


A Tasty

Combination


POTAKOS


Gastrobar

 @potakosmedellin

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Laureles - Avenida Nutibara

 Buenos Aires: 302 276 10 46

 Calle 49 # 29 - 31
Buenos Aires - Tranvía Bulevar

A Tasty

Combination

POTAKOS

We are the best qualified!



2024 -1th Edition

2024 -2th Edition



Potakos

Innovative House Specialty Created
with a delicious combination of flavors

Potako
Chingón
Special (3 Meats)
\$38.000

A tasty combination of shredded beef loin, pork rib meat, and caramelized bacon, handmade criolla potato wedges, double cream cheese, pico de gallo, guacamole, sour cream sauce, mozzarella cheese, crispy leek and nachos, Potakos sauces, wrapped in a soft tortilla.



A tasty combination of caramelized bacon, chicken fajitas, pork loin, ripe plantains chunks, homemade French fries, Tostacos, double cream cheese, pico de gallo, guacamole, Potakos sauces; wrapped in a soft tortilla.

Potako
Mixto
Special (3 Meats)
\$38.000

Potako
Burguer
Special
\$38.000

Sabrosa combinación de carne jugosa de hamburguesa (80% res, 20% bondiola de cerdo y tocino), tocineta confitada con cebolla caramelizada, papa rústica tipo francesa, queso doble crema, brotes de lechuga, puerro crocante, sour cream, salsas de la casa, enrollado en una tortilla blanda.



Tasty combination of juicy beef sole
With caramelized bacon, chimichurri sauce
Parrillera, caramelized onion, rustic helmets
Creole potato, double cream cheese, sprouts
lettuce, crispy leek, sour Cream, sauces
from the house, enrolled in a soft tortilla.

Potako
Solomito
Caramelized Bacon
Special
\$43.000

Takos

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Mixed Tako trio

A tasty combination of 3 special tacos (grilled chicken, caramelized bacon, marinated pork), served on crispy corn tortillas.

\$29.800

Shrimp Taco Trio

A tasty combination of 3 special tacos (sautéed shrimp with smoked bacon in a special sauce, accompanied by crispy leek, pico de gallo, guacamole, sour cream sauce), served on crispy corn tortillas.

\$34.000

Shredded Meat Tako Trio (3 Meats)

A tasty combination of 3 special tacos (pork rib meat, shredded beef loin, smoked bacon, pico de gallo, guacamole, sour cream sauce, crispy leek), served on crispy corn tortillas.

\$34.000

Appetizers

(shareable)

Potakada Special Combo

12 takos

Tower of 12 mixed tacos featuring the best combinations of chicken fajitas, caramelized bacon, pork loin, shrimp, and shredded meat; wrapped in soft and crispy corn tortillas.

Accompanied by tortilla chips (nachos), crispy leek, guacamole, sour cream sauce, and Potakos sauces.

\$99.000



Nachos



Nachos chingones

Recargados

A tasty combination full of flavors and experiences, perfect for sharing.

Casserole of chicken fajitas, caramelized bacon, melted double cream cheese, black beans, basket of tortilla chips (totopos), guacamole, sour cream sauce, pico de gallo, crispy leek, Potakos sauces.

\$38.000

Quesa dillas

Grilled Chicken

\$38.000

Four portions of soft tortillas grilled with chicken fajitas in our homemade sauce, melted with double cream cheese, Tostacos, served with pico de gallo, guacamole, sour cream sauce, and crispy leek.

Mechada

\$42.000

(3 meats): 4 portions of grilled soft tortilla with 3 strained meats: res, pork loin, rib meat and confined bacon, melted with double cream cheese, tostacos chip, accompanied by a special rooster peak, guacamole, Sour Cream and crispy leek.



Volcán Recargado (3 Meats)

\$45.000

3 straighted meats: Loin res, pork loin, caramel bacon rib meat on a bed of nachos, guacamole, special rooster peak, sour cream, crispy leek, 4 portions of grilled soft tortilla and melted with double cream cheese.

A tasty combination of special homemade potatoes



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Potatoes

Pollo Sweet

Chicken fajitas smothered in sweet BBQ sauce, served with ripe plantain cubes, homemade French fries, sour cream sauce, mozzarella cheese, pico de gallo, guacamole, and Potakos sauces.

