



Churrascos

STEAKS & SEAFOOD

PRIVATE EVENTS MENUS

Banquets & Off Premise Catering



Welcome to Churrascos!

Enjoy our Latin inspired cuisine in a friendly, entertaining atmosphere that will be sure to provide you and your guests the flavors and hospitality we strive to provide daily. With our award winning cuisine and a passion to deliver quality service and cuisine, Churrascos is the perfect location for family, friends, and colleagues to enjoy a delicious meal and have a wonderful time.



INCA ROOM

SEATED CAPACITY: 20
RECEPTION CAPACITY: 25

The Inca Room is decorated with warm paintings of native South American fruits. The room has pocket doors that can be closed for privacy. The Inca room works well for seated or buffet events, and presentations.



SORRAS ROOM

SEATED CAPACITY: 45
RECEPTION CAPACITY: 50

Small Patio Outside

With a brick barrel vaulted ceiling, unique Colombian paintings of the three virgins, and dark stained cedar panel walls, this room is great for meetings and sets up beautifully for rehearsal dinners.



ST. PETER'S ROOM

SEATED CAPACITY: 35
RECEPTION CAPACITY: 45

One of the most popular rooms with a vaulted ceiling, skylight and wood beams, it is an excellent room for private parties and can be set for buffet or seated events.



AMAZÓN ROOM

SEATED CAPACITY: 80
RECEPTION CAPACITY: 100

This large space is located at the back of the restaurant and offers a unique event space. Guests can use the front part of the room for a reception area and be seated in the larger area of the room. It features a fireplace with a beautiful wood mantle and has pocket doors that can be closed for privacy.

**St. Peter's Room & Amazon Room can be
combined to seat up to 150 and reception for 180**

MENU SELECTIONS: Our chefs have prepared the following menus for you to choose from. We are able to accommodate any specials requests you may have. Please note that some request may require additional fees. Please finalize your menu selections 5 business days in advance so that we may accommodate your quantities.

PRICING: All menu selections are priced per person unless otherwise noted and do not include taxes, service fees, or a discretionary gratuity for your service staff. Room rentals require a minimum food and beverage fee. Please note that additional fees may be added for miscellaneous items such as equipment rental, bar rental, and special requests.

CONFIRMING YOUR EVENT: To secure your event, Churrascos requires a non-refundable minimum deposit. To cancel your event, please be sure to speak directly with your Event Coordinator or General Manager.

Payment is due in full at the conclusion of your event. Please contact us if you have questions or would like to discuss more. We look forward to serving you and your guests!

Churrascos

WESTCHASE

9705 WESTHEIMER @ GESSNER HOUSTON, TEXAS 77042

PH: 713.952.1988 FAX: 713.952.2005

CHURRASCOS.COM

JUNE 2019 2

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WINE ROOM

SEATED CAPACITY: 60

RECEPTION CAPACITY: 90

can be separated into 3 separate rooms

The Wine Room makes for a wonderful intimate experience, while dining amongst Churrascos extensive wine collection. Frosted glass pocket doors create privacy and mahogany room dividers allow complete versatility - the rooms may be setup as one, two or three private rooms to meet your needs.



THE GARDEN

SEATED CAPACITY: 60

RECEPTION CAPACITY: 80

This outdoor dining space features a brick patio embracing a bed of colorful botanicals. The area may be tended and air conditioned/heated if desired. It may also be used in conjunction with the Wine Room.

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Churrascos

..... | RIVER OAKS |

2055 WESTHEIMER @ SHEPHERD HOUSTON, TEXAS 77098

PH: 713.527.8300 FAX: 713.527.0847

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ALEGRÍAS

SEATED CAPACITY: 75
RECEPTION CAPACITY: 100

This semi-private space can be transformed into a room that suits you and your guests. Floor to ceiling drapes create a cozy environment for meetings, rehearsal dinners and birthday parties.

