

LA MESA
COMO A TUS DÍAS
LLÉNALA DE GENTE
QUE TE ENSALESE
LA VIDA



Buffalo
Grill.

MARGA
RITA
TIME



**MARGA
RITA
RÍA**

30% MONDAY
TO FRIDAY

- ◆ TRADITIONAL MARGARITA
- ◆ PASSION FRUIT MARGARITA
- ◆ STRAWBERRY MARGARITA
- ◆ MANGO MARGARITA **NEW**

\$29.900

THE BURGERS

SEXY CHEESE BURGER

Certified Angus Beef, cheese croutons covered with truffle honey, green and crisp lettuce, mozzarella cheese and house sauce.



M
125GR **\$36.900**

L
200GR **\$42.900**

M

125GR

L

200GR

M

125GR

L

200GR

REAL BACON

Certified Angus Beef, cheddar cheese, smoked bacon and house sauce.

\$34.900

\$38.900



BRÛLÉE BURGER

Certified Angus Beef, mozzarella cheese, confit tomato sauce, caramelized bacon and house sauce.

\$34.900

\$38.900

PEPPER BURGER

Angus beef, mozzarella cheese, onion jam, crispy wonton and creamy pepper sauce.

\$36.900

\$40.900

DOUBLE CHEESE

Certified Angus Beef, smoked bacon, cheddar cheese, mozzarella cheese and house sauce.

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\$42.900

PULLED PORK

100 g of Pulled Pork, mozzarella cheese, onion rings and house sauce.

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\$42.900

QUILLERA BURGER

Certified Angus Beef, pineapple jam with smoked bacon, lettuce mix, Tartar sauce, sweet corn, potato sticks and house sauce.

\$35.900

\$39.900

SANDWICHES



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

\$34.900

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

PHILLY CHEESE STEAK

\$40.900

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

APPETIZERS



DEDITOS VIRALES 3 UNITS. \$19.90 4 UNITS. \$24.90
Mozzarella sticks with truffled honey.

WINGS \$32.90
Slow cooked in our homemade sauces, served with potato wedges.

CHOOSE YOUR SAUCE

BUFFALO SAUCE Lightly spicy sauce with sweet-and-sour notes, creamy.
BBQ ORIGINAL Original smoked homemade sauce
PEPPER JACK Whisky and cayenne pepper based sauce.

CHEESY FRIES \$19.90

Potato wedges in cheese sauce, topped with crunchy bacon.

CREAMY MAZORCA \$32.90

Sautéed corn, topped with grilled mozzarella cheese and pulled.

SUCKLING PIG CORN EMPANADAS 3 UNITS. \$21.90

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

ARGENTINE CHORIZO 1 UNIT. \$17.90 2 UNITS. \$30.90

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

THE HANGOVER SOUP \$14.90

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

CHICHARRÓN \$32.90

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

6G TOSTONES 4 UNITS. \$18.90 8 UNITS. \$32.90

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

The 8 units come with pulled pork.

ONION RINGS \$17.90

Crispy onion rings, served with sour cream.

SALADS

THAI SALAD \$35.90

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

HOUSE SALAD \$35.90

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 \$58.90

300g of juicy and matured entrecôte.

CHURRASCO \$58.90

300g of matured, butterfly-cut Sirloin cap.

PORK CHURRASCO \$38.90

Sirloin tip in butterfly cut.

1/2 SMOKED CHICKEN \$44.90

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

PICANHA AMERICANA \$84.90

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

BABY BEEF \$62.90

250g of beef tenderloin.

COWBOY PORK CHOPS \$48.90

400g of juicy, and tender pork chops.

BUFFALO 4 MEATS \$62.90

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

GRILLED CHICKEN \$36.90

300g of grilled, butterfly-cut chicken breast.

SMOKED BEEF BRISKET \$65.90

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

GRILLED SALMON \$59.90

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 \$48.90

2 sides of your choice: fried plantain, avocado salad, coconut rice or white rice.

LUNCH

CHICKEN AU GRATIN \$31.90

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

PULLED PORK TERIYAKI \$30.90

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

SAUTÉED PORK CHURRASCO \$29.90

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.

BUFFALO 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

LEGENDARY *Ribs*

\$71.900



TRADITIONAL *Ribs*



1/2 RACK \$54.900

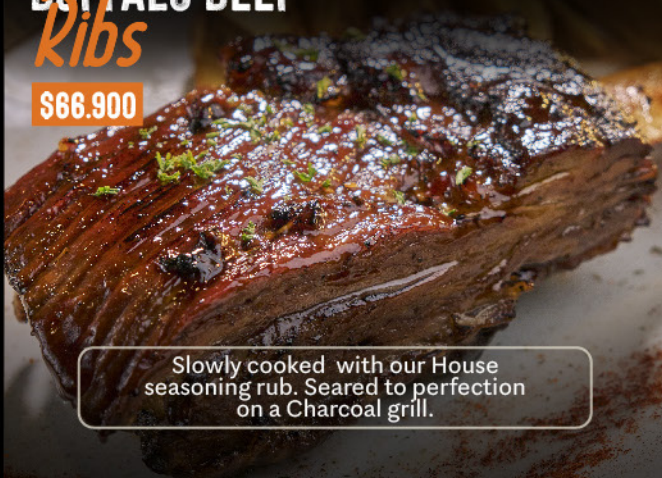
380gr

FULL RACK \$68.900

650gr

BUFFALO BEEF *Ribs*

\$66.900



Slowly cooked with our House seasoning rub. Seared to perfection on a Charcoal grill.