\$32.000

Lomitos de Cerdo

Pork loin with pineapple chunks, homemade French fries, sour cream sauce, mozzarella cheese, pico de gallo, guacamole, and Potakos sauces.

\$32.000

Carnal Criollas

Special 2 Meats

A tasty combination of chicken fajitas, caramelized bacon, Tostacos, black beans, handmade criolla potato wedges, sour cream sauce, mozzarella cheese, pico de gallo, guacamole, and Potakos sauces.

\$35.000

Carnitas Mixtas

Special Reloaded 3 Meats

A tasty combination of caramelized bacon, chicken fajitas, pork loin, ripe plantains, criolla potato wedges, handmade French fries, sour cream sauce, mozzarella cheese, pico de gallo, guacamole, and Potakos sauces.

\$38.000

Costi-Barbacoa

Special 3 Meats

A tasty combination of pork rib meat, shredded beef loin, and caramelized smoked bacon, handmade criolla potato wedges, pico de gallo, guacamole, sour cream sauce, mozzarella cheese, crispy leek, and Potakos sauces.

\$38.000



Hamburguesas

Artesanales

Hamburguesa Carnal Especial 3 Meats

\$38.000

A tasty combination of shredded beef loin, pork rib meat, and caramelized bacon, served on artisan bread with double cream cheese, pico de gallo, guacamole, sour cream souce, crispy leek, accompanied by criolla potato wedges, and Potakos sauces.



Hamburguesa de Res Mixta

\$38.000

A tasty combination of juicy beef loin (80%), pork shoulder, and bacon (20%), served on artisan bread with crispy bacon, pieces of caramelized pineapple, romaine lettuce, slices of caramelized onion, double cream cheese, crispy leek shavings, and Tostacos, topped with house BBQ sauce, accompanied by handmade French fries and Potakos sauces.



Hamburguesa de Pollo

\$36.000

A tasty combination of a coarse cut of chicken steak the grill, pieces of caramel bacon, artisanal bread, mature cubes, sprouts of Roman lettuce, caramelized onion sheets, double cream cheese, leek chip and crispy toast, cream bath sour, accompanied by French -type rustic potatoes and house sauces.



Burritos

Rolled up

with full flavor



Burro de Cerdo

Burrito filled with pork loin, ripe plantains cubes, crispy leek, black beans, double cream cheese, romaine lettuce, pico de gallo, guacamole, and Potakos sauces.

\$32.000

Burro de Pollo

Burrito filled with chicken fajitas, double cream cheese, Tostacos, sour cream sauce, romaine lettuce, pico de gallo, guacamole, and Potakos sauces.

\$32.000

Burro Carnal Special 3 Meats

Burrito filled with a mix of 3 meats: shredded beef loin, pork rib meat, and caramelized bacon, double cream cheese, pico de gallo, guacamole, romaine lettuce, sour cream sauce, ripe plantain cubes, nachos, and Potakos sauces.

\$37.000

Burro de Camarones y Tocino Acaramelado

Rolled sauteed with caramelized bacon shrimp, caramelized onion, double cream cheese, lettuce outbreaks, guacamole, special mincer, croquant leek, sour cream, house sauce.

\$39.000



Carnes



Solomito de Res

\$47.000

Juoful cut of beef solomite (250 gr), accompanied by a confined bump sauce, French -type rustic potato helm, fresh vegetable salad (lettuce sprouts, mini tomatoes, caramelized onion, carrot slices with a barbecue and leek crispy).

Filete de Pollo

\$42.000

Juicy chicken fillet cut (250 gr), accompanied by a confined bump sauce, French -type rustic potato helm, fresh vegetable salad, (lettuce sprouts, mini tomatoes, caramelized onion, carrot slices with a bar crispy leek).



Punta de Anca

\$47.000

Juicy cut of beef tip (250 gr), accompanied by a confined bacon sauce, French -type rustic potato potato helps, fresh vegetable salad (lettuce sprouts, mini tomatoes, caramelized onion, carrot slices with a vinaigrette barbecue and crispy leek).



