AMBUE

Vegan | Vegetarian | Gluten-Free

Gluten-free items may have cross-contact. Ask about options.

Appetizers

Pão De Queijo
Golden Cheese Breads Crafted with Yuca Flour and Brazilian Cheese – 7

Salgados
Selection of Brazilian snacks: chicken coxinha (chicken and corn with cheese, risoles (beef and ham & cheese), and cheese balls – 8.5

Empanadas
Handcrafted Savory Pastries with your choice of Beef, Chicken, Ham & Cheese, Humita or Spinach & Cheese – 5.5

Provoleta
Charred Provolone with Roasted Peppers, Garlic, Basil & Crostini – 15

Pulpo
Grilled Smoked Octopus with chimichurri, maracuyá sauce & potatoes – 18

Crispy Calamari
Juicy fried calamari with garlic-herb yogurt & spicy arrabbiata sauce – 18

Campo & Costa Burrata
Creamy Imported Burrata, Prosciutto, Eggplant Caponata & Crostini – 18

Carpaccio De Lomo
Thinly sliced beef tenderloin with Parmesan, capers, arugula & truffle vinaigrette – 18

Ceviche de Pescado
Fresh Mahi-mahi in house leche de tigre with red onion, cilantro, sweet potato & Peruvian corn – 20

Ceviche Mixto
Mahi-mahi, octopus & calamari in house leche de tigre with red onion, cilantro, quinoa, ají amarillo, Peruvian corn & yuca chips – 24

Soup of the Day
A seasonal creation prepared fresh daily with locally inspired ingredients – 10

Salads

Add Protein: Grill Chicken or Chorizo 7 | Entraña 12 | Half Salmon 11 | Shrimp 12

Ambue Salad
Kale, Radicchio, Farro, Hearts of Palm, Feta, Avocado & Pickled Onions with Truffle-lemon Dressing – 19

Pampas Salad
Warm caramelized pear, arugula, blue cheese, almonds & balsamic vinaigrette – 21

Raíces Salad
Mixed greens with golden & red beets, roasted corn, parmesan, Mustard Vinaigrette – 20

Brazilian Favorites

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 Veggies – 29.75

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Moqueca de Peixe à Baiana
Mahi-mahi slow-cooked in coconut milk with tomatoes, peppers & fragrant dendê oil, served with Rice (Salvador Bahia style) - 29.75

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 - 32

Argentine Favorites

Fettuccine Bolognese
Al dente pasta tossed in a rich home-made slow-simmered beef and tomato Bolognese sauce — 21

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

Chicken Pampa
Grilled chicken breast finished with smoked chimichurri, Mashed Potatoes & Grilled Vegetables — 23

Milanesa
Breaded beef or Chicken lightly deep fry, served with Fries — 24
or **Napolitana** topped with ham, tomato, oregano & melted cheese served with mashed potatoes — 28

Entraña al Chimichurri
Argentine skirt steak 9oz with of grill veggies & mashed potatoes — 37

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

Gnocchi con Estofado
House-made potato gnocchi topped with slow-braised beef stew - 26

Bife Ancho
10oz USDA Prime Ribeye grilled to perfection served w/ Steak Fries and Grilled Vegetables — 38

AMBUE Signature Parrillada (28 oz) - Serves 2
Prime cuts of picanha, entraña, grilled chicken, Brazilian linguiça & Argentine chorizo with farofa, rice & feijão, Provençal fries, seasonal vegetables, chimichurri & house vinaigrette - 78

Parrillada de Verduras
Grilled vegetable skillet with Grilled onions, Grilled tomato, Mushrooms Provençal & House salad - 22

Sides

Mashed Potatoes - 7

Grilled Vegetables - 8| Rice - 5

Feijão - 6 | Farofa - 5

House Salad - 8| French Fries - 7

Fries Provençal - 9 | Yuca Fries - 7

Beverages

BR Guaraná | Zero | Coke | Diet | Zero
Orange Fanta | Sprite - 5
Still or Sparkling Water - 7

Argentinian Iced Yerba MATE:
Strawberry | Mango | Peach | Passion Fruit | Lychee- 5

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+Dessert

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

Royale Dubai Chocolate Cake
Layers of chocolate cake and pistachio cream, finished with chocolate ganache and pistachio crunch - 14

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

Churros with Dulce de Leche
Crispy golden churros dusted with cinnamon sugar, served warm with rich dulce de leche - 12

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

Peras al Malbec
Malbec-poached pears slowly simmered in Argentine red wine with warm spices, served with Ice cream, Chantilly — 14

Dulce de Leche Cheesecake
Creamy cheesecake swirled with rich dulce de leche over a buttery graham crust — 11

Gâteau del Sur
Warm molten chocolate gâteau with Malbec wine reduction, vanilla ice cream, and fresh strawberries — 12

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 or Sparkling Water – **7**

Brazilian Coffee - **5**