



Savor Life

To Share!



Viral Fingers

Cheese sticks, served with truffled honey. Don't miss them!

3 units. \$19.900

Wings

Slow-cooked and prepared with our house-made sauces.

\$27.900

CHOOSE YOUR SAUCE:

BUFFALO SAUCE

Our signature spicy, tangy buffalo style.

PEPPER JACK

Whisky-based with honey, orange, and cayenne. Slightly spicy, creamy, and citrus-sweet.

TRADITIONAL BBQ

House-made, smoky, and classic.

Chicharrón \$32.900

Crispy, meaty, and golden pork belly. Served with corn cake and ají.

Argentinian Chorizo \$19.900

Authentic Argentine sausage served with corn cake and house ají.

Pork Empanadas \$21.900

(3 pcs) Crispy yellow-corn empanadas stuffed with slow-roasted pork. Served with Colombian ají.

Creamy Corn Bowl \$29.900

Sweet corn in a melted cheese sauce topped with pulled pork and pico de gallo.

Smoked Beef Rib Broth \$15.900

Traditional broth made with smoked beef rib, served with arepa.

Cheesy Fries \$19.900

Potato wedges in a creamy cheese sauce, topped with crispy bacon.

Patacones BG \$18.900

(4 pcs) Crispy green plantain patties with coastal cheese, sour cream, and salsa criolla.

Pastas & salads

Spaghetti Bolognese \$39.900

Long pasta in a creamy bolognese sauce, parmesan cheese, finished in our charcoal oven. Served with artisan toast.

Penne carbonara \$39.900

Short pasta in a carbonara sauce with grilled chicken, crispy bacon, and parmesan, finished in our charcoal oven. Served with artisan toast.

House salad \$37.900

Fresh lettuce mix, grilled chicken, fresh cheese, sweet corn, avocado, tomato wedges, parmesan, crispy onion, and house aioli.

From the Grill



(1) Side: House salad or sweet plantain with sour cream.
(1) Side: Buffalo potato, potato wedges, or yuca al mojo.

Morrillo \$59.900

A beef neck cut slow-cooked for 18 hours and finished in our charcoal oven for deep flavor and tenderness. 300g

Bife Chorizo \$60.900

A juicy, matured ribeye-section cut with rich flavor and a tender bite. 300g

Churrasco Steak \$59.900

Butterflied ribeye steak, matured and grilled over charcoal for an intense, smoky flavor. 300g

Baby Beef \$62.900

Lean, tender beef tenderloin lightly grilled for a soft, clean flavor. 250g

Punta Gorda \$68.900

A juicy, tender hindquarter beef cut with a flavorful external fat cap. 300g

Buffalo Four Meats Platter \$64.900

A signature Buffalo Grill combination featuring: Beef 125g, Pork 125g, Chicken 150g, and Santarrosano sausage.

Sobrebarriga \$59.900

Beef flank cut located between the ribs and the hip, slow-cooked for 18 hours, charcoal finished and served with traditional Colombian criolla sauce. 300g

Smoked Half Chicken \$46.900

Half chicken slow-cooked for 4 hours, finished in our charcoal oven.

Chicken grill \$38.900

Charcoal-roasted chicken breast. 300g

Pork Churrasco \$42.900

A juicy, marbled pork cut from the top sirloin, butterflied and grilled.

Pork Cowboy Steak \$49.900

A tender pork loin cut with part of the rib, flavorful and juicy.

Grilled Salmon \$62.900

Salmon fillet finished in our charcoal oven. Includes 2 sides of your choice: patacones, avocado salad, coconut rice, or white rice.

Grilled Sea Bass \$52.900

Sea bass fillet finished over charcoal. Includes 2 sides of your choice: patacones, avocado salad, coconut rice, or white rice.

