



Valentine's Day

\$79.99 per person plus tax + gratuity

STARTERS

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

ORANGE WALNUT SALAD
mixed greens, orange segments, goat cheese, candied walnut, balsamic vinaigrette

CEVICHE COPACABANA
rainforest tilapia, gulf shrimp, red onion, jalapeño, avocado & cilantro

TIRITAS
plantain crusted calamari strips, roasted tomato salsa, jalapeño remoulade

EMPANADAS
two flaky golden savory latin pastries

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

chicken roasted chicken, basil, candied pecans

CORN POBLANO SOUP
bowl of creamy roasted poblano soup

SMOKED LAMB LOLLICHOPS
grilled smoked baby lamb chops, panca chili, yuca fries

GULF CRAB CAKES
two jumbo cakes with jalapeno remoulade

MAINS

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

POLLO AZTECA
grilled chicken breast and achiote grilled shrimp with spinach, mushrooms, red bell peppers, chipotle crema & jasmine rice

SMOKED LAMB LOLLICHOPS
aji panca marianted lamb chops served with tamarind glazed brussel sprouts and mascarpone infused potato puree

CHURRASCO ARGENTINO
8oz certified angus beef® petite filet (teres major), butterflied & served over creamy potatoes au gratin, topped with argentinian red chimichurri

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

PAELLA
saffron & pimenton spiced rice with spanish chorizo, achiote grilled shrimp, mussels, grilled market catch, calamari & habanero citrus beurre blanc

GAMBAS AL AJILLO
pan roasted shrimp, roasted tomato, garlic, lemon butter & jasmine rice

THE CHURRASCO
6oz signature center cut certified angus beef®  tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce **8 oz add 12 10 oz add 20**

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

FETTUCCINE AL PESTO (VEGETARIAN)
fresh fettuccine pasta, homemade pesto sauce, stir fry mushrooms, huancaína sauce

DESSERTS

THE ORIGINAL TRES LECHES
our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue italian

DELIRIO DE CHOCOLATE
chocolate truffle cake, chocolate mousse, chocolate ganache and raspberry coulis

STICKY TOFFEE PUDDING
rich moist date cake with whipped cream & warm salted caramel toffee

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

SIDES

GRILLED VEGETABLES 7.⁹⁹
POTATO PUREE 7.⁹⁹
GRILLED ASPARAGUS 10.⁹⁹

GRILLED SHRIMP 11.⁹⁹
LUMP CRABMEAT 13.⁹⁹
GRILLED CARIBBEAN ROCK LOBSTER TAIL 20.⁹⁹

COCKTAILS

THE MOJITO

13.⁹⁹

corina silver rum, housemade piloncillo syrup, fresh mint, soda, sugar cane stick

SANGRIAS {carafe sangria 29.⁹⁵}

RED SANGRIA

11.⁹⁹

red wine, brandy, tropical juices & fruit

WHITE SANGRIA

11.⁹⁹

sparkling wine, st germain elderflower liquor, mint & fruit

ROSÉ SANGRIA

11.⁹⁹

finca el origen rosé, skyy blood orange, housemade grapefruit syrup, strawberry

from south america

CAIPIRINHA

12.⁹⁹

salinas silver cachaca, lime, raw sugar

MANGO CAIPIRINHA

12.⁹⁹

salinas silver, lime juice, raw sugar, mango syrup

PREMIUM CAIPIRINHA

13.⁹⁹

our classic or mango caipirinha with salinas umburana premium cachaca

PISCO SOUR

12.⁹⁹

pisco la caravedo, lime juice, housemade piloncillo syrup *a peruvian classic.*

WITH TEQUILA & MORE

PALOMA

12.⁹⁹

lunazul tequila, housemade grapefruit syrup, club soda, grapefruit ice, lime juice, candied grapefruit zest

MEDITERRANEAN MARGARITA

14.⁹⁹

espolon reposado, Grand Marnier, lime juice, housemade piloncillo, extra virgin olive oil

PITAYA MARGARITA

13.⁹⁹

lunazul tequila, lime juice, orange liquor, housemade piloncillo syrup, pitaya, lime zest

MANGO HABANERO MARGARITA

15.⁹⁹

churrascos private label herradura salve, habanero tincture, mango syrup, orange liquor, lime juice, smoked chili salt rim

ROASTED PINEAPPLE MEZCALITA

14.⁹⁹

illegal mezcal joven, lime juice, orange liquor, housemade, roasted pineapple purée

SMOKED OLD FASHION:

14.⁹⁹

wilderness trail, house made piloncillo, orange, luxardo cherry smoked table side.

WINES BY THE GLASS

WHITES & MORE

6oz

9oz

PALACIO DE BORNOS, *Verdejo Brut*, Spain

11.⁹⁹

PASQUA, *Pinot Grigio*, Venezie, Italy

11.⁹⁹

14.⁹⁹

CHURRASCOS 'AVE', *Sauvignon Blanc*, Maipo Valley, Chile

11.⁹⁹

15.⁹⁹

CATENA 'WHITE CLAY' *Semillon-Chenin Blanc*, Mendoza, Argentina

13.⁹⁹

17.⁹⁹

CHALK HILL, *Chardonnay*, Sonoma Coast, California

14.⁹⁹

19.⁹⁹

VIÑA CASABLANCA 'CEFIRO' *Chardonnay*, Casablanca Valley, Chile

11.⁹⁹

13.⁹⁹

CHÂTEAU STE. MICHELLE, *Riesling*, Columbia Valley, Washington

11.⁹⁹

14.⁹⁹

FINCA EL ORIGEN, *Rosé of Malbec*, Mendoza, Argentina

11.⁹⁹

13.⁹⁹

REDS

6oz

9oz

LEYDA RESERVA, *Pinot Noir*, Leyda, Chile

11.⁹⁹

13.⁹⁹

FAMILIA AICARDI RESERVE, *Pinot Noir*, Patagonia, Argentina

15.⁹⁹

20.⁹⁹

TINTO NEGRO, *Malbec*, Uco Valley, Argentina

11.⁹⁹

15.⁹⁹

ANGULO INNOCENTI 'CHURRASCOS 30 YEAR ANNIVERSARY', *Malbec*, Mendoza, Argentina

13.⁹⁹

17.⁹⁹

CHURRASCOS 'CORAZÓN', *Cabernet Sauvignon*, Maipo Valley, Chile

12.⁹⁹

16.⁹⁹

DRUMHELLER, *Cabernet Sauvignon*, Columbia Valley, Washington

13.⁹⁹

18.⁹⁹

CLOS DE LOS SIETE, *Red Blend*, Uco Valley, Argentina

13.⁹⁹

18.⁹⁹

HAPPY HOUR *at bar & patio*

EVERY DAY 4-7 PM • THURSDAY *all day only*

SMALL PLATES 8.⁹⁹ - 13.⁹⁹ • CERVEZAS 2.⁰⁰ off • COCKTAILS 8.⁹⁹

WINES BY THE GLASS 6oz 7.⁹⁹ | 9oz 10.⁹⁹ • WINES BY THE BOTTLE 24.⁹⁹

