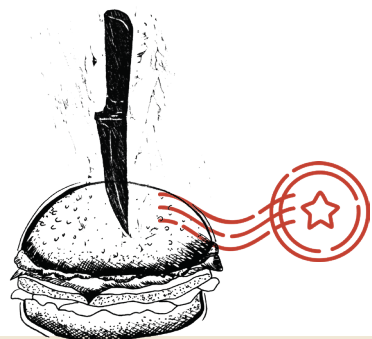


STARTERS

- 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 butter and spiced honey, served with sour cream
- CRISPED BURRATA, 72**
Oven-baked and served with mushrooms and toasted vegetables, accompanied by ciabatta toast
- PROVOLETA, 66**
Artisanally smoked provolone with tomato and basil – accompanied by ciabatta toast
- EMPANADA, 22 (one) | 42 (two)**
Beef or cheese with onion, baked in a charcoal oven
- COXINHA, 42 (five)**
Chicken croquette with Brazilian parsnip crust, grilled chicken filling
- CRISPY POLENTA, 36**
Served with house-made hot sauce
- FRENCH FRIES OR CHIPS, 28 (half) | 36**
- ITALIAN SAUSAGE, 44 (half) | 66**
Served with toasted onions, ciabatta bread slices and marinara sauce
- ARTISANAL PORK SAUSAGE, 52**
With crispy farofa, vinaigrette, served with ciabatta bread slices
- BLOOD SAUSAGE, 32 (half) | 59**
Rich in complete protein, made with onions and spices
- GRAVLAX SALMON BRUSCHETTA, 48**
Thin slices of cured salmon, sour cream, and fresh herbs, finished with a touch of lemon

SALADS

- HOUSE SALAD, 48 (half) | 58**
Chopped greens, tomato, almonds, cucumber, parmesan cheese, and artichoke. Dressings: mustard or yogurt with fresh herbs
- CAESAR, plain 48 (half) | 58**
Chicken, 66 | Salmon, 88
Lettuce, classic dressing with parmesan cheese and croutons
- CAPRESE CORTÉS, 58 (half) | 68**
Tomatoes, buffalo mozzarella, pesto, and mixed greens


**chargrilled
BURGERS**

ALL OUR BURGERS ARE HOUSEMADE, CHARCOAL GRILLED AND SERVED ON A BRIOCHE BUN, WITH CHIPS

CHARGRILLED

INDIVIDUAL
portion for 1 person

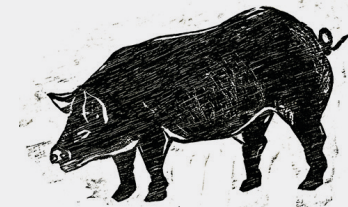
- ANCHO STEAK, 138**
Brazilian ribeye steak, its marbling makes the meat tender and flavorful
- CHORIZO STEAK, 136**
Cut from the short loin, with a fat cap along the outer edge
- TOP SIRLOIN, 89 (half) | 132**
Lean cut, in Portuguese known as the sirloin's sweet spot
- ASADO DE TIRA, 108 (half) | 162**
Signature cut of Argentinian and Uruguayan grills, bone-in ribs thinly sliced
- FRALDINHA, 144**
Long-fibered juicy cut, with distinctive flavor and tenderness
- BABY BEEF, 128**
Lightly marbled, served in slices, with au poivre sauce

FISH AND POULTRY

- CATCH OF THE DAY, 106**
With lemon sauce, capers and toasted almonds
- SALMON, 106**
With sliced almonds, herbs, and lemon
- GRILLED CHICKEN THIGHS, 88**
Boneless and marinated with lemon, rosemary, and garlic confit

TO SHARE
with who's beside you

- SPECIALTY**
PORK RIBS, 164
Center-cut pork ribs, meaty and succulent. Served with house-made barbecue sauce. Ideal for sharing between 2 people
- ROASTED RIBS, 298**
Roasted slowly at low heat for ultimate tenderness and flavor
- HEREFORD BUTTERFLY RIBEYE, 236**
Center of the strip loin, cut in Portefeño style
- PICANHA, 298**
Brazilian classic, served sliced with Maldon salt
- ANCHO STEAK, 236**
Brazilian ribeye steak, its marbling makes the meat tender and flavorful

