



SOUTH AMERICAN STEAKHOUSE

## Para Empezar

- Guacamole Trio: Pomegranate, Papaya, Mint & Lime/ Smoked Bacon, Chipotle/ Traditional \$18
- Chile Relleno: Roasted Poblano Pepper Stuffed with Ground Beef, Serrano Ham, Oaxaca Cheese \$14
- Arepas: Colombian Sweet Corn Cakes, Chimichurri, Queso Fresco \$14
- Fufu de Chorizo: Colombian Sausage, Mashed Plantain, Crispy Plantain Chips \$15
- Roasted Oysters: Queso de Cabra, Bacon, Crispy Shallots, Creamed Spinach \$18
- Shrimp Cocktail: Horseradish Chimichurri & Cocktail Sauce \$18
- Empanadas: Prime Beef, Raisins, Cilantro, Aji Amarillo Aioli \$12
- 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 \$15
- Jalea Peruana: Crispy Calamari, Shrimp, Bay Scallops, Fish, Yucca, Aji Amarillo Aioli \$20
- Prince Edward Island Mussels: With Shallots, Garlic, Chorizo, Cilantro, Coconut Broth \$18

## Sopas

- Fire Roasted Pozole: Organic Chicory, Kale, White Hominy, Roasted Pulled Pork with a hint of lime \$14
- Cazuela de Mariscos: Traditional Seafood Soup \$16

## Ensaladas

- Chilean Celery Salad: Shaved Celery, Avocado-Lemon Vinaigrette \$12
- 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*

28 Oz K Rico On-The-Bone Sirloin Steak \$49

Entraña Skirt Steak with Chimichurri Sauce \$46

16 Oz New York Strip Sirloin \$46

22 Oz Ribeye \$48

20 Oz Double Cut Pork Chop \$37

14 Oz Filet Mignon \$49

8 Oz Petite Filet \$42

50 Oz Porterhouse \$93

La Parrillada Mixta: Skirt Steak, Linguica, Pork Belly, Tenderloin Tips, Pork Tenderloin, Grilled Chicken \$74

Pollo A La Brasa: Peruvian Style Roasted Chicken \$33

## Pescado

Plantain Encrusted Roasted Cod: Coconut Lime Butter, Papaya, Pomegranate Relish \$32

Oven Roasted Oak Plank Corvina topped with Smoked Salmon and Plum Tomato \$34

Chilean Seared Salmon with Chardonnay Saffron Seafood Sauce \$34

## Acompañantes

\$10

Sautéed Yuca	Brussels Sprouts w/ bacon	Maduros-Crispy Sweet Plantains
Chaufa de Quinoa w/ figs	Hand-cut Steak Fries	Mashed Sweet Potato
Broccoli & Cauliflower Sauté w/ garlic	Sea Salted Baked 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 8 or more*