



## Your Event:



SCAN THE  
CODE FOR  
MORE INFO.



**Birthdays - Degrees - Anniversaries - Marriages**



**39**  
Años



## Menú



## 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.

[www.casabrava.com.co](http://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

Do you want to see the Plates? - Check them out on Instagram @casabravarestaurante



BOOKING:  
318 716 07 14

Follow us:  
@casabravarestaurante  
Visit us:

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.

### 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

## 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

### 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



Do you want to see the Plates? - Check them out on Instagram @casabravarestaurante

## 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

Sear 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





## 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

### 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

### 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

### 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

### 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

### 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

“Live the Casabrava Experience”