



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).

Exciting news! We just opened a new restaurant in San José city. It features the same passion and quality of Don Rufino, but under the name Silvestre. If you are spending some time in San José, come check us out.

www.restaurantesilvestre.com

THE GRILL

MEATS

Our beef comes from a local farm, raised naturally, grass-fed, free range, hormone-free, additive-free.

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| Chuck Roll – 300 g | ¢13,800 |
| Rib Eye – 350 g | ¢17,700 |
| New York Steak – 300 g | ¢17,900 |
| Filet Mignon (with bacon)–300 g | ¢18,000 |
| Lamb Top Sirloin – 350 g | ¢17,500 |

The chef suggests you to accompany your lamb or steak with sauteed mushrooms with wilted spinach, butternut squash puree and crisps

SEAFOOD

We work directly with artisan fishermen to bring you sustainable species, based on seasonality.

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| Seasonal fish fillet (price, size and species varies regularly) | |
| Grilled Octopus – 300 g | ¢12,400 |
| Central Pacific Chargrilled jumbo shrimp with garlic butter (6 to 8 u) | ¢17,900 |
| Costa Rican Trout Fillet -220 g | ¢9,500 |

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

NIBBLES/TAPAS

Crispy cassava arancini with pulled chicken breast, escabeche aioli ¢4,000

BBQ pork empanadas cuban-style vinaigrette, homemade chili pickles ¢4,000

Deep-Fried plantain patacones smashed beans, sautéed pork, cheese and pico de gallo ¢3,500

TO START

Don Rufino's ceviche tomato and ginger sauce, avocado and crunchy corn bites ¢5,900

Slow cooked Lamb "belly" Korean style eggplant, coriander and peanuts, pickled chayote ¢5,600

Heirloom tomato and beetroot salad, bufala mozzarella, fresh tarragon dressing, prosciutto, honey, wheat crisps ¢7,600

Sweet potato and goat cheese salad, quinoa, mixed baby leaves, grilled onions, orange and honey dressing (v) ¢4,700

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

Tomato and ginger gazpacho soup with roasted peppers, avocado, and croutons (v) ¢4,100

Chicken dumpling soup with miso, mushrooms, soy and vegetables ¢4,200

TO SHARE

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

Slow-roasted lamb shoulder -1200 g, fennel and mint salad, rosemary young potatoes, mustard sauce (Ideal for 2 persons) ¢35,200

Home-Style Classic Costa Rican Casado Experience

Assortment of traditional Costa Rican preparations: steamed rice, beans, picadillo (vegetable hash), tortillas, egg, salad and choice of: chicken, beef, fish, pork or vegetarian ¢6,900 per person

THE MAINS

Grilled short rib, onion jam, cauliflower purée and colcannon potatoes ¢15,900

Costa Rican seafood stew, prawns, chora mussels, octopus and fish ¢9,200

Grandma's roasted chicken, seasonal vegetables and honey BBQ glaze, wrapped in banana leaves ¢10,600

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

Fish fillet with shrimp and sautéed mushrooms, local aromatic herbs sauce, coconut and vegetables ¢13,800

Chargrilled Pork Ribs Cabbage salad with celery seeds, fried yuca and sweet and sour sauce ¢11,600

VEGETARIAN

"Cauliflower steak" goat's cheese cream, radishes, lemon pearl cous cous ¢6,700

For more vegetarian options, refer to salads, lasagna or the casado, which you can find in the 'To share' section

BREAD & PASTA

Cajun shrimp & calamari tagliatelle, scallions, lemon cumin cream sauce, home-dried tomatoes and parmesan ¢9,600

Tomato pesto and rugula rigatoni, with balsamic pumpkin, mozzarella and prosciutto ¢11,400

Wild mushroom and caramelized onion lasagna, truffled ricotta and buffalo mozzarella (v) ¢8,800

Oven roasted ruben sandwich, pastrami, sauerkraut, smoked paprika dressing and melted cheese ¢9,100

Baked trout and avocado open sandwich with local lettuces, radishes, and creme fraiche ¢7,200

Mushroom and tomato antipasto sandwich, chick peas, fresh leaves, balsamic and shaved Grana Padano (v) ¢5,600

Grilled cheeseburger home-made sauces, caramelized onions, bacon and mushrooms ¢6,100



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

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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.