

STARTERS

EMPANADAS

two flaky golden savory latin pastries

Beef	10. ⁹⁵
ground tenderloin, caramelized onion, cumin, malbec-soaked raisins & pimento olives	
Chicken	9. ⁹⁵
smoked chicken, peruvian huancaína sauce, basil, candied pecans	
Shrimp	10. ⁹⁵
pan roasted shrimp, heart of palm, garlic, cilantro & sherry cream	
Spinach & Mushroom	9. ⁹⁵
sautéed spinach, mushrooms, idiazabal crema, caramelized onion, queso fresco	
Choice of any four	16. ⁹⁵

AHI TUNA TOSTADA	11. ⁹⁵
jalapeño crema, guacamole, crispy onion, scallion, salsa anguila	

QUESO IDIAZÁBAL FONDUE	9. ⁹⁵
smoked gruyere & spanish cheese served with choice of house made pork cracklings or rosemary crostini add crab & shrimp	7

QUESO FUNDIDO	11. ⁹⁵
queso chihuahua, smoked sausage, crema fresca, roasted tomato, cilantro	

GUACAMOLE	10. ⁹⁵
avocado, red onion, sundried tomato, cilantro, cotija cheese & toasted pumpkin seed. served with house made pork cracklings or corn tortilla chips	

TAQUITOS de MALANGA	10. ⁹⁵
pulled pork mini tacos in taro root shells with pickled onion, crema fresca & cotija	

CORN SMOKED CRAB FINGERS	mkt
with red bell pepper, jalapeño, scallion, lemon butter & yucca puffs	

SOFT SHELL CRAB TAQUITOS	16. ⁹⁵
crispy tempura, guacamole, jalapeño crema, pickled onion, sesame oil, salsa anguila	

ENSALADAS & SOPAS

ENSALADA CHURRASCOS	9. ⁹⁵
mixed greens, marinated heart of palm, tomato, capers, red onion, radish, 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 5 / add petite filet 6	

PAMPAS	10. ⁹⁵
mixed greens, grilled bell peppers, onion, mushrooms, asparagus, fire roasted tortilla strips, cotija cheese with choice of dressing add grilled chicken 5 / add petite filet 6	

AHI TUNA	17. 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, fresh basil, jalapeño vinaigrette	

CUBANA	small 9. ⁹⁵ cup 6. ⁹⁵
black bean soup with pico de gallo & provolone cheese served in a toasted sourdough bread boule	

CHUPE de LANGOSTA	small 12. ⁹⁵ cup 9. ⁹⁵
peruvian lobster & shrimp bisque, smoked crab fingers, sherry, roasted corn, sweet potato, smoked panela cheese	

MAINS

POLLO ENCAMISADO	24. ⁹⁵
plantain crusted chicken over spicy smoked black bean sauce, crema america, seared panela cheese & roasted tomato	

POLLO AZTECA	23. ⁹⁵
grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & rice	

POLLO al AJILLO	23. ⁹⁵
grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice	

POLLO JALAPEÑA	23. ⁹⁵
grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto	

AMAZÓN BURGER	15. ⁹⁵
ground tenderloin, sliced pork belly, provolone, avocado, pico de gallo, pickled onion, mustard, jalapeño mayonnaise on brioche with french fries	

CARNITAS	21. ⁹⁵
crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa	

SMOKED SPARERIBS	25. ⁹⁵
corn smoked pork spareribs, tamarind – guajillo glaze, served with side of idiazabal mac & cheese	

CERDO MARINERO	27. ⁹⁵
achiote rubbed pork tenderloin, jumbo shrimp, lump crabmeat, avocado, pickled cabbage slaw, pork cracklings & yuca	

LOMO SALTADO	24. ⁹⁵
peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & rice	

GRILLED BEEF BROCHETTE	28. ⁹⁵
grilled skewer of bacon wrapped certified angus beef® tenderloin with onion, bell pepper & poblano over caribbean rice, topped with ajillo sauce	

STEAKS

the CHURRASCO	8 oz	42. ⁹⁵
10 oz add 10	12 oz add 20	
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce		

PETITE CHURRASCO	33. ⁹⁵
6oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce	

STEAK & ENCHILADA COMBO	29. ⁹⁵
char-grilled 8oz petite filet topped with smoked panela & chimichurri, served with a spinach & mushroom enchilada, mexico city style chile ancho sauce, sliced avocado, radish & queso fresco	

FILETE en SALSA JALAPEÑA	28. ⁹⁵
8oz petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto	

LOMO LATINO	28. ⁹⁵
8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato	

ASADO en SALSA SETAS	27. ⁹⁵
8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom	

