SEAFOOD SEASON

WILD OYSTER FROM SAN BERNARDO DEL VIENTO

Free-dived catch with shaved roasted pineapple, fermented chili, and cucumber relish

Und – $ 17.000

CURED SALMON TOAST

Corn toasts, cured salmon with nori, whipped mascarpone with wasabi, mandarin lemon gel, and toasted hazelnut.

$ 35.000

JAPANESE TUNA TARTARE

Nearly frozen tuna fillet, pear, miso mayonnaise, egg yolk, cashew, sesame, and aromatic herbs.

Also available with beef shoulder

$ 49.000

SIERRA CASTILLA CONFIT

From Bahía Solano. Low-temperature confit fillet, mussels, smoked organic tomato, and garlic jam. Served with toasted sourdough bread.

$ 44.000

SMOKED OCTOPUS FETTUCCINE

House-made fresh pasta, grilled octopus, smoked guanciale, mussels, olives, parmesan and miso emulsion, fried capers, and crispy leek.

$ 72.000

SNACKS

CRAB, PRAWN & COCONUT AREPAS
2 Unds
Fresh corn arepas filled with crab, prawn, house curry, confit tomato, aromatic herbs, lemon gel, and coconut rice foam.
$34.000

PACIFIC FISH AND SWEET POTATO CROQUETTES
5 Unds
Served with mango habanero sauce, pickled Guatila.
$ 38.000

FISH EMPANADAS | 3 Unds
Stuffed with marinated seasonal fish fillet and aromatics herbs. Homemade fermented Sriracha sauce.
$ 29.000

YUCA TRIPLE COOKED
Crunchy manioc sticks, tamarind ketchup & burnt onion mayonnaise.
$ 25.000

SWEET CORN CROQUETTES
With smoked bacon marmalade, pickled pear.
***Veggie option**: With burnt onion mayonnaise or tamarind ketchup.*
$ 36.000

¡TACORDERO! | 2 Unds
Smoked lamb flank confit, charred avocado, pickles.
$ 36.000

SOURDOUGHT BREAD
Grilled and spread with candied garlic, acacia honey and Tucupi butter.
$17.000

RAW PREPARATIONS

All raw preparations can be ordered with fresh artisanal yellowfin tuna..

FISH AGUACHILE WITH RASPBERRY & COCONUT
Slices of catch of the day, raspberry–ginger leche de tigre, coconut and cilantro cream, aromatic sprouts, tapioca crunch.
$ 52.000

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.
$ 49.000

BEEF TARTARE SAUVAGE
A Sauvage classic with cured egg yolk, Dijon mayonnaise, pickled elderberry, wild cilantro. Served with toasted sourdough bread brushed with smoked beef fat. Also available with tuna.
$ 48.000

FRENCH TECHNIQUE
LOCAL PRODUCT
WILD CUISINE

TRUFFLE CLASSICS

BRIE, BOCADILLO & TRUFFLE
Half a creamy Ubaté brie filled with mushrooms and truffle oil, breaded, with Veleño guava gel, baby lettuce salad, and green apple.
$ 42.000

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
$ 35.000

ROASTED MARROW
Baked bone marrow with white truffle oil, fried onions, and parsley. Served with sourdough bread.
$ 30.000

THE TRAITOR'S CARBONARA PASTA

Handmade fettuccine, guanciale, Parmesan cheese, caramelized onion, Putumayo black pepper, cream.
Vegetarian version: with artichoke hearts and thyme.
$52.000

LAMB SHOULDER RISOTTO

Creamy risotto with truffle oil, Parmesan and mascarpone, Confit lamb shoulder, roasted tomato and preserved lemon.
$ 69.000

ARTICHOKE RISOTTO

Creamy risotto with truffle oil, Parmesan and mascarpone, Artichoke, roasted tomato, mushroom and preserved lemon.
$ 65.000

TRUFFLE* TAKES OVER OUR KITCHEN

SUMMER TRUFFLE: The most subtle and ideal for getting started in the world of truffle

AUTUMN TRUFFLE: Balanced flavor. Ideal for brie, pasta, and risotto.

WHITE BORCHII: (Italy) Deep and fresh. Ideal for marrow, empanadas, and rice dishes.

BLACK MELANOSPORUM: (France Perigord)
The most intense and deep. Ideal for brie, pasta, gnocchi, and risotto.

***TRUFFLE ADD-ON OF YOUR CHOICE:**

- Summer truffle $ 28.000
- White, autumn, or winter truffle $ 35.000

MAIN COURSES

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.

$ 60.000 | With extra shrimps (100g): + $ 13.000

PAN FRIED “CRIOLLA” POTATO GNOCCHIS*

Braised beef neck, Paipa Cheese DOP, Squash puree

Available with truffle add-on

$ 49.000

PAN FRIED “CRIOLLA” POTATO GNOCCHIS with mushrooms

roasted mushrooms, Paipa Cheese DOP, Squash puree.

*Available with truffle add-on**

$ 48.000

PACIFIC FISH & CHIPS 2.0

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

$ 59.000

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.

$ 72.000

★AGED ANGUS CUTS*

Ideal for sharing | *Available with truffle add-on***
Aged regenerative Angus beef, served with French fries or triple-cooked yuca, beef jus, and tamarind ketchup. Choose between:

- **Ribeye 500gr $198.000**
- **Skirt steak 500gr $168.000**
- **Marrow add-on + $15.000**

ANGUS BEEF SHOULDER CUT

Aged and grilled local Angus cut, glazed baby carrots, and bone marrow chimichurri. Served with tri-ple-cooked yuca or French fries.
$ 69.000

48h SLOW COOK SHORT RIB*

with mashed Criolla potato, Grilled bok choi, Bacon and marrow chimichurri and pickles. *Available with truffle add-on**
$ 69.000

ROASTED PIG PANCETA

Confit and glazed Lamb shoulder, fresh coconut emulsion, Guajiro black beans with tomato, pacific coast aromatic herbs.
$ 56.000

Vegetarian ★ New at Sauvage

If you have allergies or dietary restrictions related to any ingredient or food, we recommend letting us know when placing your order so we can follow your instructions responsibly and avoid any inconvenience. Our prices include the 8% con-sumption tax. Gratuity is voluntary, 10%.

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 pinea-pple.
$ 30.200

CHURRO ¡TOUR DE COLOMBIA!
Giant French dough churro served with 70% chocola-te 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.
$ 26.800

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
WILD CUISINE