



GRAN PARRILLA  
— *Boyacense* —



**TO OUR  
CUSTOMERS.**

we inform that  
**IT'S NOT NO ACCEPTED  
PAYMENTS by**

**\* Nequi** \*PHYSICAL CARD  
\*FRANCHISE

**THANKS FOR YOUR KIND  
UNDERSTANDING**

**ALL OUR PRODUCTS HAVE A TAX OF 8% TO  
THE IMCONSUMO**

**CHEF'S SUGGESTION**

AVAILABLE ONLY AT PARQUE 93, TORRE CARRERA 30, C.C VILLA DEL RIO, NUESTRO BOGOTÁ



**GUISO COLOMBIANO**

Hand of sweaty beef with peas and carrot, accompanied by white rice, potato, yuca, avocado and our traditional stew.

\$51.400



# STARTERS

— with boyacense flavor —



*Genovas Boyacenses*

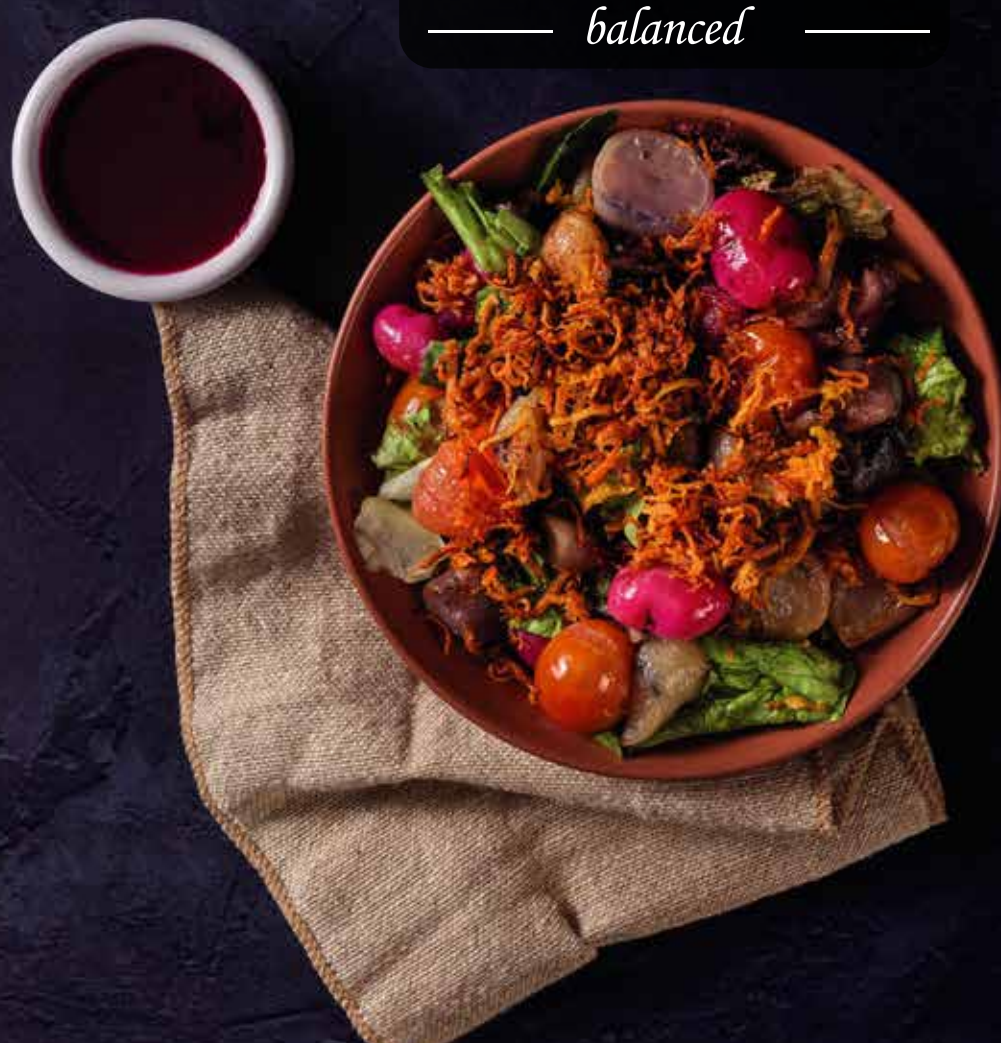
# STARTERS

— with boyacense flavor —

<i>Boyacense's arepa</i>	\$ 6.100
<i>Stew cob</i>	\$ 14.300
<i>Stew potatoes</i>	\$ 14.300
<i>Patacones</i> (3 patacones pintones)	\$ 14.300
<i>Grilled patacones</i> (3 patacones pintones)	\$ 17.400
<i>Ripe plantain</i> (with cheese and Guava jam)	\$ 17.400
<i>Ripe plantain</i>	\$ 14.300
<i>Rice with chicken giblets (200gr)</i>	\$ 7.700
<i>Rice with chicken giblets (800gr)</i>	\$ 26.700
<i>Genovas boyacenses with paipa chesse</i> our traditional boyacense charcuterie bathed in a balsamic reduction and supremes of lemon, accompanied by a fresh salad and toasted grilled bread.	\$ 26.700
<i>Pork sausage</i> Two chorizos (200 GR) 100% handmade of pork and lamb, made with Spanish and peasant techniques, without excess salts or preservatives, accompanied by salted potato, yuca and guacamole.	\$ 28.700
<i>Longanizas</i> One Longaniza (200Gr) made 100% handmade without excess salts, no chemical preservatives, accompanied by salted potato and guacamole	\$ 29.800
<i>Pork rind</i> Four pork rinds accompanied by Creole potato and lemon.	\$ 30.800
<i>Crunchy of chunchullo</i> (160gr) Chunchullo of beef accompanied by creole potato and lemon.	\$ 30.800
<i>Neck of hen</i> Boyacense dish, stuffed with potato, peas, hearts and sweetbreads, accompanied with house chili and lemon.	\$ 34.900

# SALADS

— balanced —



