

APPETIZERS

Empanadas 12 Cuts With Beef Homemade Argentinian Beef Empanadas filled with Beef with egg, green olives and fresh herbs	\$4.85
Empanadas 12 Cuts vegetable or Cheese Homemade Argentinian vegetable Empanadas filled with Squash, onions and parmesan cheese or filled with Parmesan and mozzarella cheese	\$4.85
Queso 12 Cuts Grilled cheese served with spicy honey	\$11.00
Chorizo Argentino Grilled Argentinian pork sausage served with chimichurri	\$12.00
Grilled Chicken with Bacon Grilled Organic chicken breast wrapped in bacon served with Chimichurri sauce	\$13.00
Caprese Salad Bites Grape tomatoes, mozzarella cheese, fresh basil and balsamic glaze	\$14.00

SALADS

Potato Salad Potatoes, onions, carrots, tomatoes and mayonnaise	\$12.00
Chef Avocado Salad Arugula, avocado, grapefruit, fennel with house dressing	\$13.00
Quinoa Salad Red and white quinoa, dry apricot, cucumber, basil and house balsamic dressing	\$12.00
Steam Aspargos or Brocollini Steam large asparagus or broccolinis with house dressings	\$14.00
12 Cuts Salad Iceberg lettuce, Arugula, red onions, heard of palm, pineapple, tomatoes with house dressing	\$12.00

SAUCES & DRESSINGS (3oz)

Chimichurri Sauce Homemade fresh chimichurri sauce	\$2.50
Balzamic dressing Homemade balsamic dressing	\$2.00
Basil Dressing Homemade fresh basil dressing	\$2.00
Ranch Homemade ranch dressing	\$2.00

HOT SIDE DISHES

Brazilian Cheese Bread (12)	\$5.50
Brazilian Black Beans	\$6.50
Brazilian White Rice	\$6.50
Garlic Mashed Potatoes	\$9.00
Crispy Fried Polenta topped with parmesan cheese	\$6.50
Grilled Pineapple	\$7.50
Grilled pineapple with cinnamon and sugar	

MEAT FROM OPEN FIRE GRILL

Picanha 16oz	\$18.00
Prime part of the top sirloin seasoned with sea salt	
Picanha with Garlic 16oz	\$17.00
Prime part of the top sirloin seasoned with sea salt and garlic	
Filet Mignon 16oz	\$23.00
Tenderloin seasoned to perfection	
Filet Mignon with Bacon 16oz	\$24.00
Tenderloin wrapped in bacon	
Tomahawk Ribs 38oz	\$67.00
Bone in ribeye seasoned for flavor	
Fraldinha – Bottom sirloin 16oz	\$20.50
Bottom sirloin, flavorful cut with strong marbling	
Ribeye 24oz	\$38.00
Ribeye seasoned for flavor a favorite among many cuts	
Lamb Chops 16oz	\$28.00
Flavorful rack of lamb seasoned to perfection	
Pork Ribs 20oz	\$18.00
Pork ribs marinated and slow roasted	
Organic Chicken legs 16oz	\$11.00
Organic tender chicken legs	
Chicken Breast With Bacon 16oz	\$11.00
Tender bacon-wrapped chicken breast	
Chorizo 16oz	\$13.00
Argentinian pork sausages	

DESSERTS

Flan Homemade Brazilian Custard	\$9.00
New York Style Cheesecake Vanilla cheesecake with graham cracker crust topped with strawberry or caramel sauce	\$9.00
Tres Leches Homemade moist three milks cake	\$9.00
Chocolate Cake Three-layered mousse cake	\$9.00