

# Churrascos

STEAKS & SEAFOOD

## DINNER MENU

### STARTERS

<b>EMPANADAS</b>	9 <sup>.95</sup>
two flaky golden savory latin pastries	
<b>BEEF</b> ground tenderloin, caramelized onion, cumin, malbec-soaked raisins & pimento olives	
<b>CHICKEN</b> smoked chicken, peruvian huancaína sauce, basil, candied pecans	
<b>COPACABANA CEVICHE*</b>	16 <sup>.95</sup>
rainforest tilapia, gulf shrimp, red onion, jalapeño, avocado & cilantro	
<b>AJI AMARILLO CEVICHE*</b>	16 <sup>.95</sup>
rainforest tilapia, shrimp, avocado, cilantro, and aji pepper	
<b>GUACAMOLE</b>	11 <sup>.95</sup>
avocado, red onion, cilantro, jalapeño, served with tortilla chips	
<b>REPOCHETA MARGARITA</b>	14 <sup>.95</sup>
Grilled achiote shrimp quesadilla with basil and tomato	

### DINNER MENU

### SOUP & SALAD

<b>CAÉSAR</b>	9 <sup>.95</sup>
add grilled chicken 4/add petite filet or shrimp 6	
chopped heart of romaine, caesar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper	
<b>CHURRASCOS SALAD</b>	9 <sup>.95</sup>
add grilled chicken 4/add petite filet or shrimp 6	
mixed greens, marinated heart of palm, tomato, capers, red onion, radish, cotija cheese with cilantro dressing	
<b>PAMPAS</b>	add grilled chicken 4 / add petite filet or shrimp 6 10 <sup>.95</sup>
mixed greens, grilled bell peppers, onion, mushrooms, asparagus, fire roasted tortilla strips, cotija cheese with cilantro dressing	
<b>CUBANA</b>	Cup 7 <sup>.95</sup> Bowl 9 <sup>.95</sup>
black bean soup with pico de gallo & provolone cheese served in a toasted sourdough bread boule	

### ENTREES

<b>POLLO ENCAMISADO</b>	25 <sup>.95</sup>
plantain crusted chicken over spicy smoked black bean sauce, crema americana, seared panela cheese & roasted tomato	
<b>POLLO AZTECA</b>	25 <sup>.95</sup>
grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & jasmine rice	
<b>POLLO JALAPEÑO</b>	25 <sup>.95</sup>
grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo & gallo pinto	
<b>POLLO AL AJILLO</b>	25 <sup>.95</sup>
grilled chicken breast, roasted garlic sauce, served with jasmine rice & grilled vegetables	
<b>LATINO CHICKEN SANDWICH</b>	17 <sup>.95</sup>
plantain crusted chicken, black bean sauce, provolone, lettuce & pico de gallo on brioche with french fries	
<b>AMAZON BURGER</b>	17 <sup>.95</sup>
ground tenderloin, bacon, provolone, avocado, pickled onion, smoked mustard, red pepper rémoulade on brioche with french fries	
<b>LOMO LATINO</b> 	29 <sup>.95</sup>
petite filet, spicy black bean sauce, crema americana, smoked panela cheese, roasted tomato & jasmine rice	
<b>ASADO EN SALSA SETAS</b> 	28 <sup>.95</sup>
grilled petite filet, mushroom & spanish sherry sauce, pickled onion, tempura mushroom & jasmine rice	
<b>GAMBAS AL AJILLO</b>	28 <sup>.95</sup>
pan roasted shrimp, roasted tomato, garlic, lemon butter & jasmine rice	

<b>CARNITAS</b>	22 <sup>.95</sup>
crispy pork carnitas, onions, red peppers, avocado, radish & cilantro with tomatillo salsa	
<b>PLANTAIN CRUSTED SHRIMP</b>	28 <sup>.95</sup>
fried shrimp with jasmine rice & jalapeño remoulade dipping sauce	
<b>LOMO SALTADO</b> 	25 <sup>.95</sup>
peruvian stir fried beef tips, red onion, red & aji peppers, ginger, french fries & jasmine rice	
<b>SALMON</b>	30 <sup>.95</sup>
grilled salmon, tomatillo sauce, avocado, pico de gallo, jasmine rice, zucchini & carrots	
<b>CHURRASCO</b>  6 oz. 35 <sup>.95</sup> 8 oz. 44 <sup>.95</sup> 10 oz. 49 <sup>.95</sup>	
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with grilled vegetables & roasted potatoes	
<b>CHURRASCO ARGENTINO</b> 	34 <sup>.95</sup>
8oz certified angus beef® petite filet, butterflied & served over creamy potatoes au gratin, topped with argentinian red chimichurri	
<b>PARRILLADA MIXTA</b> (for one) 34 <sup>.95</sup> (for two) 59 <sup>.95</sup>	
chimichurri marinated char-grilled petite filet, chicken breast & grilled shrimp. served with rice, black beans & pickled onion	
<b>FILETE EN SALSA JALAPEÑA</b> 	29 <sup>.95</sup>
petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo & gallo pinto	
<b>PORK TENDERLOIN FILET</b>	28 <sup>.95</sup>
16oz served with potato purée & pineapple glaze	
<b>CARNE ASADA</b>	29 <sup>.95</sup>
char-grilled certified angus steak marinated in chimichurri with grilled onions and gallo pinto	