HOUSE SPECIALS



CHOOSE ONE OPTION: HOUSE SALAD OR SWEET PLANTAIN/
ONE SIDE DISH: BUFFALO LOADED POTATO, POTATO WEDGES OR FRENCH FRIES



CHICKEN MILANESE

\$46.900

250g of juicy tenderloin, in a pepper and smoked paprika sauce.

ARAB LOMO

\$64.900

250g of sirloin over a creamy garlic sauce, topped with caramelized onions, french fries and salad.

THREE-COUNTIES CHICKEN

\$43.900

300g of grilled, butterfly-cut chicken breast, with broiled three-cheese sauce.

THREE-COUNTIES TENDERLOIN

\$69.900

250g of juicy tenderloin topped with broiled three-cheese sauce.

PEPPER STEAK

\$67.900

250g of juicy tenderloin, in a pepper and smoked paprika sauce.

MIXES



BUFFALO MIX

\$132.900

Deditos virales, pulled pork empanadas, BBQ wings, Argentine chorizo, charcoal pork cracklings, clean roll, creole hot sauce, truffled honey, and lemon wedges.

MIX FOR 4-5 (PEOP.)

\$189.900

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

TYPICAL DISHES



BANDEJA PAISA

\$41.900

Typical paisa dish, includes beans, white rice, ground meat, madurito (Sweet plantain), avocado, chorizo, arepa antioqueña (flat corn cake), pork rind and a fried egg.

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

\$38.900

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

MONDONGO

\$38.900

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.

PASTA



SPAGHETTI BOLOGNESE

\$38.900

Creamy Spaghetti Bolognese, Parmesan cheese, seared on our Charcoal Grill, served with ciabatta toasts.

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.



BUFFY TENDERS

\$30.900

Crispy fried chicken tenders served with French fries, juice and a cookie.

CHEESE BURGER

\$30.900

125g of Angus beef, mozzarella cheese, local homemade sauce served with French fries.

CHEESE DEDITOS X3

\$30.900

Mozzarella sticks, served with french fries, juice and a cookie.

DESSERTS



BROWNIE WITH ICE CREAM

COCONUT FLAN

CHOCOLATE CAKE

CHEESE FLAN

\$16.900

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.



BUFFALO ARTISANAL BEER

Creamy, with caramel
and fruity notes.

\$14.700

BEERS

BBC	\$14.900
STELLA ARTOIS	\$14.900
CORONA	\$14.900
BUDWEISER	\$10.900
CLUB COLOMBIA	\$11.900
LITRO BBC	\$32.900
LITRO CORONA	\$39.900
LITRO STELLA	\$38.900

DRINKS & BOTTLES

	GLASS	HALF	BOTTLE
BUCHANANS 12 YEARS	\$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 YEARS	\$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 YEARS	-	-	\$210.000

WINES & SANGRIA

2X1 ON SANGRIA FRIDAY & SATURDAY

	CUP	JAR
SANGRIA BLANCA	\$30.000	\$94.900
SANGRIA TINTO	\$30.000	\$94.900
SANGRIA ROSE	\$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

Flavored SODA



Passion Fruit
Ginger

Sugar Cane Honey
Tamarind

Watermelon,
Lemon & Tangerin

Corozo
Mint

\$14.900

COCKTAILS



- BUFFALA SALVAJE** \$29.90
JOSE CUERVO TEQUILA - CORDIAL OF PINEAPPLE & TARRAGON
- PALOMA** \$29.90
JOSE CUERVO TEQUILA - CORDIAL OF GRAPEFUL PELLETIER
- TESORO DE CARTAGENA** \$29.90
RON HAVANA AÑEJO - PASSION FRUIT - VANILLA - PEPPER LIQUOR
- FLOR DEL CARIBE** \$29.90
GINEBRA BEEFEATER - ROSE PELLESTIER - JEREZ FINO
- SCOTCH AL FRESCO** \$29.90
BALLANTINE'S - CORDIAL OF PINEAPPLE & TARRAGON

- APEROL FRAPPE** \$34.90
- PIÑA COLADA** ^{Havana Club} \$29.90
DAIRY-FREE
- MOSCOW MULE** \$27.90
- MOJITO** ^{Havana Club} \$28.90
- MOJITO** ^{LA HECHICERA} \$35.90

BEVERAGES

- SODA 400ML** \$9.90
COCA COLA, SPRITE, QUATRO, KOLA ROMÁN
- SODA/GINGER** \$7.90
- FUZE TEA** \$8.90
- HATSU TEA** \$12.90
- WATER** \$7.90
NATURAL, WITH GAS

LEMONADES AND JUICES



- NATURAL JUICE** \$10.90
STRAWBERRY, TANGERINE, MANGO, PASSION FRUIT, COROZO
- NATURAL LEMONADE** \$9.90
- COCONUT LEMONADE** \$14.90
- CHERRY LEMONADE** \$11.90
- PEPPERMINT LEMONADE** \$10.90

COFFEE



- AMERICAN** \$7.90
- CAPUCCINO** \$9.90
- ESPRESSO** \$7.90
- INFUSIONS** \$5.90

ENJOY RESPONSIBLY. EXCESSIVE ALCOHOL CONSUMPTION IS HARMFUL TO YOUR HEALTH. THE SALE OF ALCOHOLIC BEVERAGES TO MINORS IS PROHIBITED.

18+ FORBIDDEN TO FORWARD TO MINORS