

MATUTO BOR & GRILL



MAIN COURSE

22oz T-Bone with baby broccoli, potato wedges and tomato salsa \$42

Skirt Steak with chimichurri, mashed Potatoes & asparagus \$31

10oz Filet Mignon with baby potatoes & vegetables with a red wine reduction \$38

Matuto's Special Beef Ribs - serves 2 \$58

Smoked slowly braised beef ribs, sautéed potatoes, Coleslaw and Roasted Corn on the Cob

Churrasco \$36 Top Sirloin / Sausage / Chicken Hearts / Chicken wrapped in bacon /Garlic Bread and Extra Beef ribs OR Extra Skirt Steak \$5

10oz Ribeye with roasted onions and creamy avocado jasmine rice \$37

Top Sirloin with cooked yuca \$29

Branzino Whole & Fried, with Tostones, black beans puree and tomato salsa \$ 29

Atlantic Salmon with carrot puree and vegetables \$28

Fettuccine Seafood \$35 Home made Fettuccine / Shrimp / Octopus / Mussels / Calamar / Seabass

Shrimp Risotto \$29

Saffron Rice With Seafood \$29

Shrimp / Octopus / Mussels / Calamar / Seabass

"Camarão na Moranga" - Shrimp, roasted acorn squash and rice aside \$25

Chicken Breast - Nuts Stuffed with wild rice and spinach salad \$27

Grilled Chicken Breast with Mustard Sauce, fried cauliflower and jasmine rice \$25

Cornish Hens with blue cheese risotto \$28

Duck Leg with carrot pure and asparagus \$32

Pork Chops with yams pure and baby broccoli \$29

Rack of Lamb with mint foam, couscous and asparagus \$34

Veggies Risotto \$18