

Your Event:



SCAN THE
CODE FOR
MORE INFO.



Birthdays - Degrees - Anniversaries - Marriages



Romantic dinner

Share a unique moment with your partner with the best grill and the best view of Bogotá, ask for your decoration romantic.
Reservas: 318 716 07 14

Excess alcohol is harmful to health, Law 30 of 1986 prohibits the sale of beverages alcohol to minors Law 124 of 1994

Tip warning: consumers are informed that this business establishment suggests to its consumers a tip corresponding to 10% of the value of the bill, which may be accepted or rejected or modified by you, according to your assessment of the service provided. When requesting the account, tell the person who attends you whether or not you want said amount to be included in the bill or indicate the amount you want to give as a tip.



39
Años



Menú



www.casabrava.com.co

Starters

AREPA CORNHOME

Typical dish based on grilled corn with melted cheese and butter

AREPAS CASABRAVA

Grilled white corn peto arepas with guacamole, garlic mushrooms, hogo and coastal cheese

TYPICAL PIES

Fine fried corn dough stuffed with our mixture of meats and spices (3 units)

SAUSAGE WITH CREOLE POTATO AND AREPA

pork artisan

SAUSAGE WITH POTATO CREOLE AND AREPA

home made artisan

CHUNCHULLO WITH CREOLE POTATO

Grilled

CRIOLLA WITH CREOLE POTATO AREPA

Crispy fried pork belly

OREGANO AND TOMATO CHEESE

Sliced tomato gratin, with a touch of pepper and oregano

PATACON HOME AND CHEESE

Green plantain tostones served with coastal cheese and house hogo

CHAMPILOCOS

Sauteed, with a touch of garlic, tomato, wine, spicy and creamy, gratin with cheese and oregano

GARLIC MUSHROOMS

Sautéed in our sauce

MUSHROOM

Sautéed in butter and cream, gratin

OCTOPUS CARPACCIO

Thin slices of octopus seasoned with peppers and citrus, accompanied by arugula and cream cheese

CARPACCIO OF SALMON

Thin slices of Salmon, seasoned with peppers and citrus, accompanied by arugula and cream cheese

LOIN CARPACCIO

Thin slices of tenderloin beef, seasoned with peppers and citrus, accompanied by arugula and cream cheese

CHEESEBOARD

Selection of Tilsit, Gruyere, Dutch, Camembert, Brie, Emmental, Blue cheeses served with seasonal fruits and nuts

CHARCUTERIA TABLE

Selection of cured meats accompanied by fruits and nuts (Cábano, Spanish chorizo, salami and Serrano ham)

MIXED TABLE

Selection of cheeses and charcuterie accompanied by fruits and nuts

Ceviche

PACIFIC CEVICHE

Peruvian preparation with fresh fish, aji amarillo, leche de tigre, cancha corn on a bed of fresh avocado

SHRIMP COCKTAIL

In our house Golf sauce, flavored with brandy



Soups

CHICKEN CREAM

Chicken pieces, béchamel and milk cream

SHRIMP BISCUIT

Homemade creamy soup with shrimp

TOMATO CREAM WITH BOCONCCINI

selected tomatoes

MUSHROOM CREAM

Filleted mushrooms, béchamel and milk cream

VEGETABLE SOUP AND FRIED KALE

House preparation with fresh vegetables from the garden in slow cooking, with kale fried in the oven.

Kid's menu

HAMBURGER COMBO

A 150 gr disc of 100% beef gratin artisanal meat, served on brioche bread with lettuce, tomato, accompanied by French fries, Soda, lemonade or Natural Juice

CHICKEN STRIPES

Breaded strips of breast accompanied by French fries, Soda, lemonade or Natural Juice

HOT DOG COMBO

American sausage, in home-made bread, accompanied by French fries, Soda, lemonade or Natural Juice

Additions

French fries
Creole Potato
Pope Helmet
mashed potatoes

Cob
Vegetables
salads

Patacon
guacamole
Rice

Desserts

Napoleon
Tiramisu
Lemon pie
caramel custard
Mocha
red velvet

Passion Fruit Cheesecake
Oreo Cheesecake
Red Fruit Cheesecake
chocolate symphony
Arequipe mousse
Dessert of the house

