

VALENTINE'S DAY FEATURES!

SHRIMP ENCHILADAS 23^{.95}
sautéed shrimp, roasted tomato, sliced avocado, chipotle sherry cream sauce, quesadilla & queso fresco. served with black beans

CARNE ASADA 27^{.95}
8oz butterflied chargrilled shoulder tender, topped with chiles y cebollas, chipotle crema & queso quesadilla. served with black beans

LAMB CHURRASCO 31^{.95}
8oz all natural domestic sirloin, butterflied churrasco style, basted in chimichurri & chargrilled. served with peruvian asparagus & béarnaise
Halal Certified Lamb

CHILEAN SEABASS SANTIAGO 42^{.95}
8oz pan seared filet, sautéed shrimp, tomato broth, with red onion, olives, capers & cilantro. served with black beans

COCKTAILS

THE MOJITO 10^{.95}
barcelo rum, house made piconcillo syrup, fresh mint, soda, sugar cane stick

SANGRIAS {*carafe sangria 29^{.95}*}

RED SANGRIA 8^{.95}
red wine, brandy, tropical juices & fruit

WHITE SANGRIA 8^{.95}
sparkling wine, st germain elderflower liquor, mint & fruit

ROSÉ SANGRIA 9^{.95}
finlandia tangerine vodka, marques de caceres rosé, house made thyme infuse syrup

from south america

CAIPIRINHA 9^{.95}
ypióca cachaca, lime, raw sugar, shaken & garnished with a semi-salted rim

MANGO CAIPIRINHA 9^{.95}
ypióca cachaca, lime juice, raw sugar, mango syrup

PISCO SOUR 9^{.95}
peruvian favorite, pisco la caravedo, lime juice, house made piconcillo syrup

WITH TEQUILA

PALOMA 9^{.95}
el jimador blanco tequila, house made grapefruit syrup, club soda, grapefruit ice, lime juice, candied grapefruit zest

SKINNY MARGARITA 9^{.95}
demetrio premium blanco, 03 orange liquor, light agave nectar, lime juice

MARGARITA *regular 8^{.95} | large 10^{.95}*
el jimador blanco tequila, lime juice, 03 orange liquor, house made piconcillo syrup, shaken hard & garnished with a lime

PITAYA MARGARITA 9^{.95}
el jimador blanco tequila, lime juice, 03 orange liquor, house made piconcillo syrup, pitaya, lime zest

MANGO HABANERO MARGARITA 13^{.95}
cordúa private label herradura salve, habanero tincture, mango syrup, 03 orange liquor, lime juice, smoked chili salt rim

valentine's cocktail features

CHOCOLATE TRES LECHES MARTINI 7^{.95}
vodka, godiva chocolate liquor, ganache

RASPBERRY FIZZ 7^{.95}
vodka, raspberries, orange liquor, cava

WINES BY THE GLASS

WHITES

SEGURA VIUDAS, *Cava*, Penedes, Spain 6oz 9^{.95} 9oz

BULLETIN PLACE, *Pinot Grigio*, Australia 8^{.95} 12^{.95}

CORDÚA 'AVE', *Sauvignon Blanc*, Maipo Valley, Chile 10^{.95} 14^{.95}

CATENA 'APPELLATION TUPUNGATO', *Chardonnay*, Mendoza, Argentina 10^{.95} 14^{.95}

SONOMA CUTRER, *Chardonnay*, Russian River Valley, California 14^{.95} 19^{.95}

CHÂTEAU STE. MICHELLE, *Riesling*, Columbia Valley, Washington 10^{.95} 14^{.95}

MARQUES DE CACERES, *Rosé of Tempranillo & Garnacha Tinta*, Rioja, Spain 8^{.95} 12^{.95}

CHÂTEAU MIRAVAL, *Cinsault-Grenache-Syrah-Rolle*, Cotes de Provence, France 10^{.95} 14^{.95}

REDS

ERNESTO CATENA 'PADRILLOS', *Pinot Noir*, Mendoza, Argentina 8^{.95} 12^{.95}

TALBOTT 'KALI HART', *Pinot Noir*, Monterrey, California 14^{.95} 19^{.95}

TINTONEGRO, *Malbec*, Uco Valley, Argentina 9^{.95} 13^{.95}

ANGULO INNOCENTI, *Malbec*, Mendoza, Argentina 12^{.95} 16^{.95}

CORDÚA 'CORAZÓN', *Cabernet Sauvignon*, Maipo Valley, Chile 10^{.95} 14^{.95}

DRUMHELLER, *Cabernet Sauvignon*, Columbia Valley, Washington 12^{.95} 17^{.95}

COUSINO MACUL, *Finis Terrae*, Maipo Valley, Chile 13^{.95} 18^{.95}

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

CHOCOLATE TURRON BROWNIE
warm chocolate fudge brownie, homemade vanilla ice cream, pecan praline sauce

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

- AHI TUNA TOSTADA** 12.⁹⁵
jalapeño crema, guacamole, crispy onion, scallion, salsa anguila

- QUESO FUNDIDO** 12.⁹⁵
queso chihuahua, smoked sausage, crema fresca, roasted tomato, cilantro. served with flour tortillas

- GUACAMOLE** 9.⁹⁵
avocado, red onion, sundried tomato, cilantro, parmesan cheese, dried forest mushrooms & toasted pumpkin seed. served with house made pork cracklings

- CORN SMOKED CRAB FINGERS** mkt
with red pepper, jalapeños, scallions, lemon butter & yuca puffs (seasonal)

