

# FEATURED VALENTINE DINNER MENU

FEBRUARY 13-15, 2020 | 4-9PM

## SHARED APPETIZERS

### Bruschetta

toasted adobo seasoned cuban bread, jalapeno-bacon  
cream cheese spread, capicola ham, pico de gallo, jalapeno-lime-pico  
9

### Prosciutto Wrapped Shrimp (6)

Patagonia shrimp wrapped with prosciutto drizzle of verde/rojo chimichurri, jicama slaw  
10

### Corkscrew Calamari

thin sliced lightly battered calamari steak, parsley, scallions, rojo cocktail sauce, lime  
9.5

### Carne Empanadas

two large empanadas filled with lamb, pork, potato, red peppers, side of chimichurri and chipotle aioli  
10

### Argentinian Chicken Thigh Skewers

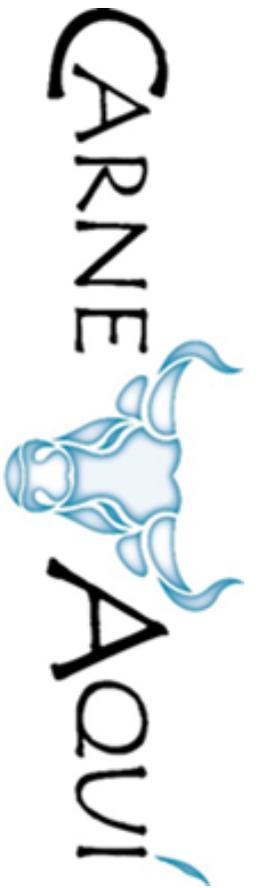
grilled with Carne adobo rub, brushed with chimichurri, cotija, scallions, chorizo aioli  
7

### Avocado Fritas

masa bateder fried avocado slices, chipotle aioli  
10

### Dulce Picante Quesadilla

sweet heat sauce, pulled short rib, Monterey jack cheese, jalapeno-lime-pico  
9



## FRESH GREENS

Add Grilled Chicken sm 3 | lg 5    Carne Asada\* sm 4 | lg 6    Six Patagonia Sauteed Shrimp\* 6

### Haystack

romaine, arugula, vegetarian black beans,  
verde and rojo chimichurri, tequila lime crema,  
masa fried avocados, pico de gallo, cotija, tortilla strips  
sm 8.95 | Lg 12.95

### Caesar Lime

romaine and arugula tossed in lime Caesar dressing  
topped with cotija, pico de gallo and tortilla strips  
sm 6.95 | lg 10.95

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\* All hot items are cooked to 165 degrees unless requested to be at a lesser temp. Consuming cooked to order or undercooked food could increase your risk of food borne illness. [www.carneaqui.com](http://www.carneaqui.com) (253) 535-6328 | Like us on Facebook and Instagram



## BRAZILIAN ENTREE RICE BOWL

jasmine rice steamed with minced garlic, red pepper and onion, layered with black beans, queso cheese sauce, grilled zucchini, rojo/verde chimichurri, pico de gallo, chipotle aoli, chive crema, cotija cheese and scallions  
Choice of... Avocado Fritas 14 | 8oz Chicken 16 | 8oz Carne Asada 17 | 8oz Pulled Pork 16 | (8) Shrimp 17

## ENTREES

Choice of any two sides

Patatas Bravas, Argentine Fries, Queso Polenta, Garlic/Red Pepper Quinoa, Brazilian Rice, Seasonal Vegetable

**True Love Ribeye For Two \* 20oz Choice** (served with two shot glass raspberry shortcakes)  
heart shaped cut, carne adobo rub, rojo chimichurri butter, chipotle balsamic 60

**Blackened Swordfish**  
center cut filet blackened on the grill and rested with jalapeno butter and aji sauce 21

**Surf n Turf \***  
5oz tenderloin medallion, eight grilled patagonia shrimp, chorizo spiced hollandaise 26  
Add another 5oz tenderloin 12

**Chimichurri Shrimp & Spanish Chorizo**  
(8) red Patagonia shrimp with sliced Spanish chorizo sausage, chimichurri and roasted red peppers, garnished with cotija, jalapeno-lime-pico, scallion curls, tomato onion jam 21

**Pollo a la Brasa**  
Peruvian marinated chicken thighs, pico de gallo, aji verde sauce 16

**Carne Asada**  
choice flank steak\* carne adobo rub, verde chimichurri 17

**Pork Mojo Roast**  
roasted with garlic, citrus and herbs, finished with rojo chimichurri 16

**Barbacoa Short Rib Roast**  
Malbec barbacoa braising sauce, verde chimichurri, pico de gallo 19.95

**Braised Lamb Shank**  
braised with citrus, herbs, malbec wine and spices, finished with roasting demi 19.95

**Pork Chop\***  
10-12oz on the bone, carne adobo rub, apricot-chipotle demi 22.95

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