

FOUREIGHT

RESTAURANT AND LOUNGE

APPETIZERS

KROME WINGS 11

TOSSED IN YOUR CHOICE OF SAUCE: Buffalo style
Tangy barbecue Citrus Coconut

TOSTONES, QUESO BLANCO & FRESH PICO DE GALLO PLATTER. 12

Fried green plantains, fresh white cheese and pico de gallo (diced tomato, red onion, fresh cilantro and lime juice)

CRISPY CALAMARI 12

Smoked tomato sauce and fresh lime wedge

STUFFED PLANTAIN MINI CUPS

Cup shaped tostoned filled with your favorite, Ropa Vieja meat. topped with an avocado aioli sauce

PERUVIAN JALEA 19

Mixed fried seafood including fish, shrimp, and calamari. Topped with shaved red onions and pico de gallo. served with chipotle sauce

CEVICHEs & COCKTAILS

CEVICHE MIXTO * 21

Shrimp, fresh corvina fish and calamari served in our FOUREIGHT leche de tigre

CEVICHE "CLASICO" * 18

Corvina fish, aji amarillo, cooked in fresh lime juice, shaved onion, cancha corn, choclo & sweet potato

GREEN COCKTAIL MIXTO 20

Made with shrimp, calamari and baby scallops fresh tomatillos, serrano peppers, scallions, garlic, cilantro, avocado and fresh orange juice

SEAFOOD COCKTAIL "VUELVE A LA VIDA" 20

Shrimp, calamari and baby scallops in a home made spicy tomato sauce with chile guajillo, soy sauce, clam juice onion, cilantro, and tomatoes. garnished avocado slices

SALADS ADD PROTEIN CHICKEN 5 | MAHI-MAHI 6 | STEAK 8

AVOCADO SALAD 10

Fresh chopped avocados, tomatoes, scallions finely chopped cilantro and fresh lime juice

FOUR EIGHT CAESAR SALAD 13

Split and grilled Hearts of romaine, cherry tomatoes and our home made Caesar dressing, topped with Parmesan cheese

MAIN ENTRÉES

VACA FRITA

Simmered beef marinated in lime, lemon and garlic, then sautéed with onion and green bell pepper until slightly crispy. Served over rice, beans and a fried egg.

GARLIC SHRIMP 20

Large shrimp sautéed in butter with garlic and chile guajillo, served with cilantro rice.

ROPA VIEJA

Shredded beef and vegetables cooked in a tomato and beef reduction, served with our home made mashed potatoes

VACA FRITA TACOS

Corn tortilla stuffed with sweet plantain, shredded beef, avocado aioli and topped with pickled red onions.

MASITAS DE PUERCO

Gentle fried pork chunks, served with our home made mojo over mashed potatoes

CHARGRILLED CHURRASCO 12oz 28

Classic Chimichurri, grilled veggies, and yuca fries. served with huancaína sauce.

SALMON A LO MACHO 23

Shrimp, baby kale, red bliss potatoes served in a lobster sauce

LOMO SALTADO 24

Filet mignon tips gently stir-fried with red onions, aji amarillo and ripe tomatoes. Served on a bed of rice and topped with French fries

SHRIMP TACOS 16

Corn tortilla, dry rub marinated shrimp, avocado aioli, topped with mango chutney and radish

PERUVIAN ROASTED CHICKEN

Peruvian style rotisserie chicken, served with cilantro rice and grilled veggies

GLUTEN FREE PREPARATION AVAILABLE UPON REQUEST *VEGETARIAN OPTIONS. ASK YOUR SERVER AND ORDER YOUR OWN "MAKE YOUR OWN VEGETARIAN DISH" **CONSUMING RAW OR UNDER COOKED MEAT, POULTRY SEAFOOD, SHELLFISH OR EGGS MAY INCREASE RISK OF FOOD

BORNE ILLNESS