Alegrias rooms can be separated into 3 rooms each holding between 20-25 seated



CORAZÓN ROOM

SEATED CAPACITY: 50
RECEPTION CAPACITY: 65

This completely private room is ideal for your next event. This space is well equipped with full audio and video hookups, microphone ready, private exit. Perfect for business meetings, pharmaceutical representative demos, rehearsal dinners or family gatherings.

Combine the Corazón & Alegrias rooms to fit up to 120 guests.

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Churrascos

SUGAR LAND

1520 LAKE POINTE PARKWAY, SUITE 500 SUGAR LAND, TEXAS 77478

PH: 832.532.5300 FAX: 281.240.0943

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CORAZÓN ROOM

SEATED CAPACITY: 30

RECEPTION CAPACITY: 50

AVE ROOM

SEATED CAPACITY: 50

RECEPTION CAPACITY: 70

Combine the Corazón & Ave rooms to seat 80 guests & 100 for reception

These private rooms can be transformed into a room that suits you and your guest. The Ave contains a beautiful wine cellar wall. Both spaces are well equipped with screens, full audio/video hookups, and are microphone ready. Unique staved walls give the room a cozy environment. Perfect for business meetings, pharmaceutical representative demos, rehearsal dinners, and family gatherings.



MAJOREM ROOM

RECEPTION CAPACITY: 60

This semi-private space is ideal for your next event. The room is elevated and surrounded with floor to ceiling wood panels. Perfect for rehearsal dinners, family gatherings, and birthday parties.

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Churrascos

MEMORIAL CITY

947 N GESSNER SUITE B290 HOUSTON, TEXAS 77024

PH: 713.231.1352 FAX: 713.231.1868

CHURRASCOS.COM

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LOUNGE & BAR

SEATED CAPACITY: 45

RECEPTION CAPACITY: 55

MAIN DINING

SEATED CAPACITY: 80

RECEPTION CAPACITY: 95



CORAZÓN ROOM

SEATED CAPACITY: 35

RECEPTION CAPACITY: 45

This completely private and quaint room is ideal for your next event. Perfectly set-up to host business meetings, family gatherings or rehearsal dinners.

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CHAMPIONS

947 N GESSNER SUITE B290 HOUSTON, TEXAS 77024

PH: 713.231.1352 FAX: 713.231.1868

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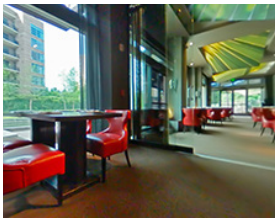
MACONDO ROOM

SEATED CAPACITY: 75

RECEPTION CAPACITY: 100

This breath-taking private room will make you stop in your tracks as you enter into its dramatic views that highlight the dining space. Looking up into the “canopy”, an imaginary rainforest is made real by the use of panels that feature large-scale tropical foliage. Dining room tables, accented by red and brown leather chairs, are inserted with glistening red-glass tiles that reflect a warm glow. A must for your next corporate event.

Macondo room can be separated into 2 rooms each holding between 30-35 seated



IPANEMA ROOM

SEATED CAPACITY: 20

RECEPTION CAPACITY: 30

This room is ideal for your next quaint private event. Overlooking the Waterway, this completely private space is sure to accommodate your next business meeting or rehearsal dinner. This room is truly the best kept secret in The Woodlands.



PATIO

SEATED CAPACITY: 80

RECEPTION CAPACITY: 100+

For a memorable event, escape to our patio that overlooks the Waterway. Overhead sails produce a shade that makes even the sunniest of days quite comfortable or an evening that is simply elegant. For your next happy hour or private event, join us on our patio.