Imported Cuts



American Angus Picanha \$89.900

Premium Angus Beef picanha, a tender and flavor-packed cut with excellent marbling, sourced from the hindquarter. 350g

Ojo de Bife \$95.900

Highly marbled, intensely juicy imported Angus ribeye. A robust, full-flavored cut prized for its tenderness and richness. 250g

Bife chorizo \$89.900

Imported Angus striploin with a juicy, tender texture and a signature fat cap that enhances its flavor. 250g



Family Platters

La Manada (4-5 People)

- Bife chorizo 300g
- ½ Rack of Ribs
- Chicken Breast 300g
- 2 Argentinian Chorizos
- 2 Sweet Plantains
- 2 Buffalo Potatoes
- 4 Patacones

Manada to Share

- 3 Viral Cheese Sticks
- 3 Pork Empanadas
- BBQ Wings
- 2 Argentinian Chorizos
- 1 Chicharrón
- 2 Corn Cakes
- Truffled honey, Colombian ají, and lime wedges.



Oh my ribs!

Pork ribs marinated with our house rub, slow-cooked for 8 hours, and finished in our charcoal oven.

Legendary Ribs

\$72.900





Baby Back Ribs

1/2 rack

Full rack

\$56.900

\$69.900



CHOOSE YOUR SAUCE:

- BUFFALO SAUCE

Lightly spicy sauce with citrus and smoky notes.
- PEPPER JACK

Made with whisky, honey, orange, and cayenne pepper.
- TRADITIONAL BBQ

House-smoked, classic flavor.

(1) Side: House salad or sweet plantain with sour cream.
(1) Side: Buffalo potato, potato wedges, or French fries.

Beef Ribs

x 450g.

\$74.900



Beef ribs marinated with our signature house rub, slow-cooked for 24 hours, and finished in our charcoal oven for deep, smoky flavor. *Subject to availability.*

Grill in Sauces

Choose your favorite sauce

(1) Side: House salad or sweet plantain with sour cream.
(1) Side: Buffalo potato, potato wedges, or French fries.

- Chicken breast

ARABIAN PEPPER 3 CHEESES

\$44.900

Salmon

ARABIAN PEPPER

\$68.900

Angus beef loin

ARABIAN PEPPER 3 CHEESES

\$70.900

Sea bass

ARABIAN PEPPER

\$58.900

Burgers & sandwiches

Prices shown for size M / L when applicable.

Served with potato wedges or French fries.

M 125 g

L 200 g

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Sexy Cheese Burger

Angus beef with mozzarella cheese, lettuce, cheese crouton, truffled honey, and our house sauce.

\$38.900

\$42.900



Real Bacon Burger

Angus beef patty topped with cheddar cheese, smoked bacon, and our signature house sauce.

\$36.900

\$39.900



Pepper Burger

Angus beef, mozzarella, caramelized onions, crispy wonton, and creamy pepper sauce.

\$36.900

\$40.900



Quillera Burger

Angus beef, mozzarella cheese, pineapple jam, shredded potato fries, tender corn, lettuce with sour cream, and our house sauce.

\$36.900

\$39.900



Double Meat Burger

Two 125g Angus patties, cheddar cheese, smoked bacon, and house sauce.

\$42.900



Pulled Pork Burger

Angus beef topped with 100g of pulled pork, mozzarella cheese, onion rings, and house sauce.

\$42.900



Korean Chicken Sandwich

Crispy chicken coated in Korean-style BBQ sauce, lettuce, and house-made aioli on a burger bun.

\$38.900



Philly Pork Melt

Artisan bread filled with pulled pork, cheddar cheese, caramelized onions, and garlic aioli.

\$42.900



Hot dog

Potato bun with Polish sausage, crispy onions, costeño cheese, pickles, ketchup, and mustard.

\$38.900

Traditional Colombian Dishes



Ajiaco

Traditional Bogotá-style chicken and potato soup, served with capers, cream, avocado, and white rice.

\$36.900



Mondongo Stew

Classic Colombian tripe stew prepared Buffalo Grill-style. Served with avocado and white rice.

\$36.900



Bandeja paisa

An iconic Antioquian platter featuring beans, white rice, ground beef, sweet plantain, avocado, chorizo, Antioquian arepa, crispy pork belly, and a fried egg.

\$42.900



Cartagena-Style Posta

Slow-braised beef in a spiced panela sauce. Served with two sides of your choice: patacones, white rice, coconut rice, or avocado salad.

\$42.900



Pork Rice

Rice cooked with a criolla base, shredded pork rib, corn, green peas, crispy chicharrón, garlic mojo, and patacones.

