

CHURRASCOS DINNER

three courses 35

SIDES

**GRILLED MARKET
VEGETABLES** 7.⁹⁵

GRILLED ASPARAGUS 6.⁹⁵
with béarnaise

BRUSSELS SPROUTS 5.⁹⁵
roasted with tamarind agave glaze

IDIAZÁBAL MAC & CHEESE 5.⁹⁵
with crispy onion
add crab & shrimp 4.⁹⁵

CHILES y CEBOLLAS 4.⁹⁵
jalapeño, red bell & onions –
flambéed tableside

SEASONED FRENCH FRIES 4.⁹⁵

wines by the glass

Segura Viudas, Cava, PENEDES, SPAIN 9.⁹⁵ 6oz 9oz

Bulletin Place, Pinot Grigio, AUSTRALIA 8.⁹⁵ 12.⁹⁵

Catena Apellation Tupungato, 10.⁹⁵ 14.⁹⁵
Chardonnay, MENDOZA, ARGENTINA

Cordúa 'Ave', Sauvignon Blanc, 10.⁹⁵ 14.⁹⁵
MAIPO VALLEY, CHILE

Padrillos, Pinot Noir, MENDOZA, ARGENTINA 8.⁹⁵ 12.⁹⁵

Tinto Negro, Malbec, MENDOZA, ARGENTINA 9.⁹⁵ 13.⁹⁵

Cordúa 'Corazón', Cabernet Sauvignon, 10.⁹⁵ 14.⁹⁵
MAIPO VALLEY, CHILE

Drumheller, Cabernet Sauvignon, 12.⁹⁵ 17.⁹⁵
COLUMBIA VALLEY, WASHINGTON



FIRST COURSE

choose one

CUBANA

black bean soup with pico de gallo

CAÉSAR

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

ENSALADA CHURRASCOS

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

CEVICHE COPACABANA

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

EMPANADAS

flaky golden-brown savory latin pastries

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

CHICKEN pulled roasted chicken, basil, candied pecans

SECOND COURSE

choose one

POLLO ENCAMISADO

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

POLLO JALAPEÑA

grilled chicken breast with mild onion jalapeña crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

GAMBAS al AJILLO

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

NORWEGIAN SALMON

8oz grilled salmon, achiote grilled shrimp, tomatillo sauce, avocado, pico de gallo & queso fresco

ASADO en SALSA SETAS

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

THE CHURRASCO 6 oz add 12.⁹⁵ • 8 oz add 20.⁹⁵

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

THIRD COURSE

choose one

add coffee, espresso or cappuccino 2.⁹⁵

THE ORIGINAL TRES LECHES

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

OAXACAN CHEESECAKE

crema oaxaquena, mexican vanilla bean, graham cracker crust, topped with a warm pecan praline sauce

CHOCOLATE TURRÓN BROWNIE

warm chocolate fudge brownie, housemade vanilla ice cream, pecan praline sauce