

# PAMPAS

## LUNCH

### STARTERS

- SEAFOOD CEVICHE** with lime, cumari peppers, avocado and crispy tortillas 10  
**CRISPY CALAMARI** banana peppers and roasted pepper aioli 10  
**EMPADAS** seasonal vegetables, with parmesan, and smoked tomato puree 8  
**PORK RIBS** with sweet guava glaze 11  
**LAMB MEATBALLS** with dukka and tamarind glaze 9

### SOUP & SALAD

- CALDO VERDE** traditional brazilian soup with potato, collard greens and sausage bowl 6  
**FEIJOADA** our version of the classic black bean stew with farofa bowl 6  
**ARUGULA SALAD** with mango, marcona almonds, pickled onion 9  
**CAESAR SALAD** hearts of romaine tossed with parmesan croutons and anchovies 8  
*ADD CHICKEN 3                      ADD SHRIMP 6*  
**CHICKEN SALAD** slow roasted Fulton Valley chicken, mixed greens and sunflower seeds in  
in red wine vinaigrette 10  
**CRISPY PRAWNS** mixed greens, roasted peppers, lemon aioli 14

### MAINS

- STEAK SANDWICH** grilled tri tip with onions, crumbled chevre, and tamarind chipotle  
sauce on a sweet roll 14  
**PANINI** applewood smoked bacon & gouda cheese with parmesan 12  
**CHICKEN SANDWICH** marinated in smoked paprika and lemon, with avocado and shaved onion 12  
**POBLANO PEPPERS** filled with smoked gouda and ricotta, ancho chili sauce 12  
**MARKET FISH** please ask your server for today's featured fish A.Q.

### FROM THE GRILL

*all selections served with rice, collard greens, and farofa*

- FILET MIGNON SKEWER** with garlic and sweet herbs 13  
**PRAWNS** with olive oil and lemon 14  
**FULTON VALLEY HALF CHICKEN** marinated in smoked paprika and lemon 16  
**CENTER CUT PORK CUTLETS** coriander adobo 13  
**NEW YORK STEAK** hand cut, grilled and served with garlic butter 18  
**LAMB CHOPS** Australian lamb marinated in garlic and ginger 19  
**SIDEBAR (UNLIMITED)** selection of seasonal vegetables, composed salads, assorted cheeses,  
and traditional Brazilian choices 17 add the sidebar to any sandwich or entrée 8  
**FAMILY STYLE** Chefs selection of grilled meats, and sidebar 28