*Boyacense salad*

# SALADS

— balanced —

<i>Spring</i> A combination of fresh vegetables, carrot, lettuce, tomato, cucumber, onion, broccoli, avocado, strawberries, lemon, and yellow vinaigrette.	\$ 17.400 WITH CHICKEN: \$27.700
<i>Boyacense salad</i> A combination of fresh lettuce, cubios, chuguas, mushrooms and tomatoes sautéed in oil with fine herbs, decorated with tempura vegetables.	\$ 25.600 WITH CHICKEN: \$35.900
<i>Green apple salad and spinach</i> A combination of spinach, purple lettuce, apple, peanut, scallion, onion leek and cheese, dressed with mustard vinaigrette.	\$28.700 WITH CHICKEN: \$39.000
<i>Cesar salad</i> A combination of fresh lettuce, bacon, croutons, parmesan, tomato, chives and dressed with traditional cesar vinaigrette.	\$38.000 WITH CHICKEN: \$48.300



*please tell the waiter if you are allergic to dairy, nuts or gluten*



# SOUPS

— of the region —



Ajiaco

# SOUPS

— of the region —

### Big soups

Accompanied by white rice, boyacense's arepa and avocado.

\$43.200

Soups : Guts , Ajiaco, Mute, Patacón, Vegetables, Rice and Cuchuco with backbone.

### Small mazamorra

\$49.300

### Soup in bowl

\$22.600

### Side dish of soup

\$15.300

White rice, boyacense's arepa and avocado.

**MONDAY:** Mazamorra, ajiaco, patacón.

**TUESDAY:** Mazamorra, ajiaco, guts.

**WEDNESDAY:** Mazamorra, ajiaco, y mondongo.

**THURSDAY:** Mazamorra, ajiaco, rice.

**FRIDAY:** Ajiaco, vegetables, mazamorra.

**SATURDAY:** Mazamorra, cuchuco, ajiaco.

**SUNDAY:** Mazamorra, ajiaco, rice.

# HAMBURGERS

— homemade —



### CHANCHOBURGER

150 grams of 100% shredded pork in guava BBQ sauce accompanied by our traditional paipa cheese and vegetable mix in our exquisite salsa cesar, accompanied by potatoes. \$ 30.800



### CHORIBURGER

150 gr of 100% beef stuffed with mozzarella cheese, romaine lettuce , accompanied by sweet fried leek served on a sautéed pork sausage and longaniza in tartare sauce, accompanied by potatoes. \$ 33.900

