



SCOTT NEUMAN

“I’ve always loved playing with my food.”

Scott Neuman, Executive Chef of **¡OBA!**
Restaurante

And play he does. Neuman has been cooking since he was a kid, following in the footsteps of his dad who introduced him to the smoky world of barbecue when he was in grade school. “It used to be my job to gather the hickory branches, soak them, and make sure there was a ready supply of wood chips anytime my dad wanted to fire up the grill.” He and his dad spent entire weekends cooking on the grill, sharing stories, and learning the many intricate delights of his family’s secret barbecue sauce.

Even as a child, Neuman took cooking seriously but he’s topped it with a heaping side of fun. “I wrote a cooking column in the school newspaper during fifth grade.” Neuman started cooking professionally at 17, and through food he found new ways of expression through his instinctual culinary savvy.

A majority of his early career was spent in Texas—Austin, Amarillo and Dallas, to be exact, where he developed a love of all things Latin. After that, he moved to San Francisco, which he remembers as extreme culture shock spiced with an interest in even more ethnic foods. And that’s where he met Steve McLain, the owner of ¡Oba!, over fifteen years ago. They began working together and the magic began to materialize. From that moment their careers took on the same direction. But it hasn’t stopped there. Neuman and McLain turned the heat up in Portland with the founding of ¡Oba! Restaurante, the Northwest’s first Nuevo Latino restaurant, in November of 1997.

Since the opening of the restaurant, ¡Oba! has received Restaurant of the Year honors from Willamette Week magazine, Best Restaurant from Portland Citysearch, and Best Dining in Oregon, Most Creative Menu and Best New Restaurant from the reader’s poll of Northwest Palate Magazine. ¡Oba! has also garnered national attention from the New York Times, which named it as the place to eat while in Portland, and ¡Oba! has been named the “steamiest scene in town” by Fortune magazine. The Zagat Guide has listed Oba as one of “America’s Top Restaurants”. Over the past several years, Neuman has hosted his own radio show, “Dining Out” on Portland’s KOTK and KBNP, been invited to cook at the prestigious James Beard House in New York City, been a guest chef on several local television programs, and has donated his talents to many high-profile charitable events.

He's still using some of his dad's advice when it comes to roasting meat over a fire and he still calls his kitchen his playground. But now he's playing with things like Jalapeño-Citrus Marmalade, Banana Leaf -Roasted Pork with Achiote Recado, Ancho Pepper-Crusted Ahi Tuna, and Mojo Marinated Cashew Chicken. With a flair than can come only from a love of what one does, Neuman brings it all to the table of ¡OBA!

¡OBA! Restaurante y Refresqueria Delujo

555 NW 12th Avenue

Portland, OR 97209

TEL: 503-228-6161

FAX: 503-228-2673

¡OBA!, an expression from that oh-so-sensuous Portuguese language, literally translated is a resounding " OH YEAH!" Part South American marketplace, Mexican hacienda, and Cuban sizzle, ¡OBA! Restaurante mirrors that exuberance. Vibrant color, dancing light, spicy undertones and the rich history of long-held family traditions serve as a framework for a truly transformational dining experience.

From the moment it opened in November 1997, ¡OBA! has been a hit with diners.¡OBA! was selected Willamette Week's '98-99 Restaurant of the Year, and NW Palate Magazine's readers' poll voted ¡OBA! Portland's "Best Restaurant," with the "Best Decor," and the "Most Creative Menu." More recently, Oba was named the Best Restaurant by Citysearch, as well as taking home Best Margarita and Favorite Pearl District Restaurant honors.

¡OBA!, located in the heart of Portland's trendy Pearl District, welcomes guests into a romantic Latin world where they are treated like family and where contemporary Nuevo Latino cuisine nourishes the soul. ¡OBA! with its plaza-like ambiance, intimate mesquite tables, wood fires and sultry lighting, takes Portland's dining sophisticates on a culinary journey.

Chef Scott Neuman has created a hybrid menu unlike any other on the West Coast. This is the kind of comfort food you'd find on a sultry Cuban plantation in the 1950's, or in a spacious South American hacienda today. Chef Neuman refines the best of all that is Latin, using only fresh authentic ingredients, and transforms it into a richly textured dining experience.

Fresh fruit salsas, tropical shrimp ceviche, ¡OBA!'s signature crispy coconut prawns, ancho pepper crusted ahi tuna, rotisserie game hen and Venezuelan black beans are just part of that passion. The bar boasts single barrel rums to be sipped like aged cognac. Tropical cocktails, an impressive menu of Spanish and South American wines, and a wait staff dressed in white add even more romance to what has quickly become one of Portland's favorite restaurants.

