

APPETIZERS

Machu Picchu Nachos **S**

House made chips, shredded cheese, canario beans, queso, feta, diced tomatoes & onions, fresh jalapeños, Peruvian chicken, chipotle ranch, jalapeño tomatillo salsa.

Candied Brussel Sprouts **S**

Flash fried & tossed in Sriracha honey lime vinaigrette, bacon, Parmesan cheese.

Korean Kalbi Tacos **S**

Braised Short Ribs glazed with Korean BBQ marinade, Asian slaw, kimchi, chipotle mayo. Served in corn tortillas.

Asian Wings **S**

Gochujang, sesame oil, sweet glaze, sesame seeds, green onions.

Chicken Tamale **S**

Deconstructed tamale with pulled Peruvian chicken, prosciutto, shallots, jalapeños, aji verde cream sauce, Parmesan cheese.

Shrimp Tamale **S**

Deconstructed tamale with sautéed shrimp, smoked corn, leeks, candied bacon, feta, creamy garlic sauce.

Salt & Pepper Shrimp **S**

Wok tossed with kosher salt, white pepper, scallions, jalapeños.

Queso & Guac **V**

Fresh made guacamole & queso blanco. Served with tortilla chips.

Blistered Shishito Peppers **S V GF**

Shishito peppers, Korean BBQ.

CEVICHE & SEAFOOD

Ceviche Mixto **S**

Seafood mix marinated in lime juice, sweet potatoes, avocados, cilantro, Peruvian chilies. Accompanied by plantain chips, finely sliced onions, Peruvian corn.

Tuna Ceviche **S**

Saku AAA Grade tuna, green onions, avocados, roasted garlic, fried onions, jalapeños, Peruvian spiced ponzu plantain chips.

Shrimp Ceviche

Shrimp, cucumbers, orange juice, leche de tigre, avocados, jalapenos, pico de gallo, sofrito sauce.

Seafood Paella **GF**

Saffron infused rice, calamari, mussels, shrimp, clams, tilapia, green onions, red peppers, onions, green peas, Parmesan. Topped with panko bread crumbs.

Pasta Con Mariscos

Shrimp, mussels, clams, bacon, Parmesan, penne pasta, saffron lobster sauce, shallots, smoked chery tomatoes, panko.

Miso Glazed Chilean Sea Bass **S**

Chef Vu's take on Nobu's Miso Glazed Black Cod.

Miso glazed Chilean sea bass, garlic mashed potatoes, asparagus.

SALADS

14 Shaking Beef Salad **V**

Diced filet mignon sautéed in soy sauce & butter atop mixed greens, purple onions, sliced egg, tossed in house Asian vinaigrette.

12 Southwestern Chicken Salad **V**

Pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, avocado, shredded cheddar, tortilla chips, salsa, chipotle ranch.

ENTREES

14 Pollo a La Brasa **S**

Our delicious 20 spice chicken marinated 24-36 hours.

14 Spit roasted over charcoal to deliver a crisp moist succulent bird second to none.

Served with a aji verde (cilantro cream sauce) ,aji amarillo (Peruvian pepper sauce).

Accompanied by two sides. **Available in half or whole.**

14 De La Brasa **S**

Pollo a La Brasa, Miso Glazed Chilean Sea Bass, Peruvian Ribeye.

Accompanied by two large sides.

20 Peruvian Ribeye **S**

Grilled 12 oz Black Angus Ribeye, parmesan whipped potatoes, fried egg, plantains, fried onions.

12 Chimichurri Steak **S**

12 Grilled 6 oz Black Angus Flank Steak, topped with house made

Chimichurri Sauce, Latin smoked corn, potato medley.

Dolsot Bibimbap **S**

Shitake mushrooms, carrots, spinach, bean sprouts, kimchi, pickled papaya, green onions, sticky rice, fried egg, miso, gochujang, ssamjang.

Add tofu \$3 | chicken \$8 | beef \$10 | shrimp \$11

Lomo Saltado **S V**

18 Diced filet mignon, smoked cherry tomatoes, onions, red wine vinegar, aji amarillo

peppers, au jus, roasted garlic, maggi, potato medley, topped with crispy potato strings.

Served with jasmine rice. Accompanied with aji verde.

18 Tofu Saltado **S V**

Diced tofu, smoked cherry tomatoes, onions, red wine vinegar, aji amarillo peppers, mushrooms, red bell peppers, roasted garlic, maggi, potato medley, topped with crispy potato strings. Served with jasmine rice. Accompanied with aji verde.

Surf & Turf

4 oz filet, Chimichuri shrimp, broccolini, Jalapeno Mac & Cheese.

28 Additional 4 oz filet \$23

Pollo y Carne

1/4 Pollo a La Brasa, grilled 4 oz filet with demi-glace, choice of two sides.

Truffle Mac & Cheese Con Pollo

Pulled Peruvian chicken, prosciutto, leeks, smoked cherry tomatoes, penne pasta, truffle oil, Parmesan, panko. **Sub Shrimp \$10**

Our Cattle Purveyor is Creekstone Farms Premium Black Angus Beef.

FAMILY STYLE

16 Pollo a La Brasa y China **S**

Two of La Brasa's famous pollo a la brasa, served with grilled onions & peppers, grilled naan bread and corn tortillas

Accompanied by three large sides. Feeds 4-6 people.

Sauces included for Pollo a La Brasa y China:

Aji Amarillo, Aji Verde, Jalapeno Soy Sauce

Parrilla a La Brasa **S**

One whole Pollo a La Brasa, sliced flank steak, & grilled smoked sausage topped with grilled onions & red bell peppers, sliced avocados, fried jalapeños, accompanied by grilled Naan bread & tortillas, and a variety of sauces.

Accompanied by three large sides. Feeds 4-6 people.

Sauces included for Parrilla a La Brasa:

Aji Amarillo, Aji Verde, Ssamjang Sauce, Chimichurri, Kimchi, Demi-Glace, Jalapeno Soy Sauce, Korean BBQ, Peruvian BBQ

Mariscos Parrilla **S**

1 Miso Glazed Chilean Sea Bass, one grilled lobster tail, 1 ceviche mixto, 12 grilled shrimp, two fried tilapia, grilled onions & peppers.

Accompanied by three large sides. Feeds 4-6 people.

Sauces included for Mariscos Parrilla:

Lemon Butter, Chimichurri, Paella sauce Nuoc Mam (Vietnamese Fish Sauce Vinaigrette)

Millionaire's Special **S**

1 ribeye, 2 6 oz filets, 2 flank steaks, 2 Pollo a La Brasa, 8 grilled shrimp, 2 blackened tilapia, grilled onions & peppers, smoked sausage, naan bread, tortillas.

Accompanied by three large sides. Feeds 4-6 people.

Sauces included for Millionaire's Special:

Chimichurri, Peruvian Steak, Cilantro Cream, Peruvian Pepper, Jalapeño Soy, Demi Glaze

SIDES

Fried Plantains

Garlic Mashed Potatoes

Cumin Black Beans & Rice

Latin Smoked Corn

House Salad (Asian Vin. or Chipotle Ranch)

Latin Fries w/Garlic Butter & Parmesan

Broccolini

Chimichurri Asparagus

Sautéed Mushrooms

Jalapeno Mac & Cheese

S - Spicy

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

20 | 32

81

37

26

17

26

20

39

28

22

75

100

200

250

RG LG

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