

T

-BODEGA-

LA FAMA

BARBECUE

-DESDE 2012-

INDEX

STARTERS

BUILT YOUR PLATTER

MAIN DISHES

DESSERTS

DRINKS

WINES AND LIQUORS

WELCOME

Behind our cuts are long low-temperature cooking processes, just like in authentic Southern barbecue. We recommend eating the smoked beef cuts first, as these are not cooked over direct heat and cool down first.

STARTERS

Cauliflower Tempura

Smoked and then tempura-breaded. Served with ranch dressing.
\$18.900

Nachos

Crispy corn tortilla chips, chopped brisket, pico de gallo, smoked buttermilk, cheese sauce and pickled jalapeño.
\$35.900

Creole Potatoes

With BBQ mayonnaise and chimichurri.
\$20.900

Chicken Wings (5 ud.)

Marinated and grilled. Before serving, they're tossed in the sauce of your choice.
Ranch / Classic BBQ / *Buffalo
\$32.900

Chicharrones (Pork Belly)

Pork belly marinated in spices for 5 days, smoked for 3 hours, and fried.
\$41.900

- Corn on the Cob - Classic

Classic preparation with chili butter and lemon salt.
\$24.900

Corn Ribs

Fried corn on the cob sticks with jalapeño mayo, cheese, cilantro, and tajín.
\$24.900

- Chorizos de Cerdo - Roasted Jalapeños and Pepper Jack Cheese

Smoky and a bit spicy.
\$19.900

Hot Link

Smoky with hints of chili.
\$19.900

LA FAMA SUGGESTED PLATTERS

SMALL

1/4 rack of Spare ribs, 100g brisket, 4 BBQ wings, coleslaw, french fries, and cornbread.
\$104.900

LARGE

Spare ribs 1/2 rack, brisket 100g, pulled pork 100g, 1/2 chicken, 1 chorizo with jalapeños and Pepper Jack cheese, 100g hump, coleslaw, creole potato, mac & cheese, tempura cauliflower and corn bread.
\$260.900

GIANT

Whole rack of Spare ribs, whole rack of St. Louis ribs, 200g brisket, 200g hump, 200g pulled pork, 1 whole chicken, 1 jalapeño and Pepper Jack cheese chorizo, 1 hot link chorizo, coleslaw, creole potato, mac & cheese, tempura cauliflower and corn bread.
\$542.900

* Spicy

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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 and smoked for 6 hours.

1/4 rack (aprox. 350g.) \$53.900

You can order them: Texas Style (without sauce) or covered in classic BBQ sauce and grilled.

Spare Rib

Marinated and smoked for 4 hours, with La Fama BBQ sauce.

1/4 rack (aprox. 350g.) \$48.900

Pulled Pork

Marinated and smoked for 20 hours with a typical sauce from the southern United States.

(130g.) \$28.900

BEEF

Hump 100g

Marinated and smoked for 14 hours.

\$24.900

Brisket 100g

Marinated and smoked for 14 hours.

\$24.900

CHICKEN

Chicken Wings

Marinated and grilled. Before serving, they're tossed in the sauce of your choice.

Ranch / Classic BBQ / *Buffalo

3 ud. 20.900

Barbecue Chicken

Marinated leg smoked for 2 hours. Grilled with classic BBQ sauce.

\$24.900

CHORIZOS

Roasted Jalapeños and Pepper Jack Cheese

Smoky and a bit spicy.

1 ud. \$19.900

Hot Link

Smoky with hints of chili peppers.

1 ud. \$19.900

SIDES

Corn Bread

\$10.900

Potato Salad

\$21.900

Barbecue Beans

In our classic BBQ sauce with brisket pieces.

\$17.900

Mac & Cheese

\$21.900

Coleslaw

Typical cabbage and carrot salad.

\$9.900

French Fries

\$12.900

Potato Chips

\$12.900

Small Green Salad

\$18.900

* Spicy

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MAIN DISHES

BEEF

Hump 230g

Marinated and smoked for 14 hours, with french fries, coleslaw and pickles.
\$56.900

Brisket 230g

Marinated and smoked for 14 hours, with french fries, coleslaw and pickles.
\$56.900

To Sirloin Cap 300 g (Not smoked)

Matured national cut with baby sauce, beef butter, and creole potatoes.
\$64.900

PORK

Served with french fries and coleslaw.

St. Louis Ribs

Marinated and smoked for 6 hours.

