

# BRASITAS

NUEVO LATINO

## Appetizers

### HOMEMADE PLANTAIN CHIPS & PICO DE GALLO SALSA <sup>VE</sup>

"First serving always on the house"

8

### GUACAMOLE <sup>VE</sup>

Served with Plantain Chips

12

### YUCCA CAKES <sup>V</sup>

Mashed Yucca & Manchego Cheese, Chimichurri Sauce

8

### TACOS DE MAR

Baja Style Fish Tacos, Citrus Cabbage Relish, Avocado, Chile Aioli

14

### EMPANADAS

Beef, Chicken, & Pork Trio, Creamy Guajillo Pepper Sauce

13

### CEVICHE BRASITAS <sup>GF</sup>

Shrimp, Calamari, Fresh Lime Juice, Cilantro, Tomato, Red Onion, Jalapeno, Avocado

16

### CHORIZO COLOMBIANO <sup>V</sup>

Arugula, Sun Dried Tomato Chimichurri Sauce

12

### MEJILLONES

Steamed Mussels in a Saffron & Albarino Broth, Grilled Artisan Bread

14

### AREPAS CON POLLO <sup>GF</sup>

Sweet Corn Cakes, Shredded Chicken Sofrito, Crema, Guacamole, Queso Fresco

13

### PULPO A LA PARILLA <sup>GF</sup>

Grilled Portuguese Octopus, Sauteed Kale & Corn, Roasted Pepper and Black Olive Vinaigrette

17

### PINCHOS DE CHURRASCO <sup>GF</sup>

Grilled Skirt Steak Skewers, Sun Dried Tomato Chimichurri

15

## Spanish Flatbreads

### COCA DE HONGOS & MAHON <sup>V</sup>

Field Mushrooms, Arugula, Truffle Oil, Mahon Cheese, Aged Balsamic

14

### COCA DE JAMON Y BURRATA

Jamon Serrano, Burrata, Manchego, Romesco, Roasted Cherry Tomatoes, Pesto

16

## Salads

### ENSALADA DE PERAS <sup>GF, V</sup>

Arugula, Pear, Fennel, Pecans, Manchego, Passionfruit Vinaigrette

12

### ENSALADA DE AGUACATE <sup>GF, V</sup>

Mixed Greens, Avocado, Tomato, Cucumber, Feta, Citrus Vinaigrette

13

### ENSALADA DE REMOLACHA <sup>GF, V</sup>

Kale, Roasted Beets, Goat Cheese Croquettes, Pistachios, House Vinaigrette

14



✦ We are truly thankful you have chosen to dine with us. From the bottom of our hearts, *thank you* for your continued love & support. ✦

**VE - Vegan V - Vegetarian GF - Gluten Free**

Thoroughly cooked beef, poultry, fish reduce the chance of food-borne illness.

For your convenience a 20% service charge will be added for parties of 6 or more people.

**Buen Provecho!**

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## Main Dishes

### From the Land

#### COSTILLAS DE RES

Rioja Braised Boneless Beef Short Ribs, Manchego Risotto, Oven Roasted Tomatoes, Spring Peas, Zucchini, Squash 28

#### BISTEC A CABALLO

Black Angus Skirt Steak, Caramelized Onions, Sofrito, Fried Organic Egg, White Jasmine Rice, Black Beans, Sweet Plantains 29

#### CHURRASCO GAUCHO GF

12 oz. Grass Fed Prime NY Strip Steak, Roasted Asparagus, Baby Gold Potatoes, Chimichurri Sauce 34

#### POLLO CURRY CARIBEÑO V option

Sautéed Chicken in a Coconut Curry Sauce, Shaved Celery, Raisins, Yellow Jasmine Rice, Black Beans, Sweet Plantains 26

#### POLLO A LA PARILLA GF

Chimichurri Marinated Organic Chicken Potato Puree, French Green Beans, Lemon Garlic Sauce 28

#### ROASTED PATO

Roasted Half Duck, Fried Quail Eggs, Purple Peruvian Chaufa Rice, Rocoto Hoisin Glaze 30

#### MAR Y TIERRA PARILLADA GF

Mixed Grill Platter with Flat Iron Steak, Colombian Chorizo, Sautéed Shrimp, Portuguese Octopus, & Chimichurri Dips 38

### From the Sea

#### CAMARONES AL AJILLO GF

Sautéed Shrimp in a Garlic, White Rioja & Panca Sauce, Saffron Jasmine Rice, Wilted Spinach 26

#### FILETE DE LUBINA GF

Pan-seared Branzino Filet, Pesto Risotto, Avocado & Grilled Corn Relish, Roasted Pepper Fennel Sauce 27

#### SALMON A LA PLANCHA GF

Pan-seared Faroe Islands Wild Salmon, Moro Rice, Poblano Pepper Corn Sauce, Citrus Cabbage Slaw, Fresh Guacamole 28

#### PARGO ROJO FRITO

Mojo Marinated Fried Whole Red Snapper, Mixed Greens with Cherry Tomatoes, Cucumbers, Citrus Vinaigrette 32

#### PAELLA VALENCIANA

Traditional Style Paella with Chicken, Chorizo, Shrimp, Mussels, Clams, Calamari, Vegetables Sautéed in Saffron Rice 35

### Sides

White or Saffron Jasmine Rice 5

Black Beans 5

Moro Rice 6

Sweet Plantains 6

Sliced Avocado 8

Sautéed Spinach 7

Asparagus 7

Sautéed Kale & Corn 8

Join us for Happy Hour

Mon-Fri 4pm-6pm

\$8 Tapas / \$4 Beers / \$6 Cocktails



Host your next special event with us!

Enjoy our cuisine and service at the comfort of your own home or one of our private rooms.

Buen Provecho!