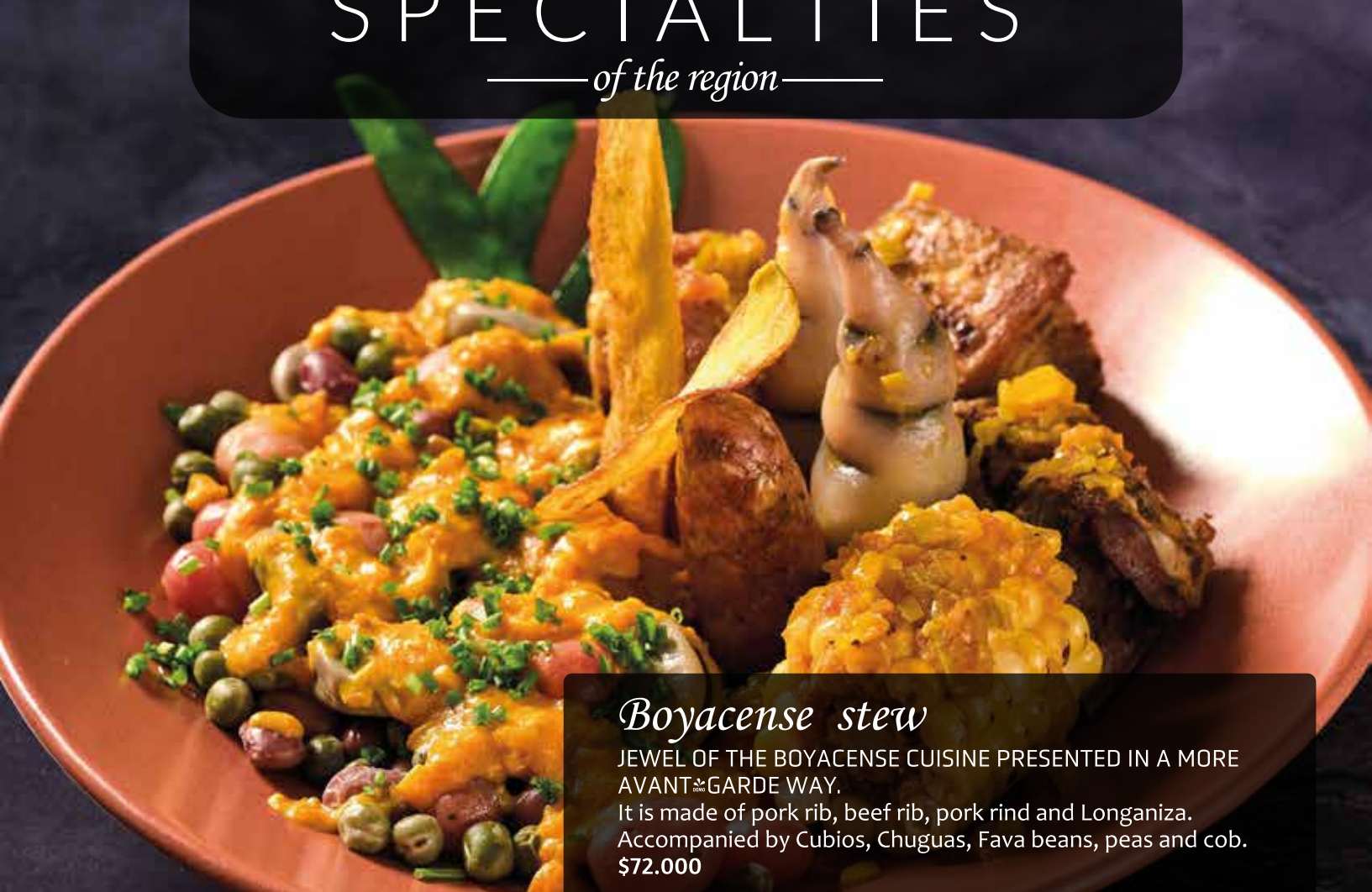


### With pork rind sauce

150grams of 100% beef made with house potato . tomato, lettuce, garlic butter, double cream cheese, onion, white sauce from the house, pink sauce from the house, pork rind sauce, accompanied by potatoes. \$39.000

# SPECIALTIES

— of the region —



### Boyacense stew

JEWEL OF THE BOYACENSE CUISINE PRESENTED IN A MORE AVANT-GARDE WAY.

It is made of pork rib, beef rib, pork rind and Longaniza. Accompanied by Cubios, Chuguas, Fava beans, peas and cob. \$72.000

# SPECIALTIES

— of the region —

### Tongue in Sauce (300gr)

Tender medallions of beef tongue dressed with tomato sauce. Accompanied by rice, potato, and slices of patacón.

