



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 \$16
- 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 \$13
- 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 \$17
- Queso Fundido: Tres Queso Bechamel, Chorizo, Poblano Peppers, Crispy Tortillas \$16
- Jalea Peruana: Crispy Calamari, Shrimp, Bay Scallops, Fish, Yucca, Aji Amarillo Aioli \$22
- Prince Edward Island Mussels: With Shallots, Garlic, Chorizo, Cilantro, Coconut Broth \$20

Sopas

- Fire Roasted Pozole: Organic Chicory, Kale, White Hominy, Roasted Pulled Pork with a hint of lime \$15
- Cazuela de Mariscos: Traditional Seafood Soup \$17

Ensaladas

- Chilean Celery Salad: Shaved Celery, Avocado-Lemon Vinaigrette \$13
- 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 \$48

16 Oz New York Strip Sirloin \$49

22 Oz Ribeye \$49

20 Oz Double Cut Pork Chop \$42

14 Oz Filet Mignon \$49

8 Oz Petite Filet \$43

50 Oz Porterhouse \$96

La Parrillada Mixta: Skirt Steak, Linguica, Pork Belly, Tenderloin Tips, Pork Tenderloin, Grilled Chicken \$82

Pollo A La Brasa: Peruvian Style Roasted Chicken \$36

Pescado

Plantain Encrusted Roasted Cod: Coconut Lime Butter, Papaya, Pomegranate Relish \$34

Oven Roasted Oak Plank Corvina topped with Smoked Salmon and Plum Tomato \$36

Chilean Seared Salmon with Chardonnay Saffron Seafood Sauce \$36

Acompañantes

\$11

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