- SOFT SHELL CRAB TAQUITOS** 16.⁹⁵
tempura, jalapeño crema, guacamole, pickled onion, sesame oil, salsa anguila

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
add grilled chicken 4.⁹⁵ / add petite filet 5.⁹⁵

- AHI TUNA** 16.⁹⁵
seared tuna, mixed greens, heart of palm, orange, celery, red onion, toasted pumpkin seeds, queso fresco, mango pisco vinaigrette

- CRAB & AVOCADO** 16.⁹⁵
jumbo lump crab salad, peeled roma tomato, guacamole, 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

PARRILLADA DEL AMOR

serves two | 59.⁹⁵

chimichurri basted chargrilled 8oz petite filet, caribbean rock lobster tail, bacon wrapped stuffed shrimp & smoked chorizo. served with jasmine rice, yuca beignets, sweet plantains, queso frito & pickled onion
served with our famous tres leches for dessert add any bottle of our Cordúa Label wines for 21.⁹⁵

MAINS

- POLLO ENCAMISADO** 22.⁹⁵
plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese & roasted tomato

- POLLO al AJILLO** 22.⁹⁵
grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice

- POLLO JALAPEÑA** 22.⁹⁵
grilled chicken breast with mild onion jalapeña crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

- CARNITAS** 21.⁹⁵
crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa

- SMOKED SPARERIBS** 24.⁹⁵
corn smoked pork spareribs, tamarind - guajillo glaze, served with side of idiazábal mac & cheese

- CERDO MARINERO** 26.⁹⁵
achiote rubbed pork tenderloin, jumbo shrimp, lump crabmeat, avocado, pickled cabbage slaw, pork cracklings & yuca

- LOMO SALTADO** 22.⁹⁵
peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & rice

STEAKS

the CHURRASCO 6 oz 29.⁹⁵

8 oz add 10 10 oz add 20 12 oz add 29

our signature center cut beef tenderloin, chargrilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce

- FILETE en SALSA JALAPEÑA** 27.⁹⁵
8oz petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

- LOMO LATINO** 26.⁹⁵
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato

- ASADO en SALSA SETAS** 26.⁹⁵
8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom

- CHURRASCO ARGENTINO** 34.⁹⁵
6oz signature center cut beef tenderloin, butterflied, char-grilled, served over creamy potatoes au gratin, topped with argentinian red chimichurri

- MAR y TIERRA** 45.⁹⁵
10oz certified angus beef filet, butterflied & topped with sautéed shrimp, jumbo lump crabmeat, spinach, mushrooms, red bell peppers & chipotle sherry cream sauce

- RIBEYE PURA VIDA** 47.⁹⁵
18oz cowboy cut certified angus beef marinated in costa rican salsa lizano, chargrilled & served with gallo pinto, sweet plantains & pickled onion

CEVICHEs

- COPACABANA** 16.⁹⁵
rainforest tilapia, gulf shrimp, red onion, jalapeño, pineapple, avocado & cilantro

- AHI TUNA** 14.⁹⁵
guacamole, jalapeño, onion, cilantro, toasted pumpkin seed & orange

- SEAFOOD CAMPECHANA** 14.⁹⁵
fresh fish, poached shrimp & jumbo lump crab meat in a zesty tomato sauce with avocado, tomato, onion & cilantro

FRESH CATCH

- PLANTAIN CRUSTED SHRIMP** 25.⁹⁵
fried jumbo shrimp with chorizo caribbean rice, tamarind glaze & coconut tomatillo sauce

- GAMBAS al AJILLO** 25.⁹⁵
pan roasted garlic shrimp, scallions, tomato, zucchini, lemon butter with rice

- GRILLED RAINBOW TROUT** 25.⁹⁵
9oz whole butterflied clear springs rainbow trout, chimichurri, shrimp, avocado, tomato & peruvian aji pepper crema

- NORWEGIAN SALMON** 27.⁹⁵
8oz grilled salmon, achiote grilled shrimp, tomatillo sauce, avocado, pico de gallo & queso fresco

- GRILLED SNAPPER & SHRIMP** 31.⁹⁵
10oz grilled red snapper fillet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce

- PARGO de LÚJO** 32.⁹⁵
10oz grilled red snapper fillet, sautéed shrimp, jumbo lump crab meat, roasted tomato & avocado in a white wine cream sauce

SIDES & EXTRAS

- CHILES y CEBOLLAS** 4.⁹⁵
onions, red bell peppers, jalapeño flambéed tableside

- BRUSSELS SPROUTS** 5.⁹⁵
roasted with tamarind guajillo glaze

- SEASONED FRENCH FRIES** 4.⁹⁵

- ROASTED ANDEAN POTATOES** 5.⁹⁵
with peruvian huancaína sauce & queso fresco

- IDIAZÁBAL MAC & CHEESE** 5.⁹⁵
gruyere & spanish cheeses with queso fresco
add crab & shrimp 4.⁹⁵

- GRILLED ASPARAGUS** 6.⁹⁵
with béarnaise

- GRILLED MARKET VEGETABLES** 6.⁹⁵

- GRILLED SHRIMP** 7.⁹⁵

- LUMP CRABMEAT** 8.⁹⁵

- GRILL CARIBBEAN LOBSTER TAIL** 17.⁹⁵

- BACON WRAPPED STUFFED SHRIMP** 8.⁹⁵

