

TRAY-PASSED SELECTIONS

Group of 10 will receive 40 skewers
72 Hour Advance Notice
22% gratuity plus applicable tax

APPETIZERS

\$20 pp ++
PICK TWO (\$5 per extra protein)

PORTOBELLO ESPETINHOS

avocado-cilantro emulsion

PERUVIAN LOMO SALTADO ANTICUCHOS

sautéed angus beef tenderloin tips
chimichurri garnish

ARGENTINIAN MOLE CAMARONES ANTICUCHOS

mole camarones, lime crema

PERUVIAN POLLO ESPETINHOS

roasted chicken breast cilantro yogurt sauce

SHARING / BITES FAMILY STYLE

serves 4-6 people
Groups of 8 or more - 22% gratuity plus applicable tax

PAO DE QUEJO \$20

Brazilian cheese bread balls

PATATAS BRAVAS \$25

chipotle aioli

YUCA FRIES \$24

chipotle aioli

CHARRED OCTOPUS \$50

patatas bravas, chipotle aioli

VENEZUELAN TEQUEÑOS (1 DOZEN) \$30

crispy queso blanco cheese sticks, avocado sauce

VEGAN BOWL \$48

rice & beans, sweet peppers, grilled chayote, corn relish, avocado-cilantro emulsion

PABELLÓN CRIOLLO \$70

braised short rib, sweet peppers, tomato, onion black beans, steamed rice
served with warm corn tortillas

CHIPS N' DIPS

Corn Tortilla Chips with Duros

PERUVIAN CEVICHE \$50

pacifico seabass, leche de tigre, aji amarillo, corn, sweet potato

GUACAMOLE \$20

Jalapeño, red onion, cilantro, lime

FEIJOADA (BRAZILIAN BLACK STEW) \$40

black beans slow cooked with tomatoes, onions braised short rib, chorizo, queso fresco, cilantro

SHRIMP AGUACHILE \$50

cucumber, red onion, lime passion guava salsa

CHIPOTLE-BLACK BEAN HUMMUS \$15

roasted garlic served with quinoa crackers

DESSERTS

\$5 per person

Dulce de Leche Bread Pudding

boozy strawberry coulis

OR

Swiss Roll Cake

cinnamon sugar | chocolate | strawberry syrup

STREET TACOS – BUFFET

(minimum 20 people)
\$55 Per Person + Tax & Gratuity

CAESAR SALAD

roasted poblano caesar dressing cotija cheese, crispy tortilla strips

CHOICE OF TWO (2) FILLINGS

Each Additional Filling Add \$5 Per Person

GRILLED LOCAL FISH

BRAISED PORK SHOULDER CARNITAS

GRILLED CARNE ASADA

GRILLED CHIPOTLE CHICKEN

GRILLED VEGETABLES

chayote, peppers, onions

SIDES

Fresh Corn Tortillas

Slow Cooked Black Beans

Cilantro-Lime Rice

Cotija Cheese, Diced Onion, Cilantro, Lime Wedges, Roasted Guajillo Salsa, Avocado Salsa,
Charred Lime Crema

DESSERTS

Swiss Roll Cake

cinnamon sugar | chocolate | strawberry syrup

OR

Dulce de Leche Bread Pudding +\$3

boozy strawberry coulis

Family Style Menu - \$50 per Person ++

SALADS

Cocina Caesar Salad

romaine, poblano caesar dressing blue corn crisps, cotija cheese

OR

Kale Salad

medjool dates, toasted pepitas ginger miso vinaigrette

ENTREES

Mole Spiced Salmon

corn, kale, cilantro yogurt sauce

OR

Peruvian Roasted Chicken Breast

rice, beans, roasted tomato pepper sauce

DESSERT

Swiss Roll Cake

cinnamon sugar | chocolate | strawberry syrup

Family Style Menu - \$59 per Person ++

Pao de Quejo

Brazilian cheese bread balls

SALADS

Cocina Caesar Salad

romaine, poblano caesar dressing blue corn crisps, cotija cheese

OR

Kale & Barley Salad

medjool dates, toasted pepitas ginger miso vinaigrette

ENTREES

Mole Spiced Salmon

corn, kale, cilantro yogurt sauce

Lomo Saltado

sautéed angus beef tenderloin tips onions, peppers, aji amarillo, tomatoes, tamari, rice

DESSERT

Swiss Roll Cake

cinnamon sugar | chocolate | strawberry syrup

Family Style Menu - \$65 per Person ++

Pao de Quejo
Brazilian cheese bread balls

Venezuelan Tequeños
crispy queso blanco cheese sticks, guasacaca sauce

SALADS

Cocina Caesar Salad
romaine, poblano caesar dressing blue corn crisps, cotija cheese

OR

Kale & Barley Salad
medjool dates, toasted pepitas ginger miso vinaigrette

ENTREES - CHOOSE 2

Mole Spiced Salmon
corn, kale, cilantro yogurt sauce

Peruvian Roasted Chicken Breast
rice, beans, roasted tomato pepper sauce

Brazilian Churrasco
roasted potatoes, cipollini, broccolini, herb chimichurri

DESSERT

Swiss Roll Cake
cinnamon sugar | chocolate | strawberry syrup

Family Style Menu - \$70 per Person ++

Yuca Fries
chipotle aioli

Pao de Quejo
Brazilian cheese bread balls

Peruvian Ceviche
tortilla chips

Salad

Cocina Caesar Salad
romaine, poblano caesar dressing blue corn crisps, cotija cheese

OR

Kale & Barley Salad
medjool dates, toasted pepitas ginger miso vinaigrette

ENTREES - CHOOSE 2

Mole Spiced Salmon
corn, kale, cilantro yogurt sauce

Peruvian Roasted Chicken Breast
rice, beans, roasted tomato pepper sauce

Brazilian Churrasco
roasted potatoes, cipollini, broccolini, herb chimichurri

DESSERT

Dulce de Leche Bread Pudding
boozy strawberry coulis

Family Style Menu - Item Upgrades per Person ++

ENTREES

Lomo Saltado +\$8*

sautéed angus beef tenderloin tips
onions, peppers, aji amarillo, tomatoes | tamari | rice

Brazilian Churrasco +\$9*

grilled prime skirt steak, roasted potatoes, cipollini, broccolini, herb chimichurri

Roasted Chilean Seabass +\$15

Table side plating by the Chef
black rice, chayote squash, roasted corn salsa

vegan/vegetarian option available upon request

DESSERTS

Dulce de Leche Bread Pudding +\$3

boozy strawberry coulis

OR

Seasonal Cheesecake +\$5