

## 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)

FEIJOADA (Served on  
Fridays)

- + Pork Ribeye
- + White Rice
- + Collard Greens
- + Crispy Farofa
- + Crackling

158 (79 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

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

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



### SALADS

<b>HOUSE SALAD</b> .....49 (half)   59	Chopped greens, tomato, almonds, cucumber, parmesan cheese, and artichoke. Dressings: mustard or yogurt with fresh herbs
<b>CAESAR</b> .....49 (half)   59	<b>with Chicken</b> .....74
<b>with Salmon</b> .....94	Lettuce, classic dressing with parmesan cheese and croutons
<b>CAPRESE CORTÉS</b> .....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



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## SIDE ORDERS

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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 (half) | 44  
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

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## CLASSICS

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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

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## VEGETARIAN

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- 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

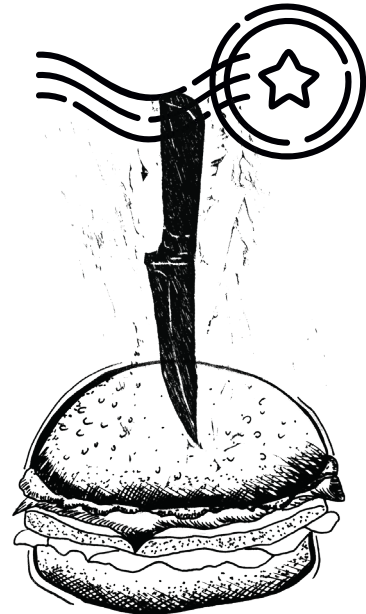
 **LUMBERJACK** .....69  
American cheese, spiced mayonnaise,  
pickles, romaine lettuce, persimmon  
tomato, caramelized bacon



LUMBERJACK

## 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.*



CORTÉS BURGER