

FACTOR 
Steak & Lobster

Cold Appetizers

Octopus carpaccio <i>Extra virgin olive oil, Kalamata sauce, dry tomatoes and baby arugula salad</i>	\$35.000	Jumbo shrimp cocktail (4 unts) <i>Poached with sauvignon blanc. Cognac and horseradish golf sauce</i>	\$50.000
Black Angus carpaccio <i>Thinly sliced beef tenderloin, green pepper crust, grilled lettuce, garlic chips, shallots and old mustard vinaigrette</i>	\$32.000	Crab cakes <i>White claw meat, ciboullete, lime and smoked peppers alioli</i>	\$45.000
Fresh mediterranean bluefin tuna 2 oz <i>Warm clams broth, arugula sprouts and crispy shallots</i>	\$39.000	Jamón 100% Ibérico de bellota 2 oz <i>7 grains tumaca bread, pickled eggplants and roasted peppers with extra virgin olive oil</i>	\$98.000
Angus steak tartar <i>Certified Angus tenderloin, capers, Dijon mustard, truffled oil, Worcestershire sauce and quail eggs with rye bread toast</i>	\$29.000	Pan seared foie gras 2 oz <i>Black cherries, ciboullete and cranberries brioche with pecan nut</i>	\$56.000

Hot Appetizers

Chorizo Ibérico (2 unts) <i>Grilled and served with caramelized shallots and homemade bread</i>	\$32.000	Goat brie baked in phyllo <i>Green apples, porto wine reduction and almond praline</i>	\$32.000
Chorizo santarrosano (2 unts) <i>Crispy potatoes and chimichurri sauce</i>	\$25.000	Grilled smoked Provolone cheese <i>Truffled honey and 7 grains homemade bread</i>	\$29.000
Burgos style blood sausage <i>Yuca brava and smoked peppers alioli</i>	\$42.000	Moules & frites <i>Green mussels, white wine and leek reduction with homemade fried potatoes</i>	\$45.000
Firewood skewer. Octopus, certified Angus and santarrosano chorizo <i>Sautéed brussels sprouts with bacon and tarragon butter</i>	\$45.000	Stuffed zucchinis <i>Mushrooms ragout, tomato passata, Provolone and Reggiano parmesan cheese</i>	\$25.000

Salads

New york style caesar salad <i>Baby romaine lettuce, parmesan cheese, focaccia croutons, crispy bacon, artichoke and anchovies</i>	\$30.000	Watercress and grilled palm hearts salad <i>Toasted almonds, bell peppers, organic tomatoes, avocado and old mustard vinaigrette</i>	\$28.000
Chicken	\$35.000	Smoked vegetables, goat feta cheese, quinoa and prosciutto <i>Arugula, romaine lettuce, caramelized green apple, eggplant, pecan nuts, mustard and balsamic vinaigrette</i>	\$32.000
Shrimp	\$40.000		
Crab cakes	\$44.000		
Wedge salad <i>Iceberg lettuce, quail eggs, tomato, crispy bacon, chives and blue cheese dressing</i>	\$25.000	Grilled peaches with roses honey <i>Blueberries, blue cheese, radicchio, caramelized almonds, cider and tarragon vinaigrette</i>	\$28.000
Warm lobster salad <i>Green leaves, fennel, black olives and bearnaise sauce</i>	\$49.000		

Soups

Classic onion soup <i>Smoked pork chuck, Gruyere and herbs croutons</i>	\$29.000	Bisque tartar <i>Crab, lobster and ciboullete tartar over cognac flambée bisque</i>	\$39.000
Clam chowder <i>Clams and potatoes soup, bacon and focaccia croutons</i>	\$29.000		

Firewood grill

*Add fresh truffle (per gram)** \$6.000

Black ANGUS CAB PRIME cuts

New York 14 oz \$94.000

Black Angus CAB cuts

Denver cut 10 oz	\$68.000	Bone in short ribs steak 18 oz	\$69.000
Outside skirt 12 oz	\$85.000	Back ribs. Slow cooked. Full rack 28 oz (for 2 people)	\$120.000
Tenderloin 8 oz	\$78.000	<i>2 garnishes and 2 sauces</i>	
New York 14 oz	\$75.000	Picaña / Coulotte 49 oz (for 3 people)	\$165.000
Rib Eye 14 oz	\$88.000	<i>2 garnishes and 2 sauces</i>	
Porterhouse 20 oz	\$95.000		
Tomahawk 32 oz (for 2 people) <i>2 garnishes and 2 sauces</i>	\$220.000		

