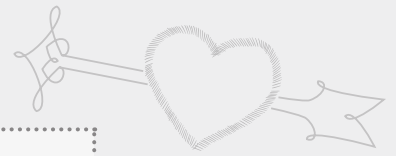




# Churrascos

STEAKS & SEAFOOD



## VALENTINE'S DAY 2017

### COCKTAILS

|   |  |  |
|---|--|--|
| <b>MOJITO</b> 9.95<br>don q cristal rum, fresh mint, soda   | <b>MOSCOW MULE</b> 9.95<br>tito's handmade vodka, ginger beer, lime juice, mint sprig  | <b>PISCO SOUR</b> 12.95<br>pisco la caravedo, egg white, lime juice, sugar, angostura char   |
| <b>PALOMA</b> 9.95<br>avion silver tequila, house made grapefruit syrup, house made grapefruit soda, grapefruit ice, lime juice, candied grapefruit zest                  | <b>MARGARITA</b> 13.95<br>herradura salve, lime juice, o3 orange liqueur, housemade citrus simple syrup, shaken hard & garnished with a lime | <b>TANGERINE PASSION</b> 9.95<br>finlandia tangerine, pomegranate juice, lime juice, simple syrup  |
| <b>MANHATTAN</b> 11.95<br>woodford reserve bourbon, punt e mes vermouth, angosturra bitters, stirred until delicately chilled, garnished with a luxardo maraschino cherry | <b>CAIPIRINHA</b> 9.95<br>ypioca cachaca, lime juice, raw sugar, shaken & garnished with a semi-salted rim                                   | <b>MANGO HABANERO MARGARITA</b> 13.95<br>cordúa private label herradura salve, habanero tincture, mango syrup, o3 orange liqueur, lime juice, tajjin rim |

### WINES BY THE GLASS

#### WHITES

|  |       |
|--|-------|
| SEGURA VIUDAS <i>Cava</i> , Penedes, Spain                           | 6.95  |
| RIFF, <i>Pinot Grigio</i> , Tre Venezie, Italy                       | 9.95  |
| CORDÚA 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile           | 10.95 |
| TORMARESCA, <i>Chardonnay</i> , Puglia, Italy                        | 8.95  |
| SONOMA CUTRER, <i>Chardonnay</i> , Russian River Valley, California  | 14.95 |
| CHÂTEAU STE. MICHELLE, <i>Reisling</i> , Columbia Valley, Washington | 10.95 |

#### REDS

|   |       |
|---|-------|
| CONO SUR 'BICICLETA', <i>Pinot Noir</i> , Valle Central, Chile      | 7.95  |
| TALBOTT "KALI HART", <i>Pinot Noir</i> , Monterrey, California      | 14.95 |
| TINTONEGRO, <i>Malbec</i> , Uco Valley, Argentina                   | 8.95  |
| ANGULO INOCENTI, <i>Malbec</i> , Mendoza, Argentina                 | 12.95 |
| CORDÚA 'CORAZÓN', <i>Cabernet Sauvignon</i> , Maipo Valley, Chile   | 9.95  |
| DRUMHELLER, <i>Cabernet Sauvignon</i> , Columbia Valley, Washington | 12.95 |

### WINES BY THE BOTTLE

|  |    |   |    |
|--|----|---|----|
| SEGURA VIUDAS, <i>Cava</i> , Penedes, Spain  | 32 | MAAL "BIUTIFUL", <i>Malbec</i> , Mendoza, Argentina           | 42 |
| CORDÚA 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile                         | 38 | EL ENEMIGO, <i>Malbec</i> , Mendoza, Argentina                | 54 |
| RIFF, <i>Pinot Grigio</i> , Tre Venezie, Italy                                     | 28 | EXELLENCES, <i>Tempranillo 'Cuvee Special'</i> , Rioja, Spain | 31 |
| SONOMA CUTRER, <i>Chardonnay</i> , Russian River Valley, California                | 52 | COUSIÑO-MACUL "FINIS TERRAE", Maipo Valley, Chile             | 59 |
| MARQUES DE CACERES, <i>Rose of Tempranillo &amp; Garnacha Tinta</i> , Rioja, Spain | 24 | NEWTON CLARET <i>Blend</i> , Napa Valley, California          | 51 |
| TALBOTT "KALI HART", <i>Pinot Noir</i> , Monterrey, California                     | 47 |   |    |

### DESSERT 9.95

#### TRES LECHEs

our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue italiano

#### FLAN de QUESO

velvety cheese crème caramel, with caramel sauce & dulce de leche mousse

#### ALFAJORES

melt-in-your-mouth dulce de leche short bread cookies

#### DELIRIO DE CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse, chocolate ganache, espresso cajeta

**HAPPY HOUR**  
EVERYDAY 4-7 PM • THURSDAY all day at bar & patio  
SMALL PLATES 4.95-5.95 • CERVEZAS 2.95  
COCKTAILS 4.95 • WINES BY THE GLASS 4.95



**SUNDAY BRUNCH BUFFET** (until 3 pm)  
For private dining or catering information, please call 800.559.7957, visit our website at [churrascos.com](http://churrascos.com) or email [events@cordua.com](mailto:events@cordua.com).

