



CHIMICHURRI'S

— South American Grill —

Welcome to CHIMICHURRI'S SOUTH AMERICAN GRILL. Our mission is to create and dispense an unmatched value in serving our esteemed customers the most tantalizing meals!

Our strategy is to embrace the best of culinary resources and practices to dish out the best delicacies across our Latin American culture to you. Your peculiar taste will be catered for with the highest degree of culinary professionalism.

The aroma, flavor and taste of our dishes are irresistible as they combine focus on color and texture. Imagine a delicacy of fruit, chocolate, and peppers combining seafood and chicken, cold-cooked in juices and garnished with the best selection of fresh ingredients, each plate is a memorable experience.

WE ARE CRAFTSMEN WHEN IT COMES TO GIVING YOUR TASTE BUDS A WONDERFUL TREAT. EVEN IF IS NOT ON OUR MENU, KINDLY ASK FOR IT, WE WOULD TRY OUR BEST TO SATISFY YOU.

We are committed to constantly improve our customer experience in terms of value, pricing and products.

**Relax and enjoy our ONE OF A KIND SERVICE.
You will be glad you checked in...**

ENTRADAS / APPETIZERS

EMPANADAS DON PEDRO 14

ARGENTINEAN-STYLE PASTRY FILLED WITH CHICKEN, BEEF, SHRIMP AND VEGETABLES. SERVED WITH A BASIL CREAM SAUCE.

CEBICHE DE SALMON 14

SALMON MARINATED WITH LEMON AND SERVED WITH MANGO PICO DE GALLO.

CEBICHE PERUANO 14

CEVICHE AT ITS PUREST, SHRIMP AND FISH MARINATED LIGHTLY IN SPICY LEMON WITH PURPLE ONIONS, CHOCLO AND PALATE CLEANSING SWEET POTATOES.

CAMARONES GRATINADOS 16

DELICIOUS AU GRATIN SHRIMPS SERVED WITH A CREAMY LOBSTER SAUCE.

CAUSA DE CEBICHE 14

WHIPPED YELLOW POTATO LAYERED WITH A DELICIOUS COMBINATION OF LIME CEVICHE, AVOCADO AND A TOUCH OF A CREAMY GARLIC SAUCE.

UÑITAS DE CANGREJO 17

CRAB FINGERS SAUTÉED IN A LIME AND LEMON BUTTER SAUCE WITH A VENEZUELAN AREPA.

AREPITAS VENEZOLANAS CON CARNE MECHADA 11

WHITE CORN MEAL PATTIES TOPPED WITH SHREDDED BEEF IN A CRIOLLO SAUCE.

PLATO DE CHORIZO A LA PARRILLA 12

ARGENTINEAN STYLE SAUSAGE SERVED WITH YUCA AND SALSA PROVENÇAL

ESCARGOT PROVENÇAL 18

SERVED IN A WHITE WINE, GARLIC BUTTER SAUCE.

SOPAS & ENSALADAS / SOUPS AND SALADS

CREMA DE CHOCLO 9

FAMOUS CHILEAN CREAMY FIRE ROASTED CORN SOUP

CEBICHE SOPADO 8

CEVICHE-STYLE SIZZLING SEAFOOD SOUP

SOPA DE CARAOTA 7

SLOW COOKED BLACK BEAN SOUP

SANCOCHO DE POLLO 7

CHICKEN SOUP WITH A CARIBBEAN FLAIR

DON TONY'S CAESAR SALAD 9

AWARD-WINNING CAESAR SALAD WITH A CLASSIC TOUCH

ENSALADA DE TOMATE 9

SLICED TOMATOES WITH ONIONS, CAPERS AND BLUE CHEESE, CROWNED WITH A VINAIGRETTE DRESSING

BRAZILIAN HOUSE SALAD 9

BABY ROMAINE, HEARTS OF PALM AND TOMATO WEDGES WITH A CILANTRO DRESSING

PLATOS FUERTES / MAIN ENTRÉES

CARNES / BEEF

CHURRASCO A LA CHIMICHURRI

6oz 25 8oz 31 12oz 39 16oz 54

THE SOFTEST CUT OF TENDERLOIN BASTED WITH OUR HOME-MADE SIGNATURE CHIMICHURRI SAUCE

FILET AU BORDELAISE 8oz 36

DELICIOUS PAN SEARED TENDERLOIN WITH A BORDELAISE AND STILTON CHEESE SAUCE

PARRILLADA ARGENTINA 26

GRILLED COMBO OF BEEF STEAK, PORK CHOP, CHICKEN AND CHORIZO ARGENTINO

BISTEC DE AGUJA 26

GAUCHO CUT 12oz RIBEYE STEAK

COSTILLAS MENDOZINAS 23

MALBEC-BRAISED SHORT RIBS

ENSALADA DE LOMITO 19

SLICES OF GRILLED BEEF TENDERLOIN OVER A ROMAINE LETTUCE BED WITH A LIGHT CILANTRO DRESSING

CHULETA DE CERDO 32

12oz FRENCH CUT PORK CHOP WITH A GUAVA GLAZE & RED WINE SAUCE OVER A BED OF CHAMPAGNE RISOTTO

AVES / POULTRY

CODORNIZ ANDINA 24

PAN SEARED QUAIL WITH A RED WINE CHILE ANCHO SAUCE

PECHUGA CRUJIENTE 18

PLANTAIN-CRUSTED CHICKEN BREAST WITH A MANCHEGO CHEESE SAUCE

POLLO MARACANÃ 21

SAUTÉED CHICKEN TOPPED WITH A CITRUS LUMP CRAB MEAT SAUCE AND BRAZILIAN PALMITO

ENSALADA DE POLLO 16

SLICES OF GRILLED CHICKEN OVER A ROMAINE LETTUCE BED WITH A LIGHT CILANTRO DRESSING

MARISCOS / SEAFOOD

COMBADO DE MARISCOS 27

A FINE SELECTION OF FRESH SEAFOOD, DEEP FRIED WITH DELICIOUS CRISPY ONIONS AND A TOUCH OF CEVICHE

LANGOSTINOS CROCANTES 25

BEER-BATTERED JUMBO SHRIMPS SERVED OVER A BED OF MANGO, PEACH AND AVOCADO WITH A TOUCH OF OUR EXOTIC LATIN SAUCE

CANGREJO ALELUYA 32

FLASH-FRIED SOFT SHELL CRAB, STUFFED WITH CRAWFISH AND SHRIMP TOPPED WITH A LOBSTER SAUCE

PARGO PISTACHIO 27

BABY SNAPPER WITH A PISTACHIO SEED LIME AND LEMON BUTTER SAUCE OVER WHIPPED YELLOW POTATOES AND PAN SEARED SCALLOPS

CAMARONES AL AJILLO 24

JUMBO SHRIMP WITH LATIN-INFUSED CITRUS GARLIC SERVED OVER WHIPPED CAULIFLOWER

ATÚN LITORAL 24

GRILLED TUNA STEAK OVER A MEDLEY OF ZESTY ROASTED VEGETABLES AND TOPPED WITH AN ELDERBERRY SAUCE OVER A BED OF MASHED POTATOES

A LA CARTE

SAUTÉED MUSHROOMS 5
OUR FAMOUS CHAMPAGNE RISOTTO 8
FRIED YUCA 5
1oz CRAB MEAT 11
MADUROS 5

SAUTÉED CHILES AND CEBOLLAS 7
MASHED POTATOES 5
CHILES TREADOS 3
JUMBO SHRIMP 5ea
GRILLED ASPARAGUS 8
SCALLOPS 5ea

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