

FROM LATIN AMERICA TO MANILA

Let us take you on an adventure of Latin America the best way we know how—through a colorful array of chargrilled feast prepared with fiery passion and soulful precision. We are Brasas, and we invite you to partake of our story—one bite at a time.



/BRASASPHILIPPINES

BRASASPH



PAPILLADA MIXTA. PIEDA

VAMOS A COMER!

Savor the rich, smoky flavors of Latin American street food right in the heart of Manila! Brasas excites the taste buds through tantalizing dishes, each made fresh off the red-hot charcoal grill and prepared with choice ingredients. A unique culinary experience that will leave you wanting more, Brasas provides a vibrant space for sharing great stories over great food—perfect for any occasion with family and friends!





Sandwich

Choice of meat, veggies, served in to	basted bun.
Smoked Pulled Pork	290
Pollo a la Brasa (Pulled Chicken)	- 220

Patacones 📒

Empanadas

Coxinhas

Plantain chips with choice of meat, cheese, Pico de gallo. Carne Asada (Beef Sirloin) 195 Pollo a la Brasas (Pulled Chicken) 165 Smoked Pulled Pork de Large von 215

Brasas Picada Sampler 355 Patacones de pollo, Coxinhas and Empanadas.

Parillada Mixta, Picada 395 Carne Asada, Pollo Asado, and Puerco Asado with chimichurri sauce and baby potatoes

Empanadas Latina 215 Chicken and Pork Empanadas.

Coxinhas 195 Brazilian potato croquettes stuffed with mildly spiced pork belly served with chipotle sauce.

Carne Asada Fries 265 Fries, carne asada, beef chili, cheese, and Pico de gallo.

Nachos con Carne 190 Yellow corn nachos and beef chili, salsa de quezo, and pico de gallo.

Ay Caramba la Papa 190 Seasoned potatoes, pollo chicharon bits, Salsa de queso & Pico de gallo.





Picada

Laced with spice-infused sauces, Brasas' selection of street food picadas—from mouthwatering wraps and sandwiches, to crispy tostada and nachos—is sure to give you a simply sabroso dining experience!

Wraps 🗖

Choice of meat, Sautéed onions, Roasted bell peppers, wrapped in soft flour tortilla.

Carne Asada (Beef Sirloin) Pollo Asado (Chicken Thigh Fillet) Pollo ala Brasa (Pulled Chicken) Puerco Asado (Pork Belly) Pescado Asado (Tuna Fillet)



Pequeno size: Carne Asada 265 | Pollo Asado 235 | Pulled Chicken 195 | Puerco Asado 245 | Pescado 235

Smoked Pulled Pork Sandwich

Tostadas 🚺

Crunchy corn tortillas with your choice of meat and corn salsa.

Carne Asada (Beef Sirloin) Pollo a la Brasas (Pulled Chicken) Smoked Pulled Pork



Ay Caramba La Papa Ensalada de Pollo Asado



LATIN CLASSICS

These signature eats will fire up your appetite with a vibrant medley of flavors distinct to different regions of Latin America, giving you a taste of their flavors and way of life. The muy delicioso chargrilled taste lingers and livens, while the winning sofrito combination of cilantro, bell peppers and onions adds a truly tasty kickl

A IG Brasa

Meats/fish marinated in Latin American spices and cooked

Bistec g lo Pobre 525 Charcoal grilled Beef tenderloin steak and egg. Served with fries, South American Slaw, and Aji Verde.

Carne Asada Platter 345 Charcoal grilled beef sirloin, served with Spanish rice, South American Slaw, Patacones, and chimichurri sauce.

Pollo Asado Platter 295 Charcoal grilled chicken thigh fillet, served with Spanish rice, South American Slaw, Patacones, and chimichurri sauce.

Pescado Asado Platter 295 Charcoal grilled Tuna fillet, served with Spanish rice, South American Slaw, Patacones, and chimichurri sauce.

Pollo a la Brasa 225 Charcoal Roasted chicken thigh and leg, served with rice pilaf, South American Slaw, Patacones, and chimichurri sauce.

Puerco Asado 255 Slow roasted pork belly, finished at the charcoal grill. Served with Rice and Beans, South American slaw, and Tajadas.

> Pequeno size: Carne Asada 270 | Pollo Asado 230 | Puerco Asado 260 | Pescado Asado 230



→ -Must try Prices are VAT inclusive, subject to 10% Service Charge

* ENSALADA

Assorted greens offer a refreshing contrast to Brasas' mouth-watering grills. Fried tortilla strips make for a surprising—and satisfying—crunch!

> Choice of dressing: Orange-Walnut, Honey Dijon, and Lime-Cilantro.

