

BUILD YOUR GRILL

BUILD YOUR All main dishes include:

Costa Rican Chimichurri · Roasted Tomato ·

Grilled Onion · Buttered Squash · Browned Herb Butter

MAIN CUTS \$25 Skirt Steak 200 g Baby Back Ribs (with Guava BBQ Sauce) per piece \$50 \$40 Surf & Turf Skewer (1 Shrimp + 1 Beef Tenderloin) \$85 Tomahawk (Cooked on a Volcanic Hot Stone) \$75 **T-Bone Steak** (Cooked on a Volcanic Hot Stone) \$40 Catch of the Day 200 g \$50 Whole Grilled Red Snapper \$45 New York Strip 250 g \$40 Beef Tenderloin 200 g \$50 Argentine Churrasco 450 g \$50 Ribeye Steak 350 g \$30 Grilled Salmon Fillet 200 g \$20 Grilled Chicken Breast 180 g

SIDES \$8

Rice

Potatoes with Costa Rican Chimichurri

French Fries

Grilled Vegetables

Sweet Plantain

Salad Bowl

Grilled Corn on the Cob

Choripan with french fries

Mashed Potatoes

Cornbread with Cinnamon & Cream Cheese Frosting

Mac & Cheese with Bacon



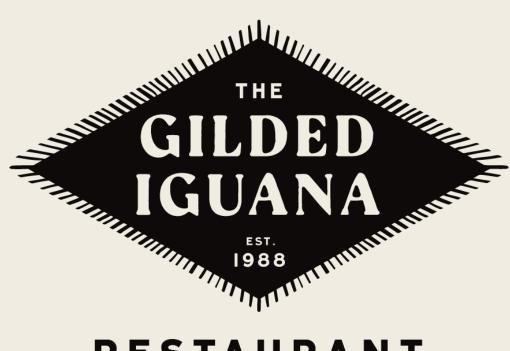
\$12

DESTALIDANT

CREATE YOUR PERFECT GRILL EXPERIENCE

GRILLS: EGOUSE

Prices already include sales and service taxes.



RESTAURANT