

GREAT TO SHARE

CORTÉS

TRY ONE OF OUR
MENUS AND ENJOY
A TABLETÓN ON THE
HOUSE!



1 TABLETÓN
to share*

Serves up to **2 PEOPLE**

GRILLED CHICKEN**THIGHS** (400 g)

- + House Salad
 - + Patatas bravas
 - + Creamed Spinach
- 226 (113 per person)

BABY BEEF (400 g)

- + Caesar Salad
 - + Red Beans and Rice
 - + Crispy Farofa
- 282 (141 per person)

**2 BURGERS - CORTÉS
OR CHIMI**

- + Chips
 - + Coxinhas
- 164 (82 per person)

CHORIZO (450 g)

- + Caesar Salad
 - + Crispy Polenta
 - + Biro-Biro Rice
 - + Egg Farofa
- 330 (165 per person)

Serves up to **3 PEOPLE**

PORK RIBS (1 kg)

- + Caesar Salad
 - + French Fries
 - + Broccoli Rice
 - + Roasted Corn
- 354 (118 per person)

ANCHO (600 g)

- + Italian Sausage (150 g)
 - + Red Beans and Rice
 - + Caprese Salad
 - + Egg farofa
- 516 (172 per person)

ANCHO + CHORIZO (600 g)

- + Artisanal Pork Sausage (200 g)
 - + House Salad
 - + Patatas Bravas
 - + Broccoli Rice
- 468 (156 per person)



*Obs.: complimentary Tabletón valid with the purchase of one of these suggestions.

STARTERS

- HOUSE-BAKED BREAD**.....29
Baked in a charcoal oven, served with smoked tomato paste, buffalo ricotta cream, and seasoned olives
- ROASTED CORN**.....42
Charcoal oven-roasted corn, seasoned with smoked garlic butter and spiced honey, served with sour cream
- CRISPED BURRATA**.....79
Oven-baked and served with mushrooms and toasted vegetables, accompanied by ciabatta toast
- PROVOLETA**.....69
Artisanally smoked provolone with tomato and basil – accompanied by ciabatta toast
- EMPANADA**.....26 (one) | 48 (two)
Beef or cheese with onion, baked in a charcoal oven
- COXINHA**.....46 (five)
Chicken croquette with Brazilian parsnip crust, grilled chicken filling
- CRISPY POLENTA**.....38
Served with house-made hot sauce
- FRENCH FRIES**29 (half) | 36
- CHIPS**.....28 (half) | 34
- ITALIAN SAUSAGE**...48 (half) | 69
Served with toasted onions, ciabatta bread slices and marinara sauce
- ARTISANAL PORK SAUSAGE**..56
With crispy farofa, vinaigrette, served with ciabatta bread slices
- BLOOD SAUSAGE**.....34 (half) | 62
Rich in complete protein, made with onions and spices

SALMON BRUSCHETTA.....54
Thinly sliced cured salmon, sour cream, fresh herbs, finished with a touch of lemon

HAPPY HOUR

Every day, 4 pm to 8 pm



**TWO-FOR-ONE
DRINKS**

Order one of the following drinks and enjoy a second one of equal or lesser value on us:

- **Chopp Heineken**
- **Heineken 0.0%**
- **Caipirinha • Aperol**

HAPPY HOUR COMBO

A selection of our favorite small bites

- Medium**.....62
3 coxinhas, 3 pcs. crispy polentas, 1/2 portion potato chips, 1/2 Toscana sausage
- Large**.....98
5 coxinhas, 5 pcs. crispy polentas, full portion potato chips, full Toscana sausage



SALADS

- HOUSE SALAD**.....49 (half) | 59
Chopped greens, tomato, almonds, cucumber, parmesan cheese, and artichoke. Dressings: mustard or yogurt with fresh herbs
- CAESAR**.....49 (half) | 59
with Chicken.....74
with Salmon.....94
Lettuce, classic dressing with parmesan cheese and croutons
- CAPRESE CORTÈS**.....62 (half) | 74
Tomatoes, buffalo mozzarella, pesto, and mixed greens

CHARGRILLED - MEATS

ALL MEATS ARE SERVED WITH HOUSE-MADE CHIMICHURRI OR VINAIGRETTE



ANCHO STEAK.....146
Brazilian ribeye steak, its marbling makes the meat tender and flavorful

CHORIZO STEAK.....138
Cut from the short loin, with a fat cap along the outer edge

ASADO DE TIRA.....118 (half) | 178
Signature cut of Argentinian and Uruguayan grills, bone-in ribs thinly sliced

FRALDINHA.....168
Long-fibered juicy cut, with distinctive flavor and tenderness

BABY BEEF.....104
Lightly marbled, served in slices, with au poivre sauce



PORK RIBS.....179
Center-cut pork ribs, meaty and succulent. Served with house-made barbecue sauce. Ideal for sharing between 2 people

BABY BEEF.....152
Lightly marbled, served in slices, with au poivre sauce

CHORIZO STEAK.....198
Cut from the short loin, with a fat cap along the outer edge

