

MATINÉE

29.95

choose one from each act below

ACT ONE

ORGANIC GREENS

baby mixed greens, marinated heart of palm, tomato, capers, red onion, smoked cotija cheese, cilantro dressing

SMOKED LOBSTER BISQUE

poached shrimp, smoked tomato, panela cheese, sweet potato & corn

POTATO LEEK SOUP

stilton blue cheese, port wine reduction, bacon tempura

EMPANADAS

flaky golden-brown savory latin pastries

ACT TWO

PAN ROASTED TILAPIA

ceviche beurre blanc, pico de gallo, jasmine rice

ROASTED CHICKEN SALAD & AVOCADO CROISSANT

sweet potato fries, jicama salad

PAN ROASTED CHICKEN

mascarpone potato purée, rosemary & cremini mushroom sauce

PLANTAIN CRUSTED CHICKEN

seared panela cheese, black bean sauce, crema fresca

BACON CHEESEBURGER

french fries, habanero kosher pickles

GRILLED BEEF TENDERLOIN

mascarpone mashed potatoes, english stilton

FINALE

TRES LECHEs

everyone should try it at least once!

DELIRIO DE CHOCOLATE

raspberry coulis & tropical fruit ceviche



APPETIZERS

TEMPURA

CALAMARI BITES 14.95
orange chili sauce, citrus soy ponzu

AHÍ TUNA

TAQUITO 16.95
crab, mango, avocado
& tobiko caviar, rice paper shell

CEVICHE MIXTO

18.95
white fish, gulf shrimp,
red onion, peppers, cilantro
& grilled tortilla chips

CRAWFISH TAQUITO

15.95
tempura soft-shell crawfish,
avocado, hoisin & toasted sesame
on mini flour tortilla

ANGEL WINGS

14.95
ethereally light chicken wings with
brown butter, habanero papaya
sauce & blue cheese dressing

EMPANADAS

16.95
flaky golden-brown
savory latin pastries

FRIED OYSTER

& BEEF CROSTINI 16.95
beef tenderloin,
fried gulf oysters,
truffle horseradish cream
& chive on toasted ciabatta

CAVIAR 'TWINKIES'

27.95
american caviar,
pan toasted brioche,
mascarpone cream
filling & dill

SOUP and SALAD

ORGANIC GREENS

12.95
baby mixed greens, marinated heart of palm,
tomato, capers, red onion, smoked cotija cheese,
cilantro dressing

CAESAR SALAD

12.95
heart of romaine, caesar dressing,
parmesan & garlic herb crostini

GOAT CHEESE SALAD

15.95
heart of romaine, crumbled local goat cheese,
raspberry sesame dressing, dill & candied pecan

CRAB & CALAMARI

CAPRESE

18.95
jumbo lump crab, peeled grape tomato,
bocconcini mozzarella, basil oil & balsamic,
in giant tempura calamari ring

POTATO LEEK SOUP

12.95
stilton blue cheese, port wine reduction,
bacon tempura

SMOKED LOBSTER

BISQUE

15.95
poached shrimp, smoked tomato,
panela cheese, sweet potato & corn

SOUP OF THE DAY

10.95 cup 8.95

For private dining or catering information, please call 713.961.0911, visit our website at www.cordua.com
or email events@cordua.com. 18% gratuity will be added to parties of 6 or more.



SEAFOOD *and* CHICKEN

WILD SCOTTISH SALMON 32.95

corn & poblano 'arroz con rajas',
asparagus, citrus habanero beurre blanc

ROASTED STRIPED BASS 32.95

wild striped bass, warm leeks en vinaigrette,
haystack potato

PAN SEARED SNAPPER 38.95

jumbo lump crab, sautéed spinach,
grape tomato & citrus beurre blanc

PAN ROASTED CHICKEN 26.95

mascarpone potato purée,
rosemary & cremini mushroom sauce

SEARED DIVER SCALLOP 32.95

barley risotto, oyster & shitake mushroom,
crisp prosciutto & citrus beurre blanc

BACON WRAPPED SHRIMP 32.95

stuffed jumbo shrimp with roasted poblano
pepper, panela cheese, black beluga lentils
and tomatillo broth

SEAFOOD PAELLA 38.95

grilled market catch, tempura lobster tail,
scallop, shrimp & calamari over saffron
spanish chorizo rice

STEAKS *and* CHOPS

CHURRASCO 42.95

8 oz center cut beef tenderloin
with chimichurri

FILET MIGNON 43.95

8 oz center cut beef tenderloin
with morel foie gras sauce

LAMB OFF THE RACK 48.95

10 oz grilled tender lamb loin
with spicy lamb riblets

SIDES
ALL SIDES 8.95

SESAME SPINACH

GRILLED ASPARAGUS

**MASCARPONE
MASHED POTATO**

RUM GLAZED PLANTAINS

**WILD MUSHROOM
& BARLEY RISOTTO**

PARMESAN TRUFFLE FRIES



DESSERTS 10.95

TRES LECHE
*everyone should try it
at least once!*

VANILLA CHEESECAKE
espresso accented crème brûlée

DELIRIO DE CHOCOLATE
*raspberry coulis
& tropical fruit ceviche*

COCOA TART
*richly intense gianduja fudge,
chocolate ganache,
coconut ice cream*

**WARM TOFFEE
PUDDING CAKE**
*brown sugar & medjool date cake,
vanilla ice cream, clotted cream
& warm toffee sauce*

**YOGURT
PANNA COTTA**
*berry compote,
almond sabayon
& alfajores*

**BUTTERSCOTCH
CRÈME BRÛLÉE**
cinnamon - sugar beignets

**DELIVERED BOXED LUNCHES
SALADS, WRAPS & SANDWICHES**

served with signature plantain chips, sliced fresh fruit, tres leches & beverage

*Minimum order of 15 boxes. \$20 delivery charge anywhere inside Beltway 8.
Please allow 48 hrs. To place an order, please ask your server for details
or visit our website for menus at cordua.com*