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APPETIZERS

 <p>CARPACCIO DE RES Beef carpaccio with a lemon and rosemary emulsion, Parmesan cheese, capers, arugula and bread toasts. \$ 37.900</p>	 <p>ARAÑITAS Plantain and yuca chips with guacamole, sour, cream, and hogao ★ Recommended \$ 21.100</p>
 <p>CE-VITCH Catch of the day, leche de tigre, chili pepper mix, red onion, mango, cilantro served with crispy arepa slices. ★ Recommended \$ 32.900</p>	 <p>CRISPETAS DE CHICHARRÓN AL LIMÓN Chicharrón (crispy-fried pork belly) with lemon and arepas. ★ Recommended \$ 21.900</p>
 <p>EMPANADITAS ANTIOQUEÑAS Small Antioquian empanadas served with paísa picadillo and guacamole. ★ Recommended \$ 18.900</p>	 <p>GUACAMOLE PIEDRA Rustic stone-ground guacamole with red tomato, fresh cilantro, grilled pineapple, crispy bacon, served with toasted corn tortilla chips and manno. \$ 35.900</p>
 <p>PAPITAS CRIOLLAS AL LIMÓN CON GUACAMOLE Criollo potatoes drenched in lemon with house-made rustic guacamole. \$ 15.900</p>	 <p>SKILLET MIXTO Skillet de papa rústica con carne y pollo. Servido con una salsa pomodoro, suero burdo, y queso parmesano gratinado. \$ 32.300</p>


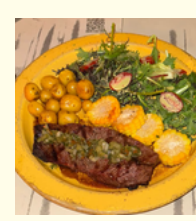
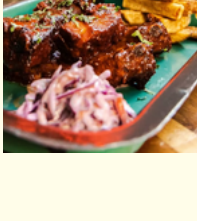
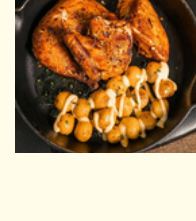
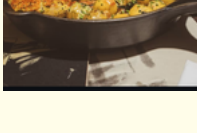

TO SHARE

 <p>NACHOS BURDO Beef, chicken and onion au gratin, in sweet chipotle sauce, refried beans, double cream cheese, sour cream, guacamole and pico de gallo. Served with corn chins and jalapeño. \$ 44.900</p>	<p>SHRIMP POPCORN Breaded shrimp served with rustic potatoes, cocktail sauce, and tartar sauce. \$ 61.500</p>
<p>ALITAS APANADAS X 12 Crispy wings optionally tossed with BBQ sauce, Spicy BBQ, or Buffalo sauce.    served with carrot and celery crudite and thick cut french fries. \$ 46.900</p>	 <p>CEVICHE CHICHARRÓN Ceviche in leche de tigre with onions, mango, sweet chili peppers, and cilantro, accompanied by thin slices of crispy chicharrón and potato chips.  \$ 42.900</p>
<p>FISH AND CHIPS Tempura white fish fingers, seasonal chips, lemon wedges, and tartar sauce. \$ 34.900</p>	 <p>PICADA BURDA Pork cracklings, mini chorizo, and lemon-seasoned criollo potatoes. \$ 47.000</p>

BOWLS

 <p>CHICK SKILLET Chicken wrapped in bacon, mixed vegetables, Burdo vinaigrette, caramelized onions, cherry tomatoes, pink pepper-candied almonds, and fried. \$ 44.500</p>
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BURDOS PLATES

 <p>MAC & CHEESE CON POLLO Mac and cheese con pollo tajado, crutones y polvo de tocineta. \$ 43.500</p>	 <p>SOLOMITO STERLING Thick-cut grilled sirloin, served over sweet balsamic chili sauce and chimichurri, accompanied by criollo potatoes with lemon garn on the side and a refreshing salad. \$ 78.900</p>
 <p>GUARA FOKIN RIBS HALF RACK 450 St. Louis ribs glazed with peach BBQ - served with potato wedges and coleslaw. \$ 72.900</p>	 <p>1/2 POLLO BBQ Roasted chicken glazed with Smoky BBQ sauce, red pepper flakes - served with Yellow crole potato drizzled with lime \$ 55.900</p>
 <p>POLLO BURDO 1/2 1/2 a roasted chicken with herbs, accompanied by mustard béchamel sauce, creamy bacon potatoes, and pickles. \$ 55.900</p>	 <p>SOLOMITO ALIGOT Sear-grilled sirloin with beef jus and bacon with caramelized onions, served with potato puree with coffee and creamy cheese, and grilled broccoli. \$ 55.900</p>

BURGERS + FRIES

 <p>LA MIGRA + PAPAS A LA FRANCESA Brioche bread, two grilled meats covered in cheddar cheese, caramelized bacon in roasted bell pepper sauce, aioli and guacamole. \$ 43.500</p>	 <p>MACHETE BURGER + PAPAS A LA FRANCESA Artisanal bread, grilled beef wrapped in bacon, caramelized onion wedges, avocado, aioli, mustard, ketchup, and French fries topped with cheddar cheese sauce. \$ 49.900</p>
 <p>VEGGIE + PAPAS A LA FRANCESA Chickpea burger, brioche bun, European lettuce, tomato jam, caramelized onions, and a cracked egg. \$ 35.900</p>	 <p>BURDO CLÁSICA + PAPAS A LA FRANCESA Home made beef patties, brioche bread, cheddar cheese and bacon. \$ 41.500</p>
 <p>SMASHED BURGER + PAPAS A LA FRANCESA 120grs home made beef patties, brioche bread, Burdo sauce, colby jack cheese, tomato and pickles. \$ 41.500</p>	 <p>CALIFORNIA BURGER + PAPAS A LA FRANCESA 150 grs home made patties, in brioche bread guacamole, sour cream, mozzarella cheese, pickles and romaine lettuce. \$ 41.500</p>

SANDWICHES + FRIES

 <p>KFC CHICKEN SANDWICH 150g Korean-style breaded chicken, brioche bun, aioli, pickles, Tajin honey, coleslaw, served with French fries. \$ 39.000</p>
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SIDES

<p>PAPAS A LA FRANCESA \$ 9.900</p>	<p>PAPITAS CRIOLLAS AL LIMÓN \$ 9.900</p>
<p>PAPAS RÚSTICAS \$ 9.900</p>	<p>ENSALADA DE LA CASA mix of greens, Burdo vinaigrette, cherry tomato \$ 6.900</p>

DESSERTS

 <p>GALLETAS DE MACADAMIA Y CHOCOLATE BLANCO CON HELADO Macadamia and white chocolate cookie with ice cream \$ 12.900</p>	 <p>GALLETAS DE CHIPS DE CHOCOLATE Y NUEZ DEL BRAZIL Chocolate chip and Brazil nut cookie with ice cream. \$ 12.900</p>
 <p>GALLETAS DE BROWNIE, CHIPS DE CHOCOLATE Y CAFÉ Brownie, chocolate chips and coffee cookie with ice cream \$ 12.900</p>	 <p>TORTA HELADA DE OREO Oreo cheesecake, chocolate sauce and chocolate crumble. \$ 19.900</p>
 <p>CHEESECAKE DE MANI Peanut butter and chocolate cheesecake, toffee sauce, chocolate and peanuts crumble. \$ 19.900</p>	 <p>BARBARO Chocolate fudge cake, ice cream, red berries sauce, dulce de leche sauce, condensed milk. \$ 17.900</p>