wasi bbq

*chef driven, counter-serve restaurant featuring peruvian inspired*

*grilled & smoked meats and side dishes*

PLATES

*includes pan de choclo, salsa criolla, choice of 2 sides & 2 sauces*

Pollo a la Brasa. 12 qtr dark / 13 qtr white

marinated & grilled free-range chicken

Costilla 22

beef rib, black pepper & coriander

Salchicha. 12

pork sausage link, aji panca & achiote

Carne. 14

beef brisket, coffee & cocoa

Verduras. 11

seasonal vegetables, chimichurri sauce

Chanchito. 13

pulled pork, cumin & brown sugar

SANDWICHES

*Served on a ciabatta roll with salsa criolla, choice of 1 side & 1 sauce*

Pulled Pork OR Pork Sausage 10 Beef Brisket 12

SIDES

Arroz con Frijoles. 5

garlic rice & peruvian beans

Maccarones con Queso. 5

elbow pasta, aji amarillo cheese sauce

Ensalada de Col. 3

cabbage & carrot slaw, cilantro-lime vinaigrette

Salsa Criolla. 3

lime & aji pickled red onion, cilantro

Ensaladilla Papas 5

potato salad, kalamata aioli, hard egg

SAUCES .*50 ea*

Aji Limo. spicy, vinegar base

Aji Mirasol. mild heat, mustard base

Aji Panca. smoky, sweet, little spicy

Nikkei. tamarind, soy, honey

SNACKS

Cebiche. 10

marinated local fish, leche de tigre, red onion, sweet potato, cancha, cilantro

Anticucho. 10

grilled spanish octopus, aji panca salsa, potato, chimichurri

Empanada. 6

pastry pocket, inquire about today’s

Yuca Frita. 6

fried cassava ‘fries’, salsa golf

Lechuga. 5

field greens, radish, carrot, salsa criolla, buttermilk dressing or sherry vinaigrette

**Pachamanca. all the meats, all the sides, all the sauces 70**

*(feeds 5-6 people)*

SWEET

Helado. 4

housemade soft-serve ice cream, inquire about today’s flavors

Alfajores. 4

shortbread & dulce de leche sandwich cookies, powdered sugar

*we source high quality, naturally raised & hormone free meats.*

*we use local, organic produce & ingredients wherever possible.*

*we support local businesses.*