

Artista



THE HOBBY CENTER FOR THE PERFORMING ARTS

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about CORDÚA

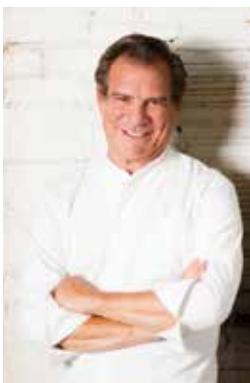
Since his first restaurant opened in 1988, Nicaraguan native Michael Cordúa has long been recognized by national, regional and local food press as the pioneer of Latin cuisine in the United States. What Julia Childs did for French food, so did Cordúa for Latin. Reflecting Cordúa's culinary brilliance, he is the only chef in Texas to be inducted into Food & Wine magazine's "Hall of Fame," and he was also named a 2011 James Beard Foundation award semifinalist and was the recipient of the Robert Mondavi Award - among other prestigious culinary awards. A founding member of United Airlines Congress of Chefs, Cordúa has established an award winning collection of restaurants that pay homage to him and the vibrancy of his food. While Cordúa characterizes himself as "just a cook," his success is anything but ordinary.

In 2007 Cordúa was joined by his son, David Cordúa, a graduate of the prestigious Le Cordon Bleu Paris and who was named 2010 "Up-and-coming Chef of the Year" by My Table magazine. This father son team is a force to reckon with in the kitchen, and the charismatic duo has built a lifetime success with their Churrascos steak, ranked among Esquire magazine's "Top 20 Best Steaks in America." Other patron favorites include corn-smoked crab fingers, plantains, house-made cilantro dressing and the Original™ Tres Leches cake topped with a decadent meringue italiano. The gracious hosts deliver on their promise of hospitality with Cordúality!

With the opening of Churrascos, his first restaurant, Cordúa became synonymous with the Latin food movement. Now with nine highly acclaimed restaurants to his credit - Churrascos River Oaks, Churrascos Westchase, Churrascos Sugar Land, Churrascos Memorial City, Churrascos Champions, Américas River Oaks, Américas The Woodlands, Artista and Amazon Grill and Cordúa Catering - Cordúa's 20+ years in the restaurant industry reflects his quest to showcase the foods and culture that originated in the Americas. The most commonly recognized including potatoes, tomatoes, peppers, corn, sweet potatoes, avocados, guavas, papayas, pineapple and chocolate are seen on tables across the globe - yet are indigenous to the Americas and Cordúa's culinary palate. Fast-forward to his pairings of lesser known exotic ingredients of the Americas enhanced by classical and contemporary culinary techniques. Diners should prepare for a dining experience that is bold adventurous and passionate.

Cordúa has over time become as synonymous with his food as his décor, blending his traditional Latin roots with a passion for non-conformist design. Look closely at the interiors of Américas River Oaks or his newest Churrascos and you will see modernistic spaces paired with the rustic textures and simplicity of his homeland. He creates spaces that provide diners with a feeling of warmth married with his sophisticated sense of style. The furniture, lighting and linear expressions are distinctly Latin cultural nuances reinterpreted Cordúa style.

"When we opened Churrascos, my intent was to bring the Churrascos steak and the sophistication of Latin food to the table," says Cordúa. "It's there and in our other restaurants that I can re-create the dinners of my home, where all are welcomed with the joyous warmth and generous spirit of Latin hospitality. The one constant mantra that David and I never waver from is that our food MUST be first of all Latin, yummy, artistic and comes from the heart. Those few words keep us rooted to our traditions - yet allow us freedom to create modern culinary expressions."



MICHAEL CORDÚA

*Founder &
Chairman of the Board*

I am passionate about my food and the delight I bring to your experience. I like to say, - "if your Mother loved you she would have cooked for you like this."



DAVID CORDÚA

executive chef

The goal is your peace of mind. For you to be a guest at your own event. Our food is a celebration of the gifts of the Americas and all things yum.

