

Aperitivos

MACHU PICCHU NACHOS \$16

house made chips, Peruvian chicken, shredded cheese, black beans, queso, feta, diced tomatoes & onions, jalapeños, chipotle ranch

CANDIED BRUSSELS SPROUTS \$14

flash fried & tossed in Sriracha honey lime vinaigrette, bacon, parmesan cheese

KOREAN KALBI TACOS \$16

(3) braised short ribs glazed in Korean BBQ,, Asian slaw, kimchi, chipotle mayo

ASIAN WINGS \$16

(7) wings tossed in gochujang, sesame oil, sweet glaze, sesame seeds, green onions with chipotle ranch on side

CHICKEN TAMALE \$16

one deconstructed tamale with pulled Peruvian chicken, prosciutto, shallots, jalapeños, aji verde cream sauce, parmesan cheese. **Add egg: \$3**

SHRIMP TAMALE \$18

one deconstructed tamale with sautéed shrimp, smoked corn, leeks, candied bacon, feta, creamy garlic sauce. **Add egg: \$3**

SALT & PEPPER SHRIMP \$21

(7) shrimps wok tossed with kosher salt, white pepper, scallions, jalapeños

QUESO & GUAC \$17

fresh made guacamole & queso blanco, tortilla chips

BLISTERED SHISHITO PEPPERS \$14

tossed in Korean BBQ

ELOTE \$13

(2) Mexican street corn on the cob, chipotle ranch, grated parmesan cheese, cilantro, peruvian spice blend

Salads & Seafood

SHAKING BEEF SALAD \$22

diced filet mignon sautéed in soy butter atop mixed greens, sliced egg, tossed in house Asian vinaigrette with au jus

SEAFOOD PAELLA \$29

saffron infused rice, calamari, mussels, shrimp, clams, tilapia, green onions, red peppers, onions, peas, parmesan, panko

MISO GLAZED CHILEAN SEA BASS \$42

Chef Vu's take on Nobu's Miso Glazed Black Cod, mashed potatoes, candied brussels sprouts with bacon

SOUTHWESTERN CHICKEN SALAD \$18

pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, sliced avocado, shredded cheddar, tortilla chips, chipotle ranch

Substitute Shrimp +\$12

Ceviches

CEVICHE TRIO \$30

a sampler of our ceviches (mixto, tuna & shrimp)

CEVICHE MIXTO \$22

seafood mix marinated in lime juice, sweet potatoes, avocados, cilantro, Peruvian chilies, finely sliced onions, choclo (peruvian corn) & plantains chips

TUNA CEVICHE \$20

saku AAA grade tuna, green onions, avocado, roasted garlic, fried onions, jalapeños, Peruvian spiced ponzu & plantain chips

SHRIMP CEVICHE \$19

cooked shrimp, lime juice, garlic, cilantro, jalapenos, chimichurri sauce, cucumber, avocado, radish, pico de gallo

CEVICHE DE PESCADO \$15

swai, leche de tigre (lime juice, garlic, red onions, aji limo), sweet potatoes, red onions, cilantro cancha, choclo (peruvian corn)

Executive Chef: James Vu

@labrasaokc

Pollo a La Brasa

HALF: \$23 WHOLE: \$36

our delicious 20 spice chicken marinated 24-36 hrs, split roasted over charcoal to deliver crisp, moist & succulent bird second to none, served with aji verde (cilantro cream sauce) & aji amarillo (Peruvian pepper sauce) + choice of two sides

• DE LA BRASA \$85

perfect for two people & sampler of our best meats

Half Pollo a La Brasa, Miso Glazed Chilean Sea Bass, Peruvian

Ribeye + two large sides. **Add Shrimp +\$12 | Lobster Tail +\$28**

 = Chef's Choice  = mild/spicy  = gluten free option

Sides

* = premium side

SMALL LARGE

AVOCADO	\$4	\$7
FRIED PLANTAINS	\$5	\$9
CUMIN BLACK BEANS & RICE	\$5	\$9
GRILLED NAAN BREAD	\$5	\$9
LATIN FRIES W/ GARLIC BUTTER & PARMESAN	\$5	\$9
LATIN SMOKED CORN	\$6	\$11
HOUSE SALAD (Asian Vinaigrette or Chipotle Ranch)	\$6	\$11
GARLIC MASHED POTATOES	\$6	\$11
SAUTÉED MUSHROOMS	\$7	\$13
CHIMICHURRI ASPARAGUS	\$7	\$13
BROCCOLINI *	\$7	\$13
JALAPEÑO MAC & CHEESE *		\$13

