

www.cheftasos.com

+1 786-294-1066



BBQ MENU

“A culinary tradition deeply rooted in the heart of many cultures around the world. It's more than just a method of cooking, it's a way of life, a social event, and a tribute to the art of slow-cooked, smoky perfection.”

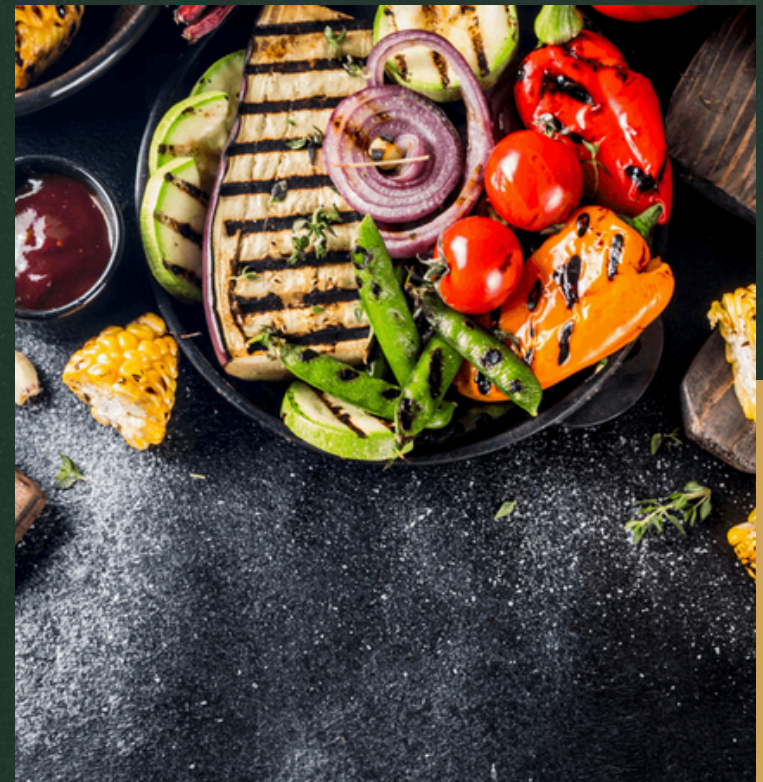




Our Products

Across the spectrum of gastronomy, from fresh produce to seafood, nature bestows upon us a season of abundance and peak flavors for each.

Our unwavering commitment is to harness these peak flavors by sourcing primarily from local growers and dedicated artisanal producers, prioritizing the support of regional economies and reducing our carbon footprint.





SALADS & VEGGIES

CHOICE OF

GRILLED HALLOUMI SALAD

Grilled Eggplant, tomato, peppers, zucchini, mint dressing.

BABY POTATO SALAD

Kewpie mayonnaise, cornichon, shallots, chives, crispy bacon, Sherry vinegar.

GRILLED PINEAPPLE SALAD

Cucumber, jalapeno, red onion, cilantro, avocado lime, extra virgin olive oil.

CORN ON THE COB

Lime chipotle aioli, aged parmesan.

GRILLED PORTOBELLO MUSHROOM & ARUGULA

Aged balsamic, oregano, extra virgin olive oil, lemon, arugula.





BBQ CHOICE OF

SMOKED WAGYU BRISKET & BBQ SAUCE

Pickles, White onion, coleslaw.

GRILLED MAINE LOBSTERS

Herb Butter, lemon, parsley.

CHARRED COLOSSAL TIGER SHRIMP

Jalapeno, lime, tajin, cilantro, extra virgin olive oil.

AMERICAN WAGYU FILET MIGNON KEBABS

Peppers, red onions, zucchini, Chimichurri.

HONEY CHIPOTLE ORGANIC CHICKEN

Organic chicken thighs, chipotle, lime, honey.

ORA KING SALMON LEMONGRASS KEBABS

Tropical salsa, lime, cilantro.





BBQ CHOICE OF

AMERICAN WAGYU BURGER

Brioche bun, steak cut patty, caramelized onions, truffle aioli, aged cheddar, tomato, bibb lettuce.

GRILLED CHICKEN WINGS

Pineapple BBQ sauce, cilantro, scallions, charred pineapple, lime.

BABY BACK RIBS

Slow cooked BBQ baby back ribs, coleslaw.

TRUFFLE MAC N CHEESE

Aged cheddar, macaroni, truffle.

CHARRED GREEN BEANS

Parmesan, lemon, pomegranate, garlic.





STEAK CUTS CHOICE OF

AMERICAN WAGYU SNAKE RIVER FARMS

Ribeye Delmonico

Filet mignon

Porterhouse

Flank steak

Hanger steak

Ny strip

Skirt Steak

Tomahawk





Dessert

CHOCOLATE BROWNIE BANANA SPLIT

Caramel popcorn, caramelized banana, double fudge brownie, Madagascar vanilla ice cream.

KEY LIME PIE

Buttery graham cracker, tangy Key lime Custard, Whipped cream, lime zest.

BURNT BASQUE CHEESECAKE

Creamy & Smooth Caramelized Cheesecake.



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