

# AMÉRICAS LUNCH

*all items come with complimentary plantain chips & soup or salad*

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| <b>DESIGN YOUR OWN SALAD</b> 15 <sup>.50</sup><br>ask for the salad card, select directly from our chef's pantry   |  <b>THE CHURRASCO</b> 10oz 53 <sup>.50</sup> 8oz 43 <sup>.50</sup><br>signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce |
| <b>CAESAR SALAD</b> 15 <sup>.50</sup><br>grilled chicken, heart of romaine, caesar dressing, parmesan, lemon & garlic herb crostini  |  <b>PETITE CHURRASCO</b> 33 <sup>.50</sup><br>6oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce  |
| <b>QUINOA LENTIL COBB</b> 16 <sup>.50</sup><br>grilled chicken, black beluga lentil, five grain quinoa, avocado, bacon, queso fresco, pico de gallo & poblano honey mustard            | <b>CHATA ANDINA</b> <small>SRF 極</small> 35 <sup>.50</sup><br>8oz wagyu filet of sirloin marinated in chimichurri, char-grilled, topped with sautéed baby bella mushrooms in a brandy butter sauce served with red skin potato purée  |
| <b>AHI TUNA SALAD</b> 17 <sup>.50</sup><br>achiote marinated seared tuna, mixed greens, heart of palm, orange, celery, red onion, candied pecans, goat cheese, mango pisco vinaigrette | <b>LOMO LATINO</b> 23 <sup>.50</sup><br>8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato  |
| <b>CRAB CAPRICHOSA</b> 18 <sup>.50</sup><br>jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini   | <b>FILETE con HONGOS</b> 22 <sup>.50</sup><br>grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas  |
| <b>CHURRASCO de POLLO</b> 16 <sup>.50</sup><br>chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo, roasted andean potatoes, grilled vegetables, béarnaise          | <b>BEEF TENDERLOIN BROCHETA</b> 24 <sup>.50</sup><br>grilled beef tenderloin & shrimp with onion & poblano over paella rice with ajillo sauce   |
| <b>POLLO ENCAMISADO</b> 19 <sup>.50</sup><br>plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca                     | <b>PAELLA de MARISCOS</b> 28 <sup>.50</sup><br>spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers  |
| <b>POLLO BAHIA</b> 17 <sup>.50</sup><br>grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce                                  | <b>GRILLED RAINBOW TROUT</b> 27 <sup>.50</sup><br>9oz whole butterflied clear springs rainbow trout, chimichurri, sautéed shrimp, mushrooms, red bell peppers & spinach. served with red skin potato purée  |
| <b>PASTA CRIOLLA</b> 19 <sup>.50</sup><br>pappardelle pasta, grilled chicken breast, andouille sausage, roasted tomato, mushroom, spinach, garlic, tomato basil crema                  | <b>SALMON VERDE</b> 25 <sup>.50</sup><br>grilled scottish salmon, achiote grilled shrimp, roasted salsa verde, crema, avocado, pico de gallo & queso fresco   |
| <b>CARNITAS</b> 23 <sup>.50</sup><br>achiote braised pork shoulder, black bean - guajillo mole, jasmine rice & toasted sesame  | <b>SALMON TAMARINDO</b> 24 <sup>.50</sup><br>grilled scottish salmon, roasted brussels sprouts, spicy black bean, rocoto pepper purée, crema oxaquena & tamarind guajillo glaze   |
| <b>AMAZÓN BURGER</b> 16 <sup>.50</sup><br>ground tenderloin, sliced pork belly, provolone, avocado, pickled onion, smoked mustard, red pepper rémoulade on brioche with french fries   | <b>FISH TACOS</b> 16 <sup>.50</sup><br>two tacos of white fish, cabbage, rocoto pepper & pico de gallo with rice, black beans, maduro & yuca<br><i>choice of grilled or fried</i>   |

**\$6.50 LUNCH COCKTAIL**  
MOJITO, MARGARITA, CAIPIRINHA,  
PISCO SOUR OR SANGRIA

**\$6.50 LUNCH DESSERTS**  
ASK TO SEE OUR  
DESSERT SELECTION

AVAILABLE TUESDAY - SATURDAY UNTIL 4 PM