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Churrascos

THE WOODLANDS

21 WATERWAY AVENUE THE WOODLANDS, TEXAS 77380

PH: 281.367.1492 FAX: 832.458.3360

CHURRASCOS.COM



IN HOUSE
BANQUET MENUS

CANAPÉS

BITE SIZED

CHOOSE TWO 8.⁹⁵ • CHOOSE THREE 12.⁹⁵

CHOOSE FOUR 16.⁹⁵ • CHOOSE FIVE 19.⁹⁵ • CHOOSE SEVEN 26.⁹⁵

COLD

CAPRESE PIPETTE

peeled teardrop tomato,
basil, mozzarella

MARTINI OLIVE SHRIMP

achiote grilled shrimp skewer,
with spanish blue cheese stuffed olive

AHI TUNA TOSTADA

jalapeño crema, guacamole,
crispy onion, scallion, salsa anguila

CEVICHE CUPS

rainforest tilapia, gulf shrimp, red onion,
jalapeño, pineapple, avocado & cilantro

HOT

CRAB CAKES

roasted peppers, corn, scallion,
avocado, sauvignon blanc aioli

PLANTAIN CRUSTED CHICKEN BITES

panela cheese, roasted tomato,
spicy black bean sauce

BACON WRAPPED SHRIMP

jumbo shrimp, smoked bacon,
smoked panela, red jalapeño

PLANTAIN CRUSTED SHRIMP

fried jumbo shrimp with jalapeño
remoulade dipping sauce

BEEF TENDERLOIN & IDIAZÁBAL FONDUE CROSTINI

certified angus beef, smoked
cheese fondue, green onion



EMPANADITAS

chicken basil or ground beef tenderloin
served with cilantro dressing

MINI BEEF CHURRASCO

certified angus beef, chimichurri,
pickled onion, béarnaise



TAQUITOS *de* MALANGA

pulled pork mini tacos in taro root shells
with pickled onion, crema fresca & cojita

SWEET

TRES LECHES

our tres leches cake is soaked in a sweet
vanilla laced cream then topped with
a decadent meringue italiano

PIO X

bread pudding trifle, soaked in tequila
caramel sauce & topped with
cinnamon vanilla cream custard

FLAN *de* QUESO

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

CHOCOLATE TURRON BROWNIE

warm chocolate fudge brownie,
pecan praline sauce

ALFAJORES

melt-in-your-mouth dulce de leche
short bread cookies

CHEF ACTION STATIONS

BEEF TENDERLOIN 324.⁹⁵
char-grilled whole beef tenderloin marinated in our signature chimichurri served with yeast rolls, béarnaise sauce, pickled onion
SERVES 20

PORK TENDERLOIN 175.⁹⁵
tamale stuffed pork tenderloin, habanero beurre blanc
SERVES 20

PAELLA STAND 19.⁹⁵ per person
custom saffron infused rice with spanish chorizo, beef, chicken, shrimp, fresh fish, seasoned vegetables

RACK of RIBS 14.⁹⁵ per person
corn smoked pork spareribs, tamarind guajillo glaze

DECORATIVE DISPLAYS

ARTISANAL CHEESE 7.⁹⁵
local and imported cheeses, house made crostini, candied pecans, local honey, membrillo

MAC & CHEESE 8.⁹⁵
build your own with choice of pulled pork, grilled chicken, bacon, chive, roasted mushroom, parmesan, chili flake & herbs

CUBAN PRESSED SANDWICHES 6.⁹⁵
pressed sandwich of achiote braised pork, sliced pork belly, provolone, mustard & pickled relish on crisp rustic bread

FRESH FRUIT DISPLAY 5.⁹⁵
artistically displayed fresh cut selection of local & tropical fruit

EMPANADAS 9.⁹⁵
combination of ground tenderloin, caramelized onion & smoked spanish paprika; roasted chicken with basil & candied pecans; shrimp with heart of palm & sherry cream; & spinach-mushroom with cilantro dressing

SLIDERS 8.⁹⁵
ground tenderloin, sliced pork belly, provolone, pico de gallo, pickled onion, mustard, jalapeño mayonnaise, on brioche

GRILLED MARKET VEGETABLES 5.⁹⁵
chimichurri grilled seasonal offerings

SMOKED SALMON 8.⁹⁵
caper, red onion, fresh dill, cream cheese with toast

BREAKFAST STATIONS

minimum of 15 guests required for stations.

