



ARTISAN SAUSAGES

\$29.000

X2 FROSTED, WITH YUCCA.

*YOU CAN ORDER IT WITHOUT GLAZE.

PORK CRACKLING

\$ 39.000

WITH CASSAVA IN BUTTER EMULSION AND HOUSE WHEY.

CHUNCHULLO

\$39.000

CRISPY FRIED BEEF SMALL INTESTINE
ACCOMPANIED BY STEAMED YIICAS

SHRIMP WITH COCONUT

\$ 55.000

GRILLED SHRIMP WITH YUCCA, COCONUT-BASED SAUCE, WILD CORIANDER, AND YUCCA PURÉE.

TENDERLOIN CARPACCIO

\$ 35,000

THIN SLICES OF TENDERLOIN, ANDEAN
VINAIGRETTE, PICKLED MUSTARD, GREEN MIZUNA,
CRISPY CORN AND
BACON AND HOUSE BREAD.

ROYAL PRAWN

\$ 70.00

CLASSIC SHRIMP COCKTAIL WITH FRESH TOMATO SAUCE AND SEASONED WITH LEMON JUICE.

TAURO SAMPLER

\$ 320.000

SHARING PLATTER FOR 2 TO 3 PEOPLE, INCLUDING NEW YORK STEAK, CHICHARRÓN, SHRIMP, CHORIZO, HAMBURGER, POTATO SKINS, AND STEAMED YUCA. SERVED WITH HOMEMADE AJI SAUCE, SOUR CREAM, AND CHIMICHURRI.

CORN BABY LOBSTER

\$ 55.000

LOBSTER WITH GRATINED CORN, MOZZARELLA CHEESE, PARMESAN CHEESE AND CRISPY BACON.

CRAB ON TAPIOCA

\$39.000

CRAB WITH COASTAL WHEY AND PICKLED RADISHES, ON CRISPY TAPIOCA CRUST.

TUETANO

\$19.000

MARROW PREPARED ON THE JOSPER, ACCOMPANIED BY TOASTED BREAD AND A SALAD OF ROASTED TOMATOES AND PICKLED ONIONS WITH OLIVE OIL.

CREOLE EMPANADA X3

\$ 22.000

COLOMBIAN EMPANADAS MADE WITH FLOUR AND SMOKED AGED MEAT.

PIG BONES.

\$ 39.000

\$379.000

WOK-SEARED PORK RIBS, FLAVORED WITH GINGER, GARLIC, AND SESAME OIL.



STEAKS

JOSPET HORNOS BRASA CORTES ANGUS AMERICANO

STEAKS TO SHARE

INCLUDES 1 ACCOMPANIMENT

RIB EYE 500GRM \$169.000

NEW YORK 500GRM \$139.000

NEW YORK 350GRM \$99.000

 MANHATTAN 250GRM
 \$79.000

 ENTRAÑITA 250GRM
 \$99.000

INCLUDES 2 ACCOMPANIMENTS

TOMAHAWK 1200GRM

PORTERHOUSE 1200 GRM \$289.000

PRICES IN COLOMBIAN PESOS, TAXES INCLUDED



CUTS AGED IN CONTROLLED ATMOSPHERE FOR + 30 DAYS. STEAKS TO SHARE INCLUDES 1 ACCOMPANIMENT

T-BONE 600GRM

\$129,000

CHULETON 700GRM

\$129,000



BEEF LOIN X 220GRM

\$58.000

RIBEYE STEAK.

\$65.000

OLD MUSTARD AND ONION SEEDS

ROASTED.

193

350 GRAMS WITH 1 ACCOMPANIMENT.

SIRLOIN STEAK

\$65.000

350 GRAMS WITH 1 SIDE DISH.



ROAST CHICKEN WITH JOSPER \$ 49.000

HALF CHICKEN, POTATOES AND SALAD TAKES 20 MINS.

BEEF RIB RACK.

\$ 105.000

1500 GR OF BEEF RIBS PREPARED IN SLOW COOKER IN ITS OWN JUICES, ACCOMPANIED BY POTATO IN SHELLS.

ROBALO AL JOSPER

\$ 115.000

FRESH WHITE FISH (ROBALO), MARINATED WITH ARTISANAL CHIMICHURRI WITH SMOKED NOTES, ACCOMPANIED BY STEAMED YUCAS.

SALMON FILLET 250GR

\$ 69.000

PILL PILL EMULSION AND MIZUNA LETTUCE.

PRESIDENT BBQ RIBS X 500GR \$ 60.000

500 GRAMS OF SMOKED RIBS GLAZED IN BBQ SAUCE, WITH SOUR POTATO.

BROTHY RICE WITH BACON AND \$65.000 PRAWNS

LOBSTER AND SMOKED BACON SOUPY RICE IN A LOBSTER SHELL REDUCTION.