Rice pudding
Dessert cream
Strawberries with
merengon cream
curd with molasses
Wafer
wafer with everything

Cold drinks

Soft drinks
Juices in water
Juices in milk
Tangerine juice

Natural lemonade
Cherry lemonade
Peppermint lemonade
Coconut lemonade
house lemonade

Water
San Pelegrino 550ml
San Pelegrino 750ml
Acqua Panna 550ml
Acqua Panna 750ml

Hot drinks

Americano
Espresso
Espresso doble
Latte
Macchiato
Te

Mocachino
Americano - Baileys
Capuchino - Baileys
Chocolat

Aromatic
Aromatic Fruits
simple aguapanela
Full Chocolate
Complete Aguapanela

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"Live the Casabrava Experience"

BOOKING:
318 716 07 14

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Km. 4.5 vía la Calera, Bogotá
www.casabrava.com.co



Grill - American Cuts

RIB EYE STEAK 450 GR.

Soft cut, from the underworked muscles of the upper part of the rib accompanied by potatoes or grilled vegetables.

NEW YORK STEAK 450 GR

Thick cut of broad loin, accompanied by potato or grilled vegetables.

PORTER HOUSE 450 GR

Typical American cut, in which the T-shaped bone can be seen, brings together two succulent pieces of meat: the sirloin and the broad loin. accompanied by potatoes or grilled vegetables.

Premium

TOMAHAWK 450 GR.

Hatchet cut comes from the broad loin with rib section accompanied by grilled vegetables, accompanied by potatoes or grilled vegetables.

TOMAHAWK 700 GR.

Hatchet cut comes from the broad loin with rib section accompanied by grilled vegetables, accompanied by potatoes or grilled vegetables.



Grill - Argentine Cuts

Premium

STEAK PALLET

Not very thick cut from the beef shoulder (400 gr), juicy, with little fat, soft in texture and flavor, accompanied by grilled potatoes

BEEF ENTRANCE

Appreciated for its flavor and tenderness accompanied by smoked paprika casings

VACUUM STEAK

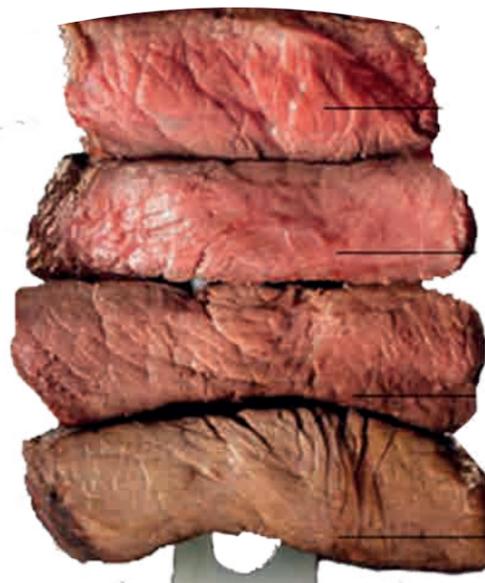
South American-style thin cut of the lower part of the rib that is lean but tender and very flavorful meat. It is perfect to do it on the grill to get its best flavor

CHORIZO STEAK 400GR

Semi-thick matured cut, which is obtained from the fairly juicy beef flat, with a fatty edge, accompanied by an artisan chorizo, accompanied by grilled potatoes

STRIP ROAST 450GR

Cross section of beef ribs (450 gr), with a pleasant and lactic flavor, accompanied by grilled potatoes



Red English

Cold Center, Very Red

Medium Term

Hot, Pink Center

3/4

slightly red in the middle

Well cooked

complete cooking

Traditional Dishes

CASABRAVA HAMBURGER

Artisanal meat (200gr), 100% beef, gratin, served on brioche bread with lettuce, tomato, red onion rings, bacon and fried egg, accompanied by French fries

