910165, to file your complaint.



## **BEERS**

BBC							\$14.900
STELLA ARTOIS							\$14.900
CORONA							\$14.900
BUDWEISER							\$10.900
MICHELOB ULTRA							\$10.900
CLUB COLOMBIA							\$11.900
LITER BBC							\$32.900
LITER CORONA							\$39.900
LITER STELLA							\$38.900

# DRINKS & BOTTLES

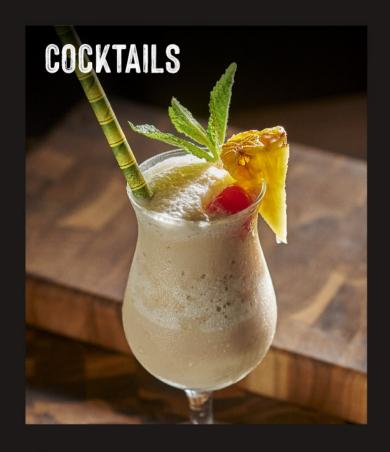
	GLASS	HALF	BOTTLE
BUCHANANS 12 AÑOS.	\$29.900	\$185.900	\$340.000
BUCHANANS MASTER.	\$32.900	-	\$330.000
GLENLIVET FOUNDER	\$29.900		\$320.000
OLD PARR.	\$29.900	\$220.000	\$380.000
SINGLETON 12 AÑOS	\$29.900	-	\$320.000
DON JULIO BLANCO	\$29.900	-	\$320.000
GIN TANQUERAY		-	\$340.000
GIN HENDRICKS			\$390.000
RON LA HECHICERA			\$390.000
RON HAVANA 3 AÑOS			\$210.000

# WINES & SANGRIA

2X1 ON SANGRIA FRIDAY & SATURDAY

	GLASS	JAR
SANGRIA BLANCA	\$30.000	\$94.900
SANGRIA TINTA	\$30.000	\$94.900
SANGRIA ROSÉ	\$30.000	\$94.900
TARAPACÁ TINTO CABERNET	\$21.900	\$95.900
TARAPACÁ ROSE	\$21.900	\$95.900
TARAPACÁ SAUVIGNON BLANCO	\$21.900	\$95.900
RAMÓN BILBAO TINTO	\$27.900	\$126.900
RAMÓN BILBAO BLANCO	\$27.900	\$126.900





PIÑA COLADA SIN LÁCTEOS	\$29.900
MOJITO	\$28.900
OLD FASHION	\$29.900
GIN TONIC HENDRICKS	\$38.900
GIN TONIC GORDONS	\$23.900

# **BEVERAGES**

SODA 400ML COCA COLA, SPRITE, QUATRO, KOLA ROMÁN		. \$9.900
SODA/GINGER		\$7.900
FUZE TEA		\$8.900
HATSU TEA		\$12.900
WATER A		\$7.900

### **LEMONADES AND JUICES**



NATURAL JUICE STRAWBERRY, TANGERINE, MANGO, PASSION FRUIT, COROZ	\$10.900
NATURAL LEMONADE	\$9.900
COCONUT LEMONADE.	\$14.900
CHERRY LEMONADE	\$11.900
PEPPERMINT LEMONADE	. \$10.900



AMERICAN	\$7.900
CAPUCCINO	89.900
ESPRESSO	\$7.900
INFUSIONS	§5.900