

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

HEIRLOOM TOMATO & BURRATA 25

Mixed local heirloom tomatoes, pickled green garlic, habanero & lime vinaigrette, garlic chili crisp, toasted pepitas, basil, guajillo

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, chilies, 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.

