



la BRASA

124 Broadway, Somerville



BOTANAS

"SNACKS"

Oysters on the half shell* 3.5/EA
mignonette, fresh horseradish,
classic cocktail sauce

Pork Croqueta 12
house cured, smoked & braised head
cheese, oaxacan chintestle aioli,
pickled jalapeños

Queso Blanco con Pimento 8
cheddar cheese, piperade, smoked
breadcrumbs, home-style tortilla chips

Smoked Mole Panissa 8
cilantro aioli, radish, cippolini onion,
jalapeños, tomatillo

Taco de Carnitas 4
aromatic tomatillo salsa verde, chopped
onions, cilantro, zesty chile de arbol
queso +1

APERITIVOS

"APPETIZERS"

Grapefruit Avocado Ensalada 12
tuscan kale, grapefruit, smoked
almonds, fennel, mint

Spanish Chorizo Empanada 13
oaxacan quesillo, spanish onions,
costeño-tomatillo salsa

Pork Meatballs* 16
heirloom corn, mexican crème fraîche,
poblano salsa verde, cotija

Tamales 16
heirloom corn tamale, eggplant
caponata, guajillo tomato sauce,
creamy ricotta

**Please inform server of
allergies before ordering**

*consuming raw or under-cooked meats,
poultry, seafood, shellfish, or eggs
increases risk of food borne illness

20% service fee applied parties 6 or more

COMPARTIR

"TO SHARE"

Dinner for Two 90
whole roasted rabbit, salsa taquera,
parsnip, carrots, NH heirloom
hominy, walnuts

Grilled Prime Ribeye* 42
chilhuacle amarillo, cilantro
chimichurri, red onion, cotija,
shishito pepper, cilantro

Duck Confit 30
savory oaxacan mole negro, costeño
tomatillo salsa, cilantro,
fresh chive tortillas

Roasted Chicken 24
smokey salsa macha, white wine jus,
chinese broccoli, honey nut squash,
peanuts, sesame, zesty lime

**Wood Fire Roasted
Branzino 30**
achiote marinade, orange, fried
plantains, pickled serrano,
jalapeño-cilantro slaw

Brasa Burger* 18
black pepper brioche, cheddar
cheese,
bacon, pickled jalapeño, onion aioli

LADOS

"SIDES"

Black Beans 6
pork belly chicharrones,
epazote, cotija cheese,
served with corn tortillas

Mexican Fried Rice 10
sweet cipollini onions, shiitake,
radish and scallions

Loaded Sweet Potato 12
goat cheese, pistachio, savory brown
butter, walnut vinaigrette

Charred Swiss Chard 10
smoked breadcrumbs, tangy salsa
mojo, parmesan, grated cured egg

POSTRES

"DESSERTS"

Dulce de Leche Flan 10
whipped cream topped with
vegetable ash and sea salt

Pound Cake 10
mexican spiced chocolate, orange
tres leches, blood orange, and
hazelnut brittle