

Appetizers

Pão De Queijo

Golden Cheese Breads Crafted with Yuca Flour and Brazilian Cheese - 7

Pulpo

Grilled Smoked Octopus with Chimi, Maracujá Sauce & Steamed Potatoes - 18

Salgados

Selection of Brazilian snacks: chicken coxinha, beef risoles, ham & cheese risoles, cheese balls, and corn & cheese coxinha - 8.5

Crispy Calamari

Fried Calamari, with Garlic & Herb Yogurt and Arrabbiata Spicy Sauce - 16

Empanadas

Handcrafted Savory Pastries with your choice of Beef, Chicken, Ham & Cheese, or Spinach & Cheese - 5

Campo & Costa Burrata

Creamy Imported Burrata, Prosciutto, Eggplant Caponata & Crostini - 18

Provoleta

Charred Provolone with Roasted Peppers, Garlic, Basil & Crostini - 15

Carpaccio De Lomo

Thinly sliced beef tenderloin topped with parmesan, capers, red onions, arugula, balsamic glaze, and a truffle-lemon vinaigrette - 18

Salads

Add Protein: Grill Chicken or Chorizo 5 - Entraña 12 - Half Salmon 11- Shrimp 12

Ambue Salad

Kale, Radicchio, Farro, Hearts of Palm, Feta, Avocado & Pickled Onions with Truffle-lemon Dressing - 16.95

Pampas Salad

Warm caramelized pear, arugula, blue cheese, almonds & balsamic vinaigrette - 17.95

Raíces Salad

Mixed greens with golden & red beets, roasted corn, parmesan, Mustard Vinaigrette - 17

Brazil



Beef Stroganoff

Tender Beef Stew on savory mushroom cream sauce, rice & batata palha - 25

Salmão ao Molho de Maracujá

Flame-grilled salmon with vibrant passion fruit sauce, served with mashed potatoes & Grilled tomato - 28.75

Moqueca de Peixe à Baiana

Mahi Mahi slow-cooked in coconut milk with tomatoes, peppers & fragrant dendê oil, served with Rice (Salvador Bahia style) -29.50

Frango Carioca

Grilled Natural Chicken Marinated in Citrus, Garlic & Spices, Served with Rice, Black Beans, Farofa & House Vinaigrette - 22

Picanha Gaúcha

Traditional Brazilian Churrasco Grilled Picanha, Served with Rice, Black Beans, Farofa & Fresh Brazilian vinaigrette - 31

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Argentina

Chicken Pampa

Grilled chicken breast finished with smoked chimichurri, Mashed Potatoes & Grill Vegetables - 22

Fettuccine Bolognese

Al dente pasta tossed in a rich home-made slow-simmered beef and tomato Bolognese sauce - 19

Fettuccine Del Mar

Al dente pasta tossed with shrimp, calamari, octopus, and mussels in a white wine tomato sauce with garlic and fresh herbs - 32

Spinach Raviolis

Spinach-stuffed ravioli with basil, marinara sauce & parmesan - 22

Milanesa

Breaded beef or Chicken lightly deep fry, served with Fries - 23
or **Napolitana** topped with ham, tomato, oregano & melted cheese served with mashed potatoes - 28

Bife Ancho

10oz USDA Prime Ribeye grilled to perfection served w/ Steak Fries and Grill vegetables - 38

Bife de Chorizo a la Pimienta

Grilled 10oz New York Steak, Green Peppercorn Sauce, mashed potatoes and sauteed vegetables - 38

Entraña al Chimichurri

Signature skirt steak with of grill veggies & mashed potatoes - 35



Parrillada (28 oz) - Serves 2 or 3 guests

Prime selection of picanha, entraña, grilled chicken, Brazilian Linguiça & Argentine Chorizo. Served with traditional Brazilian & Argentine sides: farofa, rice & feijão, french fries provenzal, seasonal vegetables, chimichurri & house vinaigrette - 78

Parrillada de Verduras

Grilled vegetable skillet with Grilled onions, Grilled tomato, Mushrooms provenzal & House salad - 22

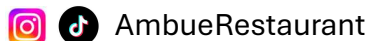
Sides

Mashed Potatoes | Grilled Vegetables | Rice | Feijão | Farofa
(confirm preparation) | House Salad | French Fries (Regular / Provenzal) |
Yuca Fries | Cream Spinach

Beverages

Guarana / Coke /Diet / Orange Fanta - 5 | Still / Sparkling Water 7
Argentinian Iced Mate - Strawberry | Peach | Passion Fruit | Lychee | Cupuaçu - 5

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Dessert

Brigadeiro

Classic Brazilian chocolate truffles made with condensed milk, cocoa, and chocolate sprinkles – 7

Mousse Maracuyá

Creamy Brazilian passion fruit mousse blended with condensed milk and cream – 9

Pistachio & Ricotta Cake

Italian-inspired cake with a dense yet tender crumb, featuring nutty pistachio flavor balanced by creamy ricotta cheese – 11

Peras al Malbec

Malbec-poached pears slowly simmered in Argentine red wine with warm spices, served with Ice cream, Chantilly and toasted almonds – 14

Gâteau del Sur

Warm molten chocolate gâteau with Malbec wine reduction, vanilla ice cream, and fresh strawberries – 12

Tiramisu

Classic no-bake Italian dessert layered with espresso-soaked ladyfingers and rich mascarpone cream, finished with delicate cocoa dusting – 11

Flan Argentino

Classic Argentine caramel custard, rich and creamy, finished with a light dulce de leche drizzle – 11

Dulce de Leche Cheesecake

Creamy cheesecake swirled with rich dulce de leche over a buttery graham crust – 11

Panqueque de Dulce de Leche

Soft crepe filled with creamy cheesecake and rich dulce de leche, finished with Argentine caramel drizzle and fresh banana – 13

Pastelito De Manzana


Golden flaky pastry filled with warm cinnamon-spiced apples, finished with powdered sugar and served with vanilla ice cream – 14

Beverages

Still / Sparkling Water – 7

Coffee – 5

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