CHICKEN SKEWER AND LOIN

With grilled paprika and red onion (350 gr), accompanied by grilled potatoes

CASABRAVA CHOPPED

Beef tenderloin, artisan chorizo, blood sausage in pennyroyal aromas, grilled chunchullo, accompanied by Creole potatoes and a green plantain toast

CHICKEN MIX AND BBQ RIBS

Glazed on BBQ with grilled chicken, pork ribs, accompanied by grilled potatoes

CASABRAVA LOIN

Thick cut of thin loin tip (400 gr), grilled, accompanied by grilled potatoes

BABY BEEF

Beef loin steak (400 gr), tender flavor and smooth texture, grilled, accompanied with grilled potatoes

MIXED PLATE

Three grilled prawns, charcoal chicken and tenderloin served together and accompanied by French fries.

FILET MIGNON

Three medallions of fine beef tenderloin (300 gr), wrapped in bacon, covered in house mushroom sauce, served with rice

STEAK

Aged cut that is obtained from the beef flat (400 gr), a very juicy and tasty piece, with a layer of fat on the edges open in a butterfly shape. accompanied by grilled potato

CASABRAVA BARBECUE

A combination of flat beef, tenderloin, glazed BBQ ribs, grilled chicken and an artisanal grilled chorizo, accompanied by grilled potatoes

PEPPER STEAK

Three medallions of fine beef tenderloin (300 gr), covered in pepper sauce and red wine accompanied with rice

MUSHROOM LOIN

Searled lean meat at desired term bathed in meat sauce and red wine with sautéed mushrooms

RUMP POINT

Piece of beef (400 gr), matured without bone, with an outer layer of fat that gives it a lot of flavor and good texture, accompanied by grilled potatoes



Grilled chicken

GRILLED CHICKEN

Half boneless chicken (400 gr), charcoal, accompanied by grilled potatoes

CHICKEN PICATA

Grilled boneless half chicken coated with our sweet and savory leek-based white sauce, served with a peach crown and accompanied by French fries.

CHICKEN IN SAUCE MUSHROOM

Half boneless chicken 400 gr, grilled served in our stew, covered with mushroom sauce, accompanied with rice

Grilled Pork

PORK BONDIOLA

Tender, soft and juicy semi-thin cut (400 gr), Accompanied by grilled potato

PORK LOIN

Three medallions (400 gr), braised, accompanied with grilled potatoes

BBQ RIBS

Semi-thick cross-sectional cut (500 gr), with high flavor and smooth texture, glazed in BBQ sauce, served with grilled potatoes

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Seafood fish

GRILLED TROUT

Open in butterflies and grilled (400 gr), accompanied with grilled potatoes, guacamole and tartar

TROUT WITH GARLIC

Open in a butterfly shape, coated with our garlic and white wine sauce (400 gr), accompanied by potatoes or grilled vegetables

SEA TROUT

Grilled napada, with our seafood sauce (400 gr), accompanied with white rice

BASS ON THE GRILL

Grilled steak, accompanied with grilled potato, guacamole and tartar

ONIO BASS

Sea bass fillet (350 gr), in a creamy garlic sauce, accompanied by potatoes or grilled vegetables

SEA BASS

Grilled fillet, coated with our seafood sauce (350gr), accompanied by potatoes or grilled vegetables

GRILLED SALMON

Grilled steak (350 gr), accompanied by potatoes or grilled vegetables, with guacamole and tartar

FINE HERBS SALMON

350 gr fillet, in a selection of fine herbs sauce, accompanied by potatoes or grilled vegetables

SEA SALMON

Grilled with our seafood sauce (350 gr), accompanied with white rice

GRILLED SNAPPER 350GR

Accompanied with potato or grilled vegetables, guacamole and tartare

FRIED SNAPPER 350GR

Accompanied by a green plantain tostón, fried yucca, avocado, lettuce, onion rings and tomato

SEA SNAPPER

Cooked and coated in seafood sauce (350 gr), accompanied with white rice

CASABRAVA PRAWNS

Grilled braised served with creamy polenta and avocado

SHRIMP SCAMPI

Sautéed in house garlic, accompanied by French fries

HAMMER PRAWNS

Sautéed in a creamy coconut sauce, flambéed in brandy and coconut liqueur, served in half a coconut gratin al Gruyère, accompanied by French fries

