

# Savor Life

Buffalo  
Grill.



This establishment suggests a tip equivalent to 10% of the total bill, which may be accepted, declined, or modified according to your evaluation of the service. If you wish to include or exclude this amount, or modify it, please notify your server when requesting the bill. All tips collected are distributed 100% among our service team. For inquiries regarding tipping regulations, you may contact the consumer service line in Bogotá: 651 3240, or the national toll-free line: 01 8000-910165.

# 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 aji.

## Argentinian Chorizo \$19.900

Authentic Argentine sausage served with corn cake and house aji.

## Pork Empanadas \$21.900

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

## 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

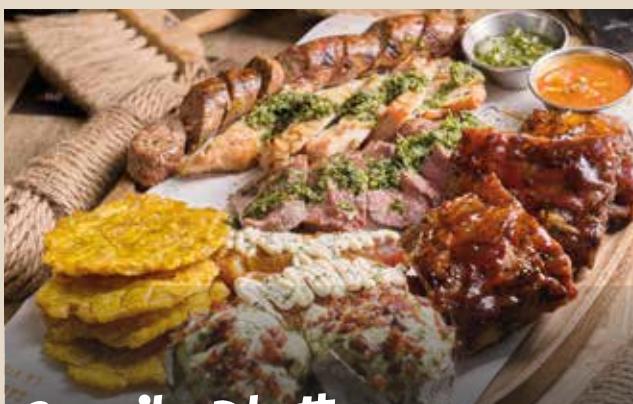
Long pasta in a creamy bolognese sauce, parmesan cheese, finished in our charcoal oven. Served with artisan toast.

## 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.



# Family Platters

## La Manada (4-5 People)

- Bife chorizo 300g \$186.900
- 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 \$96.900
- 3 Pork Empanadas
- BBQ Wings
- 2 Argentinian Chorizos
- 1 Chicharrón
- 2 Corn Cakes
- Truffled honey, Colombian aji, and lime wedges.



**(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

# 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** \$44.900  
ARABIAN  
PEPPER  
3 CHEESES

**Salmon** \$68.900  
ARABIAN  
PEPPER

**Angus beef loin** \$70.900  
ARABIAN  
PEPPER  
3 CHEESES

**Sea bass** \$58.900  
ARABIAN  
PEPPER



## Burgers & Sandwiches

Prices shown for size M / L when applicable.

Served with potato wedges or French fries.

**M**  
125g

**L**  
200g

### Sexy Cheese Burger

\$38.900 \$42.900

### Real Bacon Burger

\$36.900 \$39.900

### Pepper Burger

\$36.900 \$40.900

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

### Quillera Burger

\$36.900 \$39.900

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

### Double Meat Burger

\$42.900

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

### Pulled Pork Burger

\$42.900

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

### Korean Chicken Sandwich

\$38.900

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

### Philly Pork Melt

\$42.900

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

### Hot dog

\$38.900

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

## Traditional Colombian Dishes

### Ajiaco

\$36.900

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

### Mondongo Stew

\$36.900

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

### Bandeja paisa

\$42.900

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

### Cartagena-Style Posta

\$42.900

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

### Pork Rice

\$46.900

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

## 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)

\$20.900 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 \$10.900

### CRAFT



Bottle \$14.900  
Liter \$32.900

### PREMIUM



Bottle \$11.900



Bottle \$13.900

## 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



## Coffee

### Americano

\$7.900

### Capuccino

\$9.900

### Espresso

\$7.900

### Herbal Tea

\$5.900



## 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 Every Day  
CLASSES ONLY



- White
- Rosé
- Red Sangria

Glass \$36.900  
1/2 Pitcher \$56.900  
Pitcher \$96.900

## 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

### 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

## MARGA RÍTE RÍA

30% Monday to Friday

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

\$32.900 \$23.900



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