

T

-BODEGA-

LA FAMA

BARBECUE

-DESDE 2012-

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STARTERS

BUILT YOUR PLATTER

MAIN DISHES

DESSERTS

DRINKS

WINES AND LIQUORS

WELCOME

STARTERS

Pork bones

Smoked and fried rib bites.

26.800

Nachos

Crispy corn tortilla chips with smoked beef, chicharrón, pico de gallo, BBQ mayonnaise, melted cheese, and pickled jalapeño.

32.000

Chorizo

Roasted Jalapeños and Pepper Jack Cheese

A bit spicy.

13.800

La Fama

With hints of chili peppers.

13.800

Creole Potatoes

With BBQ mayonnaise and chimichurri.

15.800

Brisket Tacos

In a wheat flour tortilla, smoked brisket, jalapeño mayonnaise, pickled onion and cilantro.

2 uds. 28.800

3 uds. 38.000

Chicken Wings

All of our chicken wings are smoked, pre-marinated and grilled before serving.

*** Buffalo (5 uds.) 29.900**

BBQ (5 uds.) 29.900

Chicharrones (Pork Belly)

Pork belly marinated in spices for 5 days, smoked for 3 hours, and fried.

37.900

Corn on the Cob La Fama

Sweet corn on the cob cut into 3 pieces, with chili butter and lemon salt.

19.900

Fried sweet corn on the cob with mayo-jalapeño, cilantro and tajín.

22.400

LA FAMA SUGGESTED PLATTERS

SMALL

1/4 rack Spare ribs, 100g brisket, coleslaw, French fries, 4 BBQ wings and 2 hush puppies.

99.900

LARGE

1/2 rack Spare ribs, 100g brisket, 100g shredded pork, 1/2 chicken, 1 chorizo with jalapeños and Pepper Jack cheese, 100g neck, coleslaw, 4 hush puppies, Creole potatoes and mac & cheese.

237.600

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BUILD YOUR OWN PLATTER

To assemble your platter choose at least 2 proteins.
The portions in this section are not sold separately.

PORK

St. Louis Ribs

Marinated, seasoned, and smoked for 6 hours.
Grilled and sliced lengthwise, with BBQ sauce.

1/4 rack (aprox. 350g.) 50.500

Spare Rib

Marinated, smoked for 4 hours, and grilled.
Order them with BBQ or Memphis sauce.

350g. 36.900

Pulled Pork

Pork shoulder marinated and smoked for 20 hours on the bone, then shredded and soaked in a sauce typical of the southern United States.

23.900

BEEF

Hump 100g

Cured in a marinade and then smoked for 18 hours.

22.900

Brisket 100g

Cured in a marinade and then smoked for 18 hours.

22.900

CHICKEN WINGS

All our wings are smoked and previously marinated and grilled before serving.

Clásicas La Fama

Covered with BBQ sauce.

3 uds. 18.900

Buffalo

Covered with spicy buffalo sauce.

3 uds. 18.900

CHORIZO

Roasted Jalapeños and Pepper Jack Cheese

A bit spicy.

1 uds. 13.800

La Fama

With hints of chili peppers.

1 uds. 13.800

SIDES

Hush Puppies

Corn croquettes filled with meat and cheese. 3 units.

14.900

Potato Chips

With tomato and paprika dip.

13.900

Barbecue Beans

In a sauce with sweet touches and smoked beef.

15.500

Mac & Cheese

19.900

Coleslaw

Our version of the typical cabbage and carrot salad.

9.600

French Fries

13.500

Small Salad

17.700

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MAIN DISHES

BEEF

Hump 230g

Cured in a marinade and then smoked for 18 hours, with french fries, coleslaw, and pickles.

51.900

Brisket 230g

Cured in a marinade and then smoked for 18 hours, with french fries, coleslaw, and pickles.

51.900

To Sirloin Cap 300 g

Matured national cut with baby sauce and creole potato.

56.900

PORK

Served with french fries and coleslaw.

St. Louis Ribs

Marinated, seasoned, and smoked for 6 hours. Grilled and sliced lengthwise, with BBQ sauce.

1/4 rack (aprox. 350g.) 62.900

1/2 rack (aprox. 700g.) 115.900

Spare Rib

Marinated, smoked for 4 hours, and grilled. Order them with BBQ or Memphis sauce.

350g. 53.900

700g. 98.900

CHICKEN

1/2 Barbecue Chicken

Marinated for 1 day before being smoked for 2 hours. Grilled with BBQ sauce before serving.

43.600

SANDWICHES

Served with chips.

Pastrami

Brined pork shoulder, smoked, and then steamed for 15 days. Rye bread, mustard, and coleslaw.

44.000

Pulled Pork

With coleslaw, pickles and BBQ sauce.

37.500

BURGERS

Served with french fries.

Cheese Burger

100g Angus beef, cheddar cheese, lettuce, tomato, and pickles.

28.500

Philly Burger

100g of beef with grilled onions and cheddar cheese sauce.

29.500

Double meat

Double meat of 100g each with double cheese.