Solomito de Cerdo

\$42.000

Juicy pork solemite cut (250 gr), accompanied by a confined bacon sauce, French -type rustic potato helm, fresh vegetable salad (lettuce outbreaks, mini tomatoes, caramelized onion, carrot slices with a barbecue and leek crispy).



Arroces Tipo Bowls

Mixtos Especiales



Bowl de Pollo y Tocino

\$35.000

Thick juice chicken fillet lonches, guacamole, onion and caramelized mini tomatoes, carrot slices, sautéed rice with caramelized bacon and caraota beans.

Bowl Cremoso de Camarones y Tocino

\$39.000

Sautéed shrimp, caramelized bacon, special creamy rice, caramelized onion, mini tomatoes, carrot slices and crispy leek.

Bowl Cremoso de Solomito de Res Y Tocino

\$42.000

Jumious cuts of Solomito de res sautéed with caramelized bacon, special creamy rice, caramelized onion, mini tomatoes, carrot slices, crispy leek and rustic potato helmets.

Bowl Cremoso Mar Y Tierra

\$48.000

Juicy cuts of Solomito de res sautéed with shrimp, special creamy rice, caramelized onion, mini tomatoes, carrot slices, crispy leek and rustic potato helmets.



Ensaladas

Ensalada de Pollo

Romaine lettuce topped with chicken fajitas, pineapple chunks, crispy leek, tortilla chips (nachos), Tostacos, sour cream sauce, pico de gallo, guacamole, and Potakos sauces.

\$33.000



Ensalada de Camarones y Tocino Caramelizado

Shrimp and caramelized bacon sauteed with confit onion, on a bed of lettuce outbreaks, mini tomatoes, carrot slices with a house vinaigrette, guacamole and crispy leek.

\$36.000



Ensalada Burguer

Juicy cuts of hamburger meat (80% res and 20% pork and bacon bondiola), sauteed with bacon with confit onion, on a bed of lettuce outbreaks, mini tomatoes, carrot slices with a house vinaigrette, guacamole and croquant leek.

\$36.000



Vegetarians

Tako Trio (Veggie)

\$28.000

3 tacos in croon tortillas with Juliana's of chickpea croquettes and lentils, caraota beans, onion and caramelized pineapple, mincemeat, guacamole, crispy leek and sour cream.



Salad (Veggie)

\$32.000

Chickpea croquette and lentils on a bed of lettuce outbreaks, mini tomatoes, carrot slices, pineapple pieces and caramelized onion, house vinaigrette, guacamole and toots (Nachos).

Potako (Veggie)

\$35.000

Tasty combination of chickpea croquette and lentils, mature, French -type rustic dad, double cream cheese, mincer, guacamole, lettuce outbreaks, caramelized onion, crockery leek, house sauces, wounded in a soft tortilla.



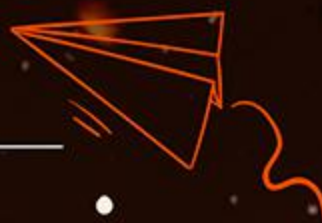
Burger (Veggie)

\$33.000

A tasty combination of chickpea croquette and lentils, double cream cheese, lettuce outbreaks, tomato sausages, pineapple pieces and caramelized onion, crockery leek, artisanal bread, accompanied by Rustic French -type dad and houses of the house.



Kids Menu



Croquetas De Pollo Apanadas

\$25.000

Chicken croquettes, accompanied by French -type rustic dad and house sauces.



Deserts



Brownie Estallado

Chocolate brownie chunks on a bed of caramel-filled wafer, classic vanilla ice cream, covered in red fruit syrup.

\$22.000



Crocante Caramelo y galleta

Classic vanilla ice cream, pieces of cookie shavings, crispy coconut candy, covered in arequipe (sweetened caramelized milk).

\$22.000

House

Beverages



Natural Fruit Juices

- * Water based \$12.000
- * Milk based \$14.000

Traditional

\$8.000

- * Guandolo (sugarcane juice) with mint and lime
- * Cold infusion of hibiscus flower (flor de jamaica)

Special Artisan Flavored Sodas

Mango biche (Green mango): Flavored with watermelon and basil Hatsu soda, with spirals of green mango, lime juice.

