

AMÉRICAS LUNCH

all items come with complimentary plantain chips & soup or salad

DESIGN YOUR OWN SALAD 15. ⁹⁵ ask for the salad card, select directly from our chef's pantry	 THE CHURRASCO 10oz 54. ⁹⁵ 8oz 44. ⁹⁵ signature center cut certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce
CAESAR SALAD 15. ⁹⁵ grilled chicken, heart of romaine, caesar dressing, parmesan, lemon & garlic herb crostini	 PETITE CHURRASCO 35. ⁹⁵ 6oz certified angus beef® tenderloin, butterflied, char-grilled & served with roasted andean potatoes, grilled vegetables & béarnaise sauce
QUINOA LENTIL COBB 16. ⁹⁵ grilled chicken, black beluga lentil, five grain quinoa, avocado, bacon, queso fresco, pico de gallo & poblano honey mustard	CHATA ANDINA <small>SRF 極</small> 32. ⁹⁵ 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
AHI TUNA SALAD 17. ⁹⁵ achiote marinated seared tuna, mixed greens, heart of palm, orange, celery, red onion, candied pecans, goat cheese, mango pisco vinaigrette	LOMO LATINO 24. ⁹⁵ 8oz petite filet, spicy black bean sauce, crema america, smoked panela cheese, avocado, roasted tomato
CRAB CAPRICHOSA 18. ⁹⁵ jumbo lump crab salad, avocado, marinated tomato, fresh mozzarella, parmesan herb crostini	FILETE con HONGOS 23. ⁹⁵ grilled beef petite filet, tempura mushroom, pisco peppercorn sauce & corn poblano arroz rajas
CHURRASCO de POLLO 16. ⁹⁵ chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo, roasted andean potatoes, grilled vegetables, béarnaise	BEEF TENDERLOIN BROCHETA 24. ⁹⁵ grilled beef tenderloin & shrimp with onion & poblano over paella rice with ajillo sauce
POLLO ENCAMISADO 19. ⁹⁵ plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce, crema fresca	PAELLA de MARISCOS 29. ⁹⁵ spanish chorizo & saffron rice with grilled wild salmon, grilled gulf shrimp, mussels & smoked crab fingers
POLLO BAHIA 17. ⁹⁵ grilled chicken breast, grilled vegetables, roasted andean potatoes, jasmine rice, coconut beurre blanc sauce	GRILLED RAINBOW TROUT 27. ⁹⁵ 9oz whole butterflied clear springs rainbow trout, chimichurri, sautéed shrimp, mushrooms, red bell peppers & spinach. served with red skin potato purée
PASTA CRIOLLA 19. ⁹⁵ pappardelle pasta, grilled chicken breast, andouille sausage, roasted tomato, mushroom, spinach, garlic, tomato basil crema	SALMON VERDE 25. ⁹⁵ grilled scottish salmon, achiote grilled shrimp, roasted salsa verde, crema, avocado, pico de gallo & queso fresco
CARNITAS 23. ⁹⁵ achiote braised pork shoulder, black bean - guajillo mole, jasmine rice & toasted sesame	SALMON TAMARINDO 24. ⁹⁵ grilled scottish salmon, roasted brussels sprouts, spicy black bean, rocoto pepper purée, crema oxaquena & tamarind guajillo glaze
AMAZÓN BURGER 16. ⁹⁵ ground tenderloin, sliced pork belly, provolone, avocado, pickled onion, smoked mustard, red pepper rémoulade on brioche with french fries	FISH TACOS 16. ⁹⁵ two tacos of white fish, cabbage, rocoto pepper & pico de gallo with rice, black beans, maduro & yuca <i>choice of grilled or fried</i>

\$6.⁹⁵ LUNCH COCKTAIL
MOJITO, MARGARITA, CAIPIRINHA,
PISCO SOUR OR SANGRIA

\$6.⁹⁵ LUNCH DESSERTS
ASK TO SEE OUR
DESSERT SELECTION

AVAILABLE TUESDAY - SATURDAY UNTIL 4 PM