¡OBA! is open for cocktails at 4:30 P.M. and dinner begins at 5:30 P.M. seven days a week.

Menu

Tapas Y Pinchos

Ensaladas Y Sopa

Millennium Farms Baby Spinach Salad

Spinach Salad with nut-crusted goat cheese and blackberry vinaigrette

¡Oba! César

with roasted corn and manchego cheese

Butter Lettuce with Spanish Blue Cheese

drizzled with RED WINE-DIJON mustard vinaigrette, topped with crispy bacon and spanish blue cheese

Sopa del Día

chef's selection

ask to see our healthier alternatives menu endorsed by colin hoobler, p.t.

Spanish Cheese Plate

spanish blue, aged manchego, two chef's selections with fresh fruits

Crispy Coconut Prawns

white prawns in orange-coconut batter with jalapeño-citrus marmalade

Ecuadorian Griddled Potato Cakes

yukon gold potatoes, muenster cheese, achiote and green onions topped with peanut sauce

Queso Fundido

traditional mexican cheese and chorizo dip with crispy tortilla chips

Ceviches

rockfish with tomatillo and avocado 10- bay scallops with tropical fruits - prawns with coconut milk and habanero - sampler platter of all three ceviches -

Griddled Fresh Corn Cake

topped with guava barbecue beef, avocado and cotija cheese -

Rotisserie Chicken, Bacon and White Cheddar Quesadilla

with oven dried tomato salsa, green onions and chipotle crema -

Dungeness Crab Cakes

spicy hot texas sunshine sauce, mango salsa and buttermilk slaw -

Crispy Chipotle Calamari

tender rings with spicy honey-chipotle glaze and ginger-lime aioli -

Prime Rib Coyotas

with corn salsa and lime crema -

Seared Rare Ahi Tuna

sliced thin, served with chervil-chive oil and mango-tomatillo salsa -

Veracruz

SÉRIE REGIONAL

Salpicón de Camerones

veracruz-style prawn cocktail with sliced avocado, tomato, onion, jalapeno, extra-virgin olive oil

Carne de Chango

roisserie-roasted pork loin pan-seared and served over coconut rice with black beans, corn tortillas, red pepper adobo and fresh pepper-citrus salsa

Pescado Veracruzano

the classic dish of veracruz with a northwest twist: fresh halibut crusted with herbs, pan-roasted and served with a sauce of tomato, olive, capers, onions, jalapenos. with coconut rice, braised greens and frizzled tortillas

Pomegranate Sangria

red wine, brandy, pomegranate juice, apples and citrus on ice with a splash of club soda

Platos

Ancho Pepper-Crusted Ahi Tuna with Coconut Curry

coconut rice, matchstick vegetables and fresh pineapple salsa

Mesquite-Grilled Wild King Salmon with Tomatillo Pipian roasted tomatillo and pumpkin seed puree, fennel salad, coconut rice

Mole Poblano with Carlton Farms Rotisserie Pork loin

the most famous mole of puebla, with braised greens and coconut rice

Shrimp and Scallop Tamales

housemade tamales topped with seafood in a creamy corn sauce

Cuban Pulled Flank Steak

with boniato mash and corn salsa

Roasted Butternut Squash Enchiladas

with creamy toasted walnut sauce and quinoa salad

Mesquite-Grilled Gaucho-Style Prime Rib

10 oz. prime rib cooked on the mesquite grill with scott's steak butter

Pan-Seared Sea Scallops with Mushroom Risotto

drizzled with sherry glaze and served with beurre blanc

Cuban Palomillo Steak with Tomato-Caper Relish

8 oz. top sirloin pan-seared, with basil mashed potatoes and onion strings

Macadamia-Nut Crusted Pacific Swordfish

pan-seared with cilantro pesto, grilled tomatoes and sherry glaze

Mesquite-Grilled Beef Tenderloin with Guajillo Demi-Glaze

8 oz., oven-dried tomato salsa, poblano mashed potatoes and fresh vegetables

Scott's Rotisserie Roasted Chicken

with green chili polenta and fresh vegetables

Oven-Roasted Jumbo Prawns with Chipotle Garlic Butter

served in-shell with coconut rice and fresh vegetables

Rotisserie-Roasted Certified Angus Prime Rib

smoked on the mesquite rotisserie then roasted under rock salt with chipotle horseradish cream and poblano mashed potatoes

Oba is strongly committed to using Sustainable, Natural, Organic and Regional products whenever available Oba is dedicated to reducing our environmental impact through effective recycling and composting programs

www.obarestaurant.com

Scott Neuman, Executive Chef Randy