1/4 rack (aprox. 350g.) \$65.900

1/2 rack (aprox. 700g.) \$122.900

You can order them: Texas Style (without sauce) or covered in classic BBQ sauce and grilled.

Spare Rib

Marinated and smoked for 4 hours with La Fama BBQ sauce.

1/4 rack (aprox. 350g.) \$54.900

1/2 rack (aprox. 700g.) \$103.900

CHICKEN

1/2 Barbecue Chicken

Marinated and smoked for 2 hours. Grilled with classic BBQ sauce.
\$44.900

BETWEEN BREAD

Hot Dog

Homemade smoked beef sausage. With chopped white onion, mustard and tomato sauce. Served with french fries.
\$28.900

Brisket Sandwich

On potato bread with coleslaw and La Fama BBQ sauce. Served with potato chips.
\$41.900

Pastrami Sandwich

On sourdough bread, thin slices of pastrami, Monterey Jack cheese, mustard and coleslaw. Served with potato chips.
\$46.900

Pulled Pork Sandwich

On potato bread with coleslaw, chicharrón soplado and La Fama BBQ sauce. Served with potato chips.
\$41.900

Smoked Cheese Burger

150g smoked beef, cheddar cheese, lettuce, tomato and pickles. Served with French fries.
\$36.900

Smoked Big Texas Burger

Thick smoked beef patty burger (225g) with cheddar cheese, pickles and Dijon mustard. Served with french fries.
\$42.900

Veggie Burger

Falafel style with BBQ flavor, lettuce and tomato with pickle mayonnaise. Served with french fries.
\$28.900

DESSERTS

Sundae \$22.900

Vanilla ice cream, brownie chunks, whipped cream and hazelnut chocolate sauce.

Oreo Cheesecake ® \$20.900

Coconut cake with sauce anglaise \$20.900

Keylime Pie \$20.900

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FOR HOME

KIT BBQ LA FAMA

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

Kit BBQ 4 - 5 people

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.
197.900

Spicy Chorizo 38.900
La Fama spicy Chorizo x 5 units

Chorizo Jalapeño 42.80
Chorizo Jalapeño x 5 units

Coleslaw 220g 7.400

Baby Back Ribs
1/4 rack: 57.900 | 1/2 rack: 98.900

St. Louis Ribs
1/4 rack: 57.900 | 1/2 rack: 98.900

Pulled Pork 400g 49.900

Pastrami 200g 32.500

National Brisket 200g 35.900

Pickled red Onions 210g 15.000

Pickled Jalapeños 210g 18.900

OUR HOMEMADE BBQ SAUCES

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

BBQ Sauce 21.800
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 21.800
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

\$38.000

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.

\$41.000

CLASSIC COCKTAILS

Tinto de verano

\$36.000

Margarita

\$46.000

Mezcalita

\$46.000

Mojito

\$34.000

Martini

\$44.000

Carajillo

\$34.000

Aperol Spritz

\$42.000

Pisco Sour

\$38.000

Negroni

\$40.000

BEERS

Draft

Club Colombia Dorada

\$14.900 (450ml) / \$7.900 (180ml)

BBC Lager

\$14.900 (450ml) / \$7.900 (180ml)

BBC Chapinero

\$14.900 (450ml) / \$7.900 (180ml)

BBC Monserrate

\$14.900 (450ml) / \$7.900 (180ml)

Bottle

Stella Artois \$14.900

Corona \$13.900

Corona Cero \$13.900

Budweiser (250ml) \$8.900

Club Colombia \$13.900

Club Colombia trigo \$13.900

BBC (330ml) \$13.900

Bitburger 0.0% \$16.900

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.

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 still or sparkling
\$7.900

Coca Cola
\$8.900

Fever Tree Tónica
\$19.900

Soda
\$8.900

Lemonade
\$7.900

Peppermint lemonade
\$7.900

Panela Lemonade
\$7.900

Tangerine juice
\$9.900

Tropical Ice
Tangerine, passion fruit and ginger.
\$9.900

Strawberry tangerine
Strawberry juice, tangerine and lemon.
\$9.900

Hibiscus grapefruit
Hibiscus and grapefruit water.
\$9.900

Watermelon lime
Watermelon and lemon juice.
\$9.900

HOT DRINKS

Americano \$7.000

Cappuccino \$8.000

Latte \$8.000

Espresso \$6.000

Macchiato \$7.000

Aromática de frutos rojos Munay \$6.900

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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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