


MACHU PICCHU NACHOS

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

\$20

CANDIED BRUSSELS SPROUTS

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

\$15

KOREAN KALBI TACOS

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

\$18

ASIAN WINGS

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

\$18

CHICKEN TAMALE

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

\$17

SHRIMP TAMALE

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

\$20

SALT & PEPPER SHRIMP

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

\$24

QUESO & GUAC

fresh made guacamole & queso blanco, tortilla chips

\$17

BLISTERED SHISHITO PEPPERS

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

\$14

MEXICAN STREET CORN

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

\$13

Salads & Seafood
SHAKING BEEF SALAD

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

\$26

SEAFOOD PAELLA

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

\$34

MISO GLAZED CHILEAN SEA BASS

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

\$44

SOUTHWESTERN CHICKEN SALAD

pulled Peruvian chicken, mixed greens, smoked cherry tomatoes, corn, black beans, sliced avocado, shredded cheddar, tortilla chips, chipotle ranch
Substitute Shrimp +\$12

CEVICHE TRIO

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

CEVICHE MIXTO

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

TUNA CEVICHE

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

SHRIMP CEVICHE

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

CEVICHE DE PESCANO

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.

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Ceviches

\$32

\$19

\$24

\$24

\$17

Entrées

\$35

\$40

\$46

\$48

\$20

\$28

\$25

Family Style

+ choice of three sides. Feeds 4-6 people

POLLO A LA BRASA & CHINA

\$92

CHIMICHURRI STEAK

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

\$180

POLLO & CARNE

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

SURF & TURF

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

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

\$6 \$11

SAUTÉED MUSHROOMS

\$7 \$13

CHIMICHURRI ASPARAGUS

\$7 \$13

BROCCOLINI

\$7 \$13

JALAPEÑO MAC & CHEESE

\$7 \$13

\$13

PARRILLA A LA BRASA

\$180

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, chimichurri, demi-glace, korean and peruvian bbq**

LABRASAOKC.COM
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VISIT OUR SISTER CONCEPTS: TEQUILA CHULOS & YOURS TRULY



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