Red Berries: Flavored with raspberry and rose Hatsu soda, artisanal red fruit and hibiscus flower (flor de jamaica) syrup, lime juice.

Passionfruit Pineapple: Flavored with lemon and mint Hatsu soda, artisanal passionfruit syrup with pineapple chunks, lime juice

Chamoy de Tamarindo: flavored with soda Hatsu watermelon and basil, chamoy type syrup of tamarindo, lemon juice.



\$18.000



Flavored Lemonades

\$18.000

A delicious combination of refreshing artisanal lemonades with fruit pulps and natural flavors.

Coconut / Cherry / Mint
Red fruits / Tangerine

Among other recommended house flavors

HOUSE

COCKTAILS

Avatar

\$28.000

A delicious combination of tequila, vodka, and triple sec in an original crushed ice flavored with fine herbs, dehydrated fruits, and natural juices. Served in a contemporary metal cup, which preserves the cold and the experience of this refreshing fusion.



Whisky Rosé

\$28.000

A cold rosé cocktail of 12-year-old whisky with macerated strawberries, fine herbs, and natural juices.

Served in a beautiful porcelain cup crafted and hand-painted by artisans from Carmen de Viboral.



Old Jager

\$28.000

A delicious combination of aged liquors such as Jagermeister and Ron Roble Blanco Viejo de Caldas, mixed and flavored with fine herbs, dehydrated fruits, and natural juices.

Served in a beautiful porcelain cup crafted and hand-painted by artisans from Carmen de Viboral.



Gin and Tonics

A delicious combination of Bosque de Indias gin with notes of orange, lime, black and red peppers, with artisanal tonic waters (zero calories), mixed and flavored with fine herbs, dehydrated fruits, and natural syrups.

Traditional Special/Red fruit / Passionfruit Pineapple

\$28.000



Margaritas

Delicious combinations based on tequilas reposados mixed with artisanal syrups, dehydrated fruit, and natural juices.

Traditional Special with spirals of green mango /Red fruit / Passionfruit Pineapple

\$28.000



Mojitos

\$28.000

Delicious combinations based on Ron Roble Blanco Viejo de Caldas, flavored with mint and mixed with lime juice, soda, and artisanal syrups.

Traditional Special with spirals of green mango /Red fruit / Passionfruit Pineapple



Liquors



Special House Sangrias

ROSÉ

A tasty combination of rosé wine, liqueur-infused with vodka and brandy, flavored with raspberry syrup, roses, and a mix of seasonal fruits.

BLANCA

A tasty combination of white wine, liqueur-infused with tequila and white rum, flavored with watermelon syrup, basil, and a mix of seasonal fruits.

Cup \$25.000 / Jar \$98.000

Special House Chelada Infused with tequila- salt- lime and..

CHELADA ÓRALE:

Tequila Shot, blonde beer, clamor juice, author infusion drops, lime juice, frosted with tajin.

CHELADA DE CHAMOY:

Tequila Shot, blonde beer, jamy of Chamoy de Tamarindo, Author infusion, Lima juice, frosty with tajin and jam flange of Tamarind.

\$20.000



Beers

Local	\$10.000
Corona	\$15.000
Craft Beer	\$15.000

Michelada (lime, salt and...) for an extra \$2.000

Other Beverages

Bottled water	\$6.000
Flavored water	\$8.000
Soda	\$8.000
Hatsu Tea	\$15.000
Soda Hatsu	\$12.000