\$46.900

Buffalo kids

\$30.900

All dishes include a juice and a Buffalo cookie.

Cheese burger

Angus beef, mozzarella cheese, house sauce, and French fries.

Buffy Tenders

Crispy chicken tenders served with French fries.

Spaghetti carbonara

Long pasta in creamy white sauce with bacon, grilled chicken, and parmesan cheese.

Desserts

\$16.900

Brownie with Ice Cream

Warm Milo brownie topped with chocolate sauce, peanuts, and vanilla ice cream.

Coconut Flan

Traditional caramel flan with a coconut base, drizzled with salted caramel. A recipe passed down through generations.

Cheese Flan

Creamy cheese flan topped with red berry sauce.

Nutella Sticks (2 pcs)

Flaky pastry filled with Nutella, served with vanilla ice cream.

Beers

GLOBALS



Bottle \$14.900
Liter \$38.900

STELLA ARTOIS

Bottle \$14.900
Liter \$38.900

Budweiser

Bottle \$14.900

CRAFT



Bottle \$14.900
Liter \$32.900

PREMIUM



Bottle \$12.900



Bottle \$13.900



Wines

Tarapacá Rosé

Glass \$21.900
Bottle \$99.900

Tarapacá Sauvignon Blanc

Glass \$21.900
Bottle \$99.900

Tarapacá Cabernet Red

Glass \$21.900
Bottle \$99.900

Ramón Bilbao White

Glass \$27.900
Bottle \$126.900

Ramón Bilbao Red

Glass \$27.900
Bottle \$126.900

Sangrias

2x1 Friday & Saturday

- White
- Rosé
- Red Sangria

Glass \$32.900
1/2 Pitcher \$56.900
Pitcher \$96.900



Liquors

WHISKY

Buchanan's 12 years

Bottle \$320.000
1/2 bottle \$185.900
Shot \$29.900

Buchanan's Master

Bottle \$410.000
Shot \$32.900

Glenlivet Founder

Bottle \$390.000
Shot \$29.900

Old Parr

Bottle \$390.000
1/2 bottle \$220.000
Shot \$29.900

Singleton 12 years

Bottle \$380.000
Shot \$29.900

TEQUILA

Don Julio Blanco

Bottle \$340.000
Shot \$29.900

GINEBRA

Gin Tanqueray

Bottle \$300.000

Gin Hendricks

Bottle \$410.000

RON

Ron La Hechicera

Bottle \$420.000
Shot \$34.900

Ron Havana

Bottle \$210.000
Shot \$20.900



Cocktails

Piña Colada

\$29.900

Mojito

\$28.900

Old fashioned

\$29.900

Hendrick's

Gin & Tonic
\$38.900

Gordon's

Gin & Tonic
\$23.900



Flavored Sodas

Passion Fruit & Ginger

Corozo & Mint

Watermelon & Lime Tangerine

Cane Honey & Tamarind

\$14.900

Juices

Natural Juices

Strawberry

\$10.900

Tangerine

\$10.900

Mango

\$10.900

Passion Fruit

\$10.900

Corozo

\$10.900

Lemonades

Classic Lemonade

\$9.900

Coconut Lemonade

\$14.900

Cherry Lemonade

\$11.900

Mint Lemonade

\$10.900

Soft Drinks & Beverages

Coca Cola 400ml

(Coca Cola, Sprite,
Quatro, Kola Román)
\$9.900

Fuze Tea

\$8.900

Hatsu Tea

\$12.900

Still Water / Sparkling Water

\$7.900

Soda/Ginger

\$7.900

Coffee

Americano

\$7.900

Capuccino

\$9.900

Espresso

\$7.900

Herbal Tea

\$5.900

**MARGA
RITE
RÍA**

30% Monday to Friday

- ♦ TRADITIONAL MARGARITA
- ♦ STRAWBERRY MARGARITA
- ♦ PASSION FRUIT MARGARITA
- ♦ MANGO MARGARITA

~~\$32.900~~ **\$23.900**



MARGA
RITE
TIME

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

18+ FORWARDING TO MINORS IS PROHIBITED