CONTINENTAL BREAKFAST
13.⁹⁵ per person
fresh orange & grapefruit juice
low fat yogurt, granola, danish, muffins, bagels & spreads
seasonal fruit & berries
fresh brewed coffee & tea

EXECUTIVO BREAKFAST
17.⁹⁵ per person
fresh orange & grapefruit juice
breakfast pastries & muffins
scrambled egg migas & salsa, roasted new potatoes
bacon & country sausage
seasonal fruit & berries
fresh brewed coffee & tea

PLATED LUNCH SUGGESTIONS

SAN JUAN : 24⁹⁵

Choice of:

MIXED GREEN SALAD *or* SOUP *of* THE DAY

Choice of:

ASADO *en* SALSA SETAS

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

POLLO AZTECA

grilled chicken breast with spinach,
mushrooms, red bell peppers,
chipotle crema & rice

CARNITAS

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

Choice of:

TRES LECHES *or* COCONUT ICE CREAM

RIO : 29⁹⁵

Choice of:

CAÉSAR

chopped heart of romaine, caésar
dressing, fresh grated parmigiano
reggiano, garlic rosemary crostini
& black pepper

SOUP *of* THE DAY

Choice of:

LOMO LATINO

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

POLLO JALAPEÑO

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

GAMBAS *al* AJILLO

pan roasted shrimp, grilled
zucchini, roasted tomato,
garlic, lemon butter & rice

Choice of:

TRES LECHES *or* FLAN *de* QUESO

PLATED LUNCH SUGGESTIONS

MAYA 39⁹⁵

Choice of:

CAÉSAR

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

SOUP *of THE DAY*

Choice of:

PETITE CHURRASCO 6oz

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



POLLO *al AJILLO*

grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice

CARNITAS

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

Choice of:

TRES LECHES

FLAN *de QUESO*

AZTECA 52⁹⁵

APPETIZER TRÍO

ahi tuna ceviche, empanadas & guacamole

ENSALADA CHURRASCOS

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

Choice of:

PETITE CHURRASCO 6oz

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



PLANTAIN

CRUSTED SHRIMP

fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce

POLLO JALAPEÑA

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

Choice of:

TRES LECHES

CHOCOLATE TURRON BROWNIE

INCA 59⁹⁵

APPETIZER TRÍO ceviche copacabana, empanadas & corn smoked crab fingers

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

Choice of:

PETITE CHURRASCO 6oz

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



POLLO ENCAMISADO

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

GRILLED SNAPPER & SHRIMP

10oz grilled red snapper filet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce

Choice of:

TRES LECHES, CHOCOLATE TURRON BROWNIE, PIO X

PLATED DINNER SUGGESTIONS

PUERTO MONTE 39⁹⁵

Choice of:

ENSALADA CHURRASCOS

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

CUBANA

black bean soup with pico de gallo & tortilla crisps

Choice of:

POLLO AZTECA

grilled chicken breast with spinach, mushrooms, red bell peppers, chipotle crema & rice

LOMO LATINO

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

CARNITAS

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

Choice of:

TRES LECHES or FLAN de QUESO

TAMARINDO 47⁹⁵

Choice of:

CUBANA

black bean soup with pico de gallo & tortilla crisps

CAÉSAR

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

Choice of:

POLLO al AJILLO

grilled chicken breast, roasted garlic sauce, served with grilled vegetables & rice

SMOKED SPARERIBS

corn smoked pork spareribs, tamarind - guajillo glaze, served with side of idiazábal mac & cheese

FILETE en SALSA JALAPEÑA

8oz petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco & gallo pinto

Choice of:

TRES LECHES or CHOCOLATE TURRON BROWNIE

PLATED DINNER SUGGESTIONS

IGUAZÚ : 59⁹⁵

APPETIZER TRÍO

ahi tuna ceviche, empanadas & guacamole

ENSALADA CHURRASCOS

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

Choice of:

the CHURRASCO 8oz

signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce



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

Choice of:

TRES LECHES
PIO X

ALEGRÍAS : 68⁹⁵

APPETIZER TRÍO

ceviche copacabana, empanadas & queso fundido

Choice of:

