

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



**Buffalo**  
Grill.

MARGA  
RiTe  
Time



**MARGA  
RiTe  
RiA**

**30%** MONDAY TO FRIDAY

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

**\$30.900**

# THE BURGERS

## SEXY CHEESE BURGER

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



M 1256R **\$36.900**

L 2006R **\$42.900**

M 1256R L 2006R

M 1256R L 2006R

## 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.

- **\$42.900**

## PULLED PORK

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

- **\$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

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

**\$37.900**



## THE ARGENTINIAN

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

**\$38.900**

## PHILY CHEESE STEAK

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

**\$41.900**

# 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 with fresh cheese, 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 and authentic Colombian hot sauce.

**THE HANGOVER SOUP** \$14.90

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

**CHICHARRON** \$32.90

Buffalo grilled style with bollo limpio and homemade spicy sauce.

**6G TOSTONES** 4 UNITS. \$18.90

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

**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

Juicy and matured entrecôte.

**CHURRASCO** \$58.90

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)

**GRILLED CHICKEN** \$36.90

300g of grilled, butterfly-cut chicken breast.

**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 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** \$31.90

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

**SAUTÉED PORK** \$31.90

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*

\$69.900



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

\$139.900

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

# 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, 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.

# 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.



## CERVEZA BUFFALO ARTESANAL

Cremosa, con notas  
acarameladas y afrutadas

**\$14.700**

## CERVEZAS

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

## TRAGOS Y BOTELLAS

	TRAGO	MEDIA	BOTELLA
BUCHANANS 12 AÑOS	\$29.900	\$185.900	\$410.000
BUCHANANS MASTER	\$32.900	-	\$320.000
GLENLIVET FOUNDER	\$29.900	-	\$390.000
OLD PARR	\$29.900	\$220.000	\$320.000
SINGLETON 12 AÑOS	\$29.900	-	\$380.000
DON JULIO BLANCO	\$29.900	-	\$380.000
GIN TANQUERAY	-	-	\$340.000
GIN HENDRICKS	-	-	\$390.000
RON LA HECHICERA	-	-	\$420.000
RON HAVANA 3 AÑOS	-	-	\$210.000

## VINOS & SANGRÍAS

2X1 EN SANGRÍAS VIERNES Y SÁBADO

	COPA	JARRA
SANGRÍA BLANCA	\$30.000	\$94.900
SANGRÍA TINTO	\$30.000	\$94.900
SANGRÍA 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

## SODAS Saborizadas



Maracuyá  
Jengibre

Miel de Caña  
Tamarindo

Sandía, Limón  
Mandarina.

Corozo  
Menta

**\$14.900**

# COCTELES



<b>BUFFALA SALVAJE</b> TEQUILA JOSE CUERVO - CORDIAL DE PIÑA Y ESTRAGÓN	\$29.900
<b>PALOMA</b> TEQUILA JOSE CUERVO - CORDIAL DE PELLETIER TORONJA	\$29.900
<b>TESORO DE CARTAGENA</b> RON HAVANA AÑEJO - MARACUYÁ - VAINILLA - LICOR DE PIMIENTA	\$29.900
<b>FLOR DEL CARIBE</b> GINEBRA BEEFEATER - PELLESTIER DE ROSA - JEREZ FINO	\$29.900
<b>SCOTCH AL FRESCO</b> BALLANTINE'S - CORDIAL DE PIÑA Y ESTRAGÓN	\$29.900

<b>APEROL FRAPPE</b>	\$34.900
<b>PIÑA COLADA</b> <small>Havana Club</small> SIN LÁCTEOS	\$29.900
<b>MOSCOW MULE</b>	\$27.900
<b>MOJITO</b> <small>Havana Club</small>	\$28.900
<b>MOJITO</b> <small>LA HECHICERA</small>	\$35.900

# BEBIDAS

<b>GASEOSA 400ML</b> COCA COLA, SPRITE, QUATRO, KOLA ROMÁN	\$9.900
<b>SODA/GINGER</b>	\$7.900
<b>TÉ FUZE TEA</b>	\$8.900
<b>TÉ HATSU</b>	\$12.900
<b>AGUA</b> <small>NATURAL, CON GAS</small>	\$7.900

# JUGOS Y LIMONADAS



<b>JUGOS NATURALES</b> FRESA, MANDARINA, MANGO, MARACUYÁ, COROZO	\$10.900
<b>LIMONADA NATURAL</b>	\$9.900
<b>LIMONADA DE COCO</b>	\$14.900
<b>LIMONADA CEREZADA</b>	\$11.900
<b>LIMONADA HIERBABUENA</b>	\$10.900

# CAFÉS



<b>AMERICANO</b>	\$7.900
<b>CAPUCCINO</b>	\$9.900
<b>ESPRESSO</b>	\$7.900
<b>AROMÁTICA</b>	\$5.900

DISFRUTAR CON RESPONSABILIDAD. EL EXCESO DE ALCOHOL ES PERJUDICIAL PARA LA SALUD. PROHÍBASE EL EXPENDIO DE BEBIDAS EMBRIAGANTES A MENORES DE EDAD.

**18+** PROHIBIDO REENVIAR A MENORES