

AMÉRICAS LUNCH

all items come with complimentary plantain chips & soup or salad

DESIGN YOUR OWN SALAD	15	 THE CHURRASCO	10oz 53 8oz 43
ask for the salad card, select directly from our chef's pantry		signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce	
CAESAR SALAD	15	 PETITE CHURRASCO	33
grilled chicken, heart of romaine, caesar dressing, parmesan, lemon & garlic herb crostini		6oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce	
QUINOA LENTIL COBB	16	CHATA ANDINA	30
grilled chicken, black beluga lentil, five grain quinoa, avocado, bacon, arugula, queso fresco, pico de gallo & poblano honey mustard		8oz wagyu filet of sirloin marinated in chimichurri, char-grilled, topped with sautéed baby bella mushrooms, red bell peppers, spinach, brandy butter sauce & red skin potato purée	
AHI TUNA SALAD	17	LOMO LATINO	23
achiote marinated seared tuna, mixed greens, heart of palm, orange, celery, red onion, candied pecans, goat cheese, mango pisco vinaigrette		8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato	
CRAB CAPRICHOSA	18	FILETE <i>con</i> HONGOS	22
jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini		grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas	
CHURRASCO <i>de</i> POLLO	16	BEEF TENDERLOIN BROCHETA	24
chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo, roasted andean potatoes, grilled vegetables, béarnaise		grilled beef tenderloin & shrimp with onion & poblano over paella with ajillo sauce	
POLLO ENCAMISADO	19	ARROZ PAELLA	28
plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauces, crema fresca		spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers	
POLLO BAHIA	17	GRILLED RAINBOW TROUT	27
grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce		9oz whole butterflied clear springs rainbow trout, chimichurri, sautéed shrimp, scallops, mushrooms, red bell peppers & spinach. served with red skin potato purée	
PASTA CRIOLLA	19	SALMON MIXTO	26
pappardelle pasta, grilled chicken breast, andouille sausage, roasted tomato, mushroom, spinach, garlic, creamy tomato basil sauce		grilled salmon, ceviche mixto, grape tomato, avocado & habanero beurre blanc	
CARNITAS	23	SALMON VERDE	25
achiote braised pork shoulder, black bean - guajillo mole, jasmine rice & toasted sesame		grilled scottish salmon, achiote grilled shrimp, roasted salsa verde crema, avocado, pico de gallo & queso fresco	
AMAZÓN BURGER	16	FISH TACOS	16
ground tenderloin, sliced pork belly, provolone, avocado, pickled onion, smoked mustard, red pepper rémoulade on brioche with french fries		two tacos of white fish, cabbage, rocoto pepper & pico de gallo with rice, black beans, maduro & yuca <i>choice of grilled or fried</i>	

\$6 LUNCH COCKTAIL
MOJITO, MARGARITA, CAIPIRINHA,
PISCO SOUR OR SANGRIA

\$6 LUNCH DESSERTS
ASK TO SEE OUR
DESSERT SELECTION

AVAILABLE MONDAY - SATURDAY UNTIL 4 PM