



BRISA

RESTAURANT & BAR

RESTAURANT WEEK

\$42 PER PERSON

FIRST COURSE

PICK ONE:

PASSIONFRUIT CEVICHE

Peruvian-style local catch of the day with passionfruit ponzu, pico de gallo, avocado, corn chips

STREET CORN N'GUAC

Avocado spread, cotija cheese, spiced corn nuts, and pickled veggies served with corn chips

EMPANADAS

Cheese empanadas topped with pico de gallo, chipotle crema, and queso fresco

CAESAR DEL CAMPO SALAD

Grilled romaine lettuce, queso fresco, tostones

MAIN COURSE

PICK ONE:

POLLO MOLE

Organic chicken with house-made mole rojo over cilantro-lime rice

TEQUILA SALMON

Grilled salmon over lobster mashed potato, topped with tequila mustard cream sauce

COSTA SUSHI ROLL

Shrimp tempura, spicy tuna, and cucumber topped with avocado, yellowtail, spicy poke sauce, yuzu tobiko, and micro cilantro

PRIME NY STEAK

12oz Prime NY steak sliced topped with house made chimchurri, served with Yuca fries and grilled vegetables +\$10

DESSERT

PICK ONE:

CHURROS

TRES LECHES

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