

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)

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.

CORTÉS ASSADOR

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 FRIES29 (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



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 CORTÉS.....62 (half) | 74
Tomatoes, buffalo mozzarella,
pesto, and mixed greens

CHARGRILLED - MEATS

ALL MEATS ARE SERVED WITH HOUSE-MADE CHIMICHURRI OR VINAIGRETTE

INDIVIDUAL

serves one person

TO SHARE

to share who's beside you

SPECIALTY

- 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.

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| CHEESEBURGER54
With melted American cheese | TRADICIONAL66
With pickles, American cheese, tomato slices, lettuce. Add bacon + R\$ 4,00 |
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OUR FAVORITES!



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| CHORIPÁN56
Italian sausage, house-made chimichurri, mozzarella cheese, served on ciabatta bread | CHIMI59
Beef burger, chimichurri mayonnaise, mozzarella and seared tomato |
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| LUMBERJACK69
American cheese, spiced mayonnaise, pickles, romaine lettuce, persimmon tomato, caramelized bacon | CORTÉS BURGER64
With American cheese, caramelized onions and diced tomato |
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