

A M É R I C A S *Dinner*

three courses 35

WINE

MARQUES DE CACERES, Cava Brut,
Vega del Magro, Spain
6oz 10

TENUTA CA' BOLANI, Pinot Grigio,
Friuli-Venezia Giulia, Italy
6oz 11 | 9oz 15

CHURRASCOS 'AVE', Sauvignon Blanc,
Maipo Valley, Chile
6oz 11 | 9oz 15

PADRILLOS, Pinot Noir, Mendoza, Argentina
6oz 9 | 9oz 13

TINTONEGRO, Malbec, Uco Valley, Argentina
6oz 11 | 9oz 15

CHURRASCOS 'CORAZÓN',
Cabernet Sauvignon, Maipo Valley, Chile
6oz 11 | 9oz 15

DRUMHELLER, Cabernet Sauvignon,
Columbia Valley, Washington
6oz 13 | 9oz 18

SIDES

BRUSSELS SPROUTS 7⁵⁰
roasted with tamarind guajillo glaze

GRILLED MARKET VEGETABLES 8⁵⁰

**CHARGILLED CORN
& CRISPY MUSHROOMS** 6⁵⁰

TRUFFLED ANDEAN POTATOES 7⁵⁰
crema americana, truffle oil,
quesadilla & parmesan cheese

GRILLED ASPARAGUS 8⁵⁰

REDSKIN POTATO PURÉE 6⁵⁰

FIRST COURSE

choose one

CUBANA
black bean soup with onion-cilantro relish

CAESAR
heart of romaine, caesar dressing, parmesan & garlic herb crostini

MIXED GREENS SALAD
with charred corn, peeled grape tomato, garlic herb crostini,
pickled onion, radish, queso fresco & choice of dressing

AHI TUNA CEVICHE
coconut, crispy onion, peanut, jalapeño, cilantro

EMPANADA flaky golden-brown savory latin pastries
choice of beef or chicken
beef house ground tenderloin, caramelized onion & rocoto sauce
chicken smoked chicken, peruvian huancaína sauce, basil, candied pecans

SECOND COURSE

choose one

POLLO ENCAMISADO
plantain crusted chicken, roasted tomato, seared panela cheese
& purée of spicy-smokey black bean sauce, crema fresca

CHURRASCO DE POLLO
chimichurri grilled chicken breast, quinoa lentil blend, pico de gallo,
roasted andean potatoes, grilled vegetables, béarnaise

CARNITAS
achiote braised pork shoulder, black bean - guajillo mole,
béarnaise, arugula, jasmine rice & toasted sesame

SALMON TAMARINDO
grilled scottish salmon, roasted brussels sprouts, spicy black bean,
rocoto pepper purée, crema oxaquena & tamarind guajillo glaze

GRILLED RAINBOW TROUT
9oz whole butterflied clear springs rainbow trout, chimichurri,
sautéed shrimp, scallops, mushrooms, red bell peppers
& spinach. served with red skin potato purée

FILETE CON HONGOS
grilled beef petite filet, tempura mushroom,
pisco peppercorn sauce & corn poblano arroz rajas

THE CHURRASCO 
our signature center cut certified angus beef® tenderloin,
butterflied, char-grilled & served with roasted andean potatoes,
grilled vegetables & béarnaise sauce
6 oz add 10⁵⁰ 8 oz add 20⁵⁰

THIRD COURSE

choose one

ADD COFFEE, ESPRESSO OR CAPPUCCINO 2⁹⁵

TRES LECHES
the original soaked in sweet vanilla laced cream then topped
with italian meringue

DELIRIO DE CHOCOLATE
chocolate truffle cake, hazelnut chocolate mousse,
chocolate ganache, chocolate meringue, espresso cajeta

ESPRESSO CHEESECAKE
silky vanilla espresso cheesecake, chocolate espresso crust, cajeta sauce

ALFAJORES
miniature melt-in-your-mouth dulce de leche cookie sandwiches

