



From the power of the Iguazu Falls between Brazil and Argentina, Iguazu Bar&Bistro is born.

A vibrant celebration of South American flavors, culture and soul.

brunch

11am -3pm

PICANHA A CAVALO .. 46

12oz Brazilian style grilled Prime Picanha steak, served with fries, eggs and chimichurri sauce

LOBSTER BENNY .. 36

Sourdough toast, poached eggs, avocado, fresh lobster meat and hollandaise sauce.

PROVOLETA OMELETTE .. 24

Provolone cheese, oregano onions, served with side salad and roasted potato

ALFAJOR FRENCH TOAST .. 24

Challa Bread, chocolate, dulce de leche, orange zest and vanilla ice cream

WAGYU BURGER .. 38

Pat LaFrieda 7oz Wagyu beef burger with bacon jam, bibb lettuce and provolone cheese, truffle fries

EGGS BENEDICT .. 28

Gluten-free Brazilian cheese bread, hollandaise sauce, fries. choice of smoked salmon or bacon.

cocktails

APEROLITO .. 11

Posecco and Aperol

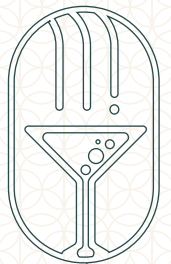
GARIBALDI SPRITZ .. 17

Campari, oj, prosecco, soda water

MIMOSA .. 9

BLOODY MARY .. 16

ESPRESSO MARTINI .. 16



appetizers

EMPANADAS DUO .. 14

Baked Argentinian style empanadas served with smoked chimichurri. Beef and Choclo con queso

COXINHA .. 14

Brazilian chicken croquettes

PÃO DE QUEIJO .. 16

Gluten-free Brazilian cheese bread served with guava spicy jam

LITTLE GEM SALAD .. 15

Little gem lettuce, hearts of palm, cherry tomatoes, red onions, cucumber, radish and parmesan

CHORIZO & MORCILLA A LA PARILLA ..18

Served with trio chimichurri

SHRIMP CEVICHE .. 22

entree

KATE STEAK 68

850 Club Pat LaFrieda bone-in 14oz Dry-aged New York Strip steak, served with truffle scalloped potato

CHURRASCO 48

10oz Pat LaFrieda Angus grilled skirt steak, served with chimichurri sauce and crispy yucca fries

PICANHA 46

12oz Brazilian style grilled Prime Picanha steak, served with truffle fries, farofa and vinaigrette

WILD SALMON .. 36

Grilled Salmon served with mashed potatoes and lemon herb butter sauce

ASADO DE TIRA 45

Pat LaFrieda Black Angus Argentinian style beef short ribs, served with smoked chimichurri, criola sauce and gratin mashed potato

RIB EYE A LA PIMIENTA 62

Pat LaFrieda Black Angus 14oz Rib Eye steak served with garlic broccolini au poivre sauce

GALETO 36

Roasted Skin-on organic chicken breast marinated on lemon and herbs, roasted potatoes and vegetables

desserts

ALFAJOR .. 14

Served with vanilla bean gelato and dulce de leche

BRAZILIAN FLAN ..14

BANANA FOSTER .. 16



IGUAZU
BAR & BISTRO