

TO START

**BARO CGS 16**

3 chip mezcla, guacamole, salsa

**BAY SCALLOP CEVICHE 22**

Argentinian bay scallops, fire roasted pineapple, red chilies, macerated red onion, cilantro, basil, cancha, citrus coconut leche

**YELLOWFIN TUNA AGUACHILE 22**

Compressed watermelon, edamame, avocado, red onion, cilantro, basil, huacatay, masago pearls, watermelon aguachile

**STREET CORN 16**

Grilled corn, chili butter, chulpes, cotija, 5 chili crema, cilantro, lime

**GRILLED AVOCADO 12**

Coconut lime sauce, guajillo & tajin sesame, cold pressed canola

**ROPA VIEJA EMPANADA 11**

Braised beef brisket, peppers, olive, chimichurri rojo

**CHARRED JALAPEÑO HUMMUS 16**

House-made grilled flatbread, chili garlic oil, cilantro

TO SHARE

**BURRATA & CHARRED ASPARAGUS 25**

Charred and chilled asparagus, habanero & lime vinaigrette, basil, guajillo, garlic chili crisp, toasted sourdough

**MUSHROOM ANTICUCHOS 25**

Shiitake, oyster & maitake mushrooms, tamari, panca, furikake, green goddess, black garlic & truffle sauce, crispy quinoa

**FARMER'S BROCCOLI 16**

Horseradish crema, puffed sorghum, lemon

**LAMB ANTICUCHOS 24**

Grilled lamb skewers, chimichurri mayo, lemon, L5S

**CHAYOTE SLAW 22**

Chayote, carrot, peppers, red cabbage, red onion, cucumber, mango, yuzu vinaigrette, cilantro, mint, chulpes, chilies

**CALAMARES CON CHILE 19**

Marinated calamari, curtido slaw, passionfruit & aji amarillo vinaigrette, annatto, cilantro, lime

FAVOURITES

**PULPO A LA BRASA CON CERDO 28**

Grilled octopus escabeche and pork belly, ancho salsa, aji verde, aji amarillo tapioca chips, basil, charred ancho chili powder

**PARRILLA BURGER 27**

6oz aged ground beef, smoked garlic & chili mayo, lettuce, charred poblano relish, smoked Oaxaca cheese, sesame potato bun, side chayote slaw

**POLLO A LA BRASA 28**

Chicken drumsticks, aji panca, tamari, lemon, scallions, chillies, guava bbq sauce

**COSTILLAS MIAMI 29**

Sesame brasa Miami ribs, tamarind aioli, fried onions, cilantro, scallions, toasted sesame seeds, charred lime

**PESCADO DEL DIA MP**

Seasonal catch, aji amarillo and lulo vinaigrette, herb salad, basil oil, annatto oil, charred lime

CARNE

**WAGYU CHURRASCO 90**

Skewered 9oz Australian tajima skirt steak

**BONE-IN RIBEYE 195**

32oz, 45 day aged Canadian prime

**STRIPLOIN 69**

10oz, boneless, 45 day aged Canadian prime

**ALL STEAK SERVED WITH CORN RIBS AND YOUR CHOICE OF:**

Fire roasted salsa verde, chimichurri, or salsa macha

**BIG ASS BOARD 290**

**SERVES 2-4**

Bone-in ribeye, lamb anticuchos, pollo a la brasa, pulpo a la brasa con cerdo, Farmer's broccoli

*Our menu is cooked on our custom built parrilla-style charcoal BBQ grill over Canadian wood.*

