DON RUFINO
RESTAURANTE

WHAT'S NEW?

At Don Rufino we are proud to be the recipients of the 2016 Outstanding Service and Quality Consistency Award by CACORE (National Restaurant Association).

Chef Santiago Fernández Benedetto & his team are working with extraordinary produce from certified organic farms to create novel dishes.

Our food is served in beautiful hand-made earthenware, designed exclusively for us by costarrican artisans from Santa Ana.

THE GRILL

MEATS

Flank Steak -300 g	¢10,600
Rib Eye – 350 g	¢14,500
New York Steak – 350 g	¢16,400
Filet Mignon (with bacon)–300 g	¢16,900
Oven roasted lamb rack–350 g	¢12,800
BBQ glazed Pork Ribs – 500 g	¢14,000

The chef suggests you to accompany your lamb or steak with roasted brocoli pureé, balsamic and honey roasted mushrooms, seeded mustard jus.

SEAFOOD

Today's fresh choice
(weight & pricing varies)

Glazed Salmon Fillet – 200 g	¢10,600
Grilled Sole Fillet -	¢9,500
Grilled Octopus – 300 g	¢12,400
Chargrilled jumbo shrimp with garlic butter - 300 g	¢17,900

Match your seafood with home made purple corn polenta (pujagua corn), pickled fennel, warm tomato and basil sauce vierge.

+SIDES (¢700 each extra side)

Seasonal Vegetables
Mashed Potatoes
Green Salad
White Steamed Rice
Black Beans
Young Rosemary and Garlic Potatoes
Traditional Picadillo (Vegetable hash) of the Day

+SAUCES

Green pepper
Chimichurri
Béarnaise
Mushroom Jus
Homemade BBQ Sauce
Romesco Sauce (Roasted Pepper and Cashew Nuts)
Butter, Garlic and Lemon Sauce

TO START

Don Rufino's ceviche tomato and ginger sauce, avocado and crunchy corn bites ¢5,400

Slow cooked Lamb "belly" (upon availability) Korean style eggplant, coriander and peanuts, pickled chayote ¢5,800

Buffalo mozzarella & prosciutto salad, corn, charred zucchini, sundried tomato dressing ¢8,700

Sweet potato and goat cheese salad, quinoa, mixed baby leaves, orange and honey dressing (v) ¢5,100

Smoked paprika hummus and tomato salad, basil, cucumber, feta cheese and orange with pita bread (v) ¢6,900

Tomato and ginger gazpacho soup with roasted peppers, avocado, and croutons (v) ¢4,500

Chicken dumplings soup, miso, mushrooms, soy and vegetables ¢ 4,500

VEGETARIAN

Cauliflower Steak goat's cheese cream, radishes, and pearl couscous ¢6,700

For more vegetarian options, refer to the 'To Start' section or see "Bread &Pasta".

TO SHARE

Grill-roasted top sirloin -1200 g, handmade tortillas, avocado and tomato salsa (Ideal for 3 persons) ¢44,200

Slow-roasted lamb shoulder -1200 g, roasted baby potatoes with rosemary, fennel and mint dressing (Ideal for 2 persons) ¢35,200

THE MAINS

Grilled short rib, onion jam, cauliflower purée and colcannon potatoes ¢9,200

San Carlos-style crab chowder, coconut and fish broth, root vegetables and mixed seafood ¢8,900

Grandma's style roasted chicken, seasonal vegetables and honey BBQ glaze ¢10,600

Kabocha squash risotto with grilled chicken breast, chimichurri glazed shrimp, zucchini ¢9,800

Grilled grouper fish fillet with sautéed mushrooms and shrimp, favored with oyster sauce, butter, garlic, lemon and brandy ¢13,800

BREAD & PASTA

Cajun shrimp & calamari with scallion tagliatelle, lemon cumin cream sauce, home-dried tomatoes and parmesan ¢9,100

Tomato pesto and rugula rigatoni, with balsamic squash, mozzarella and prosciutto di parma ¢9,100

Wild mushroom and caramelized onion lasagna, truffled ricotta and buffalo mozzarella (v) ¢9,500

Oven roasted ruben sandwich, pastrami, sauerkraut, smoked paprika dressing and melted cheese ¢6,500

Baked salmon and avocado open sandwich with local lettuces, radishes, and creme fraiche ¢8,100

Mushroom and tomato antipasto bruschetta, chick peas, fresh leaves, balsamic and shaved Grana Padano (v) ¢6,500

Grilled cheeseburger home-made sauces, caramelized onions, bacon and mushrooms ¢6,800

COCINA VERIFY

We have passed the rigorous standards of Cocina Verify Food Safety Program. These standards are based off of the U.S. FDA Food Code and the California State Food Code.
www.cocinaverify.com

There's a perfect pairing of wine, craft beer or cocktails for each meal. Let us advice you.

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La Fortuna, San Carlos, Costa Rica
Open every day from 11:30 am to 9:30 pm

Our prices include gratuity (10% service charge) and sales tax (13%)
Consumption of raw or undercooked foods may increase risk of foodborne illness.
Please inform your server of any allergies.