



南美牛排大酒家

SOUTH AMERICAN STEAKHOUSE

### 開頭菜

#### Para Empezar

1. 墨西哥玉米面团包馅卷, 起司蒸玉米糕, 烤番茄, 辣椒, 胡荽, 大蒜酱, 酸红洋葱沙拉 \$11  
1. Saffron Stuffed Shrimp Tamale, Steamed Corn Cakes with Queso Blanco, Roasted Salsa Verde, Pickled Red Onion Salad \$11
2. 傳統鰐梨三大會：石榴, 木瓜, 薄荷和青柠/熏制肉, 墨西哥辣椒 \$16  
2. Guacamole Trio: Pomegranate, Papaya, Mint & Lime/ Smoked Bacon, Chipotle/ Traditional \$16
3. 釀碎牛肉, 烤辣椒, 火腿, 芝士 \$12  
3. Chile Relleno: Roasted Poblano Pepper Stuffed with Ground Beef, Serrano Ham, Oaxaca Cheese \$12
4. 玉米煎饼: 甜哥伦比亚玉米糕, 奇米秋里酱, 鲑芝士 \$13  
4. Arepas: Colombian Sweet Corn Cakes, Chimichurri, Queso Fresco \$13
5. 香腸锅：哥伦比亚香腸, 芭蕉泥, 香脆的芭蕉芯片 \$14  
5. Fufu de Chorizo: Colombian Sausage, Mashed Plantain, Crispy Plantain Chips \$14
6. 烤生蚝: 融化羊芝士, 培根, 香脆青葱, 奶油菠菜 \$17  
6. Roasted Oysters: Queso de Cabra, Bacon, Crispy Shallots, Creamed Spinach \$17
7. 雞尾冷蝦：辣根奇米秋里酱, 特色雞尾色酱 \$17  
7. Shrimp Cocktail: Horseradish Chimichurri & Cocktail Sauce \$17
8. 釀上等牛肉：頂級牛肉, 葡萄干, 胡荽叶, 特別洋葱, 胡椒酱 \$11  
8. Empanadas: Prime Beef, Raisins, Cilantro, Aji Amarillo Aioli \$11
9. 魚大吃：黄花鱼, 蝦, 章魚, 扇貝, 紅洋葱, 辣椒, 雜果油1醋汁 \$17  
9. Ceviche Mixto: Corvina, Shrimp, Octopus, Scallops, Red Onion, Jalapeño, Passion Fruit Vinaigrette \$17
10. 烤章魚: 上等調味烤章魚, 櫻桃西紅柿, 蒜, 白酒, 馬蹄草, 甜菜胡荽叶酱 \$16  
10. Pulpo a la Parilla: Marinated Grilled Tender Octopus, Cherry Tomatoes, Garlic, White Wine, Capers, Beet-Cilantro Sauce \$16
11. 芝士香腸盆：西班牙香腸, 美味可口醬, 溫和辣椒, 香脆玉米片 \$14  
11. Queso Fundido: Tres Queso Bechamel, Chorizo, Poblano Peppers, Crispy Tortillas \$14
12. 霸王炸海鮮：炸脆魷魚, 蝦, 肩負, 魚, 絲兰, 美味特色辣椒, 洋葱, 蒜, 香菜酱 \$18  
12. Jalea Peruana: Crispy Calamari, Shrimp, Bay Scallops, Fish, Yucca, Aji Amarillo Aioli \$18
13. 愛德華島蚌：青葱, 蒜, 香腸, 胡荽叶, 椰子汁湯 \$15  
13. Prince Edward Island Mussels: With Shallots, Garlic, Chorizo, Cilantro, Coconut Broth \$15

## 湯 Sopas

14. 火烤肉湯：有機菊苣根,羽衣甘藍,白藜米尼,烤豬肉 加一点点青柠汁 \$13  
14. Fire Roasted Pozole: Organic Chicory, Kale, White Hominy, Roasted Pulled Pork with a hint of lime \$13