\$50.400

### Colombian stew

Hand of sweaty beef with peas and carrot, accompanied by white rice, potato, yuca, avocado and our traditional stew.

\$51.400

### Creole flank steak (350gr)

Delicious dish of marinated beef with natural spices. Served in plantain leaf, accompanied by potato, yuca, patacón and rice.

\$55.500

### Stew tail (380gr)

Delicious dish of marinated beef with natural spices. Served in plantain leaf, accompanied by potato, yuca, arracacha, cob, avocado and rice.

\$68.900

### Peasant chicken

### Peasant hen

Subject to availability in preparation time.

These specialties are served in plantain leaf, accompanied by potato, yuca, arracacha, cob, rice with chicken giblets or white rice and consommé.

\$247.100

\$226.500



# STEAK

House

DRY-RIPENED MEAT CUT  
\$379.000 PRICE PER KILO

THE EXPERIENCE IS BASED  
ON THE FOLLOWING  
GARNICHES

- Grilled cheese with roasted tomatoes
- Boyacense salad
- Native potato with Paipa stew
- Red fruit merengon

## TOMAHAWK

*subject to availability*

Thick hammer-shaped fillet from the top of the rib, offers two different textures, the softness of the loin and the juiciness of the beef chata. Accompaniments to your liking, ideal for sharing.

TOMAHAWK SPECIAL RIPENING  
\$183.300

## T-BONE STEAK

Cut characterized by its T-shaped bone, where you enjoy the tenderness of the loin and the taste and juiciness of the chata.

T-BONE SPECIAL RIPENING  
\$183.300

## CHULETÓN

Thick cut steak with high fat percentage from the rib-bone of the broad high loin.

## POTER HOUSE

It's obtained from the loin width and length, where the length is considerable

## MEAT

*dry-ripened meat*

Our meat matured by the DRY AGED process is the latest trend in high Carnic gastronomy. all our pieces are from Colombian BUEYES that guarantee size, marbling and flavor in their maxima expression, we make them enter into a cycle of slow and controlled maturation for 60 days so that the piece expresses high degree of juiciness, unique concentration of flavours.



# CUTS

of meat

WE SUGGEST THE TERMS OF BLUE TERM, 1/2 , 3/4 TO PRESERVE THE JUICINESS AND FLAVOR

## Asado de Vacio (400gr)

Thick cut with medium fat located in the abdominal part of the beef, accompanied by potato with sour cream, Boyacense's arepa, plátano and guacamole. \$59.600

## Beef de paleta (400gr)

Semi-thick cut of the middle shoulder of the beef, its flavor is soft and texture with low-fat, accompanied by creole potato, plátano, Boyacense's arepa and guacamole. \$62.700

## Eye of bife (450gr)

Selected thick cut of the beef flat, one of the juiciest cuts due to its Good internal fat content. accompanied by creole potato, Boyacense's arepa and guacamole. \$69.900

## Beef Chorizo (360gr)

Thick cut with fat on one of its sides, located on the side without boneless rib of the beef loin, Accompanied by pork smoked sausage, potato with sour cream, Boyacense's arepa, yuca and guacamole. \$72.000

## Baby Mozzarella

The finest cut of beef au gratin with mozzarella cheese, flakes of fine herbs and grilled tomatoes, accompanied by french fries, Boyacense's arepa and guacamole.

(210gr) \$61.700  
(420gr) \$100.800

## Roast beef (450gr)

Cut in a selected sheet from the hip of the beef. \$59.600

## Churrasco (430gr)

Meat from the wide loin of the beef. Cut into the shape of butterfly preserving the fat from the edges. \$75.100

## Punta de Anca (430gr)

Open cut not very thick with greasy edges. \$78.200

## Baby beef

Soft meat with Little fat infiltration, cut into a sheet of the thin loin of the beef.

(210gr) \$56.500  
(420gr) \$95.700

Accompanied by boyacense's arepa, salted potato, yuca and guacamole.

## Asado de Tira (500gr)

Juicy cut with bone and fat from the meatiest rib of beef. Accompanied by French fries, Boyacense's arepa and guacamole. \$78.200

## Chuleton (500gr)

Thick cut with a large percentage of fat from the rib of the back. Accompanied by French fries, Boyacense's arepa and guacamole. \$91.600

## Tomahawk (700gr)

Thick hammer-shaped fillet from the top of the rib, offers two different textures, the softness of the loin and the juiciness of the beef chata. accompaniments to your liking, ideal for sharing.