ANCHO STEAK.....248
Brazilian ribeye steak, its marbling makes the meat tender and flavorful

HEREFORD BUTTERFLY RIBEYE.....254
Center of the strip loin, cut in Porteño style

PICANHA.....328
Brazilian classic, served sliced with Maldon salt

ROASTED RIBS.....338
Roasted slowly at low heat for ultimate tenderness and flavor

CHARGRILLED: FISH AND POULTRY

CATCH OF THE DAY.....112
With lemon sauce and toasted almonds capers

SALMON.....114
With sliced almonds, herbs, and lemon

GRILLED CHICKEN THIGHS.....89
Boneless and marinated with lemon, rosemary, and garlic confit



SIDE ORDERS

DESIGNED TO PAIR PERFECTLY
WITH THE GRILL!

- CREAMED SPINACH**.....46
With a touch of béchamel and parmesan, finished with roasted cherry tomatoes and fried garlic
- CRISPY POLENTA**.....38
Served with house-made hot sauce
- BROCCOLI RICE**.....38
Prepared with fresh broccoli and finished with fried garlic
- BIRO BIRO RICE**.....49
Rice, capers, black olives, fried onions, eggs and sausage, finished with meat sauce and potato chips
- RED BEANS AND RICE**.....38
- EGG FAROFA**.....34 | 44 (half)
Copioba flour, black olives, and free-range eggs
- CRISPY FAROFA**.....34 (half) | 44
Flaked manioc flour, sautéed in browned butter with garlic and rosemary. Finished with fresh parsley
- GRILLED VEGETABLES**.....44 (half) | 62
Charcoal-grilled heart of palm, mushrooms, onions, sweet potatoes, bell peppers, cherry tomatoes, broccoli, and zucchini
- GRILLED HEART OF PALM**.....46
Roasted with olive oil, capers, and lemon sauce
- MASHED POTATOES**.....38
Seasoned with French cream-of-parsley and finished with provolone cheese, over charcoal
- PATATAS BRAVAS**.....42
Rustically cut, seasoned with paprika and herbs- served with green mayonnaise

CLASSICS

SERVED MONDAY TO FRIDAY, LUNCH
ONLY, EXCEPT HOLIDAYS.

- STEAK-AND-EGG**.....104
Top Sirloin served with broccoli rice or salad, egg, vinaigrette, and french fries
- PICADINHO**.....106
Diced filet mignon with reduced sauce, fried egg, farofa, banana, collard greens, rice, and beans
- POLLO TRIVIAL**.....88
Chicken thigh with rice, beans, farofa and small salad
- BEEF STROGANOFF**.....98
Cubed filet mignon, Paris mushrooms in classic sauce - served with rice and potato chips
- CATCH OF THE DAY**.....124
Grilled vegetables, lemon sauce, capers and toasted almonds. Ask your server about today's option

VEGETARIAN

- CHARCOAL-ROASTED POTATO GNOCCHI**86
Served with vegetable pesto, tomato, buffalo mozzarella, arugula, and toasted breadcrumbs
- HOMEMADE FETTUCCINE**.....86
Alfredo sauce, mushrooms, and parmesan cheese



BURGERS & SANDWICHES


CHARGRILLED

ALL OF OUR BURGERS ARE HOMEMADE,
CHARCOAL GRILLED AND SERVED ON A BRIOCHE
BUN, WITH CHIPS.


CHEESEBURGER.....54
With melted American cheese


TRADITIONAL.....66
With pickles, American cheese, tomato slices,
lettuce. Add bacon + R\$ 4,00

OUR FAVORITES!

 **CHORIPÁN**56
Italian sausage, house-made chimichurri,
mozzarella cheese, served on ciabatta
bread

 **CHIMI**.....59
Beef burger, chimichurri mayonnaise,
mozzarella and seared tomato

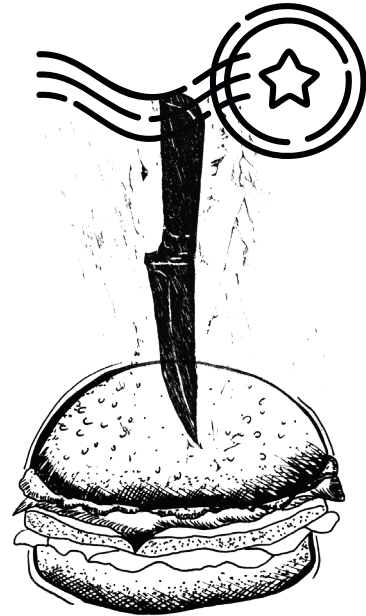
 **CORTÉS BURGER**.....64
With American cheese, caramelized
onions and diced tomato

 **LUMBERJACK**69
American cheese, spiced mayonnaise,
pickles, romaine lettuce, persimmon
tomato, caramelized bacon



BURGUER NIGHT

Sunday dinners starting 7 pm



DOUBLE BURGER

Ordering a burger you get another one
of the same or smaller value

Come have dinner with us!
For dine-in only.