23% gratuity will be applied to all parties of 8 or more

Entrées

CHIMICHURRI STEAK \$31

6oz Black Angus Flat Iron Steak topped with house made chimichurri sauce, mexican street corn, Peruvian potato medley. **Add 4oz Filet +\$24 | Shrimp +\$12 | Lobster Tail +\$28**

POLLO & CARNE \$34

1/4 Pollo a La Brasa, 4oz 1855 Black Angus Filet with demi-glace, choice of two sides. **Add 4oz Filet +\$24 | Shrimp +\$12 | Lobster Tail +\$28**

PERUVIAN RIBEYE \$40

12oz Creekstone Farms Black Angus Ribeye with fried egg on top, parmesan whipped potatoes, plantains. **Add Shrimp +\$12 | Lobster Tail +\$28**

SUFT & TURF \$41

4oz filet, chimichurri shrimp, broccolini, jalapeño mac & cheese **Add 4oz filet +\$24 | Lobster Tail +\$28**

DOLSOT BIBIMBAP \$20

sticky rice, shiitake mushrooms, carrots, spinach, bean sprouts, kimchi, picked papaya, green onions, fried egg, miso, gochujang, ssamjang. **Add tofu +\$5 | beef +\$12 | chicken +\$9 | shrimp +\$12 | chk + beef + shrimp +\$16**

LOMO SALTADO \$28

diced filet mignon, smoked cherry tomatoes, onions, red wine vinegar, aji amarillo peppers, au jus, roasted garlic, Maggi, potato medley, topped with crispy potato strings served with jasmine rice + aji verde on side. **Add egg +\$3 | avocado +\$4 | shrimp +\$12 | Substitute with Tofu \$22**

TRUFFLE MAC & CHEESE \$25

pulled Peruvian chicken, penne pasta, smoked cherry tomatoes, leeks, prosciutto, parmesan cream sauce, truffle oil, topped with Japanese panko bread crumbs. **Substitute with shrimp +\$12 | steak +\$12 | 4oz filet +\$24 | Lobster Tail +\$28**

Family Style

+ choice of three sides. Feeds 4-6 people

POLLO A LA BRASA & CHINA \$85

2 Whole Pollo a La Brasa, grilled onions & peppers, grilled Naan bread, corn tortillas, avocado. **Sauces: aji amarillo, aji verde & jalapeño soy**

PARRILLA A LA BRASA \$150

1 Whole Pollo a La Brasa, sliced flat iron steak, smoked sausage, grilled onions & peppers, Naan bread, corn tortillas, avocado. **Sauces: aji amarillo, aji verde & jalapeño soy, ssamjang, kimchi, chimichurri, demi-glace, korean and peruvian bbq**

MARISCOS A LA PARRILLA \$300

1 Miso Glazed Chilean Sea Bass, 2 Lobster Tail, 1 Ceviche Misto, 12 grilled Shrimp, 2 fried tilapia, grilled onions & peppers, Naan bread & corn tortillas. **Sauces: lemon butter, chimichurri, paella sauce Nuoc Mam (Vietnamese Fish Vinaigrette)**

MILLIONAIRE'S SPECIAL \$260

1 Ribeye, 2 6oz Filets, 2 Flat Iron Steaks, 2 Pollo a La Brasa, 8 grilled shrimps, 2 blackened tilapia, grilled onions & peppers, avocado, Naan bread & corn tortillas. **Sauces: aji amarillo, aji verde & jalapeño soy, ssamjang, kimchi, demi-glace, chimichurri, korean and peruvian bbq**