
PAO DE QUEIJO BASKET WITH TOMATILLO JAM

9

BREAD PUDDING

Dried Cherries, dark chocolate, orange zest. 12

SHRIMP TACOS

Fresh pan roasted shrimp with refried beans, avocado and chipotle sauce. 13

‘QUINOA’ MEAL

Classic oatmeal using quinoa instead of oats. 12

DAILY CEVICHE

With lime, ginger, celery juice, sweet corn and corn nuts. 15

THE SIERRA

Warm Brussels sprouts with Caesar salad topped with a poached egg. 12

PARA COMER

BRAISED COCHINITA & BACON TORTA

With avocado, mozzarella and onions. 13 (*ask for veggie option)

DUCK CONFIT CHILAQUILES

Tortilla chips topped with duck confit, cotija cheese. 17 (*add fried egg \$2)

BUTTERED QUINOA CAKE POACHED EGG

Topped with spring leek ricotta with pepitas, fava beans, asparagus and mushrooms. 18

STEAK SALAD

Skirt steak with mixed greens, avocado, cherry tomatoes and yucca fries,
served with balsamic-dijon vinaigrette. 23 (*add fried egg \$2)

PORK BELLY HASH CILANTRO PASTA TOPPED WITH POACHED EGGS

16

‘CALENTADO’ DUCK FAT FRIED RICE

Mixed with duck breast topped with a fried egg. 16

PÃO DE QUEIJO SLIDERS*

Lamb sliders served on a house made Brazilian cheese bread with a chipotle cream sauce. 12

GRILLED MACHACA AREPAS*

Little salty hominy flatbreads with rehydrated shredded beef with sautéed garlic, served with an avocado Serrano salsa and pickled onion

SOLE CEVICHE

With lime, ginger and celery juice, topped with yucca strips. 16

EL DIABLO ESCOCES

A scotch egg meets a deviled egg somewhere in Mexico. Fennel sausage covered hard boiled egg topped with Mexican esquite corn. 11

CHARRED OCTOPUS

With roasted Peruvian potatoes 12

GRILLED VEGGIE SALAD

With baby carrots & kabacha squash, arugula and a sweet pomegranate yogurt dressing 12

*Available as Vegetarian

COFFEE RUBBED COCHINITA

Slow-Braised Berkshire pork shoulder that's finished off with a light cream sauce. 18

CHEF'S STEAK

Rib eye cooked on the hot grill served with house made salsas. 26

CHICKEN FRITO

Chicken soaked in buttermilk then rubbed with three chiles. 18

POBLANO PESTO CAVATELLI

Fresh pasta mixed with a pesto made from pecans, pecorino and roasted poblanos tossed with zucchini. 18

GRILLED WHOLE BROOK TROUT

Wood grilled and filled with pistachio-coconut cream and served with roasted fennel 26

PARA ACOMPAÑAR

Farofa Loca 8 / Cauliflower Gratin 8 / Tamarind Glazed Green Beans 6/Yuca Purée 8

COCKTAILS

11

LA FRESA

Tequila, mescal, lime juice & strawberry jalapeño shrub

EL FUERTE

Mezcal Bourbon, Aperitivo Gocchi with Orange Xcolatl
Mole bitters

LA PICOSA

Jalapeño, Tequila, cucumber syrup & lime juice

PISCO ESPAÑOLITO

Pisco, Sangria syrup, lime juice, eggwhites

HORCHATA RUM

Rum, Horchata, Cinnamon

CAFÉ COLONIA

Rum, Guinness reduction, hot coffee,
Aguadiente creme

BEERS

6

SHINER BOCH

NEGRA MODELA

WINE

MONTE FIERA

11/49

Blanco di Custoza,
Veneto, Italy

KINGS RIDGE

10/48

Pinot Noir
Willamette Valley, Oregon, 2011

ANTIYAL KUYEN

13/58

Syrah, Cabernet Sauvignon, Carmenere
Maipo-Chile 2010

ALGO DULCE

“AVO” BANANA CAKE

11

Old school Brazilian recipe – Pound cake filled with sweet caramelized bananas, topped with a asado-smoked pecan frosting.

FROZEN CASHEW FRUIT PAVÉ

12

Semifredo meets tiramisu in Brasil-a frozen custard made with this exotic fruit with layers of whole wheat cookies.

CHEFS SELECTION OF BRIGADEIROS

11

Sweet condensed milk made Brazilian truffles.