



Executive Chef & Owner
Zoila Morocho

KURIMANKA



STARTES

EMPANADAS | \$8

Golden turnovers made with wheat, corn flour,
filled with
Queso- melted mozzarella cheese
Pollo- chicken, mozzarella cheese

BOLONES DE VERDE | \$11

Savory green plantain balls stuffed with;
Queso- Stuffed with melted mozzarella cheese
Chicharron- Stuffed chicharron pork, mozzarella cheese

PINCHOSCHOS - SKEWERS (GF) |

Herb-marinated | Chicken \$14.00 | Steak \$16.00 |
Shrimp-\$18.00 | • Charcoal-grilled skewers,
marinated in a traditional Ecuadorian spice blend

MOTE PILLO (GF)|\$8

Ecuadorian-style scrambled eggs, tender corn,
fresh herbs, ecuadorian artisan cheese

ENCEBOLLADO | \$18

Traditional fish soup , yucca, pickled onion,
fresh cilantro.

CAMARON REVENTADO (GF)| \$16

Crispy fried shrimp, green herbs mayo
house-made hot sauce

SHRIMP CEVICHE (GF) | \$17

Fresh shrimp marinated in lime juice,
with tomato, peppers, cilantro, a coastal
classic served with zest and freshness.

KURIMANKA SALAD (GF)| \$10

Fresh arugula, sweet corn, carrots, green peas,
granny smith apples, creamy homemade dressing
Add Chicken \$10 - Add Shrimp \$15



RED MEAT | MARKET PRICE

NEW YORK STRIP (12 OZ.)

PORTERHOUSE (24 OZ.)

T BONE (22OZ.)

FILLET MIGNON (8
OZ.)

RIBEYE (20 OZ.)

Add-Ons: Shrimp (\$5 each), Half Lobster (\$40)



A LA CARTE ENTREES

GRILLED CHICKEN BREAST (GF) | \$24

Grilled chicken breast smothered in creamy
mushroom sauce, sautéed potatoes, seasonal
vegetables

LOMO SALTADO (GF) | \$32

Sizzling beef stir-fry, onions, peppers, golden
fried potatoes, white rice

SLOW-COOKED SHORT RIBS (GF) | \$28

Braised short ribs, creamy mashed potatoes, aji sauce

WHOLE FRIED BRANZINO | \$32

Whole crispy fried branzino, stuffed with fried yuca,
tangy escabeche

GREEN CHAUF A (GF) | \$16

Vibrant green fried rice work-tossed seasonal
vegetables, soy sauce.
Add Chicken \$10 - Add Shrimp \$15

FRITADA DE CERDO (GF) | \$21

Succulent pork slow-cooked in its own fat,
until tender crispy , potato patties, toasted
corn, picked vegetables

CAZUELA DE CAMARON | \$29

Creamy shrimp stew made with green plantain,
peanut base, Ecuadorian spices

GALLINA KURIMANKA | \$27

Reinvented hen stew infused with andean spices,
over a hearty yuca base



SIDE DISHES | \$7

GREEN RICE
CRISPY FRIED PLANTAINS

GOLDEN FRIED YUCA
SAUTEED POTATOES

SEASONAL VEGETABLES
POTATO PATTIES

Celebrate your Milestone Events with us!

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A 20% AUTOMATIC GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE.
SPLIT CHECK POLICY: CHECKES CAN ONLY BE SPLIT EVENLY MAXIMUM OF 4 TIMES

Gluten Free (GF)



KURIMANKA



KURIMANKA SWEETS

KURIQUIMBOLITO \$8

Our signature quimbolitos - fluffy sweet steamed corn cakes wrapped in banana leaves

VOLCAN DE CHOCOLATE | \$11

Warm, rich Valrhona dark chocolate cake, Madagascar vanilla ice cream.

ESPUMILLA CON FRUTOS ROJOS \$9

Fluffy meringue topped with fresh seasonal berries

HIGOS PASADOS CON QUESO \$10

Sweet stewed figs served with home-made fresh cheese

ICE CREAM | \$6

Check selected flavors of the day

SORBET | \$6

Check selected flavors of the day



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