

# SAUVAGE

restaurante cocktail bar

## MENU

French technique, Colombian local products

Wine selection & Cocktails - Alexis Geiss  
Cuisine - Victor Lanz

Prices in thousand pesos







## SNACKS

### SWEET CORN CROQUETTES

Smoked bacon marmalade, Pickled pear

- \$32 -

Vegetarian option with burnt onion mayonnaise or  
tamarind ketchup

### FISH EMPANADAS

3 pieces

Filled with marinated seasonal fish fillet  
and aromatics herbs

Homemade fermented Sriracha

- \$29 -

### ¡ TACODERO !

Tacos - 2 pieces

Smoked lamb flank confit, Charred avocado, Pickles

- \$35 -

Prices in thousand pesos







## SHRIMP TOSTADA

Corn tostada, Slightly grilled Pacific shrimp, Yellow bell pepper and amazon walnut emulsion, homemade Sriracha, Fresh beans and Asparagus

- \$28 -

## TRIPLE COOKED MANIOC FRIES

Crunchy manioc sticks, Tamarind ketchup & burnt onion mayonnaise

- \$24 -

## PACIFIC FISH AND SWEET POTATO CROQUETTES

5 pieces

Mango habanero sauce, pickled Guatila

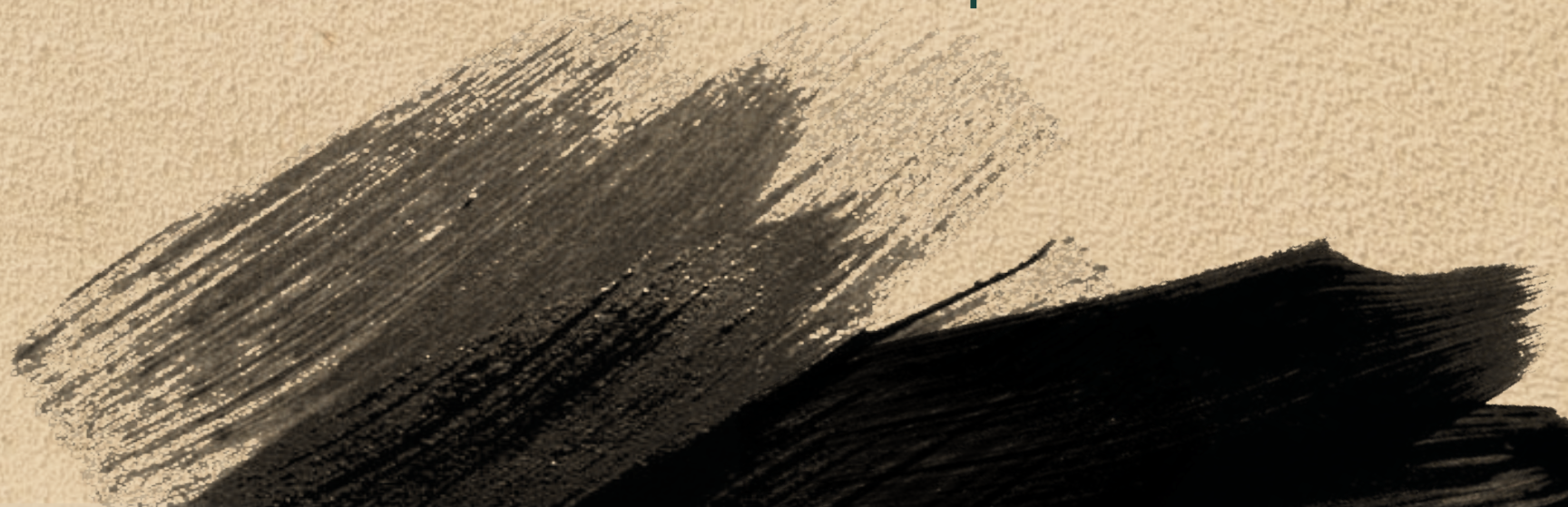
- \$39 -

## SOURDOUGHT BREAD

Grilled, with candied garlic, acacia honey and Tucupi butter

- \$13 -

Prices in thousand pesos







## STARTERS

### “SAUVAGE” BEEF TARTAR

With cured egg yolk, Dijon Mayonnaise, Pickled elderberries, Wild coriander

Served with toasted sourdough bread with smoked beef fat

- \$44-

With French fries instead +\$7

### TIRADITO : CATCH OF THE DAY, GRAPEFRUIT, ALMOND

Marinated Pacific white fish, Pink grapefruit, Cucumber, Citrus fluid gel and roasted almonds

