

BABY BRASA

EVENTS

babybrasa.com



BABY BRASA

NEW YORK

Vibrant destination and a lush outdoor area amid the brick facades of the iconic West Village, BABY BRASA is a flagship hub for exotic flavors and amazing entertainment.

Peruvian food has been recognized worldwide as one of the most creative, versatile and upscale cuisines. The blend of Spanish, Asian and European influences have been integrated at BABY BRASA menu ranging from the crisp and delicate like the Tuna Ceviche and Empanadas to the comforting and robust like the Lomo Saltado, recommended by the Michelin Guide.

The interiors boast high ceilings open to the impressive palm tree murals, wooden covered walls, and the design sophistication of art deco.

Organic ingredients present in both food and signature craft cocktails - such as the Pink Flamingo, 420 and Stay Gold have become favorites of regular customers that say the taste transports you to the warm beaches of a tropical paradise.

BABY BRASA's outdoor covered patio is completely renovated, with a beautiful flower bougainvillea installation, perfect for an Instagram moment and unforgettable memories.

Private & Semi-Private spaces available

Table and Bottle Service

Full Capacity : 250

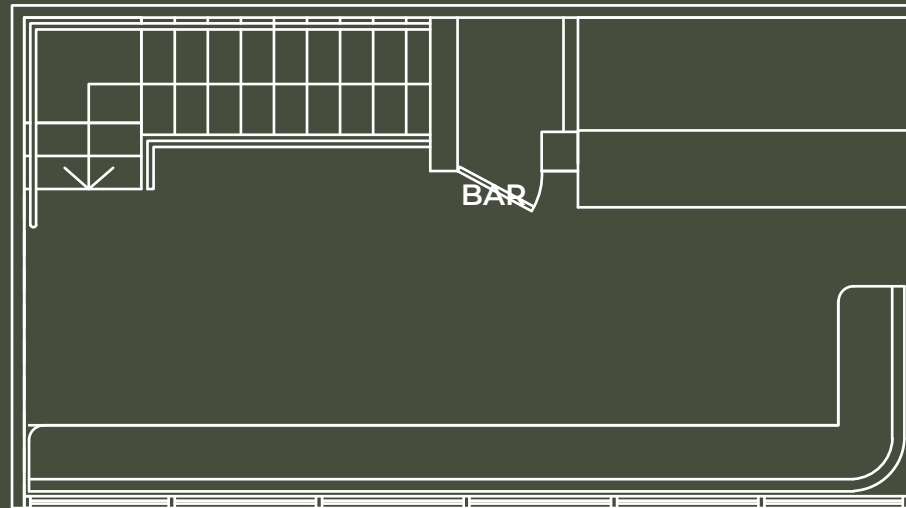
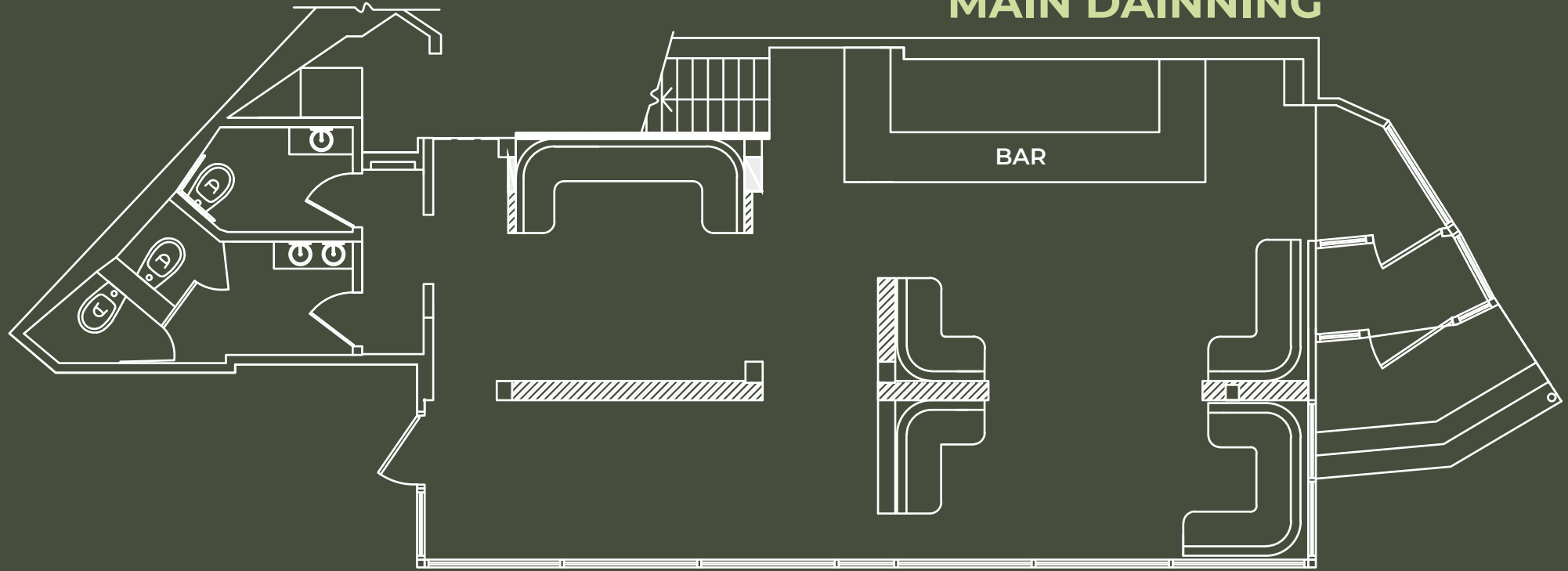
Hours of Operation: Monday through Sunday : 12pm - 2am

