



*Featured Menu for the Month of September*

By  
**Chef David Cordúa**

Americas

*Lunch Menu*

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*First Course*

Cubana~ black bean soup with onion-cilantro relish and provolone cheese served in a toasted sourdough bread boule  
*optional wine: chateau ste. michelle riesling, \$5*

Mixed Greens Salad~mesclun greens and heart of romaine with grilled corn, zucchini and tomato, pickled onion, queso fresco and cilantro dressing  
*optional wine: esperto pinot grigio, \$5*

Caésar~heart of romaine, caésar dressing, parmesan and garlic herb crostini  
*optional wine: mayu pedro ximenez, \$7*



*Second Course*

Filete Con Hongos~grilled beef filet, tempura mushroom, pisco peppercorn sauce and corn poblano arroz rajas  
*optional wine: hawk crest cabernet sauvignon, \$7*

Lomo y Mar~grilled beef filet, achiote shrimp, castelvetrano olives, mascarpone mashed potatoes, stilton blue cheese sauce  
*optional wine: cono sur bicicleta pinot noir, \$5*

Beef Tenderloin Brocheta~grilled beef tenderloin and shrimp with onion and poblano over chorizo caribbean rice  
*optional wine: cordúa corazon, \$8*

Pollo Encamisado~plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce crema fresca  
*optional wine: marqués de cáceres rosado, \$5*

Pollo Huancaína~pan seared chicken, tagliatelle pasta, huancaína sauce, mushroom-chorizo ragout, queso fresco  
*optional wine: recuerdo torrontes, \$10*

Carnitas Pibil~fork tender sous vide pork shoulder and grilled shrimp with lemon guajillo sauce, crisp yuca cake, black beans, queso fresco, orange - red onion salad  
*optional wine: tormaresca chardonnay, \$6*

Grilled Mahi Mahi~black bean and shrimp velouté, fried pickled okra  
*optional wine: mayu pedro ximenez, \$7*

**\$20(+tax & gratuity)**

*Chef David Cordúa has pledged to donate \$3 of each featured lunch menu sold, to The Houston Food Bank.*



*Featured Menu for the Month of September*

By

**Chef David Cordúa - Américas**

*Dinner Menu*

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*First Course*

Cubana~ black bean soup with onion-cilantro relish and provolone cheese served in a toasted sourdough bread boule  
*optional wine: chateau ste. michelle riesling, \$5*

Empanadas~flaky golden-brown pastries: beef-caramelized onions & huancaína sauce or chicken-pulled roasted chicken & avocado mousse  
*optional wine: rivarey crianza, \$5*

Fish Tacos~mahi-mahi, cabbage, rocoto pepper and pico de gallo  
*optional wine: chateau ste. michelle riesling, \$5*

Angel Wings~ethereally light chicken wings, with brown butter, habanero-papaya and blue cheese  
*optional wine: chateau ste. michelle riesling, \$5*

Tuna Civiche~coconut, crispy onion, peanut, jalapeño, cilantro  
*optional wine: mayu pedro ximenez, \$7*



*Second Course*

The Churasco 6 oz~“voted esquire magazine’s top 20 steaks in america” our signature, center cut certified angus beef tenderloin, seasoned with chimichurri and chargrilled served with crispy yuca cake, pickled onions and béarnaise sauce  
*optional wine: cordúa corazon, \$8*

Lomo y Mar~grilled beef filet, achiote shrimp, castelvetrano olives, mascarpone mashed potatoes, stilton blue cheese sauce  
*optional wine: cono sur bicicleta pinot noir, \$5*

Beef Tenderloin Brocheta~grilled beef tenderloin and shrimp with onion and poblano over chorizo caribbean rice  
*optional wine: cordúa corazon, \$8*

Pollo Encamisado~plantain crusted chicken, roasted tomato, seared panela cheese & purée of spicy-smokey black bean sauce crema fresca  
*optional wine: marqués de cáceres rosado, \$5*

Carnitas Pibil~fork-tender sous vide pork shoulder & grilled shrimp, lemon guajillo sauce, yuca cake, black beans, queso fresco, orange-red onion salad  
*optional wine: tormaresca chardonnay, \$6*

Grilled Mahi Mahi~black bean and shrimp velouté, fried pickled okra  
*optional wine: mayu pedro ximenez, \$7*

Achiote Seared Ahi Tuna~cilantro broth, citrus salad, goat cheese ‘snow’  
*optional wine: kessler r riesling, \$8*



*Third Course*

The Original Tres Leches~optional wine: massolino moscato d’asti, \$9

Kettle Corn Tres Leches~optional wine: inniskillin vidal, \$10

Besame Con Alfajores~optional wine: royal tokaji ‘5 puttonyos’, \$7

**\$35(+tax & gratuity)**

*Chef David Cordúa has pledged to donate \$5 of each featured dinner menu sold, to The Houston Food Bank.*