

LUNCH

SOUTH AND CENTRAL

ALMUERZO

(Sample menu – subject to change)

PLATILLOS • SMALL PLATES •

ENSALADA DE CUÑA

Wedged iceberg lettuce, oven dried cherry tomatoes,
bacon bites, hard boiled eggs, queso fresco, thyme
vinaigrette

Add steak or fish for \$6

12

PROVOLETA

Grilled argentinian provolone cheese,
oregano, garlic oil, grilled bread

12

HONGOS A LA PARRILLA

Grilled maitake & oyster mushrooms,
garlic aioli, grilled bread

14

ROAST BEEF TACOS

Shaved ribeye, pickled shallots,
roasted pepper sauce, guacamole

15

COMIDA • MEALS •

FEIJOADA

Black bean stew with collards, pig feet, and pork
belly

18

STEAK FRITES

Grilled skirt steak, provoleta, and chimichurri.
Served with yucca fries.

18

HAMBURGUESA

Vegan Beyond Meat burger available

Timbercreek farm ground beef, caramelized shallots,
bacon, camembert cheese, chimichurri, brioche bun.

Served with yucca fries.

19

MOQUECA

Spicy Brazilian stew of tofu, palm hearts, coconut,
onions, tomato, peppers, and rice.

15

LOMO SALTADO

Sliced tenderloin, onion, tomato, beef broth, rice.
Served with yucca fries.

18

THE SOUTH AND CENTRAL

Vegetarian option available

Shaved ribeye, caramelized shallots, roasted tomatoes,
calabrian chili, provolone, romaine, ciabatta bread

15

WE ARE HERE TO MAKE YOU HAPPY.

If you are not happy please ask for a manager and give us the chance to make your time with us as enjoyable as possible.

We are happy to split checks evenly.

20% Gratuity will be added to parties of 6 or more.

Please inform us of any food allergies prior to ordering. We will always do our best to accommodate any food allergy needs.

Consuming Raw or Undercooked foods may increase your risk of foodborne illness (even though it often tastes better).

DINNER

SOUTH AND CENTRAL

LA CENA

(Sample menu – subject to change)

PLATILLOS • SMALL PLATES •

CEVICHE* 17 White fish, onions, cilantro, aji amarillo, huancaína sauce, plantain chips	TACOS DORADOS 12 Chicken stuffed fried corn tortilla, cabbage, chimol, salsa criolla, queso seco <i>Vegetarian option available</i>	LECHUGA ROMANA A LA PARILLA 15 Grilled baby romaine, shaved manchego, dried tomatoes, chili-infused honey
ANTICUCHO 12 Marinated & grilled beef heart, rocoto cream	PUPUSAS 12 Stuffed handmade corn tortilla with quesillo, loroco, chicharron	PULPO CON BRASA 16 Grilled octopus, pickled sweet onions, English peas, cilantro, lemon-thyme oil
LAMB LOLLIPOPS 15 New Zealand lamb rib chops, corn relish, cilantro aioli	PROVOLETA 12 Grilled Argentinian provolone cheese, oregano, garlic oil, grilled bread	

ASADOS* • FROM THE GRILL •

Each of our steaks has a story and reason for its source selection. We work with several local farms in rotation as well as select from different feed and breed programs from around the country to ensure the perfect steak for each cut.

BEEF STEAKS

FLANK STEAK 28 12 oz carne asada
SKIRT STEAK 39 16 oz entraña from seven hills farm
RIBEYE 46 16 oz chuletón
SIRLOIN 24 8-10 oz top cap picanha from seven hills farm
FILET MIGNON 38 8 oz timbercreek farms grass-fed bife de lomo marinated with roasted garlic and rosemary
DENVER STEAK 26 14-16 oz lomo de aguja

ALSO FROM THE GRILL

HAMBURGUESA 16 Timbercreek farm ground beef, onion jam, camembert cheese, chimichurri, brioche bun <i>Substitute a Beyond Meat burger</i>
LONGANIZA DE LA CASA 16 12 oz house-made sausage
MORCILLA 12 8 oz blood sausage
BEYOND VEGAN SAUSAGE 17
SEARED FISH FILET MKP
GRILLED WHOLE FISH MKP

SAUCES

Pick one sauce per entree
Additional sauce \$2 each

Chimichurri
Aji Amarillo
Herb Garlic Butter
Huancaína
Salsa Criolla
Rocoto Cream
Bone Marrow Butter

COMPañANTES

• SIDE DISHES •

PAPAS ROSTIZADAS 10
Fingerling potatoes, rosemary, garlic aioli

PLÁTANOS FRITOS 6
Fried plantains, cinnamon crema

YUCCA FRIES 8
Roasted red pepper aioli

VEGETALES ROSTIZADAS 8
seasonal vegetables, roasted garlic aioli

WILTED SPINACH 8
Baby spinach, huancaina sauce

CREMA DE MAIZ 10
Creamy polenta, ricotta cheese, charred cherry tomatoes, oregano, basil

CASAMIENTO 6
Rice, beans, loroco, coconut milk

KID'S MENU

GRILLED CHEESE 6
Baguette, avocado, provolone

HAMBURGUESITAS 10
Two grilled sliders, provolone cheese, and ketchup

GLOSSARY

• DEFINITIONS •

AGUARDIENTE
Also known as "Fire Water", is a sugar cane based spirit from South America.

AJI AMARILLO
A Peruvian pepper that has a mild fruity spice and a yellow color.

AJI PANCA
A dark red, mild pepper with a smoky, fruity taste.

AJI ROCOTO
A Peruvian pepper similar in flavor and heat to a habanero pepper.

CHICHA
A fermented beverage made from malted corn, similar to the beer making process.

CHICHA MORADA
A non-alcoholic beverage made from the boiling of purple corn together with sugar and spices.

CHIMICHURRI
An uncooked herb sauce of Argentinean origin. Ours is made with chopped cilantro, oregano, garlic, olive oil, cumin, calabrian chili, and red wine vinegar.

CHIMOL
A Salvadoran pico de gallo made with cucumber, sweet bell pepper & radish.

HUANCAINA SAUCE
A sauce made from aji amarillo paste, soda crackers, evaporated milk, and queso fresco.

LOROCO
The green flower bud of a plant native to El Salvador, Honduras, and Nicaragua. Similar in flavor to chard or spinach.

SALSA CRIOLLA
Charred tomato salsa with onions, peppers, garlic, oregano, and cumin.

ADEREZO DE AJO
A thin, garlic aioli based sauce.

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