

K★Rico

SOUTH AMERICAN STEAKHOUSE

Para Empezar

Saffron Stuffed Shrimp Tamale, Steamed Corn Cakes with Queso Blanco, Roasted Salsa Verde, Pickled Red Onion Salad \$11

Guacamole Trio: Pomegranate, Papaya, Mint & Lime/ Smoked Bacon, Chipotle/ Traditional \$16

Chile Relleno: Roasted Poblano Pepper Stuffed with Ground Beef, Serrano Ham, Oaxaca Cheese \$12

Arepas: Colombian Sweet Corn Cakes, Chimichurri, Queso Fresco \$13

Fufu de Chorizo: Colombian Sausage, Mashed Plantain, Crispy Plantain Chips \$14

Roasted Oysters: Queso de Cabra, Bacon, Crispy Shallots, Creamed Spinach \$17

Shrimp Cocktail: Horseradish Chimichurri & Cocktail Sauce \$17

Empanadas: Prime Beef, Raisins, Cilantro, Aji Amarillo Aioli \$11

Ceviche Mixto: Corvina, Shrimp, Octopus, Scallops, Red Onion, Jalapeño, Passion Fruit Vinaigrette \$17

Pulpo a la Parilla: Marinated Grilled Tender Octopus, Cherry Tomatoes, Garlic, White Wine, Capers, Beet-Cilantro Sauce \$16

Queso Fundido: Tres Queso Bechamel, Chorizo, Poblano Peppers, Crispy Tortillas \$14

Jalea Peruana: Crispy Calamari, Shrimp, Bay Scallops, Fish, Yucca, Aji Amarillo Aioli \$18

Prince Edward Island Mussels: With Shallots, Garlic, Chorizo, Cilantro, Coconut Broth \$15

Sopas

Fire Roasted Pozole: Organic Chicory, Kale, White Hominy, Roasted Pulled Pork with a hint of lime \$13

Cazuela de Mariscos: Traditional Seafood Soup \$14

Ensaladas

Chilean Celery Salad: Shaved Celery, Avocado-Lemon Vinaigrette \$11

K Rico Chopped Salad: Romaine, Mango, Strawberries, Papaya, Red Onions, Queso Blanco, Fire Roasted Corn Nuts, Avocado Dressing \$14

Ensalada de Fresa: Baby Arugula, Queso de Cabra, Spiced Walnuts, Pomegranate, Thyme Honey Vinaigrette \$13

★ Carnes ★

Prime Aged Meat Grilled on Authentic Plancha

36 Oz K Rico On-The-Bone Sirloin Steak \$47

Entraña Skirt Steak with Chimichurri Sauce \$44

16 Oz New York Strip Sirloin \$44

22 Oz Ribeye \$46

20 Oz Double Cut Pork Chop \$34

14 Oz Filet Mignon \$47

8 Oz Petite Filet \$38

52 Oz Porterhouse \$89

La Parrillada Mixta: Skirt Steak, Linguica, Pork Belly, Tenderloin Tips, Pork Tenderloin, Grilled Chicken \$69

Pollo A La Brasa: Peruvian Style Roasted Chicken \$29

Pescado

Plantain Encrusted Roasted Cod: Coconut Lime Butter, Papaya, Pomegranate Relish \$30

Oven Roasted Oak Plank Corvina topped with Smoked Salmon and Plum Tomato \$32

Chilean Seared Salmon with Chardonnay Saffron Seafood Sauce \$32

Acompañantes

\$9

Sautéed Yuca

Chaufa de Quinoa w/figs

Broccoli & Cauliflower Sauté w/garlic

Brussels Sprouts w/bacon

Hand-cut Steak Fries

Sea Salted Baked Potato

Maduros-Crispy Sweet Plantains

Mashed Sweet Potato

Cauliflower Malanga Mash

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

A suggested gratuity of 20% will be added to parties of 6 or more