

Churrascos

STEAKS & SEAFOOD

PROM 2019

\$35.⁹⁵ *per person*

INCLUDES *tax + gratuity*

INCLUDES SODA OR ICED TEA

STARTERS

choice of

ENSALADA CHURRASCOS

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

CUBANA

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

EMPANADAS

your choice of two flaky golden savory latin pastries

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

chicken smoked chicken, peruvian huancaína sauce, basil, candied pecans

MAINS

choice of

LOMO LATINO

8oz petite filet, spicy black bean sauce, crema americana, smoked panella cheese, avocado, roasted tomato

POLLO ENCAMISADO

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

GAMBAS *al AJILLO*

pan roasted shrimp, grilled zucchini, roasted tomato, garlic, lemon butter & rice

DESSERT

choice of

TRES LECHEs

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

CHOCOLATE TURRON BROWNIE

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