15. 傳統海鮮湯 \$14  
15. Cazuela de Mariscos: Traditional Seafood Soup \$14

## 沙拉 Ensaladas

16. 智利芹菜沙拉：芹菜,鱈莉和檸檬沙拉醬 \$11  
16. Chilean Celery Salad: Shaved Celery, Avocado-Lemon Vinaigrette \$11
17. 本樓沙拉：生菜,芒果,草莓,木瓜,紅洋蔥,芝士,火燒玉米堅果,鱈梨沙拉醬 \$14  
17. K Rico Chopped Salad: Romaine, Mango, Strawberries, Papaya, Red Onions, Queso Blanco, Fire Roasted Corn Nuts, Avocado Dressing \$14
18. 嬰兒芝麻菜,羊芝士,香粉核桃,石榴,百里香和蜜糖油醋汁 \$13  
18. Ensalada de Fresa: Baby Arugula, Queso de Cabra, Spiced Walnuts, Pomegranate, Thyme Honey Vinaigrette \$13

## 肉類 Carnes

19. 油焗大炒上等熟成肉  
19. Prime Aged Meat Grilled on Authentic Plancha
20. 36安士 本樓有骨牛腓 \$47  
20. 36 Oz K Rico On-The-Bone Sirloin Steak \$47
21. 裙子牛排, 奇米秋里醬 \$44  
21. Entraña Skirt Steak with Chimichurri Sauce \$44
22. 16 安士紐約帶狀牛排 \$46  
22. 16 Oz New York Strip Sirloin \$46
23. 22 安士肋眼牛排 \$48  
23. 22 Oz Ribeye \$48
24. 20安士雙切豬排 \$38  
24. 20 Oz Double Cut Pork Chop \$38
25. 14 安士免翁牛柳 \$47  
25. 14 Oz Filet Mignon \$47
26. 8 安士模擬嫩肉 \$38  
26. 8 Oz Petite Filet \$38
27. 52oz上等牛排 \$97  
27. 52 Oz Porterhouse \$97

28. 烤架大結合：裙子牛排,醃肉,五花內,嫩雞肉 \$78

28. La Parrillada Mixta: Skirt Steak, Linguiça, Pork Belly, Tenderloin Tips, Pork Tenderloin, Grilled Chicken \$78

29. 秘魯式烤雞 \$32

29. Pollo A La Brasa: Peruvian Style Roasted Chicken \$32

### 魚類

#### Pescado

30. 烤芭蕉覆蓋鱈魚,椰子牛油,木瓜,石榴配菜 \$30

30. Plantain Encrusted Roasted Cod: Coconut Lime Butter, Papaya, Pomegranate Relish \$30

31. 焗烤黃花魚,加蓋上熏三文魚,配李子番茄 \$34

31. Oven Roasted Oak Plank Corvina topped with Smoked Salmon and Plum Tomato \$34

32. 烤智利三文魚,霞多麗,藏紅花醬 \$32

32. Chilean Seared Salmon with Chardonnay Saffron Seafood Sauce \$32

### 附加菜 – \$9/碟

#### Acompañantes \$9/dish

33. 炒香絲蘭

33. Sautéed Yuca

34. 球芽甘藍 和 培根

34. Brussels Sprouts w/bacon

35. 脆芭蕉

35. Maduros-Crispy Sweet Plantains

36. 飯加無花果

36. Chaufa de Quinoa w/figs

37. 小炒牛條

37. Hand-cut Steak Fries

38. 甜薯泥

38. Mashed Sweet Potato

39. 西蘭,菜花加蒜

39. Broccoli & Cauliflower Sauté w/garlic

40. 海鹽烤土豆

40. Sea Salted Baked Potato

41. 菜花馬蘭花泥

41. Cauliflower Malanga Mash

**吃生或未熟的肉,禽類,海鮮,蛋可能導致生病.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

**建議20%小費加添到8位客人以上的帳單.**

*A suggested gratuity of 20% will be added to parties of 8 or more*