



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 Tamales**
Deconstructed tamales with pulled Peruvian chicken, prosciutto, shallots, jalapeños, aji verde cream sauce, Parmesan cheese.
- 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.

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.
- Seafood Paella** **GF**
Saffron infused rice, calamari, mussels, shrimp, clams, tilapia, green onions, red peppers, onions, green peas, Parmesan. Topped with panko bread crumbs.
- Miso Glazed Chilean Sea Bass**
Chef Vu's take on Nobu's Miso Glazed Black Cod.
Miso glazed Chilean sea bass, garlice mashed potatoes, asparagus.

SALADS

- Shaking Beef Salad** **v**
Diced filet mignon sautéed in soy sauce & butter atop arugula & spinach mix, purple onions, sliced egg, tossed in house Asian vinaigrette.
- Southwestern Chicken Salad** **v**
Pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, avocado, shredded cheddar, tortilla chips, salsa, & chipotle ranch.

ENTREES

- Pollo a La Brasa**
Our delicious 20 spice chicken marinated 24-36 hours.
- 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 with two sides. Available in half or whole.**
- De La Brasa**
Pollo a La Brasa, Miso Glazed Chilean Sea Bass, Peruvian Ribeye.
- Accompanied by two large sides.**
- Peruvian Ribeye** **s**
Grilled 12 oz Black Angus Ribeye, parmesan whipped potatoes, fried egg, plantains.
- Chimichurri Steak** **s**
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 \$2 | chicken \$7 | beef \$9 | shrimp \$10**
- Lomo Saltado** **s v**
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. **Tofu available on request.**
- Pollo y Carne**
1/4 Pollo a La Brasa, grilled 4 oz filet with demi-glaze, choice of two sides.
- Truffle Mac & Cheese Con Pollo**
Pulled Peruvian chicken, prosciutto, leeks, smoked cherry tomatoes, penne pasta, truffle oil, Parmesan, Japanese bread crumbs. **Sub Shrimp \$9**

FAMILY STYLE

- 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-Glaze, Jalapeno Soy Sauce, Korean BBQ, Peruvian BBQ)
- | | RG | LG |
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| Fried Plantains | 5 | 9 |
| Garlic Mashed Potatoes | 6 | 11 |
| Cumin Black Beans & Rice | 5 | 9 |
| Latin Smoked Corn | 5 | 9 |
| House Salad (Asian Vin. or Chipotle Ranch) | 6 | 11 |
| Latin Fries w/Garlic Butter & Parmesan | 5 | 9 |
| Chimichurri Asparagus | 7 | 13 |
- Chef's Choice | GF - Gluten Free Option Available**
V - Vegetarian or Option Available | S - Spicy
- Our Cattle Purveyor is Creekstone Farms Premium Black Angus Beef.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.