

## Shared Plates • Tapas

Calamari Rings with Cocktail Sauce Breaded <i>Anillos de Calamar empanados con Salsa de "Cocktail"</i>	9.
Spanish Antipasto (Serrano Ham, Manchego Cheese, Anchovies, Garlic Bread and Olives) <i>Antipasto Español (Jamón Serrano, Queso Manchego, Boquerones, Pan con Ajo y Aceitunas)</i>	15.
Cioppino A La Brasas – Shrimp, Mussels, Calamari Rings and Fish sautéed in a Fish Broth and Port Wine <i>Camarones, Mejillones, Anillos de Calamar y Pescado salteado en Caldo y Vino Tinto</i>	16.
Cassava Gnocchi with Prosciutto Shavings and a Pesto Cream Sauce <i>"Gnocchi" de Yuca con Lascas de Jamón Prosciutto en Salsa de Crema y Pesto</i>	10.
"Chorizo al Oporto" Sauteéd with Onions, Served with Manchego Cheese and Ciabatta Bread <i>Chorizo al Oporto con Cebollas salteadas, Pan "Ciabatta" y Queso Manchego</i>	12.
Garlic Sautéed Shrimp Cocktail <i>Gambas salteadas al ajillo</i>	13.
Plantain Breaded Shrimp with a Passion Fruit Sauce <i>Gambas empanadas de Plátano con Salsa de Parcha</i>	13.
Sesame Seed Tuna Tataki with Cucumber Spaghetti <i>Atún sellado con Ajonjolí y servido con Fideo de Pepino</i>	15.
Risotto and Prosciutto Croquettes with a Portobello Cream Sauce <i>Croquetas de Risotto y Jamón Prosciutto con Crema de Portobello</i>	9.

## Soups • Sopas

Soup "de la Brasas / Sopa de la Brasas	Boullion	5.
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## Fresh Salads • Ensaladas Frescas

Caesar Salad with Garlic Croutons, Fresh Parmesan Cheese and Homemade Dressing <i>Ensalada Caesar con Crutones de Ajo, Queso Parmesano y Aderezo Fresco</i>	8.
Chef's Salad – Sesame Seared Tuna with Cucumber and Papaya Flakes, Feta Cheese, Romaine Lettuce and Italian Vinaigrette <i>Atún Sellado con Ajonjolí, Fideos de Pepinillo y Flecos de Lechosa, Lechuga Romana, Queso Feta y Vinagreta Italiana</i>	15.

## From the Grill • De La Parrilla

8 oz Beef Tenderloin Filet with Sautéed Onions and Provolone Cheese <i>Filete de res de 8oz. con Cebollas salteadas y Queso Provolone</i>	27.
14 oz Pork Chop with Guava Rum Sauce <i>Chuletón de Cerdo con Salsa de Guayaba y Ron</i>	27.
10 oz Skirt Steak with a Fresh Tomato Relish <i>Churrasco de 10oz con Salsa de Tomates Marinados</i>	26.
Rack of Lamb with Berries Mint Sauce <i>Costillar de Cordero con Salsa de Vallas y Menta</i>	29.
Mashed Fried Plantain stuffed with Tenderloin Tips in a Creole Sauce <i>Mofongo Relleno de Filete de Res en Salsa Criolla</i>	24.

**The Department of Health recommends Meats be Cooked Well Done  
Guests May order to their Choice**

Rare (Red) - Medium (Pink) - Medium Well - (Pink Center) - Well Done (Fully Cooked)

## Poultry • Aves

- Grilled Chicken Breast with a Mushroom Marsala Wine Sauce and Provolone Cheese  
*Pechuga de Pollo a la Parrilla con Salsa de Vino Marsala, Zetas y Queso Provolone* 21.
- Chicken Breast Stuffed with Mashed Cassava, Diced Prosciutto and Pesto Cream Sauce  
*Pechuga de Pollo relleno de Yuca con Crema de Pesto y Tirillas de Prosciutto* 19.
- Duck Breast glazed with Grand Marnier and Port Wine Sauce  
*Pechuga de Pato a la Plancha glaseado con Grand Marnier y Vino Porto* 23.

## From the Sea • Del Mar

- Mashed Fried Plantain Stuffed with Seafood in a Creole Sauce  
*Mofongo relleno de Mariscos en Salsa Criolla* 22.
- Grilled Mahi- Mahi with Tropical Sauce  
*Filete de Dorado a la Parrilla con Salsa Tropical* 24.
- Grilled Salmon with Sesame Seed and Teriyaki Glaze  
*Salmón a la Parilla con glaseado de Teriyaki y Ajonjolí* 21.
- Japanese Breaded Shrimp with Tamarind Glaze  
*Gambas Empanados estilo "Japones" con Salsa de Tamarindo* 26.

## Pasta

- Chicken Breast Served with Fettuccine in a Rosemary Garlic Cream Sauce  
*Pechuga de Pollo a la Parilla servida con una Salsa de Crema al Ajillo, Romero y Pasta Fettuccini* 18.
- Shrimp Scampi with Fettuccini Pasta  
*Gambas al Ajillo servido con Pasta Fettuccini* 21.
- Pasta Primavera (choice of Marinara or Cream Sauce)  
*Pasta con Vegetales Frescos salteados (Selección de Salsa Marinara o Alfredo)* 16.

## Side Dishes • Acompañante

Risotto "A La Brasas" – Onions and Cilantro  
*Risotto A La Brasas – Cebolla y Cilantro*

Stew Rice with Beans  
*Arroz Mamposteado*

Fried Plantains  
*Tostones*

Mashed Potatoes  
*Papas Majadas*

## Additional Sides • (Serves Two Persons)

- Mushroom Risotto  
*Risotto de Zetas* 7.
- Vegetable Medley  
*Combinación de Vegetales Salteados* 7.
- Fettuccini Alfredo  
*Pasta Fettuccini con Sala Alfredo* 7.

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