

EL MENÚ

BARO CGS 17

3 Chip Mezcla . Guacamole . Salsa

CHARRED JALAPEÑO HUMMUS 19

House-Made Flatbread . Chili Garlic Oil . Cilantro

GRANDE MAC EMPANADA 11

Ground Beef . Special Sauce . Lettuce . American Cheese . Pickles . Onion . Sesame

CHAYOTE SLAW 19

Chayote . Carrot . Peppers . Red Cabbage . Red Onion . Cucumber . Mango . Yuzu Vinaigrette . Cilantro . Mint . Chulpes . Chilies

CEVICHE DE ATUN Y MANGO 24

Yellowfin Tuna . Mango . Limo Chili Leche de Tigre . Avocado . Cucumber . Red Onion . Chulpes . Rice Cracker Pearls . Cilantro

STREET CORN 15

Grilled Corn . Five Chili Crema . Cotija . Paprika Tajin . Scallion . Chili . Cilantro

FARMER'S BROCCOLI 15

Chimi Oil . Horseradish Crema . Lemon

CALAMARES A LA PARRILLA 19

Grilled Calamari . Curtido Slaw . Cilantro . Chili Oil . Aji Amarillo & Passion Fruit Vinaigrette . Lemon

CAMARONES GIGANTES 40

Jumbo Prawns . Yuzu & Mango Sauce . White Soy . Cilantro . Chili Oil

POLLO A LA BRASA 28

Chicken Drumsticks . Aji Panca . Soy . Lemon . Scallions . Chilies . Guava BBQ Sauce

LAMB ANTICUCHOS 24

Grilled Lamb Skewers . Chimi Mayo . Lemon . L5S

PARRILLA BURGER 20

6oz Aged Ground Beef . Smoked Garlic & Chili Mayo . Lettuce . Charred Poblano Relish . Smoked Cheddar . Sesame Pan de Leche Bun

COSTILLAS MIAMI A LA PARRILLA 29

Brasa Miami Ribs . Diosa Verde Sauce . Scallions . Red Chilis . Cilantro . Spicy Sesame . Lime

MENU CURATED BY EXECUTIVE CHEF BRENT MAXWELL