### VEGETARIAN ENTREES

<b>EGGPLANT ENCAMISADO</b>	17 <sup>.95</sup>
plantain crusted eggplant, seared panela and roasted tomato sauce	
<b>PORTOBELLO SANDWICH</b>	17 <sup>.95</sup>
grilled Portobello mushroom, chimichurri, provolone cheese and pico de gallo with french fries	

<b>SPINACH &amp; MUSHROOM ENCHILADAS</b>	17 <sup>.95</sup>
sliced avocado, radish, queso quesadilla with chile ancho sauce & jasmine rice	

### SIDES

<b>RUM GLAZED PLANTAINS</b> 5 <sup>.95</sup>	<b>GRILLED VEGETABLES</b> 4 <sup>.95</sup>	<b>JASMINE RICE</b> 3 <sup>.95</sup>	<b>FRENCH FRIES</b> 3 <sup>.95</sup>
<b>YUCA FRIES</b> 5 <sup>.95</sup>	<b>CHURRASCO SIDE PLATE</b> 5 <sup>.95</sup>	<b>POTATO PUREE</b> 4 <sup>.95</sup>	<b>GRILLED ASPARAGUS</b> 5 <sup>.95</sup>

### DESSERTS

<b>THE ORIGINAL TRES LECHES</b>	10 <sup>.95</sup>
our tres leches cake is soaked in a sweet vanilla laced cream then topped with a decadent meringue italiano	
<b>DELIRIO DE CHOCOLATE</b>	9 <sup>.95</sup>
chocolate truffle cake, hazelnut chocolate mousse & chocolate ganache	
<b>FLAN DE QUESO</b>	9 <sup>.95</sup>
velvety cheese crème caramel, with caramel sauce	

<b>ALFAJORES</b>	9 <sup>.95</sup>
melt-in-your-mouth dulce de leche short bread cookies	
<b>NIEVE DE COCO</b>	9 <sup>.95</sup>
triple cream housemade & served in a caramel basket	
<b>TEQUILA BREAD PUDDING</b>	9 <sup>.95</sup>
toffee, tequila, caramel, vanilla ice cream	

### WINES BY THE GLASS

WHITES AND MORE	6 oz.	9 oz.
MARQUES DE CACERES, <i>Cava Brut</i> , Vega del Magro, Spain	9 <sup>.95</sup>	
PASQUA, <i>Pinot Grigio</i> , Venetie, Italy	10 <sup>.95</sup>	14 <sup>.95</sup>
CHURRASCOS 'AVE', <i>Sauvignon Blanc</i> , Maipo Valley, Chile	11 <sup>.95</sup>	15 <sup>.95</sup>
CATENA 'APPELLATION TUPUNGATO', <i>Chardonnay</i> , Mendoza, Argentina	11 <sup>.95</sup>	15 <sup>.95</sup>
SONOMA CUTRER, <i>Chardonnay</i> , Russian River Valley, California	14 <sup>.95</sup>	19 <sup>.95</sup>
CHÂTEAU STE. MICHELLE, <i>Riesling</i> , Columbia Valley, Washington	10 <sup>.95</sup>	14 <sup>.95</sup>
MARQUES DE CACERES, <i>Rosé of Tempranillo &amp; Garnacha Tinta</i> , Rioja, Spain	8 <sup>.95</sup>	12 <sup>.95</sup>
CHÂTEAU MIRAVAL, <i>Cinsault-Grenache-Sirah-Rolle</i> , Cotes de Provence, France	10 <sup>.95</sup>	14 <sup>.95</sup>

REDS	6 oz.	9 oz.
ERNESTO CATENA 'PADRILLOS', <i>Pinor Noir</i> , Mendoza, Argentina	9 <sup>.95</sup>	13 <sup>.95</sup>
TALBOTT 'KALI HART', <i>Pinor Noir</i> , Monterey, California	14 <sup>.95</sup>	19 <sup>.95</sup>
TINTO NEGRO, <i>Malbec</i> , UCO Valley, Argentina	11 <sup>.95</sup>	15 <sup>.95</sup>
ANGULO INNOCENTI, 'CHURRASCOS 30 YEAR ANIVERSARY' <i>Malbec</i> , Mendoza, Argentina	12 <sup>.95</sup>	16 <sup>.95</sup>
CHURRASCOS 'CORAZON', <i>Cabernet Sauvignon</i> , Maipo Valley, Chile	12 <sup>.95</sup>	16 <sup>.95</sup>
DRUMHELLER, <i>Cabernet Sauvignon</i> , Columbia Valley, Washington	12 <sup>.95</sup>	17 <sup>.95</sup>
COUSINO MACUL, 'Finis Terrae', Maipo Valley, Chile	13 <sup>.95</sup>	18 <sup>.95</sup>