CANAPÉS

PRICED PER PERSON, PLUS TAX & GRATUITY

PACKAGE OF THREE 12.⁹⁵

PACKAGE OF FIVE 18.⁹⁵

PACKAGE OF SEVEN 24.⁹⁵

COLD

ROMAINE & GOAT CHEESE SPEARS

candied pecan, raspberry dill vinaigrette

MARTINI OLIVE SHRIMP

blue cheese stuffed olive, achiote marinated grilled shrimp

TUNA TARTARE CORNETTE

ahi tuna, tomato, avocado mousse, toasted sesame, corn tortilla cornette

DUCK RILLETTE & CHERRY CROSTINI

duck mousse, black pepper, black cherry compote

CAVIAR 'TWINKIES'

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

GREEN APPLE & BLUE CHEESE BRÛLÉE

blue cheese stuffed apple, toasted sugar topping

FOIE GRAS ECLAIRS

foie gras mousse stuffed pastry, guava glaze, pistachio

HOT

GULF CRAB CAKES

with jalapeño remoulade

CHURRASCO BITES

beef tenderloin, chimichurri, pickled onion & béarnaise sauce

LOBSTER CORNDOGS

lobster sausage, carnival style corndog batter, corn poblano dipping sauce

ANGEL WINGS

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

ARANCINI

mozzarella stuffed risotto balls, panko bread crumbs, marinara

SPINACH FETA EMPANADAS

with caramelized red pepper culis

BEEF WELLINGTON

beef tenderloin, mushroom duxelle, puff pastry, truffle

CANAPÉS

PRICED PER PERSON, PLUS TAX & GRATUITY

PACKAGE OF THREE 12.⁹⁵ **PACKAGE OF FIVE** 18.⁹⁵ **PACKAGE OF SEVEN** 24.⁹⁵

SWEET

TRES LECHE

our signature vanilla laced sponge cake topped with italian meringue

ESPRESSO CRÈME BRÛLÉE SPOONS

baked sugar crusted espresso flavored custard spoons

DELIRIO DE CHOCOLATE

raspberry coulis & tropical fruit ceviche

ALFAJORES

dulce de leche filled shortbread cookies dusted with powdered sugar

PLATED LUNCH SUGGESTIONS

PRICED PER PERSON, PLUS TAX & GRATUITY

\$29.95

ACT I

CHOOSE BETWEEN

POTATO LEEK SOUP

stilton cheese, port wine glaze, bacon tempura

ENSALADA

mixed greens, cilantro drizzle

ACT II

CHOOSE BETWEEN

GRILLED BEEF TENDERLOIN

mascarpone mashed potatoes, english stilton

PAN SEARED CHICKEN

mascarpone potato purée, rosemary cremini sauce

FINALE

CHOOSE BETWEEN

THE ORIGINAL TRES LECHEs

YOGURT PANNA COTTA

berry compote, almond sabayon & alfajores

\$37.95

ACT I

CHOOSE BETWEEN

SMOKED LOBSTER BISQUE

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

ENSALADA

mixed greens, cilantro drizzle

ACT II

CHOOSE BETWEEN

CHURRASCO CHICO

*signature aged beef tenderloin, chimichurri,
yuca, pickled onion, béarnaise*

PLANTAIN CRUSTED CHICKEN

*seared panela cheese, black bean sauce,
crema fresca*

FINALE

CHOOSE BETWEEN

THE ORIGINAL TRES LECHEs

DELIRIO DE CHOCOLATE

PLATED DINNER SUGGESTIONS

PRICED PER PERSON, PLUS TAX & GRATUITY

\$48.95

ACT I CHOOSE BETWEEN

SMOKED LOBSTER BISQUE

*poached shrimp, smoked tomato,
panela cheese, sweet potato and corn*

ORGANIC GREENS

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

ACT II CHOOSE BETWEEN

WILD SCOTTISH SALMON

