



FOOD MENU

APPETIZERS

Machu Picchu Nachos S 12
House made chips, shredded cheese, canario beans, queso, feta, diced tomatoes & onions, fresh jalapeños, Peruvian chicken, chipotle ranch, jalapeño tomatillo salsa.

 **Candied Brussels Sprouts S** 10
Flash fried & tossed in Sriracha honey lime vinaigrette, bacon, Parmesan cheese.


Blistered Shishito Peppers S V GF 10
Shishito peppers, Korean BBQ.


 **Ceviche Mixto S** 18
Seafood mix marinated in lime juice, sweet potatoes, avocados, cilantro, Peruvian chilies. Accompanied by plantain chips, finely sliced onions, Peruvian corn.

Tuna Ceviche S 16
Saku AAA Grade tuna, green onions, avocados, roasted garlic, fried onions, jalapeños, Peruvian spiced ponzu plantain chips.

Ceviche Trio S 24
Perfect sample of La Brasa's famous ceviches. Shrimp Ceviche, Ceviche Mixto, Tuna Ceviche.

Asian Wings S 12
Gochujang, sesame oil, sweet glaze, sesame seeds, green onions.


 **Shrimp Tamales** 12
Deconstructed tamales with sautéed shrimp, smoked corn, leeks, candied bacon, feta, creamy garlic sauce.

 **Chicken Tamales** 12
Deconstructed tamales with pulled Peruvian chicken, prosciutto, shallots, jalapeños, aji verde cream sauce, Parmesan cheese.

Salt & Pepper Shrimp S 18
Wok tossed with kosher salt, white pepper, scallions, and jalapeños.

Mexican Street Corn S V 8
Chef Vu's take of Frontera Grill's famous Elote. 2 corn smoked then grilled & topped with garlic butter, Chipotle mayo, cilantro, Parmesan cheese. *Served with a lime wedge.*


Queso & Guac V 10
Fresh made guacamole & queso blanco. *Served with tortilla chips.*


 **Korean Kalbi Tacos S** 12
Braised Short Ribs glazed with Korean BBQ marinade, Asian slaw, kimchi, chipotle mayo. Served in corn tortillas.


APPETIZERS CONTINUED

Tuna Tower 15
A tall timbale composed of sticky rice, spiced surimi, avocado, two types of roe (masago and tobiko), mini-chunks of tuna tartare, and a shower of finely cut nori surrounded by circles of eel sauce & spicy mayo, & aji amarillo sauce.

ENTREES

 **Pollo a La Brasa** 18 / 30
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.*

 **Miso Glazed Chilean Sea Bass** 37
Chef Vu's take on Nobu's Miso Glazed Black Cod. Miso glazed Chilean sea bass, garlic mashed potatoes, asparagus.


 **Peruvian Ribeye S** 34
Grilled 12 oz Black Angus Ribeye, parmesan whipped potatoes, fried egg, plantains, salsa criolla.


Chimichurri Steak S 26
Grilled 6 oz Black Angus Flank Steak, topped with house made Chimichurri Sauce, grilled Elote, potato medley.

 **De La Brasa** 79
Pollo a La Brasa, Miso Glazed Chilean Sea Bass, Peruvian Ribeye. *Accompanied with two large sides.*

Seafood Paella GF 26
Saffron infused rice, calamari, mussels, shrimp, clams, tilapia, green onions, red peppers, onions, green peas, Parmesan. Topped with panko bread crumbs.

Drunken Noodles S V 15
Glass noodles (Sweet potato starch noodles), red bell peppers, spinach, carrots, shiitake mushrooms, red onions, green onions, scrambled eggs, sesame seeds, Korean soy sauce. *Add tofu \$2 | Add beef \$9 | Add shrimp \$10*


 **Dolsot Bibimbap S** 15
Shiitake mushrooms, spinach, carrots, bean sprouts, kim chi, pickled papaya, fried egg, green onions, sesame seeds, gochujang, ssamjang, miso. *Add tofu \$2 | Add beef \$9 | Add shrimp \$10*

 **Lomo Saltado S V** 24
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 upon request.*


Pollo y Carne 26
1/4 Pollo a La Brasa, grilled 4 oz filet with demi-glace, *choice of two sides.*

ENTREES CONTINUED

Truffle Mac & Cheese Con Pollo 18
Pulled Peruvian chicken, prosciutto, leeks, smoked cherry tomatoes, penne pasta, truffle oil, Parmesan, Japanese bread crumbs. *Sub Shrimp \$9*


 **Salmon Encebollado** 24
6oz salmon, encebollado sauce (red bell peppers, onions, smoked tomatoes, red wine demi glace sauce), white rice, broccolini.

SALADS

 **Shaking Beef Salad** 15
Diced filet mignon sautéed in soy sauce & butter atop arugula & spinach mix, purple onions, sliced egg, tossed in house Asian vinaigrette.

Southwestern Chicken Salad 15
Pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, avocado, shredded cheddar, tortilla chips, salsa, & chipotle ranch.

FAMILY STYLE

 **Parrilla a La Brasa (Feeds 4-6 People) S** 95
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 Romaine lettuce, cilantro, grilled Naan bread & tortillas, and a variety of sauces.

Guests are encouraged to eat as they please; from making lettuce wraps or just by itself.

Accompanied by three large sides.

Sauces included for Parrilla a La Brasa:
Ssamjang Sauce, Chimichurri, Aji Amarillo, Aji Verde, Kimchi, Demi-Glace, Chili Infused Soy Sauce, Korean BBQ, Peruvian BBQ.

SIDES

	RG	LG
Fried Plantains	4	7
Garlic Mashed Potatoes	5	9
Sautéed Mushrooms	6	11
Cumin Black Beans & Rice	4	7
Latin Smoked Corn	4	7
House Salad	5	9
Frites w/Garlic Butter & Parmesan	4	7
Chimichurri Asparagus	6	11
Broccolini		10
Jalapeno Mac & Cheese		10

 - Chef's Choice | **GF** - Gluten Free Option Available
V - Vegetarian Option Available | **S** - Spicy