



# 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.



# 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

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



Sexy Cheese Burger

\$38.900

\$42.900

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

Real Bacon Burger

\$36.900

\$39.900

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

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



Bottle \$10.900

### CRAFT



Bottle \$14.900  
Liter \$32.900

### PREMIUM



Bottle \$11.900



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 Every Day  
GLASSES ONLY

- White
- Rosé
- Red Sangria

Glass \$36.900  
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



## 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

## Cocktails

### Buffalo Wild

JOSE CUERVO TEQUILA - PINEAPPLE CORDIAL & TARRAGON  
\$29.900

### Paloma

JOSE CUERVO TEQUILA - PINK GRAPEFRUIT CORDIAL  
\$29.900

### Scotch al Fresco

AGED HAVANA RUM - MARGARITA - VANILLA - PEPPER LIQUEUR  
\$29.900

### Aperol Frappé

\$29.900

### Mojito

Havana Club  
\$28.900

### Cartagena's Treasure

AGED HAVANA RUM - PASSION FRUIT - VANILLA - PEPPER LIQUEUR  
\$29.900

### Caribbean Blossom

BEEFSTEAK GIN - ROSE PELLISTER - FINE CHERRY  
\$29.900

### Moscow Mule

\$34.900

### Piña Colada

\$29.900

### Gin & Tonic

Gordons / Hendricks  
\$23.900 \$38.900



## Soft Drinks & Beverages

### Coca Cola 400ml

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

### Still Water / Sparkling Water

\$7.900

### Fuze Tea

\$8.900

### Hatsu Tea

\$12.900

### Soda/Ginger

\$7.900

## Coffee

### Americano

\$7.900

### Capuccino

\$9.900

### Espresso

\$7.900

### Herbal Tea

\$5.900

**Marga  
Rite  
Ria**

**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