



Executive Chef & Owner:

Zaida Moroscho

KURIMANKA



STARTERS

EMPANADAS | \$8

Wheat and corn flour turnovers filled with cheese or chicken.

BOLONOS DE VERDE | \$11

Savory green plantain balls stuffed with:
Queso – stuffed with cheese
Chicharron – stuffed with chicharrón pork

PINCHOS – SKEWERS (GF)

Herb-marinated chicken \$14 | Steak \$16 |
Shrimp \$18 with red, green peppers and onions,
marinated in a flavorful herb sauce.

LLAPINGACHO \$12

Yellow potato pattie stuffed with cheese,
served with peanut or cilantro sauce.

ENCEBOLLADO | \$18

Soup made with fresh albacore tuna,
yucca, pickled onions, and cilantro.

CÓCTEL DE CAMARÓN (GF) | \$17

Fresh shrimp marinated in a cooked tomato
herb sauce, served with avocado and sliced red onions.

KURIMANKA SALAD (GF) | \$10

Fresh seasonal mixed greens with tomato,
red onion, cucumber, and carrots,
finished with our signature house dressing.



KURIMANKA EXPERIENCE

CAZUELA DE CAMARON | \$29

Creamy plantain and peanut stew
served with shrimp.

CAZUELA SERRANA | \$32

Slow-cooked beef simmered in a savory tomato sauce
with onions, peppers, and fresh parsley, served
with rice for a comforting Andean classic.

GALLINA KURIMANKA | \$27

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

FRITADA DE CERDO (GF) | \$25

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



MAIN COURSES

CAMARON REVENTADO (GF) | \$30

Crispy fried shrimp, green plantains,
house-made mayo sauce

PAPAS CON CUERO | \$27

Tender potatoes served with pork skin, topped with
creamy peanut sauce, fresh avocado,
onion and tomato curtido.

PECHUGA EN SALSA DE CHAMPIÑONES (GF) | \$24

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

LOMO SALTADO (GF) | \$32

Sizzling beef stir-fry, onions, peppers,
sautéed potatoes, white rice

BRANZINO ENTERO FRITO | \$32

Whole crispy fried branzino, stuffed with sautéed yucca,
tangy escabeche

ENCEBOLLADO

Soup made with fresh albacore tuna,
yucca, pickled onions, and cilantro.
Regular (Tuna) – \$28 Mixto (Tuna & Shrimp) – \$38

CHAUFA VEGETARIANA (GF) | \$16

Vibrant green fried rice wok-tossed with seasonal
vegetables.

Add Chicken \$10 – Add Shrimp \$15

CEVICHE DE CAMARÓN (GF) | \$32

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

CHAULAFAN (GF) | \$32

Ecuador's signature fried rice, wok-seared
with mixed proteins and eggs, layered with bold,
savory flavors.

SIDES | \$7

Green Rice

Crispy Fried Plantains

Golden Fried Yucca

Sautéed Potatoes

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: checks can only be split evenly, maximum of 4 times.

Gluten Free (GF)



KURIMANKA



KURIMANKA SWEETS

BANANA & CARROT CAKE | \$9

A moist banana and carrot cake infused with warm spices and topped with creamy frosting, bringing a taste of home in every bite.

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