- \$45 -

### FRESH ROASTED AMAZON HEART OF PALM

With fresh homemade yoghurt, Caramelized onion and cocoa cream, Quinoa crunch

- \$38 -

### ROASTED ASPARAGUS, TOFU & FRESH CURRY

Served with carrot and achiote espuma, homemade fresh curry paste & Peanut crunch

- \$36 -

Prices in thousand pesos





## MAIN COURSES

### PAN FRIED “CRIOLLA” POTATO GNOCCHIS

Confit beef neck, Paipa Cheese DOP, Squash puree

- \$48 -

Vegetarian version with roasted fungus

- \$42 -

### SMOKED CHICKEN, MOZZARELLA & TRUFFLE SANDWICH

Smoked farm chicken breast, Artisanal mozzarella,  
Sourdough bread, Roasted red pepper, Truffle  
emulsion, “Arracacha” potato chips

- \$44 -

### PACIFIC FISH & CHIPS 2.0

A new version of our classic dish !

Battered fish filet in a cereal crust, French fries,  
Mayonnaise espuma, “Gribiche” tartar seasoning

- \$56 -

### “GUAJIRO” LAMB SHOULDER

Confit and glazed Lamb shoulder, Fresh coconut  
emulsion, Guajiro black beans with tomato and  
Guajiro cured shrimps, Pacific coast aromatic herbs

- \$53 -



## LINE CAUGHT FISH OF THE DAY

Roasted Pacific fish filet with peanut, ginger and coconut sauce. Preserved lemon seasoning, Mashed Andean sweet potato and confit garlic  
Baby gem and cucumber salad  
- \$68 -

## “SAUVAGE” RAMEN

Vegetarian version available  
Caramelized onion, miso and tucupi umami broth,  
Homemade soba pasta, Fresh amazon heart of palm, Mushrooms  
- \$42 -  
With Pork Panceta +\$11

## ROASTED PIG PANCETA

Braised then chargrilled, Fermented banana Ketchup, Mushrooms, Grilled eggplant,  
*Chalaca* (Peruvian seasoning)  
- \$49 -

## GRILLED AGED PALERON STEAK

Local Angus breed, Triple cooked manioc fries or French fries, Glazed baby carrot, bacon and marrow beef glaze  
- \$65 -

Prices in thousand pesos



## 48h SLOW COOK SHORT RIB

with Mashed Criolla potato, Shitake, Pickles, Grilled bok choi, Bacon and marrow chimichurri

- \$62 -

## BEEF PRIME RIB & BONE MARROW

For two people

Local dry aged Brangus (Around 700g)

Served with beef glaze, French fries, Roasted bone marrow and Tamarindo ketchup

- \$198 -

## BLUE CRAB FETTUCCINE

Fresh pasta, Caribbean blue crab and Artichoke hearts, Roasted tomato, Basil  
cooked in a surf & turf umami sauce with  
homemade curry paste

- \$52 -

With extra shrimps (100g) +\$11

Prices in thousand pesos



# DESSERTS

## CHOCOLATE, HAZELNUT & LULO

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

- \$26 -

## “QUINTA CAMACHO FLOWERS”

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

- \$23 -

## “LEMON PIE” PARISIAN CHOUX

Filled of lemon curd and hazelnut praliné

- \$25 -

## ROASTED COCONUT, GRANITA & MERINGUE

Coconut “Canelé” cake, Coconut meringue, Blackberry fluid gel, Coconut granita

- \$22 -

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