Location : 173 7th Ave South, NY NY 10014



THE VENUE

MAIN DAINNING



PDR

MAIN DANNING



CAPACITY: 75

BABY NO MORE (PDR)



CAPACITY: 30

OUTDOOR CABANA



CAPACITY: 120

APPETIZERS

CHICKEN EMPANADAS

Flaky crust, manchego cheese, caramelized onions, chimichurri, dill & rocoto aioli (four pieces per serving)

CRISPY ROCK SHRIMP

Sriracha honey glaze, scallions, sesame seeds, chili served with chipotle mayo

BABY AREPAS

Ground maize pancake, stuffed with white cheese, chorizo, sweet plantain & avocado on top (four pieces per serving)

TUNA TOSTADA

Seared yellowtail tuna, sesame seeds, soy sauce reduction & rocoto aioli (three pieces per serving)

SHRIMP ANTICUCHO

grilled shrimp and pineapple skewer, cilantro, lime and olive oil

GRILLED OCTOPUS

Peruvian spice, capers, lemon aioli, yucca fries, parsley and basil oil

PROSCIUTTO PIZZA

Prosciutto di Parma, pomodoro, tomato confit, mozzarella, caramelized onions & balsamic glaze (Vegetarian option available)

QUINOA SALAD

Mixed greens, quinoa medley, avocado, sunflower seeds, sweet plantains & baby turnip in Rocoto vinaigrette

PARMESAN SCALLOPS

Scallops served in its shell, parmesan cheese gratin, sea salt and black pepper, served with lime (four pieces per serving)

GRILLED ZUCCHINI

Stuffed with portobello mushrooms, grated parmesan cheese

PAPAS HUANCAINA

Native potatoes covered with andean cream sauce made of yellow pepper and feta cheese.

CLASSIC CEVICHE

Flounder fish, red onions, sweet potato, Rocoto lime marinade, cilantro, Peruvian steamed corn and crunchy corn nuts

SEAFOOD CEVICHE

Flounder fish in cubes, mixed local seafood, red onions, sweet potato, Rocoto lime marinade, cilantro, Peruvian steamed corn and crunchy corn nuts

SPICY TUNA

Yellowfin tuna, avocado, cucumber, scallions, sesame seeds, vegan caviar, spicy nikkei marinade

VEGAN CEVICHE

Portobello mushroom, asparagus, red onions, sweet potato, Rocoto lime marinade, cilantro, Peruvian corn



MAINS

LOMO SALTADO (STEAK STIR FRY)

Marinated grass-fed sirloin steak chunks, red onion, cherry tomatoes, scallions, cilantro & fingerling potatoes served with jasmine rice

SEAFOOD TACU TACU

Sautéed shrimp, served with squid ink risotto, garlic aioli, micro greens

PASSION FRUIT SALMON

Served with sautéed vegetable pineapple rice

STEAK FRITES

12oz Strip steak, served with grilled asparagus and french fries

AMAZON FRIED RICE

Barbecued pork ribs served with sweet plantain fried rices

PASTA HUANCAINA

Comforting pasta in our traditional huancaína sauce, Peruvian pepper and white cheese. Served with lomo saltado on top

AJI DE GALLINA

Succulent shredded chicken breast covered in yellow pepper and parmesan cheese cream. served with jasmine rice and andean potatoes

BABY BRASA BURGER

8 oz grass fed beef, caramelized onions, mushrooms, American cheese, served in potato bun, bacon aioli & french fries

VEGAN STIR FRY

Wok sautéed portobello mushrooms, sweet potato, quinoa, cherry tomatoes, plantains and avocado served with Jasmine rice

DIJON LEMON CHICKEN

Comforting pasta in our traditional huancaína sauce, Peruvian pepper and white cheese. Served with lomo saltado on top

ARROZ CON POLLO

Grilled chicken thigh, served with cilantro rice, huancaína potatoes and salsa criolla



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