

Aperitivos

MACHU PICCHU NACHOS \$20

house made chips, Peruvian chicken, shredded cheese, black beans, queso, feta, diced tomatoes & onions, jalapeños, chipotle ranch. **Substitute with steak +\$8**

CANDIED BRUSSELS SPROUTS \$15

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

KOREAN KALBI TACOS \$18

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

ASIAN WINGS \$18

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

CHICKEN TAMALE \$17

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

SHRIMP TAMALE \$20

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

SALT & PEPPER SHRIMP \$24

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

QUESO & GUAC \$17

fresh made guacamole & queso blanco, tortilla chips

BLISTERED SHISHITO PEPPERS \$14

tossed in chili soy sauce, Korean BBQ, garlic, ginger, brown sugar, sesame seeds

MEXICAN STREET CORN \$13

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

Ceviches

CEVICHE TRIO \$32

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

CEVICHE MIXTO \$19

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

TUNA CEVICHE \$24

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

SHRIMP CEVICHE \$24

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

CEVICHE DE PESCADO \$17

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Pollo a La Brasa

HALF: \$26 WHOLE: \$48

A La Brasa classic and guest favorite. Marinated for over 24 hours in our secret 20-spice Peruvian recipe, charcoal-roasted until the skin is crackling and the meat stays tender and succulent. Finished with our signature ají verde and ají amarillo sauces. Served with your choice of sides.

De La Brasa \$90

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

	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 <small>LOADED +\$4</small> 	\$6	\$11
SAUTÉED MUSHROOMS	\$7	\$13
CHIMICHURRI ASPARAGUS 	\$7	\$13
BROCCOLINI <small>+\$4</small> 	\$7	\$13
JALAPEÑO MAC & CHEESE <small>+\$4</small>		\$13

23% gratuity will be applied to all parties of 6 or more

Entrées

CHIMICHURRI STEAK \$35

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 \$40

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 \$46

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

SURF & TURF \$48

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, pickled 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 \$92

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 \$180

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**

MILLIONAIRE'S SPECIAL \$320

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**

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1310 NW 25TH ST, OKLAHOMA CITY, OK 73106
VISIT OUR SISTER CONCEPTS: TEQUILA CHULOS & YOURS TRULY



Salads & Seafood

SHAKING BEEF SALAD \$26

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

SEAFOOD PAELLA \$34

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

MISO GLAZED CHILEAN SEA BASS \$44

served with mashed potatoes, and candied brussels sprouts topped with crispy bacon

SOUTHWESTERN CHICKEN SALAD \$24

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

Substitute Shrimp +\$12