

Private dining at Pampas epitomizes the luxury of the Silicon Valley modern fine dining scene while preserving the charm and appeal of the traditional Brazilian Churrasco experience. We are proud to offer a diverse and eclectic array of private and semi-private dining spaces to accommodate the unique aspects of your special event.

For more information:

pampaspaloalto.com/private-events

events@pampaspaloalto.com

For Westin Palo Alto Guests:

10% OFF

WHEN YOU CARRY-OUT

Not available for dine-in or delivery. Carry-out only.

(650) 327-1323

For Westin Palo Alto Guests:

complimentary appetizer or dessert

WHEN YOU DINE-IN

Not available for carry-out. Excludes happy hour. One per reservation.

Please present this coupon and room key to your server

HAPPY HOUR

IN THE LOUNGE

EVERYDAY

5:00 PM *TO* 7:00 PM

\$5 BEER AND WINE

\$7 LOUNGE PLATES

\$7 SPECIALTY COCKTAILS



#PAMPASPALOALTO

Pampas

529 Alma Street
Palo Alto, CA 94301

(650) 327-1323
www.pampaspaloalto.com

PAMPAS

BRAZILIAN CHURRASCARIA

529 Alma Street

Palo Alto, CA 94301

(650) 327-1323

www.pampaspaloalto.com

Carry-Out Menu

Available Monday-Sunday

5:30pm-8:30pm

Appetizers

Grilled Lamb Meatballs- \$10

almond dukka & tamarind sauce

Yucca Fries- \$8

aji pepper aioli

Blistered Shishito Peppers- \$8

roasted with a touch of citrus

Mini Beef Tenderloin Burgers- \$10

with white cheddar and chipotle aioli on a gluten-free cheese bun

Crispy Calamari- \$10

with panca chili, celery salt, lemon aioli

Entrees

Ribeye- \$44

prime 16oz grilled steak with Yukon gold whipped potatoes, seasonal vegetables

Pork Chops-\$38

two 8oz bone-in chops served on a bed of spinach and creamy polenta, topped with rosemary port wine reduction sauce

Mixed Grill Platter for Two- \$62

carvings of the day serviced with brazilian rice and black beans

Catch of the Day- \$36

with your choice of rice or mashed potatoes, and sautéed vegetables

Roasted Mushroom Risotto - \$28

imported risotto with herb-roasted mushrooms (vegetarian)

Grilled Portobello- \$30

marinated with fresh herbs, served on a bed of arugula and rosemary polenta, drizzled with basil and chili oils, and pampas balsamic reduction (vegetarian)

Salads

Grilled Chicken Caesar Salad- \$18

6oz marinated lemon chicken breast, topped with spanish manchego cheese, gluten-free pao de queijo croutons

Pan-Seared Wild Salmon Salad- \$24

baby mixed greens, cherry tomatoes, pickled cucumber, thin sliced red onion, carrots, with house-made miso dressing

All items served with house-made

gluten-free Pao de Queijo

(Brazilian cheese bread)

Ready for a modern twist on the Brazilian Churrascaria?

Dine-in to feast on unlimited tableside carvings of 15 different meats and enjoy the bounty of endless fresh vegetables, house-made salads and hot sides on our side bar.