CUBANA

black bean soup with pico de gallo & tortilla crisps

CAÉSAR

chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

Choice of:

the CHURRASCO 8oz

signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce



BACON WRAPPED STUFFED SHRIMP

grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño over caribbean rice, topped with ajillo sauce

GRILLED SNAPPER & SHRIMP

10oz grilled red snapper fillet, sautéed shrimp, spinach, mushrooms, red bell peppers, in a creamy chipotle sauce

Choice of:

TRES LECHES

CHOCOLATE TURRON BROWNIE

CORAZÓN : 76⁹⁵

APPETIZER TRÍO corn smoked crab fingers, empanadas & plantain crusted shrimp

Choice of:

CHUPE *de* LANGOSTA

peruvian lobster & shrimp bisque, smoked crab fingers, sherry, roasted corn, sweet potato, smoked panela cheese

Choice of:

the CHURRASCO 8oz

signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce



CRAB & AVOCADO

jumbo lump crab salad, peeled roma tomato, guacamole, red onion, fresh basil, jalapeño vinaigrette

CERDO MARINERO

achiote rubbed pork tenderloin, jumbo shrimp, lump crabmeat, avocado, pickled cabbage slaw, pork cracklings & yuca

PARGO *de* LÚJO

10oz grilled red snapper fillet, sautéed shrimp, jumbo lump crab meat, roasted tomato & avocado in a white wine cream sauce

Choice of:

TRES LECHES, FLAN *de* QUESO, CHOCOLATE TURRON BROWNIE

LUNCH BUFFET

salads

ENSALADA CHURRASCOS 4.95
mixed greens, marinated heart of palm, tomato, capers, red onion, radish, cotija cheese with choice of dressing

CAÉSAR 4.95
chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

PAMPAS 5.95
mixed greens, grilled bell peppers, onion, mushrooms, asparagus, fire roasted tortilla strips, cotija cheese with choice of dressing

signature entrées 19.95

CHOOSE TWO

POLLO *al* AJILLO
grilled chicken breast, roasted garlic sauce

POLLO JALAPEÑA
grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco

POLLO AZTECA
grilled chicken breast with spinach, mushrooms, bell peppers, chipotle crema

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

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

NORWEGIAN SALMON
grilled salmon, tomatillo sauce, avocado, pico de gallo & queso fresco

ASADO *en* SALSA SETAS
grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom

PLANTAIN CRUSTED SHRIMP
fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce

luxury entrées 24.95

CHOOSE TWO

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

FILETE *en* SALSA JALAPEÑA
petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco



GRILLED BEEF BROCHETTE
grilled skewer of bacon wrapped certified angus beef® tenderloin with onion, bell pepper & poblano, topped with ajillo sauce

LOMO LATINO
petite filet, spicy black bean sauce, crema americana, smoked panela cheese, avocado, roasted tomato

GAMBAS *al* AJILLO
pan roasted shrimp, garlic, lemon butter

BACON WRAPPED STUFFED SHRIMP
grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño, topped with ajillo sauce



PETITE CHURRASCO add 6.95
certified angus beef® tenderloin, butterflied, char-grilled & served with béarnaise sauce

sides

BRUSSELS SPROUTS 5.95
roasted with tamarind guajillo glaze

ROASTED ANDEAN POTATOES 4.95
with peruvian huancaína sauce & queso fresco

GRILLED ASPARAGUS 5.95
with béarnaise

IDIAZÁBAL MAC & CHEESE 5.95
gruyere & spanish cheeses with queso fresco

GRILLED MARKET VEGETABLES 5.95

GUACAMOLE 5.95

GALLO PINTO 2.95

CARIBBEAN RICE 2.95

JASMINE RICE 2.95

YUCA FRIES 3.95

MADUROS 3.95

DINNER BUFFET

salads

ENSALADA CHURRASCOS 6.95
mixed greens, marinated heart of palm, tomato, capers, red onion, radish, cotija cheese with choice of dressing

