

CHURRASCOS LUNCH

two course 20

wines by the glass

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

Pascua, *Pinot Grigio*,
VENEZIE, ITALY
6oz 10.⁹⁵ | 9oz 14.⁹⁵

Churrascos 'Ave', *Sauvignon Blanc*,
MAIPO VALLEY, CHILE
6oz 11.⁹⁵ | 9oz 15.⁹⁵

Ernesto Catena 'Padrillos', *Pinot Noir*,
MENDOZA, ARGENTINA
6oz 9.⁹⁵ | 9oz 13.⁹⁵

Tinto Negro, *Malbec*,
UCO VALLEY, ARGENTINA
6oz 11.⁹⁵ | 9oz 15.⁹⁵

Churrascos 'Corazón', *Cabernet Sauvignon*
MAIPO VALLEY, CHILE
6oz 12.⁹⁵ | 9oz 16.⁹⁵

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

DELIRIO DE CHOCOLATE

chocolate truffle cake, hazelnut chocolate mousse & chocolate ganache

FLAN DE QUESO

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

ALFAJORES

melt-in-your-mouth dulce de leche shortbread cookies

COCONONUT ICE CREAM

triple cream housemade & served in a cookie tuile basket



first course

choose one

CUBANA

black bean soup with pico de gallo & provolone cheese

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

8oz plantain crusted chicken over spicy smoked black bean sauce, crema americana, seared panela cheese & roasted tomato

POLLO JALAPEÑA

8oz grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

CARNITAS

8oz crispy pork carnitas, onion, red peppers, avocado, radish & cilantro with tomatillo salsa

GAMBAS *al* AJILLO

pan roasted shrimp, roasted tomato, garlic, lemon butter & jasmine rice

LOMO LATINO

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

PETITE CHURRASCOS add \$12.95 (GF)

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

SPINACH & MUSHROOM ENCHILADAS (V)

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

EGGPLANT ENCAMISADO (V)

plantain crusted eggplant, seared panela and roasted tomato sauce

SIDES

GRILLED MARKET
VEGETABLES 4.⁹⁵

GRILLED ASPARAGUS 5.⁹⁵

RUM GLAZED
PLANTAINS 5.⁹⁵

POTATO PURÉE 4.⁹⁵

YUCA FRIES 5.⁹⁵

\$5.⁹⁵ LUNCH COCKTAILS:

MOJITO, PALOMA, MARGARITA, CAIPIRINHA, MANGO
CAIPIRINHA, PISCO SOUR, RED SANGRIA, WHITE SANGRIA
AVAILABLE MONDAY - SATURDAY UNTIL 4 PM