



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

SATURDAY & SUNDAY 11:30AM - 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 reasted potato

ALFAJOR FRENCH TOAST .. 24

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

CHIVITO SANDWICH .. 32

Sliced skirt steak, mozzarella, bacon, egg, lettuce and tomatoes, chipotle aioli, served on baguette with fries

EGGS BENEDICT .. 26

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

cocktails

APEROLITO .. 9

Posecco and Aperol

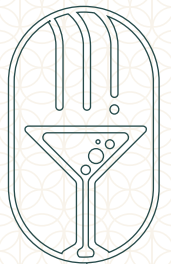
GARIBALDI SPRITZ .. 17

Campari, oj, prosecco, soda water

MIMOSA .. 8

BLOODY MARY .. 15

ESPRESSO MARTINI .. 15



appetizer

EMPANADAS DUO .. 15

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

COXINHA .. 14

Brazilian chicken croquettes

PÃO DE QUEIJO .. 17

Gluten-free Brazilian cheese bread served with guava spicy jam

LITTLE GEM SALAD .. 16

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

LOBSTER AND TUNA CEVICHE .. 32

Spicy mango leche de tigre

CORN RIBS .. 16

Fried quarter cut corn on the cob, cilantro aioli lime aioli

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.. 52

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

WAGYU BURGER.. 42

8oz Pat LaFrieda Wagyu beef burger, lettuce, garlic aioli, provolone, bacon jam served with truffle fries.

ASADO DE TIRA.. 45

Pat LaFrieda Black Angus Argentinian style beef short ribs, served with smoked chimichurri, criolla 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 chef's choice vegetable

PINEAPPLE BORRACHO 18

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

desserts

ALFAJOR .. 14

Served with vanilla bean gelato and dulce de leche

BRAZILIAN FLAN ..14



IGUAZU
BAR & BISTRO