PORTOBELLO MELLOW RICE \$39.000

CREAMY RICE WITH PORTOBELLO MUSHROOMS, TILSIT CHEESE, RED WINE REDUCTION, AND CREAM.

BACON CHESSE BURGUER \$39.000

ANGUS BEEF 190G, AMERICAN CHEDDAR CHEESE, BACON, HOUSE SAUCE, LETTUCE, TOMATO, FRESH ONION FRENCH FRIES.

PEPPER BURGER

\$39.000

150 GRAMS OF ANGUS BEEF WITH CREAMY PEPPER AND WHISKEY SAUCE, TOPPED WITH MONTEREY JACK CHEESE AND CRISPY SHALLOTS.

SWEET BACON BURGUER

\$39.000

150 GRAMS OF ANGUS BEEF WITH TOMATO JAM, BACON, CHEDDAR CHEESE, AND COLD COSTEÑO CHEESE.





ROASTED CHINESE CABBAGE	\$ 10.000
FRIED POTATOES	\$ 10.000
RUSTIC MASHED POTATOES	\$ 10.000
FRESH SALAD	\$ 10.000
RICE	\$ 10.000
SPAGHETTI WITH BUTTER	\$ 10.000

ASPARAGUS AU GRATIN \$25.000
MAC & CHEESE \$22.000



DIGESTIVES

CHOCOLATE CAKE WITH ICE CREAM	\$ 21.000
PAVE	\$ 21.000
APPLE PIE WITH ICE CREAM	\$ 21.000
PECAN PIE WITH ICE CREAM	\$ 21.000
LEMON PIE	\$ 21.000
PEARS WITH JOSPER	\$ 21.000

 CARAJILLO TAURO
 \$ 28.000

 FRANGELICO
 \$ 25.000

 AMARETTO DISARONNO
 \$ 30.000

 COINTREAU
 \$ 25.000

 LILLET
 \$ 25.000

 BAILEYS
 \$ 35.000

 GRAPPA
 \$ 25.000



SODA

COLD DRINKS

RED BERRIES	\$ 12.000	SAN PELLEGRINO	\$ 20.000
YELLOW FRUITS	\$ 12.000	ACQUA PANNA	\$ 15.000
HIERBA BUENA	\$10.000	PEPSI	\$ 8.500
LULO	\$10.000	PEPSI LIGHT	\$ 8.500
		HATSU WATER	\$8.000
нот р	RINKS	HATSU CON GAS	\$8.000
		COLOMBIANA	\$ 8.500
AMERICAN COFFE	\$ 8.000	COLOMBIANA LIGHT	\$8.500
CAPPUCCINO	<i>\$ 9.500</i>	GINGER CANADA DRY	\$8.500
ESPRESSO	\$ 6.000	HATSU CRANBERRY HIBISCUS	\$ 9.000
DOUBLE ESPRESSO	\$ 12.000	HATSU LEMONGRASS TANGERINE	\$ 9.000
MACCHIATO	\$ 7.000	HATSU ORIGINAL	\$ 9.000
STASH TÉA	\$ 10.000	inno ondina	
AROMATIC	\$ 6.000		

TIP WARNING

CUSTOMER NOTICE: THIS ESTABLISHMENT SUGGESTS A TIP OF 10% OF THE TOTAL BILL, WHICH YOU MAY ACCEPT, REJECT, OR MODIFY BASED ON YOUR EVALUATION OF THE SERVICE PROVIDED.

WHEN REQUESTING THE BILL, PLEASE INFORM YOUR SERVER WHETHER YOU WANT THE TIP INCLUDED OR SPECIFY THE AMOUNT YOU WISH TO GIVE. THE TIPS COLLECTED IN THIS ESTABLISHMENT ARE EXCLUSIVELY USED TO RECOGNIZE THE WORK OF THE SERVICE STAFF.

IF YOU HAVE ANY ISSUES REGARDING THE TIP CHARGE, PLEASE CONTACT THE CONSUMER HOTLINE OF THE SUPERINTENDENCE OF INDUSTRY AND COMMERCE AT (601) 592 04 00 IN BOGOTÁ, OR FOR THE REST OF THE COUNTRY, CALL THE NATIONAL TOLL-FREE LINE: 01 8000 91 01 65 TO FILE YOUR COMPLAINT. YOU CAN ALSO SUBMIT IT VIA EMAIL AT CONTACTENOS@SIC.GOV.CO, INDICATING "TIP COMPLAINT" IN THE SUBJECT LINE OR BODY OF THE EMAIL.