

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

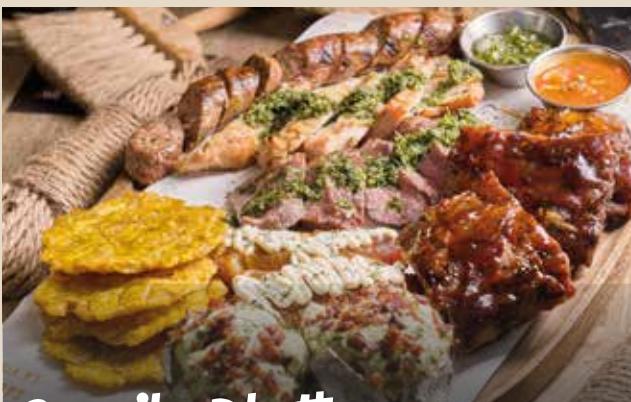
Long pasta in a creamy bolognese sauce, parmesan cheese, finished in our charcoal oven. Served with artisan toast.

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.

Morillo \$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

Angus beef loin \$70.900

ARABIAN
PEPPER
3 CHEESES

Salmon \$68.900

ARABIAN
PEPPER

Sea bass \$58.900

ARABIAN
PEPPER



Burgers & Sandwiches

Prices shown for size M / L when applicable.

Served with potato wedges or French fries.

W
125g

L
200g

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)

\$

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

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

Buffalo Wild

JOSE CUERVO TEQUILA - PINNEAPPLE CORDIAL & TARRAGON
\$29.900

Cartagena's Treasure

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

Paloma

JOSE CUERVO TEQUILA - PINK GRAPEFRUIT CORDIAL
\$29.900

Caribbean Blossom

BEefeater GIN - ROSE PELISTER - FINO SHERRY
\$29.900

Scotch al Fresco

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

Moscow Mule

\$34.900

Aperol Frappé

\$29.900

Piña Colada

\$29.900

Mojito

Havana Club
\$28.900

Gin & Tonic

Gordons / Hendricks
\$23.900 \$38.900

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

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



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