SEAFOOD CASSEROLE

Our selection of fish and shellfish sautéed in brandy, in our biscuit sauce with aromas of cilantro accompanied by rice or plano verde toast

SEAFOOD GRILL

Composed of lobster, prawns, prawns, green mussels, clams, octopus, breaded squid, salmon, crab, dorado, accompanied by mixed ceviche, cassava and plantains

MIXED FISH

Our selection of fried and crispy river fish; composed of 150 gr sierra, 150 gr mojarra and 150 gr catfish accompanied by a green plantain, yuca frita, avocado, lettuce, onion rings and tomato

Traditional Dishes

BOGOTANO AJIACO

Traditional soup, based on native potatoes, corn on the cob, peas and chicken flavored with guascas. accompanied rice and avocado (Sundays and holidays)

CHICKEN STEW

Traditional Colombian soup with 1/4 of a Creole chicken cooked in its juices with papa yucca on the cob and plantain accompanied by avocado (Sundays and holidays)

MOUNTAIN TRAY

Traditional Antioquia dish made up of beans, rice, chorizo, blood sausage, chicharrón, ground beef, fried egg, slices of ripe plantains, avocado and arepa

CATFISH IN SAUCE

Fish stew with dad, plantain and peas accompanied by patacon and garden salad



THREE-PHASE SANCOCHO

Traditional Colombian soup made up of chicken, beef rib, pork rib, papa, cassava, corn on the cob, yam and plantain, accompanied by rice and avocado (Sundays and holidays)

WIDOWED OF ABLE

Colombian preparation 500gr of capaceta, stewed in its juices accompanied by papa, yucca, banana and avocado Finished with hogao

Spaghetti

SHRIMP SPAGHETTI

Sautéed shrimp in biscuit and cream, accompanied by Parmesan cheese

SAILOR SPAGHETTI

Preparation based on Spanish sofrito, finished fresh shrimp, in aroma of ricard.

CARBONARA SPAGHETTI

Based on bacon egg yolk and Parmesan cheese.

SPAGHETTI WITH RAGU BOLOGNESE

House stew with slow cooking, combination of ground meat and vegetables from the garden

SPAGHETTI CASABRAVA

Chicken salad in bechamel sauce with seasonal vegetables accompanied by Parmesan cheese

RICOTTA AND SPINACH RAVIOLI

In Neapolitan or bechamel sauce accompanied by Parmesan cheese.

SPAGHETTI ALFREDO

Traditional Italian preparation, with cream, spices and Parmesan cheese

Salads

HOMEMADE SALAD

Selection of lettuce, olives, avocado, red onion, boiled egg, cherry tomato and house vinaigrette

SALAD BAR

Different options of vegetables, legumes, cereals and pickles at the diner's choice

CAPRESE SALAD

Italian cold starter with fresh tomato from the garden and an artisanal fresh mozzarella cheese in Basil oil.

CAESAR SALAD

Selection of lettuce garnished with anchovy Caesar sauce, Parmesan cheese and croutons

Selection of lettuce seasoned with anchovy caesar sauce, parmesan cheese and croutons, with addition of chicken.



Rices

SQUID BLACK RICE

With squid in its ink, with alioli

RICE SHRIMPS

ParvORIZED, nacreated with House stir-fry, tiger shrimp and peas.

MUSHROOM RISSOTTO

Base of vegetables and wild mushrooms with Parmesan

PAELLA CASA BRAVA

Traditional Spanish preparation with chorizo, chicken, pork, our selection of seafood, peas and roasted peppers



Vegetarians

THAI RICE

Oriental-style stir-fried in a wok with tofu cheese, seasonal vegetables and nuts, seasoned with our prepared soy flavored with ginger

HAMBURGER VEGETARIAN

Our mix of legumes, vegetables and spices on white bread, served with guacamole, fresh tomatoes, onion and lettuce accompanied by French fries

VEGETARIAN SPAGHETTI

In Neapolitan sauce, with our selection of seasonal vegetables accompanied by Parmesan cheese

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