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

THE CHURRASCO 6oz

center cut beef tenderloin with chimichurri

PAN ROASTED CHICKEN

*mascarpone potato puree, rosemary
and cremini mushroom sauce*

FINALE CHOOSE BETWEEN

THE ORIGINAL TRES LECHEs

YOGURT PANNA COTTA
berry compote, almond sabayon & alfajores

\$56.95

ACT I CHOOSE BETWEEN

CAESAR SALAD

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

SMOKED LOBSTER BISQUE

*poached shrimp, smoked tomato, panela cheese,
sweet potato and corn*

ACT II CHOOSE BETWEEN

THE CHURRASCO 8oz

center cut beef tenderloin with chimichurri

ROASTED STRIPED BASS

*wild striped bass, warm leeks en vinaigrette,
haystack potato*

FINALE CHOOSE BETWEEN

THE ORIGINAL TRES LECHEs

COCOA TART

BUTTERSCOTCH CRÈME BRÛLÉE

PLATED DINNER SUGGESTIONS

PRICED PER PERSON, PLUS TAX & GRATUITY

\$61.95

ACT I

CHOOSE BETWEEN

CRAB & CALAMARI CAPRESE

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

EMPANADAS

flaky golden-brown savory latin pastries

ACT II

CHOOSE BETWEEN

PAN SEARED SNAPPER

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

FILET MIGNON

*center cut beef tenderloin
with morel foie gras sauce*

FINALE

CHOOSE BETWEEN

THE ORIGINAL TRES LECHES

TOFFEE PUDDING

\$79.95

ACT I

CHOOSE BETWEEN

CAESAR SALAD

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

GOAT CHEESE SALAD

*heart of romaine, crumbled local goat cheese,
raspberry sesame dressing, dill and candied pecan*

ACT II

CHOOSE BETWEEN

CEVICHE MIXTO

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

ANGEL WINGS

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

ACT III

CHOOSE BETWEEN

PAN SEARED SNAPPER

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

LAMB OFF THE RACK

grilled tender lamb loin with spicy lamb riblets

THE CHURRASCO 8oz

center cut beef tenderloin with chimichurri

FINALE

CHOOSE BETWEEN

THE ORIGINAL TRES LECHES

TOFFEE PUDDING

HOSTED *bar*

	PREMIUM	SUPERIOR	BEER & WINE ONLY
ONE HOUR	14. ⁹⁵	16. ⁹⁵	10. ⁹⁵
TWO HOURS	22. ⁹⁵	26. ⁹⁵	15. ⁹⁵
THREE HOURS	30. ⁹⁵	36. ⁹⁵	20. ⁹⁵
FOUR HOURS	38. ⁹⁵	46. ⁹⁵	25. ⁹⁵

BEER & WINE

HOUSE RED & WHITE WINES, IMPORTED & DOMESTIC BEER,
SPARKLING WATER, STILL WATER, ASSORTED SOFT DRINKS & MIXERS

PREMIUM

DEWARS SCOTCH, JACK DANIEL'S WHISKEY
TANQUERAY GIN
SKYY VODKA
CANADIAN CLUB WHISKEY
BACARDI
JOSE CUERVO GOLD TEQUILA
HOUSE RED & WHITE WINES
IMPORTED & DOMESTIC BEER
SPARKLING WATER, STILL WATER
ASSORTED SOFT DRINKS & MIXERS

SUPERIOR

JOHNNIE WALKER BLACK & GLENLIVET SCOTCHES
MAKER'S MARK BOURBON & JACK DANIEL'S WHISKEY
CROWN ROYAL CANADIAN BLENDED WHISKEY
TANQUERAY & BOMBAY GIN
STOLICHNAYA, GREY GOOSE & ABSOLUT VODKA
BACARDI & FLOR DE CANA RUMS
JOSE CUERVO GOLD & RIO AZUL BLANCO TEQUILA
HOUSE RED & WHITE WINES
IMPORTED & DOMESTIC BEER
SPARKLING WATER, STILL WATER
ASSORTED SOFT DRINKS & MIXERS