



DON RUFINO
RESTAURANTE

WHAT'S NEW?

Check out our new and exceptional wine list, designed to match Don Rufino's menu. Ask our wine specialist, Rinir Mora for suggestions after placing your food order.

In a beautiful old house in Barrio Amón, San José, you will find our brother restaurant, **Silvestre**, a culinary playground that serves contemporary costa rican cuisine. Next time you are in San José, go and visit us!

www.restaurantesilvestre.com

THE GRILL

MEATS

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

Chuck Roll – 300 g	¢14,800
Rib Eye – 350 g	¢18,600
New York Steak – 300 g	¢18,600
Filet Mignon (with bacon)–300 g	¢18,900
Lamb Top Sirloin – 350 g	¢18,000

The chef suggests you to accompany your lamb or steak with organic racacha root puree, seared leeks, chard and mustard seed jus

SEAFOOD

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

Seasonal fish fillet (price, size and species varies regularly)	
Grilled Octopus – 300 g	¢13,400
Central Pacific Chargrilled jumbo shrimp with garlic butter (6 to 8 u)	¢18,900
Costa Rican Trout Fillet –220 g	¢10,500

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

PARA PICAR

Crispy cassava arancini with pulled chicken breast, escabeche aioli ¢4,300

BBQ pork empanadas cuban-style vinaigrette, homemade chili pickles ¢4,300

Deep-Fried plantain patacones smashed beans, sautéed pork, cheese and pico de gallo ¢4,200

TO START

Don Rufino's ceviche tomato and ginger sauce, avocado and crunchy corn bites ¢6,200

Slow cooked Lamb "belly" Korean style eggplant, coriander and peanuts, pickled chayote ¢6,200

Grilled octopus and chorizo, fresh coriander, tomato and sweet peppers, white beans, basil ¢8,500

Sweet potato and goat cheese salad, quinoa, mixed baby leaves, grilled onions, orange and honey dressing (v) ¢5,700

Smoked paprika hummus, fresh tomatoes, basil, cucumber, feta cheese and orange with pita bread (v) ¢7,200

Tomato and ginger gazpacho soup with roasted peppers, avocado, and croutons (v) ¢5,100

Chicken dumpling soup with miso, mushrooms, soy and vegetables ¢ 5,100

TO SHARE

Grill-roasted top sirloin -1200 g, handmade tortillas, avocado and tomato salad (Ideal for 3-4 persons) ¢48,500

Slow-roasted lamb shoulder -1200 g, fennel and mint salad, rosemary young potatoes, mustard sauce (Ideal for 3 persons) ¢41,000

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 ¢7,900 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 ¢10,900

Grandma's roasted chicken, seasonal vegetables and honey BBQ glaze, wrapped in banana leaves ¢10,900

Kabocha squash risotto with grilled chicken breast, chimichurri glazed shrimp, dried tomatoes ¢10,600

Fish filet with shirmp and sautéed mushrooms, local aromatic herbs sauce, coconut and vegetables ¢14,200

Chargrilled Pork Ribs

Cabbage salad with celery seeds, fried yuca and sweet and sour sauce ¢12,400

VEGETARIAN

"Cauliflower steak" goat's cheese cream, radishes, lemon pearl cous cous ¢7,900

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 ¢10,100

Tomato pesto and rugula rigatoni, with balsamic pumpkin, mozzarella and prosciutto ¢12,200

Wild mushroom and caramelized onion lasagna, truffled ricotta and buffalo mozzarella (v) ¢9,900

Oven roasted ruben sandwich, pastrami, sauerkraut, smoked paprika dressing and melted cheese ¢9,900

Dill cured trout open sandwich with fresh herb cream, radishes and avocado ¢8,300

Mushroom and tomato antipasto sandwich, chick peas, fresh leaves, balsamic and shaved Grana Padano (v) ¢7,200

Grilled cheeseburger home-made sauces, caramelized onions, bacon and mushrooms ¢7,900



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.