



Antojitos to Start

Stuffed Jalapenos \$9

Green Jalapenos stuffed with Crab Meat
With Melted Cheese

Rocoto & Wings \$7

Spicy Buffalo Sauce
Served with Celery & Carrots
Ranch

Chicken Empanadas \$7

Carrots-Chicken & Sofrito
Pastry Filled W/ Potato

Crispy Calamari \$8

Calamari lighty battered and fried
Crispy served with Rocoto Aioli

Ceviche de La Casa \$13

Cured Fish , Shrimp, Calamari
Infused with Lime Juice, Cilantro and
Red Onions

Queso Fundido \$10

Oaxacan Cheese melted with
Problano Peppers served with
Tortilla Chips

Brasas Guacamole \$10

Made with Avocados, Red Onions,
Cilantro, Roasted Sweet Corn and
Tomatoes

Brasas Rolls \$7

Chicken Roasted Corn
Black Beans & Monterey Jack
Avocado Dip

Stuffed Shrimp \$12

Broiled Jumbo Shrimp stuffed with
Crab Meat

Yuca Con Chicharrones \$7

Lightly fried Pork chunks
Served with Pickled Cabbage

Soups & Salads

“Maqueca BaHiana” \$9

Seafood Stew with Shrimp, Mussels, Scal-
lops & Cilantro

Bean Soup \$5

Classic Black Bean Soup

Gazpacho \$7

All Natural chilled Tomato based soup
pureed with raw vegetables.
Served Cold

Greek Salad \$8

Romaine Lettuce, Tomatoes
Cucumbers, Red Onions & Feta Cheese
Calamata Olives with House Vinaigrette

Chopped Salad \$8

Romaine Lettuce with
Sweet Roasted Corn, Cilantro, Basil,
Tomatoes Ranch Dressing

Ensalada Fresca \$7

Tossed Roma Tomatoes , Cucumbers
Red Onions with house Vinaigrette

Add to any salad

Chicken \$3

Steak \$4.50

Grilled Shrimp \$6.50

Grilled Salmon \$6.50



...From the Sea

Lobster Paella \$35
Lobster Tail . Mussels & Shrimp
Saffron Infused Rice
Fired Roasted Red Pimientos
Green Peas

Chilean Sea Bass \$29
Basil Mashed Potatoes
Topped with Sautéed Jumbo Shrimp

Stuffed Salmon \$23
Jumbo Lump Crab Meat
Mashed Potatoes & Chopped Salad

Crab Cakes \$23
Jumbo Lump Crab Meat Served with
Green Apple Coleslaw
Garlic & Parsley Potatoes

Lobster \$23
Broiled Lobster Tail
Grilled Vegetables & Chopped Salad

Sea Food Paella \$25
Scallops . Mussels . Fish & Shrimp
Saffron Infused Rice
Red Pimientos and Green Peas

Grilled Salmon \$19
Roasted Corn Salsa, Mashed
Potatoes & Cabernet Reduction

Camarones al Ajillo \$16
Jumbo Shrimp Sautéed in Olive Oil
With Charred Poblano Peppers, Garlic and
Wine Served with Two Potato Cakes

Tilapia con Vino \$14
Sautéed with Garlic - Olive Oil
Organic Spinach w/ Rice

... Extra Sides to Share

Potato Cake w/Cheese \$3

Salsa Fresca \$3

French Fries \$3

Rice & Beans \$5

Fried Yuca \$5

Grilled Vegetables \$5

Sweet Platanos \$5

Black Beans \$3

Garlic Potatoes \$5

Chopped Salad \$5

Green Apple Coleslaw \$3

Organic Sautéed Spinach \$5

Please allow sufficient time for preparation as each order is made from scratch.
20% Gratuity to parties of 6 or more

Chef Julio Cesar Nava
General Manager Claudia S. Rivas



...Platters & Combos

Drunken Rib Eye \$23

~Angus~ Rib-eye Steak
Grilled Vegetables & Chopped Salad

Brasas Platter \$44

~Angus~ Rib-Eye Steak . Lobster
Jumbo Lump Crab Cake & Chopped
Salad

Drunken Rib Eye & Lobster Tail \$35

~Angus~ Rib-eye Steak & Lobster
Tail Grilled Vegetables & Chopped
Salad

Cesar's Platter \$27

1/2 Rack BBQ Ribs . 1/4 Chicken
Grilled Shrimp & Coleslaw

Filet Mignon & Crab Cake \$39

~PRIME~ Filet Mignon Steak
Jumbo Lump Crab Cake
Grilled Vegetables & Chopped Salad

...From the Sea & Land

Brasas Pasta \$16

Penne Pasta with Jumbo Shrimp,
Chicken, Andouille Sausage, Tomatoes
Scallions in a creamy Spicy sauce

Prime Filet Mignon \$29

~PRIME~ 7oz Filet Mignon
Served with Mashed Potatoes

Paella Valenciana \$23

Mussels, Shrimp, Chicken, Sausage
Red Peppers, Green Peas
Saffron Infused Rice

Lapingachos \$14

Grilled Steak
Served with Two Potato Cakes stuffed with
Cheese & Salsa Fresca

Mar Y Tierra \$19

8oz. Grilled New York Steak Served with
Grilled Jumbo Shrimp and Rice

Bistec Encebollado \$14

Sautéed Steak with Garlic, Wine
Caramelized Onions
Tomatoes served with Rice

BBQ Baby Back Ribs \$23

Glazed with a Smokey Tamarind Sauce
Served with Coleslaw & Garlic Potatoes

1/2 Rotisserie \$15

Peruvian Style Rotisserie Chicken
Choice of two sides

Pork Chops \$14

Grilled with a Basil Glazed,
Mashed Potatoes & Sautéed Organic
Spinach

Carne Asada \$14

Grilled Marinated Steak
Rice, Beans, and Salsa Fresca



Kid's Baskets

Kid's Choice \$5
Served French Fries and Juice Box

1/4 Brasas Rotisserie Chicken

Grilled Cheese Sandwich

Chicken Tenders

...Sweets

Brasas Rum Cake \$7
Served with Ice Cream

Crème Brule Cheese Cake \$5

Flor de Cana Caramelized Bananas \$7
Served with Vanilla Ice Cream

Chocolate Caliente \$7
Melted chocolate cake served with Ice Cream

Tres Leches Cake \$7

...To Drink

Jarritos: Mandarin & Tamarindo \$2.50

Cola Champagne & Inka Cola \$2.50

Coke - D. Coke - Sprite - Pink Lemonade or Iced Tea \$2.50

Acqua Panna Spring Water \$3.50

Pelegrino Sparkling Water \$3.50

For Special Events
visit us at Brasasgrill.com