

CHIMICHURRI'S

SOUTH AMERICAN GRILL

ENTRADAS/APPETIZERS

EMPANADAS DON PEDRO	14	CEBICHE PERUANO	14
Argentinean - style pastry filled with your choice of chicken, beef, shrimp or vegetables, served with a basil cream sauce		Ceviche at its purest, shrimp and fish marinated lightly in spicy lemon with purple onions, choclo and palate cleansing sweet potatoes. add Avocados 2	
CAMARONES GRATINADOS	16	AREPITAS VENEZOLANAS CON CARNE MECHADA	11
Delicious au gratin shrimp served with a creamy lobster sauce.		White corn meal patties topped with shredded beef in a criollo sauce.	
UÑITAS DE CANGREJO	17	PLATO DE CHORIZO A LA PARRILLA	12
Crab fingers sautéed in a lime and lemon butter sauce with a Venezuelan arepa.		Argentinean style sausage served with yuca and salsa provençal.	
ESCARGOT PROVENÇAL	18	CHACUTERIE BOARD	16
Served in a white wine, garlic butter sauce.		Artisan cured meats and cheeses	

SOPAS Y ENSALADAS / SOUPS & SALADS

SOPA DE CARAOTA	7	DON TONY'S CAESAR SALAD	9
Slow cooked black bean soup		Award - winning caesar salad with a classic touch	
CEBICHE SOPADO	8	BRAZILIAN HOUSE SALAD	9
Ceviche- style sizzling seafood soup		Baby romaine, hearts of palm and tomato wedges with a cilantro dressing	
SANCOCHO DE POLLO	7	CHOPPED SALAD	12
Chicken soup with a caribbean flair		Micro Greens, cheeses, salami, bacon tossed in a vinagrette	
TORRE DE BETABEL	9	add 4 oz of a protein to any salad, beef	7 chicken 4
Beets deliciously balanced with goat cheese topped with nut			

PLATOS FUERTES / ENTRÉES

Carnes / Beef

CHURRASCO A LA CHIMICHURRI		FILET AU BORDELAISE	36
6 oz - 25 8 oz - 31 12 oz - 44 16 oz - 58		Delicious 8 oz pan seared tenderloin with a bordelaise and stilton cheese sauce	
The most sophisticated cut of tenderloin based with our signature chimichurri sauce		PARRILLADA ARGENTINA	26
GAUCHO CUT RIBEYE STEAK	34	Grilled combo of beef steak, pork chop, Chicken and chorizo argentino	
A juicy 12 oz boneless ribeye on a bed of sautéed onions and bell peppers		COSTILLAS MENDOZINAS	23
TOMAHAWK RIBEYE	MP	Malbec - slowly cooked braised short ribs	
limited availability			

*all our beef are certified angus beef

CHIMICHURRI'S SPECIALTIES

RACK OF LAMB MP

16oz delicious rack of lamb sided with 2 shrimp and sautéed veggies

CHILEAN SEA BASS MP

Tender, flaky Chilean Sea Bass sided with a vegetable medley. Your choice of white rice or risotto.

FILETON MP

Certified Black Angus beef tenderloin carved tableside accompanied by shrimp / topped with lump crab meat next to a bed of vegetables and onions

limited availability

CARNES BLANCAS / WHITE MEATS

POLLO ANDINO	18	PECHUGA CRUJIENTE	18
Grilled chicken breast with a cilantro garlic cream sauce		Plantain- crusted chicken breast with a manchego cheese sauce	
POLLO MARACANA	21	AGUJA DE CERDO	32
Sautéed chicken topped with a citrus lump crab meat sauce and Brazilian palmito		10 oz. Pork ribeye with a mango chipotle sauce over a bed of champagne risotto	

MARISCOS / SEAFOOD

LANGOSTINOS CROCANTES	25	CANGREJO ALELUYA	32
Beer- battered jumbo shrimp served over a bed of mango, peach and avocado with a touch of our exotic latin sauce		Flash- fried soft-shell crab, stuffed with crawfish and shrimp over a mushroom risotto and topped with a lobster sauce	
PARGO PISTACHO	27	CAMARONES AL AJILLO	26
Baby snapper with a pistachio crusted with lime and lemon butter sauce over whipped yellow potatoes and pan seared scallops		Jumbo shrimp with latin- infused citrus garlic served over whipped cauliflower	

A LA CARTE / SIDES

SAUTÉED MUSHROOMS	5	CHILES AND CEBOLLAS (prepared tableside)	7
OUR FAMOUS CHAMPAGNE RISOTTO	8	MASHED POTATOES	5
FRIED YUCA	5	CHILES TREADOS	3
1 oz CRAB MEAT	11	JUMBO SHRIMP	5 ea
MOROS Y CRISTIANOS	5	GRILLED ASPARAGUS	8
PAPITAS FRITAS	5	SCALLOPS	5 ea

"The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness"

www.chimichurrigrill.com