

[\(Back to Listing\)](#)

Churrascos - Sugar Land



Cuisine: Latin/Spanish/Mediterranean
Neighborhood: Sugar Land

[Print Menus](#)[Restaurant Information:](#)

1520 Lake Pointe Parkway
 Sugar Land, Texas 77478

(832) 532-5300

www.cordua.com

Please let restaurant know that you'd like the HRW menu when making your reservations.
 Reservations are required. Prices do not include beverages, tax, gratuity unless otherwise noted.

2013 Lunch Menu

LUNCH MENU \$20 pp

1st

Sopa Del Día

Caésar
 heart of romaine in a plantain ring, caesar dressing, parmesan & garlic herb crostini
marqués de CÁCERES blanco \$5

Ensalada Churrasco

baby mixed greens with marinated hearts of palm, tomato, capers, red onion, smoked cotija cheese with cilantro dressing
marqués de CÁCERES blanco \$5

2nd

The Churrasco

"voted esquire magazine's top 20 steaks in america"
 our signature chargrilled center cut beef tenderloin, seasoned with chimichurri served with crispy yuca cake, pickled onions & béarnaise sauce
hawk's crest by stag's leap wine cellars, cabernet sauvignon, \$8

Asado En Salsa Setas

chimichurri grilled beef filet, mushroom & spanish sherry sauce, pickled onion, béarnaise & mascarpone mashed potato
cono sur "bicicleta" pinot noir, \$6

Lomo Latino

chimichurri grilled beef filet, spicy black bean sauce, avocado, fire roasted tortilla & pico de gallo
marqués de CÁCERES crianza, \$5

Shrimp Sirenas

butterflied jumbo plantain crusted shrimp & red pepper rémoulade with french fries
altos de san isidro torrontes, \$9

Grilled Salmon

achiote grilled shrimp, tomatillo broth, avocado, queso fresco, pico de gallo & fire roasted tortilla
tormaresca chardonnay, \$7

Pollo Bahía

grilled chicken breast with tomato, cilantro, hearts of palm, coconut beurre blanc, roasted jicama & mascarpone mashed potato
cousiño macul chardonnay, \$7

Pollo Encamisado

2013 Dinner Menu

DINNER MENU \$35 pp

1st

Cubana

black bean soup with smoked ham, onion-cilantro relish & provolone cheese served in a toasted sourdough bread boule
marqués de CÁCERES rosado, \$5

Caésar & Angel Wings

heart of romaine, caesar dressing & ethereally light chicken wings in habanero papaya sauce
kessler riesling, \$8

Shrimp & Crab Polenta Spoons

fallen polenta soufflé, gulf shrimp, jumbo lump crab & fresh corn spoonbread with habanero tarragon beurre blanc
columna albariño, \$9

Ceviche Copacabana

peruvian style ceviche of fresh market catch & gulf shrimp, avocado, red onion, jalapeño, cilantro served in a carved pineapple
altos de san isidro torrontes, \$9

Bacon Wrapped Shrimp Taquito

stuffed shrimp with roasted poblano peppers, cotija and panela cheese bacon wrapped on mini flour tortilla
marqués de CÁCERES rosado, \$5

Empanadas

flaky golden-brown savory latin pastries
 beef: seared beef, caramelized onions, cumin, malbec-soaked raisins & pimento olives
 chicken: pulled roasted chicken, basil, candied pecans rivarey crianza, \$5

2nd

The Churrasco

"voted esquire magazine's top 20 steaks in america"
 our signature chargrilled center cut beef tenderloin, seasoned with chimichurri served with crispy yuca cake, pickled onions & béarnaise sauce
hawk's crest by stag's leap wine cellars, cabernet sauvignon, \$8

Asado En Salsa Setas

chimichurri grilled beef filet, mushroom & spanish sherry sauce, pickled onion, béarnaise & mascarpone mashed potato
cono sur "bicicleta" pinot noir, \$6

Chuletas De Borrego

plantain crusted chicken over spicy smoked black bean sauce, seared panela cheese, roasted tomato, avocado & crema nica
marques de cáceres rosado, 2011, \$5

Dulces, \$6

The Original tm Tres Leches
lustau moscatel de emilin \$6

Delirio De Chocolate
warre's 10 year \$5

Coconut Ice Cream
chilcas late harvest sauvignon blanc, maule valley, chile, 2010 \$6

Wine

Cordúa 'Ave', Sauvignon Blanc 2012, \$36

Patz & Hall Sonoma Coast Chardonnay, 2011, \$59

Atteca Garnacha, 2011, \$45

Marqués De Cáceres 'Gran Reserva', 2005, \$77

Mojito, \$6

Guarnición, \$6
Gallo Pinto

Grilled Asparagus & Béarnaise

Caésar Creamed Spinach

Flamboyant Chiles Y Cebollas

Restaurant will donate \$3 from each lunch sold to the Houston Food Bank.
Beverages, tax & gratuity are not included.

grilled smoked lamb chops with black bean & goat cheese arepa corn cake with mint pico de gallo & stir fried gallo pinto
honoro vera garnacha, \$6

Parrillada

mixed grill of chimichurri basted beef filet, achiote grilled pork loin, ribs, chicken breast, two jumbo shrimp, argentine sausage & picante chiles y cebollas
tinto negro reserva malbec, \$10

Cerdo Marinero

achiote rubbed pork tenderloin, jumbo shrimp, lump crabmeat, avocado, pickled cabbage slaw, pork cracklings & yuca fries
columna albariño, \$9

Pollo Encamisado

plantain crusted chicken over spicy smoked black bean sauce, seared panela cheese, roasted tomato, avocado & crema nica
marqués de cáceres rosado, \$5

Pargo De Lújo

pan roasted fresh gulf coast red snapper with jumbo lump crab, shrimp, peeled grape tomato, basil & habanero citrus beurre blanc with mascarpone mashed potato
cono sur "bicicleta" pinot noir, \$6

Gambas Al Ajillo

pan roasted garlic shrimp, scallions, tomato, yuca, lemon butter with jasmine rice
cordúa 'ave', \$9

3rd

The Original tm Tres Leches
lustau moscatel de emilin, \$6

Caramel Cheese Flan
lustau moscatel de emilin, \$6

Delirio De Chocolate
warre's 10 year, \$5

Coconut Ice Cream
chilcas late harvest sauvignon blanc, \$6

Pio X

chilcas late harvest sauvignon blanc, \$6

Sorbet Trio

Wine

Cordúa 'Ave', Sauvignon Blanc 2012, \$36

Patz & Hall Sonoma Coast Chardonnay, 2011, \$59

Atteca Garnacha, 2011, \$45

Marqués De Cáceres 'Gran Reserva', 2005, \$77

Mojito, \$6

**Guarnición
Lobster Tail, \$14**

Jumbo Lump Crab, \$10

Gallo Pinto, \$6

Caésar Creamed Spinach, \$6

Flamboyant Chiles Y Cebollas, \$6

Grilled Asparagus & Béarnaise, \$6

Restaurant will donate \$5 from each dinner
sold to the Houston Food Bank.
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