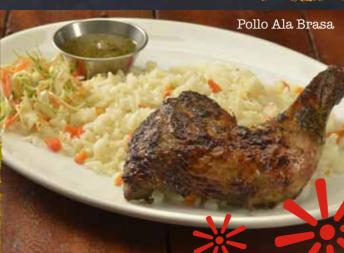
Carne Asada (Beef Sirloin) Pollo Asado (Chicken Thigh Fillet) Pescado Asado (Tuna Fillet) Vegetarian



Pequeno size: Carne Asada 215 | Pollo Asado 195 Pescado Asado 195 | Vegetarian 100







- Saltado -

First cooked in the grill to get the chargrilled flavor of Brasas, then stir fried with tomatoes, onions, potatoes in cilantro, vinegar, soy sauce and spices. Served with rice pilaf, South American Slaw, and side of house-made hot sauce.

Lomo Saltado (Beef Tenderloin) Carne Saltado (Beef Sirloin) Pollo Saltado (Chicken Thigh Fillet) Puerco Saltado (Pork Belly) Pescado Saltado (Tuna Fillet)



Pequeno size: Carne Saltado 205 | Pollo Saltado 185 | Puerco Saltado 195 | Pescado Saltado 195



Meats stewed in sofrito, tomatoes, vegetables and spices.

Ropa Vieja de Pollo 245 Chicken stewed in tomatoes, sofrito, and spices. Served with rice pilaf and South American slaw and house-made hot sauce.

Carne Asada en Salsa Criolla _____ 295

Carne asada, baby potatoes, stewed in tomatoes, sofrito, and spices. Served with rice pilaf and South American slaw and side of house-made hot sauce. The served of

> Pequeno size: Ropa Vieja de Pollo 185 | Carne Asada en Salsa Criolla 215





Plato Grande

Parillada Mixta, Grande Plato 695

(Serves 2-3 persons) Mojo spiced Puerco Asado, Carne Asada, and Pollo a la Brasa. Served with rice pilaf and South American Slaw.

Chivito al Plato 795

(Serves 2-3 persons) Beef tenderloin steak, Pork Carnitas, Pollo Asado, and Sunny side up egg. Served with Spanish rice, South American slaw and Tajadas.

Plato Cubano 525

(Serves 2 persons) Puerco Asado, Ropa vieja, and sunny side up egg. Served with Rice Pilaf, South American Slaw and Tajadas.

Carne Asada en Salsa Criolla

Source and Sidos

Ajiaco Soup 90 Chicken, corn and potato soup

Side Salad 50 Seasonal greens, jicama, carrots and fried tortilla strips.

Papas con Salsa de Queso 50 Baby potatoes with salsa de queso, topped with pollo chicharon bits

Carne Asada Fries (side portion) 110 Fries, carne asada, beef chili, cheese, and Pico de gallo

Nachos con Carne (side portion) 70 Yellow corn nachos, beef chili, Chipotle sauce, and pico de gallo

Papas Fritas 70 small 110 large French fries

Nachos con Saisa 50 Corn Nachos with pico de gallo and salsa de queso

Potato Chips with Chipotle Sauce 50 House-made potato chips with chipotle spiced sour cream sauce

Empanada (1 pc) 70 Chicken or Pork, potato, sofrito and spices

Coxinhas (2 pcs) 90 Brazilian potato croquettes stuffed with mildly spiced pork belly served with chipotle sauce

Corn on the cob (seasonal) 50 Grilled corn on the cob

Add ons

With Cheese 40 Extra sauce 30 Extra Rice 50 Extra Egg 40 Extra South American Slaw 30 Extra Meat 90 Extra Tajadas 40



BEVERAGES

Gaseosa de Mango 190 Fresh mango puree, lime, mint and soda water

Mango Agua Fresca 80 glass 220 carafe Fresh mangoes and fresh water (agua fresca)

Latin Iced Tea 90 glass 250 carafe Passion fruit infused iced tea

Brasacolada 150 Mango, pineapple, strawberry and coconut milk shake

Soda 60 Coke | Coke Zero | Sprite | Royal

MICHELADA AND BEERS

Chelada 110 destudional Beer with lime and salt destudion

Cubana 120 (120) Beer with hot sauce, chili, Worcestershire sauce, and salt

Latin American Beern 210 Corona Extra South - Jurge von

Local Beer 80 SMB Pale Pilsen | SMB Light

rices are VAT inclusive, subject to 10% Service Charge



LATIN AMERICAN COCKTAILS

Mojito 160 glass 440 carafe Rum, lime, mint and soda water

Margarita 220 glass Tequila, triple sec, and lime 650 carafe

Caipirinha 240 glass 710 carafe Cachaca (Caipirinha) or vodka (Caipiroska), lime and brown sugar

La Morena 190 glass 560 carafe Rum, apple juice, pineapple juice, lime and ginger

Sangria 290 glass 850 carafe Red wine, triple sec, apple, orange, and lime

HOT BEVERAGES

Colombian Coffee 80

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Tea 90 Premium tea from Harvney & Sons master tea blenders