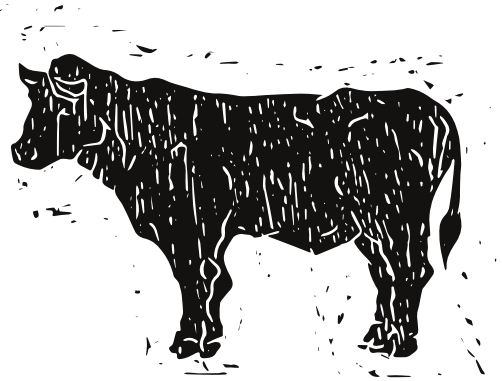


ALL MEATS ARE SERVED WITH HOUSE-MADE CHIMICHURRI OR VINAIGRETTE

ORIGIN OF THE MEAT

1 MEAT SELECTION

A great barbecue begins with the right meat. In our case, the process starts at the farm. We select Angus cattle raised on pastures with the perfect climate and altitude for this breed.


2 PARRILLA

Everything is prepared on the parrilla, an Argentine grilling system with grates angled at 45 degrees, nestled close to the charcoal embers. This reduces fat absorption while searing the meat for maximum succulence.

HOW ABOUT A


CHORIPAN, 52
Italian sausage, house-made chimichurri, mozzarella cheese, served on ciabatta bread

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- MIGNON STEAK-AND-EGG, 98**
Served with broccoli rice or salad, egg, vinaigrette, and french fries
- BEEF STROGANOFF, 89**
Cubed filet mignon, Paris mushrooms in classic sauce – served with rice and potato chips
- PICADINHO, 94**
Diced filet mignon with reduced sauce, fried egg, farofa, banana, collard greens, rice, and beans
- CATCH OF THE DAY, 112**
Grilled vegetables, lemon sauce, capers and toasted almonds. Ask your server about today's option
- POLLO TRIVIAL, 82**
Chicken thigh with rice, beans, farofa and small salad



SERVED MONDAY TO FRIDAY, LUNCH ONLY, EXCEPT HOLIDAYS.

 CORTESASADOR

SIDE ORDERS

DESIGNED TO PAIR PERFECTLY WITH THE GRILL!

- CREAMED SPINACH, 44**
With a touch of béchamel and parmesan, finished with roasted cherry tomatoes and fried garlic
- CRISPY POLENTA, 36**
Served with house-made hot sauce
- BROCCOLI RICE, 36**
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, 36**
- EGG FAROFA, 34 (half) | 42**
Copioba flour, black olives, and free-range eggs
- CRISPY FAROFA, 34 (half) | 42**
Flaked manioc flour, sautéed in browned butter with garlic and rosemary. Finished with fresh parsley
- GRILLED HEART OF PALM, 46**
Roasted with olive oil, capers, and lemon sauce
- GRILLED VEGETABLE, 42 (half) | 58**
Charcoal-grilled heart of palm, mushrooms, onions, sweet potatoes, bell peppers, okra, cherry tomatoes, broccoli, and zucchini
- MASHED POTATOES, 34**
Seasoned with French cream-of-parsley and finished over charcoal
- PATATAS BRAVAS, 39**
Rustic potato chunks, seasoned with paprika and herbs – served with green mayonnaise


VEGETARIAN

- CHARCOAL-ROASTED POTATO GNOCCHI, 82**
Served with vegetable pesto, tomato, buffalo mozzarella, arugula, and toasted breadcrumbs
- HOMEMADE FETTUCCINE, 82**
Alfredo sauce, mushrooms, and parmesan cheese

**chargrilled
BURGERS**

ALL OUR BURGERS ARE HOUSEMADE, CHARCOAL GRILLED AND SERVED ON A BRIOCHE BUN, WITH CHIPS

1

LUMBERJACK, 66
American cheese, spiced mayonnaise, pickles, romaine lettuce and caramelized bacon with spices

2

CHIMI, 58
Beef burger, chimichurri mayonnaise, mozzarella and charred tomato

3

CORTÉS BURGER, 59
With American cheese, caramelized onions and diced tomato

4

CHEESEBURGER, 52
With melted American cheese

5

TRADITIONAL, 64
With pickles, American cheese, tomato slices, lettuce and bacon