



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.

appetizers

EMPANADAS DUO .. 14

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

COXINHA .. 14

Brazilian chicken croquettes

PROVOLETA .. 18

Iron cast grilled smoked provolone cheese

PÃO DE QUEIJO .. 16

Gluten-free Brazilian cheese bread served with guava spicy jam

CHORIZO & MORCILLA A LA PARILLA .. 18

Served with trio chimichurri

LITTLE GEM SALAD .. 15

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

FUGAZZETA .. 18

Cheesy Argentinian style pan pizza topped with spanish onions and oregano

CORN RIBS .. 14

Fried quarter cut corn on the cob, cilantro lime aioli

cocktails

CAIPIRINHA .. 16

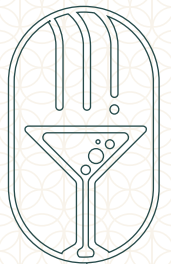
Cachaca, fresh muddle lime, sugar

GARIBALDI SPRITZ .. 17

Campari, oj, prosecco, soda water

LA BOMBONERA .. 16

Fernet Branca, Drambuie, lime, pineapple Angostura bitters.



entrées

MILANESA NAPOLITANA .. 35

Breaded chicken breast lightly fried, topped with fresh tomato sauce, sliced tomatoes, prosciutto and provolone, served with fries

CHORIPAN CLASSICO .. 26

Grilled chorizo served on toasted baguette with criola sauce, chimichurri and yucca fries

BEEF STROGANOFF .. 37

Sautted filet mignon, mushrooms, VSOP brandy, tomato cream sauce served with jasmine rice and fries

WILD SALMON .. 34

Grilled Salmon served with mashed potatoes and lemon herb butter sauce

a la parrilla

KATE STEAK 68

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

PICANHA 46

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

CHURRASCO 48

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

PINEAPPLE BORRACHO 18

Grilled pineapple, lime zest, parrilla salt, flambe with cachaca

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

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

GALETO 35

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

desserts

ALFAJOR .. 14

Served with vanilla bean gelato and dulce de leche

BRAZILIAN FLAN ..14



IGUAZU
BAR & BISTRO