

CHURRASCOS LUNCH

two courses 20

wines by the glass

Marques de Caceres, *Cava Brut*,
VEGA DEL MAGRO, SPAIN
6oz 9.⁹⁵

Tenuta Ca' Bolani, *Pinot Grigio*,
FRIULI-VENEZIA GIULIA, ITALY
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Churrascos 'Ave', *Sauvignon Blanc*,
MAIPO VALLEY, CHILE
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Padrillos, *Pinot Noir*, MENDOZA, ARGENTINA
6oz 8.⁹⁵ | 9oz 12.⁹⁵

Tinto Negro, *Malbec*, UCO VALLEY, ARGENTINA
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Churrascos 'Corazón', *Cabernet Sauvignon*,
MAIPO VALLEY, CHILE
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Drumheller, *Cabernet Sauvignon*,
COLUMBIA VALLEY, WASHINGTON
6oz 12.⁹⁵ | 9oz 17.⁹⁵

dessert 5.⁹⁵

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

CHOCOLATE TURRÓN BROWNIE

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

FLAN de QUESO

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

PIOX

bread pudding trifle, soaked in tequila caramel sauce & topped with cinnamon vanilla cream custard

OAXACAN CHEESECAKE

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

ALFAJORES

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

COCONUT ICE CREAM

triple cream housemade & served in a cookie tuile basket

SORBETS

assorted seasonal selection

FIRST COURSE

choose one

SOUP of the DAY

CAÉSAR

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

ENSALADA CHURRASCOS

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

SECOND COURSE

choose one

POLLO ENCAMISADO

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

POLLO JALAPEÑA

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

CARNITAS

crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa

GAMBAS al AJILLO

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

LOMO LATINO

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

PETITE CHURRASCO add \$12.95

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

SIDES

GRILLED MARKET VEGETABLES 7.⁹⁵

GRILLED ASPARAGUS 6.⁹⁵
with béarnaise

BRUSSELS SPROUTS 6.⁹⁵
roasted with tamarind guajillo glaze

IDIAZÁBAL

MAC & CHEESE 6.⁹⁵
gruyere & spanish cheeses with queso fresco
add crab & shrimp 4.⁹⁵

ROASTED ANDEAN POTATOES 5.⁹⁵

with peruvian huancaína sauce & queso fresco

\$4.⁹⁵ LUNCH COCKTAILS:

MOJITO, PALOMA, MARGARITA, CAIPIRINHA, MANGO CAIPIRINHA, PISCO SOUR, RED SANGRIA, WHITE SANGRIA

AVAILABLE MONDAY - SATURDAY UNTIL 4 PM



CHURRASCOS DINNER

three courses 35

SIDES

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VEGETABLES** 7.⁹⁵

GRILLED ASPARAGUS 6.⁹⁵
with béarnaise

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MAC & CHEESE** 6.⁹⁵
gruyere & spanish cheeses
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add crab & shrimp 4.⁹⁵

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

wines by the glass

Marques de Caceres, Cava Brut,
VEGA DEL MAGRO, SPAIN
6oz 9.⁹⁵

Tenuta Ca' Bolani, Pinot Grigio,
FRIULI-VENEZIA GIULIA, ITALY
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Churrascos 'Ave', Sauvignon Blanc,
MAIPO VALLEY, CHILE
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Padrillos, Pinot Noir, Mendoza, ARGENTINA
6oz 8.⁹⁵ | 9oz 12.⁹⁵

Tinto Negro, Malbec, UCO VALLEY, ARGENTINA
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Churrascos 'Corazón', Cabernet Sauvignon,
MAIPO VALLEY, CHILE
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Drumheller, Cabernet Sauvignon,
COLUMBIA VALLEY, WASHINGTON
6oz 12.⁹⁵ | 9oz 17.⁹⁵



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

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

CEVICHE COPACABANA

rainforest tilapia, gulf shrimp, red onion, jalapeño, pineapple, avocado & cilantro

EMPANADAS

flaky golden savory latin pastries

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

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

SECOND COURSE

choose one

POLLO ENCAMISADO

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

POLLO JALAPEÑA

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

GAMBAS *al* AJILLO

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

signature center cut certified angus beef® tenderloin, butterflied, char-grilled
& served with roasted andean potatoes, grilled vegetables & béarnaise sauce
6 oz add 12.⁹⁵ 8 oz add 20.⁹⁵

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