

CHURRASCOS DINNER

three courses 35

SIDES

**GRILLED MARKET
VEGETABLES** 4.⁹⁵

**RUM GLAZED
PLANTAINS** 5.⁹⁵

GRILLED ASPARAGUS 5.⁹⁵

POTATO PURÉE 4.⁹⁵

YUCA FRIES 5.⁹⁵

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



first course

choose one

CUBANA

black bean soup with pico de gallo & provolone cheese

CAÉSAR

chopped heart of romaine, caesar dressing, freshly 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, 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

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

GAMBAS *al* AJILLO

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

SALMON

8oz grilled salmon, tomatillo sauce, avocado, pico de gallo, jasmine rice, zucchini & carrots

ASADO *en* SALSA SETAS

8oz grilled petite filet, mushroom & spanish sherry sauce, pickled onion, tempura mushroom & jasmine rice

THE CHURRASCOS (GF)

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

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

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

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

COCONUT ICE CREAM

triple cream housemade & served in a cookie tuile basket