

BRAVO

PERUVIAN BAR & GRILL



CAUSA
Whipped Potato



AJI
Peruvian Pepper



LECHE DE TIGRE
Cebiche Marinade



CHOCLO
Peruvian Corn



CANCHA
Fried Kernel



ANTICUCHO
Skewer



EMPANADA
Savory Filled Pastry

PA'PICAR - STARTERS

PAPA A LA HUANCAINA \$8.95

Steamed potatoes topped with huancaína sauce, yellow pepper, fresh cheese, hardboiled eggs and botija black olives.

PAPA RELLENA \$9.00

Deep fried potato stuffed with seasoned beef and spices and served with sarza criolla.

PERUVIAN SLIDERS. \$9.95

Seco de res served on mini rolls with sarza criolla.

PERUVIAN WINGS \$9.95

Chicken wings served in a delicious Peruvian anticuchera sauce.

EMPANADAS. \$6.50

Baked turnover stuffed with your choice of sweet beef or chicken.

TAMALES \$7.00

Traditional corn masa stuffed with chicken and steamed in a banana leaf.

SALCHIPAPAS. \$8.00

Sliced, pan-fried beef hotdogs served over French fries.

CHOROS A LA CHALACA \$9.95

Steamed mussels topped with a mixture of onions, tomatoes, lime juice, cilantro, and corn.

ANTICUCHOS DE CORAZON*. \$13.00

Tasty grilled beef hearts served with Peruvian-style sauce, golden potatoes and Peruvian corn.

CAUSA SAMPLER \$14.00

Whipped potatoes with yellow pepper served with chicken, pulpo (octopus) and shrimp.

PULPO PARRILLERO \$19.95

Grilled Peruvian-spiced octopus served with Causa and sarza criolla.

JALEA MIXTA \$20.00

Fried fish and seafood served with yucca, tartar sauce, and sarza criolla.

CEVICHE

LECHE DE TIGRE*. \$10.00

Ceviche broth served with choclo (Peruvian corn) and toasted corn.

CEVICHE CLASICO*. \$14.00

Fish marinated in leche de tigre, lime juice, red onion, cilantro, and limo pepper.

CEVICHE MIXTO*. \$16.00

Fish and seafood marinated in leche de tigre, lime juice, red onion, cilantro, and limo pepper.

CAUSAS

Whipped potatoes with yellow pepper and served with your choice of topping. **Choice of:**

- Chicken \$12.00
- Pulpo (Octopus) \$13.50
- Shrimp \$13.00
- Sampler \$14.00

ANTICUCHOS

Peruvian-style brochettes served with Peruvian-style sauce, golden potatoes and Peruvian corn. **Choice of:**

- Chicken \$12.00
- Beef Heart* \$13.00
- Beef \$14.00
- Shrimp \$15.00
- Sampler \$17.00

SOUPS AND SALADS

CHUPE DE CAMARONES. \$17.00

A hearty chowder of shrimp, rice, cheese, corn, milk, shrimp bouillon, and huacatay.

AGUADITO DE POLLO \$10.50

Traditional chicken soup in a cilantro broth with rice, corn, green peas, and carrots.

BRAVO QUINOA SALAD \$9.00

Lettuce, tomato, cucumber, fresh cheese, white and red quinoa, and passionfruit dressing.

Add Chicken \$4.00, Steak \$5.00, or Shrimp \$6.00

***NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, although delicious, may increase your risk of foodborne illness**

SANDWICHES

- BUTIFARRA** \$9.00
Peruvian-spiced pork loin served on a hoagie roll with sarza criolla.
- PAN CON ASADO** \$9.00
Peruvian-spiced eye of round steak slow cooked with vegetables.
- PAN CON CHICHARRON** \$10.00
Pork, sweet potatoes and sarza criolla served on ciabatta bread.
- CHARBROILED CHICKEN SUB** \$9.00
Charbroiled chicken, provolone cheese, lettuce, and tomatoes served on a hoagie roll with fries.

GRILL

- CARNE ASADA** \$16.00
Grilled steak served with French fries and House salad.
- PULPO PARRILLERO** \$19.95
Grilled Peruvian-spiced octopus served with Causa and sarza criolla.
- BRAVO MIXED GRILL** \$22.00
¼ chicken, 4-oz steak, one chorizo, and one shrimp skewer served with French fries and House salad.

SIDES \$4.00**

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|-------------------|-----------------------|
| French fries | Fried rice |
| Fried yucca +75 C | Mixed vegetables |
| Green beans | Fried plantains +75 C |
| Black beans | House salad |
| White rice | Sarza criolla |

****Additional Sides - One size only \$4.00**
Additional Plantain Strips (Chifles) \$2.25
& Cancha (Fried kernel) \$2.00

PERUVIAN SPECIALTIES

- CHAUFA**
Peruvian-style fried rice topped with a tasty omelet and your choice of protein. **Choice of:**
- Chicken \$14.00 - Shrimp \$19.00
- Beef \$15.75 - Mixto \$16.50
- ARROZ CON POLLO** \$14.95
¼ dark meat chicken served with cilantro rice and sarza criolla.
- AJI DE GALLINA** \$14.95
Pulled chicken in a yellow pepper sauce with pecans, cheese, garlic, milk, rice, and hardboiled egg.
- POLLO SALTADO** \$14.95
Chicken breast stir-fried with red onions, tomatoes, cilantro, garlic and soy sauce, and served over French fries and rice
- TALLARINES VERDES CON BISTEC** \$16.95
Spaghetti tossed in Peruvian pesto sauce and served with grilled steak.
- SECO DE RES** \$17.95
Beef simmered in a cilantro sauce and served with white rice, canary beans and sarza criolla.
- LOMO SALTADO** \$17.95
Beef tenderloin stir-fried with red onions, tomatoes, cilantro, garlic and soy sauce, and served over French fries and rice.
- BISTEC A LO POBRE** \$18.95
Traditional Peruvian dish with steak, French fries, fried onions and a fried egg.
- CAU CAU** \$14.00
Richly flavored yellow pepper-sauced stew of potato, tripe, green peas, carrots and served with white rice.
- ARROZ CON MARISCOS** \$18.00
Peruvian-style seafood paella served with sarza criolla.
- CAU CAU DE MARISCOS** \$18.00
Richly flavored yellow pepper-sauced seafood stew served with white rice.

CHARBROILED CHICKEN

1/4 CHICKEN DARK MEAT + 2 SIDES \$8.49
(NO SIDES) \$5.75

1/4 CHICKEN WHITE MEAT + 2 SIDES \$8.95
(NO SIDES) \$6.25

1/2 CHICKEN REGULAR + 2 SIDES \$10.95
(NO SIDES) \$9.49

DRINKS

- Regular Fountain Soda \$2.50
- Fountain juices (Horchata, Chicha & Passion fruit) \$2.75
- Canned drinks \$1.75
- Bottle drinks 20 oz. \$2.50
- Bottle Water \$1.50

DESSERTS AND ICE CREAM

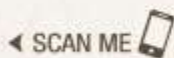
- ALFAJORES \$5.00 FLAN \$6.00
- PIONONO \$6.00 TRES LECHES \$6.00
- ICE CREAM CUP \$7.00
- PICARONES (weekends only) \$8.00

HOURS OF OPERATIONS

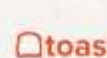
Monday - Thursday 11:00 am - 9:00 pm
Friday - Saturday 11:00 am - 9:30 pm
Sunday 11:00 am - 9:00 pm



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