Choose two garnishes:

- French fries
- Rice with chicken giblets
- Stew potatoes
- Roasted cob
- Salad

\$135.900

## Tomahawk

## Mixed meats

### Mixed two meats (450gr)

Select between pork, beef and chicken Accompanied by salted potato, Yuca, Boyacense's arepa and guacamole. \$57.600

### Mixed three meats (450gr)

Combination of beef, chicken and pork. Accompanied by salted potato, steamed yuca, Boyacense's arepa and guacamole. \$59.600

### Barbecue (450gr)

Combination of meat, chicken, pork rib and longaniza. Accompanied by creole potato, Boyacense's arepa, plátano and guacamole. \$66.800

### Complement of table \$15.300

Composed of boyacense's arepa, salted potato, yucca, and guacamole.

## Grill to your liking

### Breast au gratin (250gr)

Chicken breast fillet marinated with natural spices and roasted on charcoal, accompanied by two garnishes to your taste. \$38.000

### Pork chop (270gr)

Cut semi thick with bone, accompanied by 2 side dishes to your liking. \$44.200

### Colita de Cuadril (260gr)

selected cut from the lower part of the beef hip, juicy medium marbling, accompanied by 2 side dishes to your liking. \$44.200

### Entrecot (260gr)

Juicy semi-thick cut of beef, with fat on one of its edges, accompanied by 2 garnish to your liking. \$48.300

### Picaña (260gr)

Juicy semi-thick cut of rump cap, with fat on one of its edges, accompanied by 2 garnish to your liking. \$50.400

### Loin Steak (200gr)

Two pieces of thin loin steak, accompanied by 2 garnish to your liking. \$54.500

Choose 2 garnishes: stew potatoes, white rice, salad potato, ripe plátano, patacón, yuca, salad and guacamole.

enjoy your dish with the suggested accompaniments or you can change the garnishes to one from the list: Criolla potato, sour cream potato, boyacense's arepa, french fries, salad



# MEATS

white



## Seafood grilled

Our grilled version composed of a homemade shrimp rind without salts, grilled squid rings bathed in pesto of azotea, Tilapia rind, mussels and white clams in lemon butter, grilled octopus tentacle, caramel onion and creole potato all in our style. **\$ 67.900**



## SALMON ALTIPLANO

grilled salmon steak, served with creamy mashed potatoes, lemon sauce and a seasonal salad. **\$64.800**

# MEATS

white

## Pork

**Chuleta de bondiola hawaiana (450gr)** **\$59.600**  
Chop with bone, dressed with sauce with pieces of pineapple and ham. Accompanied by arepa boyacense, potato, steamed yuca and guacamole.

**Pork ribs (500gr)** **\$64.800**  
Baked Ribs (8-hour cooking process) dressed with BBQ sauce, accompanied by potato sour cream, yuca, Boyacense's arepa, and guacamole.

**Tocino barriguero (500gr)** **\$68.900**  
Juicy fleshy cut of pork belly (with skin) bathed in BBQ sauce, Accompanied by patacón and salad.

## Chicken

**Roasted breast (450gr)** **\$48.300**  
Charcoal roasted breast, opened in butterfly cut previously marinated with natural spices, Accompanied by salted potato, yuca, Boyacense's arepa and guacamole.

**Breast au gratin (450gr)** **\$53.500**  
Charcoal roasted breast, opened in a butterfly cut previously marinated with natural spices, au gratin with mozzarella cheese. Accompanied by French fries, Boyacense's arepa and guacamole.

## Fish

SUBJECT TO AVAILABILITY

**Mojarra (600gr)** **\$49.300**  
Charcoal roasted, accompanied by potato, steamed yuca, Boyacense's arepa and guacamole.

**Trout from the tota lagoon (450gr)** **\$54.500**  
Delicious boyacense fishing, dressed with garlic butter and accompanied by white rice, patacón and salad.

**Catfish (450gr)** **\$61.700**  
Slice of golden catfish, grilled and marinated with natural spices, accompanied by potato, steamed yuca, Boyacense's arepa and guacamole.

# CHILDREN'S MENU



## Small hamburger

THE WEIGHT OF EACH PROTEIN CORRESPONDS TO ITS APPROXIMATE RAW WEIGHT - REFERENCE IMAGES

# CHILDREN'S MENU

**Small hamburger (100gr)** **\$30.800**  
100% beef with cheese Mozzarella, tomato and lettuce and handmade bread. Accompanied by french fries or smile potato.