# STARTERS

## EMPANADAS

two flaky golden savory latin pastries

### Beef 9.95

ground tenderloin, caramelized onions, cumin, malbec-soaked raisins & pimento olives

### Chicken 8.95

roasted chicken, basil, candied pecans

### QUESO IDIAZÁBAL FONDUE 8.95

smoked spanish cheese with rustic bread

add crab & shrimp 6.95

### GUACAMOLE 8.95

avocado, roasted garlic, sundried tomato, parmesan & toasted pumpkin seed

### DUCK WINGS 11.95

chicken fried with tamarind guajillo honey, cilantro & cotija

### CORN SMOKED CRAB FINGERS mkt

with red pepper, jalapeños, scallions, lemon butter & yuca puffs (seasonal)

## ENSALADAS & SOPAS

### ENSALADA CHURRASCOS 8.95

baby mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing

### CAÉSAR 9.95

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

### CRAB & AVOCADO 16.95

jumbo lump crab salad, peeled roma tomato, avocado mousse, red onion, jalapeño vinaigrette

### CUBANA bowl 8.95 cup 5.95

black bean soup with pico de gallo & provolone cheese served in a toasted sourdough bread boule

### CHUPE de LANGOSTA

bowl 12.95 cup 8.95

peruvian lobster & shrimp bisque, smoked crab fingers, sherry, roasted corn, sweet potato, smoked panela cheese

# VALENTINE'S DAY FEATURES!

### DRY AGED NEW YORK STRIP 39.95

20 oz house butchered with chimichurri, pickled onion

### PESCADO a la TALLA 26.95

9 oz butterflied clear springs rainbow trout, gulf shrimp, jasmine rice & salsa veracruz

### PORK OSSO BUCCO 24.95

red skin potato puree, roasted tomato ragout, basil, rosemary

## MAINS

### POLLO ENCAMISADO 21.95

plantain crusted chicken over spicy smoked black bean sauce, seared panela cheese, roasted tomato & crema nica

### POLLO BAHÍA 19.95

grilled chicken breast with tomato, cilantro, heart of palm, coconut beurre blanc & jasmine rice

### POLLO al AJILLO 20.95

grilled chicken breast, roasted garlic, tomato, green scallions, lemon butter, grilled vegetables & jasmine rice

### POLLO JALAPEÑA 20.95

grilled chicken with mild onion jalapeño crema, poblano-cheese flauta, spicy black bean sauce & chorizo caribbean rice

### CARNITAS 19.95

crispy pork carnitas, avocado, radish, criollo peppers & onion, tomatillo sauce

### SMOKED SPARERIBS 22.95

corn smoked pork spareribs, tamarind - guajillo glaze, cracked fingerling potatoes

### the CHURRASCO 8 oz 39.95

10 oz add 10 12 oz add 19

our signature center cut beef tenderloin, chargrilled & served with cracked fingerling potato, grilled vegetables & béarnaise sauce

### LOMO LATINO 25.95

8oz grilled petite filet, spicy black bean sauce, avocado & pico de gallo

### ASADO en SALSA SETAS 26.95

8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion, béarnaise & tempura mushroom

### LOMO SALTADO 21.95

peruvian stir fried beef tenderloin with peppers, onion, yuca fries & jasmine rice

### MIXTA de VEGETALES 15.95

grilled asparagus, mushroom, peppers, onions, zucchini, carrot, potato & yuca fries with jasmine rice

# CEVICHEs

### COPACABANA 16.95

costa rican rainforest tilapia, gulf shrimp with jalapeño, red onion & cilantro

### AHI TUNA 14.95

guacamole, jalapeño, onion, cilantro, toasted pumpkin seed & orange

## FRESH CATCH

### PLANTAIN

### CRUSTED SHRIMP 24.95

fried jumbo shrimp with chorizo caribbean rice, tamarind glaze & coconut tomatillo sauce

### GAMBAS al AJILLO 24.95

pan roasted garlic shrimp, scallions, tomato, zucchini, lemon butter with jasmine rice

### GRILLED WILD

### SALMON 27.95

achiote grilled shrimp, tomatillo broth, avocado, queso fresco & pico de gallo

### PARGO de LÚJO 32.95

pan roasted gulf coast red snapper, pan seared shrimp, grilled zucchini, tomato & habanero citrus beurre blanc

### GRILLED RAINBOW TROUT 24.95

9oz whole butterflied clear springs rainbow trout, chimichurri, shrimp, avocado, tomato & peruvian aji pepper crema

## SIDES

### CHILES y CEBOLLAS 4.95

jalapeño, red bell peppers & onions - flambéed tableside

### BRUSSELS SPROUTS 5.95

roasted with tamarind agave glaze

### SEASONED FRENCH FRIES 4.95

with habanero ketchup

### CRACKED FINGERLING POTATOES 5.95

with warm huancaína sauce

### SIDE SALAD 5.95

baby mixed greens with marinated heart of palm, tomato, capers, red onion, radish, smoked cotija cheese with choice of dressing

### IDIAZÁBAL MAC & CHEESE 5.95

with crispy onion add crab & shrimp 4.95

### GRILLED ASPARAGUS 6.95

with béarnaise

### GRILLED MARKET VEGETABLES 6.95

## EXTRAS

### GRILLED SHRIMP 7.95

### LUMP CRABMEAT 8.95

### GRILLED LOBSTER TAIL 16.95