37.000

Veggie Burger

Vegetarian falafel-style burger with our signature BBQ flavor, avocado dip, and cilantro mayonnaise.

27.600

SALADS

La Fama Salad

Mixed lettuce, cherry tomatoes, pickled red onion, avocado, sweetcorn, crispy leek, and signature vinaigrette.

26.900

DESSERTS

Almond Pie with Ice Cream 19.500

Oreo Cheesecake ® 19.500

Coconut cake with sauce anglaise 19.500

Keylime Pie 19.500

Ice cream cup 13.500

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KITS TO TAKE HOME

KIT BBQ LA FAMA

A box with a careful selection of La Fama Barbecue's iconic products. Everything ready to finish.

Small

1/4 rack of St. Louis La Fama ribs, 200g of domestic brisket, 200g of pulled pork, 2 pieces of bread, and coleslaw.

99.800

Large

1/4 rack (350-400g) of Baby Back ribs, 1/4 rack (350-400g) of St. Louis ribs, 200g of brisket, 2 spicy chorizos, 2 jalapeño chorizos, 220g of coleslaw, 250ml of La Fama BBQ sauce and 250ml of spicy BBQ sauce.

189.800

Spicy Chorizo 36.800

La Fama spicy Chorizo x 5 units

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Chorizo Jalapeño 39.600

Chorizo Jalapeño x 5 units

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Coleslaw 220g 7.400

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Baby Back Ribs

1/4 rack: 51.900 | 1/2 rack: 92.900

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St. Louis Ribs

1/4 rack: 49.200 | 1/2 rack: 92.900

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Pulled Pork 400g 45.100

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Pastrami 200g 28.000

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National Brisket 200g 28.600

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BBQ Rub 400g 19.900

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Carolina Rub 400g 19.800

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Memphis Rub 400g 19.800

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Pickled red Onions 210g 11.600

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Pickled Jalapeños 210g 11.600

OUR HOMEMADE BBQ SAUCES

Give your cuts and appetizers an extra shot of flavor with our sauces.

BBQ Sauce 17.800

Our signature North Carolina-style BBQ sauce with a sweet note. Add it to any dish for a true Southern BBQ flavor.

Spicy BBQ Sauce 21.700

For spicy food lovers, our BBQ sauce with a touch of dried chilies. Ideal for enhancing the flavor of any dish.

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DRINKS

COCKTAILS

\$36.000

Boston Mule

Jameson, lemon, ginger, agave, soda, peppermint.

Savannah Spritz

Absolut, Aperol, watermelon, prosecco, soda.

Miami Tonic

Altos Plata, strawberry, lemon, tonic, jalapeño.

Alabama Slammer

Beefeater with plum, orange, lemon,
Homemade Southern Comfort.

El Paso Punch

Del Maguey Vida, hibiscus water, grapefruit, hibiscus salt.

\$39.000

CLASSIC COCKTAILS

Tinto de verano

\$32.000

Margarita

\$42.000

Mezcalita

\$42.000

Mojito

\$34.000

Martini

\$39.000

Carajillo

\$34.000

Aperol Spritz

\$32.000

BEERS

Draft

Club Colombia Dorada

11.900 (450ml) / 5.900 (180ml)

BBC Lager

11.900 (450ml) / 5.900 (180ml)

BBC Chapinero

13.900 (450ml) / 7.900 (180ml)

BBC Monserrate

13.900 (450ml) / 7.900 (180ml)

Stella Artois

18.900 (500ml) / 9.900 (250ml)

Bottle

Stella Artois 13.900

Corona 12.900

Corona Cero 12.900

Budweiser (250ml) 7.900

Club Colombia 10.900

Aguila Cero 9.900

BBC (330ml) 13.900

Bitburger 0.0% 15.900

Handcrafted

Macha Pils 16.900

Pola del Pub IPA (473ml) 24.900

Golden Lion Cider 13.900

MICHELADAS AND REFAJOS

Michelada La Fama

Pork rind sauce, lemon, adobo salt, pickles
+4,500 to any beer.

Michelada Memphis

Memphis BBQ sauce, lemon, charred lemon salt
+4,500 to any beer.

Refajo Jengibre

Ginger, lemon, soda, Desquite Aguardiente
+10,000 to any beer.

Cola y Pola \$8.900

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NON-ALCOHOLIC

Agua Manantial con o sin gas
7.900

Coca Cola
8.500

Fever Tree Tónica
16.900

Soda
8.500

Lemonade
6.900

Peppermint lemonade
6.900

Panela Lemonade
6.900

Tangerine juice
8.900

Tropical Ice
Passion fruit and ginger.
\$8.900

Strawberry tangerine
Strawberry, mandarin, lemon extract.
\$8.900

Hibiscus grapefruit
Hibiscus and grapefruit water.
\$8.900

Watermelon lime
Watermelon and lemon juice.
\$8.900

HOT DRINKS

Coffee

Americano 7.000
Cappuccino 8.000

Latte 8.000
Espresso 6.000

Macchiato 7.000

Aromática 5.500

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OUR WINES

SPARKLING

Frezzcanti "Demi Sec"

Isabella, Colombia.