**Charcoal chicken loins (120gr)** **\$29.800**  
Delicious Charcoal roasted breast loins, marinated with natural spices, accompanied by French fries.



# DESSERTS

with boyacense flavor



## Chocolate tempting

Chocolate tempting layers of chocolate cake, filled with cocoa ganache, liqueur and semi bitter chocolate topping.  
\$15.300



## Boyacense sigh

Our vision of a sunset in the fields of Boyacá led to a deep sigh with a sweet of Brevas, a frosting of feijoa and a sweet meringue mousse of grape with a cocoa crunch and a house milk sweet. \$19.500

# DESSERTS

with boyacense flavor

### Natas dessert (100gr)

Delicious sweet and creamy dessert, typical of the Andean area of Colombia, handmade with natas of whole milk.

\$16.400

### Rice with milk

Typical colombian dessert with a mixture of raisins, double cream cheese and 3 kinds of milk.

\$18.400

### Cheesecake of almojábana

Colombian version of the famous cheesecake with a filling of almojabanas accompanied by a guava sauce.

\$19.500

### Roasted milk

Dessert based on milk and egg, baked.

\$22.600

### Red fruit merengon

Traditional colombian dessert that combines meringue, homemade chantilly and wild berries

\$23.900

### Junket

Delicious and artisanal junket accompanied by cane syrup or papaya sweet.

\$26.700



# ADDITIONS



## ADDITIONS

WHITE RICE	\$ 5.700
MOZARELLA CHEESE (to gratinate your dishes)	\$ 7.100
SALTED POTATO	\$ 7.100
GUACAMOLE	\$ 8.100
CREOLE POTATO	\$ 8.100
ARRACHA	\$ 8.100
SOUR CREAM POTATO	\$ 9.200
YUCA	\$ 9.200
PORTION OF AVOCADO	\$ 10.200
FRENCH FRIES	\$ 11.200

## JUICES

TANGERINE JUICE	GLASS \$ 16.400	JUG \$ 51.400
NATURAL JUICES CURUBA AND PASSION FRUIT	WATER \$ 13.300	MILK \$ 14.300

## LEMONADES

NATURAL LEMONADE	\$ 9.200
LEMONADE OF PANELA	\$ 10.200

## TONIC

FEVER TREE INDIAN	\$ 17.400
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## REFRESHING DRINKS

SPARKLING WATER HATSU 300 ML	\$ 7.700
MINERAL WATER HATSU 500 ML	\$ 8.100
SODA 300 ML (Colombiana, colombiana cero, ginger, pepsi cero)	\$ 8.100
BRETAÑA 300 ML	\$ 8.700

## HANDMADE SODAS

LYCHEES Liqueurs, liqueur extract, lemon juice, orange juice and Bretaña.	\$ 15.900
RED FRUITS Red fruit infusion, watermelon, lemon juice and Bretaña.	\$ 15.900
PASSION TROPICAL Passion fruit, Orange juice, mint and Bretaña.	\$ 16.200
SAN FRANCISCO Tangerine juice, pineapple , lemon juice. cherry and Bretaña.	\$ 22.800

## MOCKTAILS

MOJITO Ginger ale, lemon juice, passion fruit , mint and fruit of your choice.	\$ 12.300
DEL HUERTO Ginger ale, kiwi monin, apple monin, lemon juice.	\$ 16.700
FIXI Ginger monin, pineapple , mint, lemon juice and Bretaña.	\$ 22.200

## BEERS

**Club Colombia**  
Nueva imagen, mismo sabor.

CLUB COLOMBIA DORADA 330 ML	\$ 12.300
HEINEKEN BARRIL 250 ML	\$ 13.300
HEINEKEN BARRIL 420 ML	\$ 19.500
STELLA ARTOIS 300 ML	\$ 16.400
CORONA 330 ML	\$ 16.400

# HOT DRINKS



## HOT DRINKS

HERBAL TEAS (Red fruits, yellow fruits, herbs)	\$ 5.700	
AMERICANO	\$ 6.400	
TINTO BOYANCENSE	\$ 6.700	
LATTE	\$ 7.100	
CAPUCHINO	\$ 7.100	
MOCACHINO	\$ 7.700	
ESPRESSO	NORMAL \$5.000	DOUBLE \$ 7.700

PROHIBIT THE SALE OF ALCOHOL TO MINORS