

SAUVAGE

restaurante cocktail bar

MENÚ

Prices in thousands of pesos



SWEET CORN CROQUETTES

Smoked bacon marmelade, Pickled pear

- \$29 -

¡TACORDERO!

Tacos - 2 units

Confited lamb flank, Charred avocado, Pickles

- \$32 -

TRIPLE COOKED MANIOC

Crunchy manioc sticks,
Tamarind Ketchup and Dijón mayonnaise

- \$22 -

ROASTED ASPARAGUS & FRESH CURRIED TOFU

Veggie

With carrot and “achiote” espuma, Home made
curry and Peanut crunch

- \$35 -

“ENVUELTO RUSTICO”

Colombian-style wrapped corn cake stuffed with
braised beef neck, Redwine and sourgrape sauce,
Smoked sourcream

- \$36 -





**BERRUGATE AND SWEET POTATO
CROQUETTES**

(Tumaco)

Caramelized coconut emulsion, Sweet pickled
jalapeño (not spicy)

- \$38 -

ANGUS BEEF TARTARE & MARROW

Cured egg yolk, Sourdough bread, Pickled
elderberries, Roasted marrow

- \$44 -

SHRIMP & PIRARUCÚ TARTARE

Roasted Bahía Solano shrimp, Aromatic homemade
Kefir, Preserved lemon, Dill, Smoked Fumet

- \$45 -

FRESH ROASTED AMAZON HEARTS OF PALM

Fresh homemade yoghurt, Caramelized onion and
cocoa sauce, Quinoa crunch

- \$36 -

TIRADITO: CATCH OF THE DAY, GRAPEFRUIT, ALMOND

Marinated white fish filet, Local pink grapefruit,
Cucumber, Citrus gel and Toasted almond

–\$43 –

PAN FRIED “PAPA CRIOLLA” GNOCCHIS

Confit beef neck, Paipa cheese DOP, Sweet squash pure

–\$44 –

Vegetarian version, with roasted fungus

–\$39 –

SMOKED CHICKEN, MOZZARELLA & TRUFFLE SANDWICH

Smoked farm chicken breast, Artisanal mozzarella,
Sourdough bread, Red pepper, Truffle emulsion,
“Arracacha” potato chips and Olive mayonnaise

–\$42 –

RAMEN SALVAJE

Veggie versión available

Umami onion broth, Home made pasta, Fresh amazon
heart of palm, Mushrooms

–\$38 –

With Pork Pancetta +\$11

JAIBA SPAGHETTI

Homemade fresh pasta with Jaiba (Caribbean crab) and fresh curry in “surf & turf” umami stock, Artichoke heart, Basil

- \$49 -

Extra Shrimp (100g): +\$11

PACIFIC FISH & CHIPS

Berrugate (small scale fishing) in crispy tempura, Pan fried potatoes, Green tomato salad, Tiger's milk mayonnaise

- \$52 -

LINE CAUGHT FISH OF THE DAY

Dashi-poached filet, Wood-fired sea broth rice, Pacific provençal “sofrito”, Artichoke heart

- \$63 -

CHARCOAL GRILLED BONELESS CHICKEN LEG

Corn: Mash, crisps and chicken jus, Brazil nut, Paris mushroom, Purslane

- \$48 -

BEEF PRIME RIB & BONE MARROW

For two people

Around 700g of local dry aged Brangus
Served with beef glaze, Triple cooked chips, Roasted
bone marrow and Tamarindo ketchup

- \$195 -

48h SLOW COOK SHORT RIB

Smoked mashed potatoes, Confit shitake,
Charcoal grilled bok choy, Bacon and marrow beef
glaze

- \$58 -

GRILLED ANGUS PALERON STEAK

Local Angus breed, Triple cooked manioc, Glazed
baby carrot and Bacon and marrow chimichurri

- \$59 -

ROASTED PIG PANCETTA

Confited then chargrilled, Fermented banana
Ketchup, Mushrooms, Grilled eggplant, Chalaca
(peruvian seasoning)

- \$47 -

CONFIT PORK RIBS

Glazed with spiced pork jus, Eggplant puré,
Fresh corn

- 48 -

DESSERTS

CHOCOLATE, HAZELNUT & LULO

Lulo homemade ice cream and gel, Hazelnut “Gianduja” paste, Roasted white chocolate and Dark chocolate chunks

- \$24 -

PAIN PERDU, APPLE & CINAMON

Caramelized Brioche bread, Homemade cinnamon ice-cream, Green apple salad

- \$24 -

“QUINTA CAMACHO FLOWERS”

Steambaked cake with elderflower syrup, Fresh citrus, Vegetable cream, Olive oil foam, Fresh flowers

- \$23 -

DESSERTS

LEMON PIE FRENCH CHOUX

Filled of lemon curd and Hazelnut praliné

- \$23 -

ROASTED COCONUT, GRANITA & MERINGUE

Coconut “canelé” cake, Coconut meringue,
Blackberry fluid gel, Sichuan pepper foam

- \$22 -

SAUVAGE

restaurante cocktail bar