

# SNACKS

## **SWEET CORN CROQUETTES**

With smoked bacon marmalade, pickled pear.

***Veggie option:*** *With burnt onion mayonnaise or tamarind ketchup.*

**\$ 33.500**

## **¡TACORDERO! | 2 pieces**

Smoked lamb flank confit, charred avocado, and pickles.

**\$ 35.800**

## **FISH EMPANADAS | 3 pieces**

Stuffed with marinated seasonal fish fillet and aromatics herbs. Homemade fermented Sriracha sauce.

**\$ 29.600**

## **GRILLED GREEN BEANS**

With fresh heart of palm, brown butter vinaigrette, egg yolk, brioche croutons, toasted hazelnuts, thyme and lemon.

***Veggie option:*** *With tucupi mayonnaise.*

**\$ 38.800**



### **TRIPLE COOKED MANIOC FRIES**

Crunchy manioc sticks, tamarind ketchup & burnt onion mayonnaise.

**\$ 24.500**

### **TTIRADITO: CATCH OF THE DAY**

Marinated Pacific white fish, pink grapefruit, cucumber, citrus fluid gel and roasted almonds.

**\$ 46.000**

### **SHRIMP TOSTADA**

Slightly grilled Pacific shrimp on a corn tostada, yellow bell pepper and amazon walnut emulsion, homemade Sriracha, fresh beans and asparagus.

**\$ 29.200**

### **PACIFIC FISH AND SWEET POTATO**

#### **CROQUETTES | 5 pieces**

Served with mango habanero sauce, pickled Guatila.

**\$ 39.800**

### **SOURDOUGHT BREAD**

Grilled and spread with candied garlic, acacia honey and Tucupi butter.

**\$15.500**



# TRUFFLE STARTERS

## **BOEUF BOURGUIGNON EMPANADAS**

**3 Units**

French style braised beef shoulder in a red wine reduction, served with mushrooms & smoked bacon chili

*Created in collaboration with chef Charlie Otero*

**\$ 29.600**

## **TFC: TRUFFLE FRIED CHICKEN | 3 Units**

KFC-style marinated and fried chicken leg with cheese and truffle sauce.

**\$ 33.600**

## **ROASTED MARROW**

Baked bone marrow with white truffle oil, fried onions, and parsley. Served with sourdough bread.

**\$ 26.500**

## **TRUFFLE CROQUE-MONSIEUR**

Classic Parisian club sandwich with artisanal pork ham and provolone cheese in toasted brioche bread, gratinated with cheese and truffle bechamel sauce.

**\$ 46.000**

**Shaved fresh truffle at  
the table \$25.000**



# TRUFFLE MAIN COURSES

## TRAITOR'S CARBONARA PASTA

Handmade fettuccine, guanciale, Parmesan cheese, caramelized onion, Putumayo black pepper, and heavy cream.

**\$49.600**

## LAMB RISOTTO

Creamy risotto with truffle oil, Parmesan cheese and mascarpone, confit lamb shank, roasted tomato, thyme, and lemon

*Veggie Option: With confit tomato and mushrooms*

**\$ 69.400 | Veggie option: \$ 64.600**

## SMOKED CHICKEN MOZZARELLA SANDWICH

Smoked organic chicken breast, mozzarella, sour-dough bread, roasted peppers, truffle emulsion.

Served with arracacha chips

**\$ 45.000**

**Shaved fresh truffle at  
the table \$25.000**



# MAIN COURSES

## **GNOCCHIS DE PAPA CRIOLLA**

Braised beef neck, Paipa Cheese DOP, Squash puree.

***Veggie Option:** with roasted mushrooms.*

**\$ 49.000 | Veggie option: \$ 43.800**

## **BLUE CRAB FETTUCCINE**

Fresh pasta, Caribbean blue crab and artichoke hearts, roasted tomato and basil cooked in a surf & turf umami sauce with homemade curry paste.

**\$ 53.800 | With extra shrimps (100g): + \$ 11.000**

## **PACIFIC FISH & CHIPS 2.0 | New version**

Battered fish filet in a cereal crust, french fries, mayonnaise espuma, "Gribiche" tartar seasoning.

**\$ 57.000**

## **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. Served with baby gem and cucumber salad.

**\$69.400**



### **“GUAJIRO” LAMB SHOULDER**

Confit and glazed Lamb shoulder, fresh coconut emulsion, Guajiro black beans with tomato, pacific coast aromatic herbs.

**\$ 49.800**

### **ROASTED PIG PANCETA**

Local Angus breed, triple cooked manioc fries or French fries, glazed baby carrot, bacon and marrow beef glaze.

**\$ 66.300**

### **48h SLOW COOK SHORT RIB**

with mashed criolla potato, grilled bok choy, bacon and marrow chimichurri and pickles.

**\$ 64.500**

### **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.

**\$198.000**

**FRENCH TECHNIQUE,  
COLOMBIAN LOCAL INGREDIENTS**



# DESSERTS

## **CHOCOLATE, HAZELNUT & LULO**

Lulo homemade ice cream and gel, hazelnut “Gianduja” paste, roasted white chocolate and dark chocolate chunks.

**\$ 28.300**

## **“LEMON PIE” PARISIAN CHOUX**

Filled of lemon curd and hazelnut praliné.

**\$ 25.500**

## **QUINTA CAMACHO FLOWERS**

Steambaked cake with elderflower syrup, fresh citrus, fresh herbs cream, olive oil foam, fresh flowers.

**\$ 24.500**

## **¡ R-IO-LÉ ! MODERNIST “ARROZ CON LECHE”**

Colombian rice pudding in a modern version made with raisin and fresh cheese ice cream, vanilla rice espuma, praliné, cinnamon and raisin crumble .

**\$ 29.600**

## **ROASTED COCONUT, GRANITA & MERINGUE**

Coconut “Canelé” cake, coconut meringue, black-berry fluid gel, coconut granita.

**\$ 22.600**