Ron Viejo de Caldas 3 Años

Half bottle (375ml)	\$65.000
Bottle (750ml)	\$110.000

Ron Viejo de Caldas 8 Años

Half bottle (375ml)	\$95.000
Bottle (750ml)	\$175.000

Aguardiente Antioqueño

Half bottle (375ml)	\$55.000
Bottle (750ml)	\$95.000

Buchanan's

Half bottle (375ml)	\$165.000
Bottle (750ml)	\$260.000

Tequila, Vodka and other recommended liquors of the house

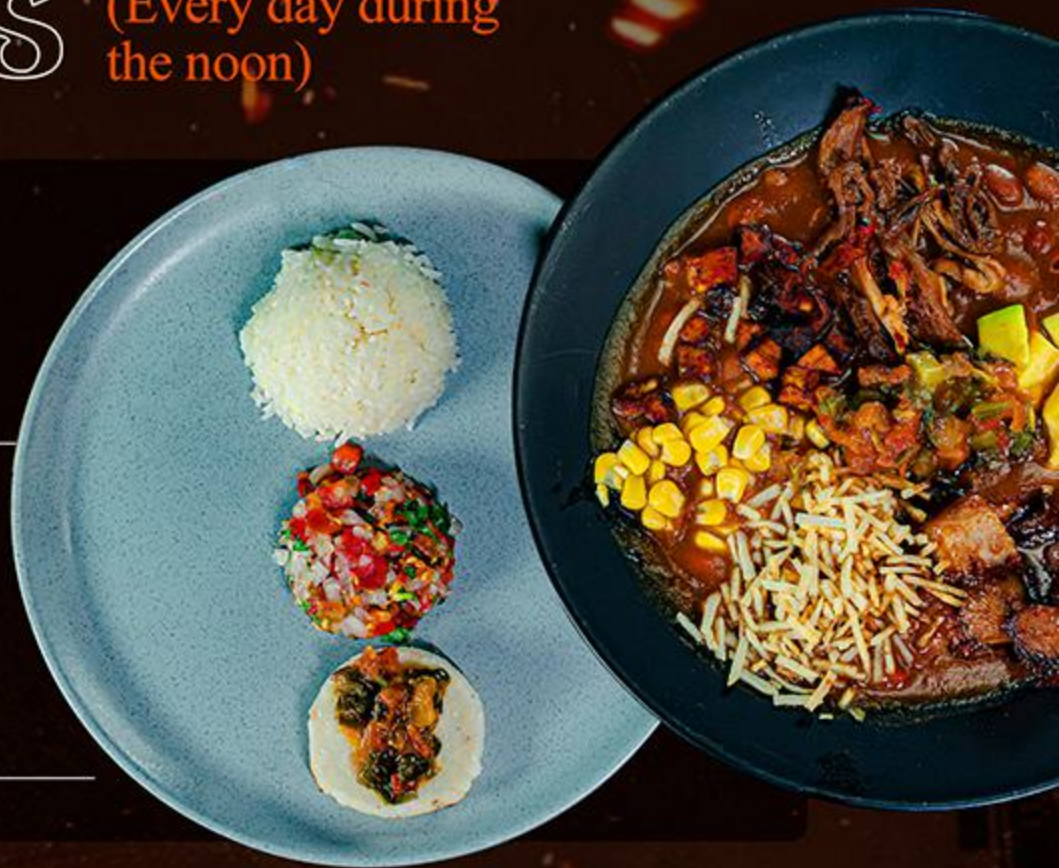
Lunch

Specials

(Every day during the noon)

Cazuelita Mixta Especial Recargada 3 Meats

Fríjoles hamlets, mixed beef and pork rib, crooked crockery chicharrón chicharrón, mature, pieces of avocado, cornfields, potato chip, homemade Creole sauce, accompanied by traditional white rice, Creole arepita and rooster peak.
+ Drink: Guandolo peppermine or cold infusion of Jamaica flower.



Arroz Mixto Especial Recargado 3 Meats

Oriental type rice in tepanyaki sauce, chicken fajitas, fajitas Pork, caramel bacon, 4 types of sauteed vegetables, Croon leek, roasted sesame accompanied by fishing holders crispy banana + special cream of the day + drink: guando Puggest or cold infusion of Jamaica flower.

Arroz con Pollo Special Reloaded

Rice recharged with chicken in fajitas and desmechado, sauteed with bacon, 4 types of vegetables, crockery leek, roasted sesame accompanied by lonches of artisan homemade potato helmets + Special Cream of the Day + Drink: Guandolo Pugging or cold infusion of Jamaica flower.

In combo with soup
or cream and drink

\$29.800

Daily Lunch Menu

Special preparations that
make you feel at home (Monday to Friday)



Special Caserito

- * Soup of the day
- * Protein of the day
- * Rice
- * Salad
- * Side dish
- * House beverage

\$22.000

Caserito

- * Protein of the day
- * Salad
- * Side dish
- * House beverage

\$19.800



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