Bottle: 110.000

ROSÉ

Callia

Shiraz, San Juan, Argentina.

Bottle: 130.000

WHITE

Baron Philippe de Rothschild

Chardonnay, Francia.

Bottle: 150.000 Cup: 30.000

RED

Bodegas Ugalde

Tempranillo, Rioja, España.

Bottle: 165.000 Cup: 33.000

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LIQUORS

GIN

	BOT	SHOT	1/2
Beefeater	\$368.000	\$35.000	\$227.000
Beefeater 24	\$504.000	\$48.000	
Beefeater Pink	\$431.000	\$41.000	
Monkey 47	\$536.000	\$71.000	
Plymouth	\$441.000	\$42.000	

WHISKEY

AMERICAN / IRISH WHISKEY

	BOT	SHOT	1/2
Jameson	\$347.000	\$33.000	\$161.000
Bulleit Bourbon	\$389.000	\$36.000	
Bulleit Rye	\$410.000	\$38.000	
Woodford Reserve	\$431.000	\$43.000	
Jack Daniel's	\$347.000	\$35.000	

SINGLE MALT SCOTCH

The Glenlivet 15 Años	\$662.000	\$62.000	
The Glenlivet	\$452.000	\$43.000	
Caribbean Reserve			
The Glenlivet 12 Años	\$473.000	\$45.000	
The Glenlivet	\$483.000	\$46.000	
Captain's			
The Glenlivet	\$431.000	\$41.000	
Founder's Reserve			
The Macallan 12 Años	\$704.000	\$70.000	
Sherry Cask			
Glenfiddich 12 Años	\$452.000	\$42.000	

BLENDED SCOTCH

Chivas Regal 12 Años	\$378.000	\$36.000	\$280.000
Chivas Regal 18 Años	\$767.000	\$72.000	
Chivas Regal Mizunara	\$578.000	\$55.000	
Chivas Regal Extra	\$441.000	\$42.000	
13 Tequila Cask			
Chivas Regal Extra	\$420.000	\$40.000	\$258.000
13 Años			
Buchanan's Deluxe	\$389.000	\$36.000	

RUM / CANE

	BOT	SHOT	1/2
Havana Club 3 Años	\$252,000	\$24,000	
Havana Club 7 Años	\$347,000	\$31,000	
Havana Club	\$294,000	\$29,000	
Añejo Especial			
Havana Club	\$515,000	\$49,000	
Selección de Maestros			
Desquite Aguardiente	\$200,000	\$19,000	
Artesanal			
Aguardiente	\$189,000	\$18,000	
Antioqueño sin			
Azúcar			

TEQUILA

	BOT	SHOT	1/2
Altos Plata	\$452,000	\$42,000	
Altos Reposado	\$452,000	\$43,000	
Del Maguey Vida	\$483,000	\$43,000	
Ojo de tigre	\$462,000	\$41,000	
Don Julio 70	\$714,000	\$71,000	
Herradura Ultra	\$449.000		

VODKA

	BOT	SHOT	1/2
Absolut	\$315,000	\$30,000	
Wyborowa	\$263,000	\$25,000	

APERITIVOS

	BOT	SHOT	1/2
Dubonnet	\$273,000	\$26,000	
Lillet Blanc	\$305,000	\$29,000	
Lillet Rosé	\$305,000	\$29,000	
Campari	\$347,000	\$33,000	
Jack Daniel's	\$347,000	\$33,000	
Tennessee Fire			
Jägermeister	\$257,000	\$40,000	
Licor 43	\$347,000	\$33,000	
Yzaguirre		\$16.000	



PROHÍBASE EL EXPENDIO DE BEBIDAS EMBRIAGANTES A MENORES DE EDAD.
EL EXCESO DE ALCOHOL ES PERJUDICIAL PARA LA SALUD.

Advertencia propina: Este establecimiento de comercio sugiere a sus consumidores una propina del 10% del valor de la cuenta antes de impuestos, porcentaje que podrá ser aceptado, rechazado o modificado por usted según la valoración del servicio prestado. Al momento de solicitar la cuenta usted deberá indicar al mesero si quiere que dicho valor sea incluido o no en la factura, o señalar el valor que dará como propina. En este establecimiento de comercio los recursos recogidos por concepto de propina se destina única y exclusivamente a reconocer el trabajo de las personas que hacen parte de la cadena de servicio. En caso de presentarse algún inconveniente con el cobro de la propina, podrá radicar su queja en la línea de atención al ciudadano de la Superintendencia de Industria y Comercio 601 592 0400 o 018000910165, o en contactenos@sic.gov.co cuyo asunto debe ser "Queja cobro de propina".

En cumplimiento de la normatividad vigente sobre factura electrónica, nos permitimos recordar que el deber de expedirla se ejecuta con la entrega de la misma, de manera física o electrónica, siempre que esta comprenda todas las operaciones en que consistió la venta de bienes y/o servicios a nuestro cargo.

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