



La Brasa

# NYE DINNER

## Appetizers:

### **MACHU PICCHU NACHOS \$20**

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

### **TUNA CEVICHE \$18**

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

### **CANDIED BRUSSELS SPROUTS \$14**

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

### **KOREAN KALBI TACOS \$16**

(3) brasied 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

### **CEVICHE MIXTO \$19**

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

### **SHRIMP CEVICHE \$17**

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

### **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

### **SHRIMP TAMALES \$18**

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



# Main Course

## SEAFOOD PAELLA \$32

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

## LOBSTER MAC & CHEESE \$45

penne pasta, lobster, smoked cherry tomatoes, leeks, prosciutto, parmesan cream sauce, truffle oil, topped with Japanese panko bread crumbs.

## POLLO & CARNE \$34

1/4 Pollo a La Brasa, 4oz 1855 Black Angus Filet with demi-glace, choice of two sides. *Add Shrimp +\$12 | Lobster Tail +\$30*

## 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 +\$30*

## PERUVIAN RIBEYE \$40

12oz Creekstone Farms Black Angus Ribeye with fried egg on top, parmesan whipped potatoes, plantains.

*Add Shrimp +\$12 | Lobster Tail +\$30*

## MISO GLAZED CHILEAN SEABASS \$42

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

## SURF & TURF \$41

4oz filet, chimichurri shrimp, broccolini, jalapeño mac & cheese

*Add Lobster Tail +\$30*

## LOMO SALTADO \$30

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

## CHIMICHURRI STEAK \$36

6oz Black Angus Flat Iron Steak topped with house made chimichurri sauce, mexican street corn, Peruvian potato medley.

*Add Shrimp +\$12 | Lobster Tail +\$30*

## LOBSTER TAIL \$50

served with whipped parmesan mashed potatoes & chimichurri asparagus

### *Sides:*

- CUMIN BLACK BEANS & RICE
- LATIN FRIES W/ GARLIC BUTTER & PARMESAN
- LATIN SMOKED CORN
- HOUSE SALAD (Asian Vinaigrette or Chipotle Ranch)
- GARLIC MASHED POTATOES
- CHIMICHURRI ASPARAGUS
- BROCCOLINI +\$4
- JALAPEÑO MAC & CHEESE +\$4