CAÉSAR 6.95
chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

PAMPAS 7.95
mixed greens, grilled bell peppers, onion, mushrooms, asparagus, fire roasted tortilla strips, cotija cheese with choice of dressing

signature entrées 25.95

CHOOSE TWO

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

POLLO AZTECA
grilled chicken breast with spinach, mushrooms, bell peppers, chipotle crema

POLLO *al* AJILLO
grilled chicken breast, roasted garlic sauce

POLLO JALAPEÑA
grilled chicken breast with mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco

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

SMOKED SPARERIBS
corn smoked pork spareribs, tamarind – guajillo glaze

PLANTAIN CRUSTED SHRIMP
fried jumbo shrimp with caribbean rice & jalapeño remoulade dipping sauce

NORWEGIAN SALMON
grilled salmon, tomatillo sauce, avocado, pico de gallo & queso fresco

ASADO *en* SALSA SETAS
grilled petite filet, mushroom & spanish sherry sauce, pickled onion & tempura mushroom

luxury entrées 30.95

CHOOSE TWO



GRILLED BEEF BROCHETTE
grilled skewer of bacon wrapped certified angus beef® tenderloin with onion, bell pepper & poblano over caribbean rice, topped with ajillo sauce

FILETE *en* SALSA JALAPEÑA
petite filet, mild onion jalapeño crema, crispy jalapeño chips, pico de gallo, queso fresco

LOMO LATINO
petite filet, spicy black bean sauce, crema americana, smoked panela cheese, avocado, roasted tomato

CHURRASCO ARGENTINO
char-grilled petite filet, butterflied & served over creamy potatoes au gratin, topped with argentinian red chimichurri

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

PARGO DE LÚJO
grilled red snapper fillet, jumbo lump crab meat, roasted tomato & avocado in a white wine cream sauce

BACON WRAPPED STUFFED SHRIMP
grilled skewer of jumbo shrimp, stuffed with smoked panela cheese, red jalapeño over caribbean rice, topped with ajillo sauce

GAMBAS *al* AJILLO
pan roasted shrimp, garlic, lemon butter



THE CHURRASCO add 8.95
signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with béarnaise sauce

sides

BRUSSELS SPROUTS 5.95
roasted with tamarind guajillo glaze

ROASTED ANDEAN POTATOES 4.95
with peruvian huancaína sauce & queso fresco

GRILLED ASPARAGUS 5.95
with béarnaise

IDIAZÁBAL MAC & CHEESE 5.95
gruyere & spanish cheeses with queso fresco

GRILLED MARKET VEGETABLES 5.95

GUACAMOLE 5.95

GALLO PINTO 2.95

CARIBBEAN RICE 2.95

JASMINE RICE 2.95

YUCA FRIES 3.95

MADUROS 3.95

BOX LUNCHESES

minimum of 10 or more for delivery

HANDHELDS

FISH TACOS

two fish tacos with jalapeño remoulade, crunchy cabbage & rocoto sauce
choice of grilled or fried

10.⁹⁵

LATINO CHICKEN SANDWICH

plantain crusted chicken, black bean sauce, provolone, lettuce & pico de gallo on brioche

11.⁹⁵

CARNITAS TACOS

two tacos of crisp guajillo braised pork with guacamole, tomatillo sauce & pickled onions

11.⁹⁵

AMAZÓN BURGER

ground tenderloin, sliced pork belly, provolone, avocado, pickled onion, smoked mustard, red pepper rémoulade on brioche

13.⁹⁵

PORK CUBAN SANDWICH

pressed sandwich of achiote braised pork, sliced pork belly, provolone, smoked mustard & pickled relish on crisp rustic bread

11.⁹⁵

served with churrascos house salad & melt-in-your mouth alfajores cookies

ENSALADAS

CAÉSAR

grilled chicken, chopped heart of romaine, caésar dressing, fresh grated parmigiano reggiano, garlic rosemary crostini & black pepper

12.⁹⁵

PAMPAS

grilled chicken, mixed greens, cotija cheese, asparagus, peppers, onion, mushrooms, fire roasted tortilla with choice of dressing

12.⁹⁵

served with melt-in-your mouth alfajores cookies