Burgers

Angus CAB burger <i>Homemade brioche, 8 oz of certified black Angus beef, Gruyere, potato flakes, green peppercorn sauce and quail egg. French fries with truffled oil and Reggiano parmesan cheese</i>	\$36.000	Angus CAB signature burger <i>Homemade brioche, 7 oz of certified black Angus brisket, mushrooms, crispy onions and truffle paste. Native potatoes in sage butter</i>	\$39.000
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Local cuts

Beef tenderloin 8 oz	\$43.000	Picaña / Coulotte 42 oz (for 2 - 3 people)	\$89.000
Baby beef 9 oz	\$38.000	<i>2 garnishes and 2 sauces</i>	
Rib eye steak 12 oz	\$37.000		

*Under availability

19% taxes included

Lamb

Lamb loin 9 oz	\$47.000	Lamb shoulder 53 oz (for 3 people)	\$135.000
		<i>Braised in red wine and herbs. Native potatoes with sage butter or smashed potatoes</i>	

Pork

Braised pork tenderloin with red wine and mushrooms sauce 12 oz	\$39.000	Matambre 100% ibérico 12 oz	\$65.000
Presa 100% Ibérico 10 oz	\$75.000	St. Louis ribs/ Apple and cognac barbecue	\$38.000

Poultry

Stone baked organic half chicken with chimichurri 45 oz	\$39.000	Duck Magret 6 oz	\$59.000
		<i>Porto wine reduction, truffled honey and blueberries</i>	

Fish and seafood

Sauces (One option included)

Grenoblaise / Saffron beurre blanc / Dill beurre blanc

Additional sauce \$6.000

Salmon fillet 9 oz	\$45.000	Maine lobster (2 unts) / 14 oz each	\$149.000
Austral hake 7 oz	\$69.000	<i>Grilled or poached</i>	
Orange fillet 10 oz	\$69.000	Caribbean lobster 21 oz	\$119.000
Jumbo shrimp (5 unts)	\$65.000	<i>Grilled or poached</i>	

Specialties

Thermidor lobster 21 oz	\$125.000	Bluefin tuna 5,3 oz (Beluga caviar 3gr)	\$150.000
<i>Saffron and confit mushrooms sauce. Smashed potatoes</i>		<i>One side pan seared with brown butter, arugula, sour cream, crispy potato flakes and 3gr of Beluga caviar</i>	
Beluga salmon 9 oz (Beluga caviar 3gr)	\$125.000	Surf & turf (for 2 people)	\$160.000
<i>One side pan seared with brown butter, arugula, sour cream, crispy potato flakes and 3gr of Beluga caviar</i>		<i>Lobster 21 oz, Denver cut 10 oz with Factory potatoes, smoked vegetables, goat cheese, quinoa and prosciutto. 2 sauces</i>	

*Under availability

19% taxes included

Sauces (one option included)

Red wine and mushrooms / Bearnaise / Green peppercorn / Blue cheese / Chimichurri / Apple and cognac barbecue

Additional sauce \$6.000

Garnishes (One option included)

Additional garnish \$18.000

*Add fresh truffle (per gram)** \$6.000

Factory potato

With bacon and chives, baked with parmesan cream and Gruyere

Native potatoes in sage butter

French fries

With truffled oil and Reggiano parmesan cheese

Smashed potatoes

Yuca brava

Rice with toasted almonds

Risotto funghi

Creamy spinach

Steamed asparagus

Truffled smashed cauliflower

Grilled vegetables with charcoal oil

Sauté brussels sprouts

With bacon and tarragon butter

Baked eggplant with toasted garlic and goat cheese

Grilled corn on the cob with garlic butter

Watercress and grilled palm hearts salad

TIP WARNING

Consumers are informed that this business establishment suggests its user a tip corresponding to 10% of the total check amount, with you may accept, reject or modify, according to your assessment of the service given. At the time of requesting your check, instruct your server whether you wish such value to be included on the check or point out the amount you would like to give as a tip.

If you find any inconvenience with the tip charge, please contact the Helpline of the Superintendence of Industry and Trade to file your claim at the following phone number: In Bogota 5870000 Ext. 1190/1191, for the rest of the country, toll free number: 018000 910165.

If you have any concerns regarding food allergies, please alert your server prior to ordering.

Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illnesses.

All our prices include VAT 19%

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