

STARTERS

Wagyu Quesa-Birria Empanada

Guajillo Consommé, Chili **25**

Wood-Fired Mushroom Barbacoa

King Trumpets, Taro Root Tostada **22**

Watercress Caesar Salad

Romaine, Croutons, Cilantro Green Goddess **22**

Baby Back Ribs "Al Pastor"

"The Smoke Show" **52**

Ember-Roasted PEI Mussels Cazuela

Ají Panca, Coconut Broth, Chorizo, Pisco Italia, Garlic Herb Bread **39**

Lorena's Arepa Basket

Beet, Cilantro, Black Bean, Cheese, Nata Butter **19**

Market Greens Salad

Frisée, Avocado, Chayote, Pickled Onion, Meyer-Lemon Cilantro Dressing **22**

Asado Negro Arepas

Handmade Piloncillo Arepa, Braised Short Rib, Brazilian Pico **25**

Crispy Peruvian Octopus

Blistered Padrón Chile, Crispy Quinoa, Ají Amarillo Sauce, Brazilian Pico **28**

Roasted Butternut Squash Soup

Coconut, Spiced Pepitas, Tasso Ham, Annatto Oil **25**

RAW

Peruvian Corvina Ceviche*

Leche de Tigre, Sweet Potato, Peruvian Corn, Red Onion, Cilantro **25**

Nikkei Style Tuna Tartare*

Confit Shiitake Mushroom, Hass Avocado, Chive, Kaffir Lime, Ginger, Nori Rice Cracker **28**

Salmon Crudo*

Verlasso Crudo, Passion Fruit Shoyu, Crispy Wild Rice, Orange Supremes **25**

Crispy Tuna Tacos*

Ginger Chile Sauce, Roasted Garlic, Nori, Pequin **22**

STEAK

Prime Skirt Steak 10 Oz*

Black Garlic Mole, Watercress **MP**

Cowboy Steak*

24 Oz Bone-In Ribeye, Truffle Yucca Fries, Watercress, Chipotle **MP**

Embered Anticuchos*

Hand Cut Tenderloin Pinchos, House Chorizo, a la Brasa Chicken, Pepita Crusted Lamb **85**

Cascabel Adobo Rubbed 10 Oz Filet*

Hand Cut Tenderloin, Cascabel Rub **MP**

Venezuelan Braised Short Rib

Watercress, Huancaína Mash **52**



Wood-Fired Meat Parrillada* **220**

Skirt Steak, Tenderloin Pinchos, Lamb, Chorizo, a la Brasa Chicken, Chimichurri



MAINS

Slow-Roasted Duroc Pork Porchetta

Spiced Plantain Purée, Pearl Onion Escabeche, Pork Jus **45**

Fire-Roasted Salmon*

Live Fire-Roasted Verlasso Salmon, Charred Broccolini, Ginger Chile Sauce, Nikkei Glaze **48**

Grilled Sea Bass

Watercress Salad, Fennel, Chimichurri, Quinoa Sofrito **48**

Peruvian Style Rotisserie Chicken

"Pollo a la Brasa" Style, Plantains, Watercress, Ají Amarillo & Ají Verde Sauces **44**

Pepita Crusted New Zealand Lamb Rack*

Mole Verde, Seasonal Vegetable Tempura, Pea Tendrils **85**

Ember-Roasted Cauliflower

Coco Cauliflower Purée, Cured Lemon, Turmeric Marinade, Herb Sauce **29**

SIDES

Papas Bravas

Crispy Fingerlings, Smoky Brava Sauce, Cotija Cheese **15**

Mixed Greens & Herbs Salad

Dijon-Honey Dressing **14**

Crispy Brussel Sprouts

Ginger, Chile, Cashew Picada **16**

Roasted Heirloom Carrots

Avocado Yogurt, Sunflower Seed Dukkah **16**

Huancaína Mashed Potatoes **15**

+ TRUFFLE BUTTER **7**

Lobster "Croqueta" Mac & Cheese

Whole Lobster, Tasso Ham Mornay Bread Crumbs **MP**

Roasted Street Corn

Chipotle, Cotija Cheese, Lime, Roasted Chile Fresno **15**

Truffle Fries

Parmesan, Trio of Sauces **17**

Asparagus

Open-Fire Roasted, Almondine **16**



CHICA

MIAMI • LAS VEGAS • ASPEN