

# Churrascos

STEAKS & SEAFOOD

## PROM/HOMECOMING MENU 2024

\$45.95 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

#### CORN POBLANO SOUP

creamy roasted poblano soup

#### 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

 petite filet, spicy black bean sauce, crema americana, smoked panela cheese, roasted tomato & jasmine rice

#### 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

#### SPINACH & MUSHROOM ENCHILADAS

sliced avocado, radish, queso quesadilla with chile ancho sauce & jasmine 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

#### DELIRIO DE CHOCOLATE

chocolate truffle cake, chocolate mousse, chocolate ganache and raspberry coulis