

SNACKS

SWEET CORN CROQUETTES

With smoked bacon marmalade, pickled pear.

Veggie option: With burnt onion mayonnaise or tamarind ketchup.

\$ 35.800

¡TACORDERO! | 2 pieces

Smoked lamb flank confit, charred avocado, and pickles.

\$ 36.800

FISH EMPANADAS | 3 pieces

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

\$ 28.500

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

SOURDOUGHT BREAD

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

\$16.500

RAW PREPARATIONS

TUNA TARTARE AREPAS

Yellowfin tuna fillet tartare (Pacific coast), black garlic mayonnaise, confit tomato jam, olive, shiitake mushrooms, peanut crunch ☒ Served with baby gem lettuce salad

\$ 49.200

FISH AGUACHILE WITH RASPBERRY & COCONUT

Slices of catch of the day, raspberry-ginger leche de tigre, coconut and cilantro cream, aromatic sprouts, tapioca crunch

\$ 51.800

SHRIMP TOSTADA

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

\$ 31.200

CEVICHE WITH FENNEL & BROWN BUTTER

Catch of the day fillet marinated in lacto-fermented chili leche de tigre and brown butter, toasted peanuts, fennel, basil, and green mango

\$ 48.800

FISH & PRAWN CRUDO BRIOCHE WITH TRUFFLE

Semi-cured fish and prawn ceviche, caramelized onion, aromatic herbs, truffle oil ☒ Served on toasted brioche

\$ 53.500

BEEF TARTARE SAUVAGE

A Sauvage classic with cured egg yolk, Dijon mayonnaise, pickled elderberry, wild cilantro. Served with toasted sour-dough bread brushed with smoked beef fat

\$ 47.300 | Swap for fries + \$ 7,000

TRUFFLE CLASSICS

THE TRAITOR'S CARBONARA PASTA

Handmade fettuccine, guanciale, Parmesan cheese, caramelized onion, Putumayo black pepper, cream
Vegetarian version: with artichoke hearts and

thyme

\$ 52.200

LAMB SHOULDER RISOTTO

Creamy risotto with truffle oil, Parmesan and mascarpone, Confit lamb shoulder, roasted tomato and preserved lemon

\$ 69.800

ARTICHOKE RISOTTO

Creamy risotto with truffle oil, Parmesan and mascarpone, Artichoke, roasted tomato, mushroom and preserved lemon

\$ 65.900

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

\$ 34.800

ROASTED MARROW

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

\$ 29.800

French summer truffle addition — \$28.000

**White spring truffle, autumn Burgundy truffle,
Winter "Périgord" truffle — \$35.000**

MAIN COURSES

BLUE CRAB FETTUCCHINE

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

\$ 59.500 | With extra shrimps (100g): + \$ 13.000

PAN FRIED "CRIOLLA" POTATO GNOCCHIS

Braised beef neck, Paipa Cheese DOP, Squash puree.

Veggie Option: with roasted mushrooms.

\$ 49.500 | Veggie option: \$ 49.500

PACIFIC FISH & CHIPS 2.0

| A new version of our classic

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

\$ 59.300

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.

\$ 72.000

GRILLED ANGUS CUTS

| Ideal for sharing

Dry-aged local Angus beef, approx. 500 g Served with French fries or triple-cooked manioc, beef jus, and tamarind ketchup

Ribeye 500g – \$196.000

Skirt Steak 500g – \$174.000

- Truffle addition available
- Bone marrow addition \$16.000

GRILLED AGED PALERON STEAK

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

\$ 69.200

48h SLOW COOK SHORT RIB

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

\$ 69.800

- Truffle addition available

ROASTED PIG PANCETA

Braised then chargrilled, Fermented banana Ketchup, Mushrooms, Grilled eggplant, Chalacá (Peruvian seasoning)

\$ 55.200

DESSERTS

PINEAPPLE AND CRÈME BRÛLÉE CHEESECAKE

Fresh cheese cheesecake with tonka bean and vanilla, caramelized like a crème brûlée, served with artisanal pineapple cheesecake ice cream and candied pineapple.

\$ 30.200

CHURRO ¡TOUR DE COLOMBIA!

Giant French dough churro served with 70% chocolate sauce, roasted coconut custard, Colombian coffee caramel, and toppings of candied peanuts, cocoa nibs, and walnut cookie.

\$ 26.800

BANOFFEE FRENCH CHOUX

French baked pastry filled with and roasted banana cremeux and ice cream, chocolate and Brazil nut cookie, served with hot 70% chocolate sauce and nut praline.

\$ 27.800

MODERNIST « ARROZ CON LECHE »

Our modern take of a Colombian classic: Artisanal cheese ice cream with raisins, creamy vanilla rice foam, praline, and cinnamon crumble with raisins

\$ 26.300

CHOCOLATE, HAZELNUT & LULO

Lulo ice cream and gel, "Gianduja" hazelnut cream, 70% chocolate crunch, and toasted white chocolate.

\$ 29.900

QUINTA CAMACHO FLOWERS

Steamed cake with elderflower essence, fresh orange, vegetable cream, olive oil foam, and fresh flowers. A delightfully aromatic surprise.

\$ 23.900



**FRENCH TECHNIQUE
LOCAL PRODUCT
CUISINE SAUVAGE**