CHURRASCO ARGENTINO	32. ⁹⁵
8oz char-grilled petite filet, butterflied & served over creamy potatoes au gratin, topped with argentinian red chimichurri	

MAR y TIERRA	42. ⁹⁵
8oz butterflied char-grilled shoulder tender, marinated in chimichurri & topped with sautéed shrimp, jumbo lump crabmeat, spinach, mushrooms, red bell peppers & chipotle sherry cream sauce	

RIBEYE PURA VIDA	48. ⁹⁵
18oz certified angus beef® cowboy cut marinated in costa rican salsa lizano, char-grilled & served with gallo pinto, sweet plantains & pickled onion	

PARRILLADA MIXTA (serves one)	39. ⁹⁵
4oz chimichurri marinated char-grilled petite filet, chicken breast, grilled shrimp & smoked sausage. served with rice, black beans & pickled onion	

PARRILLADA MIXTA (serves two)	65. ⁹⁵
8oz chimichurri marinated char-grilled petite filet, 8oz grilled chicken breast, caribbean rock lobster tail, bacon wrapped stuffed shrimp & smoked sausage. served with rice, black beans, yuca beignets, sweet plantains, queso frito & pickled onion	

MIXTA de VEGETALES	18. ⁹⁵
grilled zucchini, carrots, bell peppers, mushrooms, onion, asparagus, roasted andean potatoes, yuca fries & rice	

CEVICHE

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	13. ⁹⁵
fresh fish, poached shrimp & jumbo lump crab meat in a zesty tomato sauce with avocado, tomato, onion & cilantro	

FLIGHT of ALL THREE	24. ⁹⁵
----------------------------	-------------------

FRESH CATCH

GRILLED SNAPPER & SHRIMP	33. ⁹⁵
10oz grilled red snapper filet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce	

PARGO de LÚJO	34. ⁹⁵
10oz grilled red snapper fillet, sautéed shrimp, jumbo lump crab meat, roasted tomato & avocado in a white wine cream sauce	

BACON WRAPPED STUFFED SHRIMP	28. ⁹⁵
grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño over caribbean rice, topped with ajillo sauce	

PLANTAIN CRUSTED SHRIMP	26. ⁹⁵
fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce	

GAMBAS al AJILLO	26. ⁹⁵
pan roasted shrimp, grilled zucchini, roasted tomato, garlic, lemon butter & rice	

GRILLED RAINBOW TROUT	27. ⁹⁵
9oz whole butterflied clear springs rainbow trout, chimichurri, shrimp, avocado, tomato & peruvian aji pepper crema	

NORWEGIAN SALMON	28. ⁹⁵
8oz grilled salmon, achiote grilled shrimp, tomatillo sauce, avocado, pico de gallo & queso fresco	

SIDES & EXTRAS

BRUSSELS SPROUTS	6. ⁹⁵
roasted with tamarind guajillo glaze	

ROASTED ANDEAN POTATOES	5. ⁹⁵
with peruvian huancaína sauce & queso fresco	

SIDE SALAD	6. ⁹⁵
mixed greens, marinated heart of palm, tomato, capers, red onion, radish, cotija cheese with choice of dressing	

IDIAZÁBAL MAC & CHEESE	6. ⁹⁵
gruyere & spanish cheeses with queso fresco add crab & shrimp 4.⁹⁵	

GRILLED ASPARAGUS	7. ⁹⁵
with béarnaise	

GRILLED MARKET VEGETABLES	7. ⁹⁵
----------------------------------	------------------

GRILLED SHRIMP	7. ⁹⁵
-----------------------	------------------

LUMP CRABMEAT	8. ⁹⁵
----------------------	------------------

GRILLED CARIBBEAN ROCK LOBSTER TAIL (5oz)	17. ⁹⁵
--	-------------------

BACON WRAPPED STUFFED SHRIMP	8. ⁹⁵
-------------------------------------	------------------

{Menu Created by Steve Morice, Executive Chef}

HAPPY HOUR

EVERYDAY 4-7 PM • THURSDAY all day at bar & patio only

SMALL PLATES 5.⁹⁵-6.⁹⁵ • CERVEZAS 3.⁵⁰ • COCKTAILS 5.⁹⁵

WINES BY THE GLASS 6oz 5.⁹⁵ | 9oz 8.⁹⁵ • WINES BY THE BOTTLE 21.⁹⁵

Churrascos

—STEAKS & SEAFOOD—

SUNDAY BRUNCH BUFFET (until 3 pm)

For private dining or catering information, please call 844.346.4365, visit our website at churrascos.com or email events@churrascos.com.