

KURIMANKA

Zoila Moya



STARTERS

EMPANADAS | \$10

Wheat and corn flour turnovers filled with cheese or chicken.

KURIMANKA SALAD (GF) | \$11

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

CHICHARON DE POLLO | \$11

Crispy golden fried chicken bites, seasoned to perfection and served with fresh lime for a bold and zesty finish.

LLAPINGACHO \$12

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

SALCHIPAPA | \$13

Crispy golden fries topped with sliced sausage, served with ketchup, mayonnaise, and our house sauce.

BOLONES DE VERDE | \$13

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

ENCEBOLLADO | \$18

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



KURIMANKA EXPERIENCE

FRITADA DE CERDO (GF) | \$27

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

GALLINA KURIMANKA | \$29

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

CAZUELA DE CAMARON | \$32

Creamy plantain and peanut stew served with shrimp.

4 MUNDOS | \$40

A signature tasting of four Ecuadorian worlds—featuring a curated selection of meats, seafood, and traditional flavors, thoughtfully combined to deliver a bold, rich, and unforgettable culinary experience.



MAIN COURSES

CHAUFA VEGETARIANA (GF) | \$18

Vibrant green fried rice wok-tossed with seasonal vegetables.

Add Chicken \$10 – Add Shrimp \$15

PAPAS CON CUERO | \$27

Tender potatoes served with pork skin, topped with creamy peanut sauce, fresh avocado,

ENCEBOLLADO | \$28

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

PECHUGA EN SALSA DE CHAMPIÑONES (GF) | \$29

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

CAMARON REVENTADO (GF) | \$31

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

BRANZINO ENTERO FRITO | \$32

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

CHAULAFAN (GF) | \$33

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

LOMO SALTADO (GF) | \$42

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

SIDES

Green/White Rice | \$7

Crispy Fried Plantains | \$9

Golden Fried Yucca | \$9

Sautéed Potatoes | \$9

Shrimp | \$15

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)

Zoila Morocho

KURIMANKA



DRINKS

ESPRESSO | \$4.50

Rich and concentrated coffee with a bold, intense flavor.

AMERICANO | \$

Smooth espresso diluted with hot water for a lighter, balanced taste.

LATTE | \$6.50

Espresso blended with steamed milk, creating a creamy and smooth coffee experience.

CAPPUCCINO | \$6.50

Classic espresso topped with steamed milk and a light, airy foam.

COLD ESPRESSO | \$

Chilled espresso served over ice for a bold and refreshing finish.

ESPRESSO MARTINI | \$

A refined cocktail made with espresso, vodka, and coffee liqueur, smooth and energizing.



Fresh Juices & Herbal Teas

HORCHATA LOJANA | \$4.50

Traditional Ecuadorian herbal tea made from a blend of aromatic herbs, served hot or cold.

ORANGE JUICE | \$3.50

Freshly squeezed orange juice, naturally sweet and refreshing.

APPLE JUICE | \$3.50

Crisp apple juice with a smooth and refreshing taste.

PINEAPPLE JUICE | \$3.50

Tropical pineapple juice, vibrant, sweet, and refreshing.

LEMONADE | \$5.18

Freshly made lemonade with a perfect balance of sweetness and citrus.

ICED TEA | \$3.50

Freshly brewed tea served over ice, smooth and refreshing.

SHIRLEY TEMPLE | \$5.25

A refreshing blend of lemon-lime soda and grenadine, finished with a cherry.

SODAS | \$4.15

Selection of classic soft drinks served chilled and refreshing.

CRANBERRY JUICE | \$3.50

Refreshing cranberry juice with a light, tart finish.



SWEETS

Chocolate Lava Cake | \$12

A rich and decadent warm chocolate cake with a molten center that flows when cut. Served with creamy vanilla ice cream and topped with a delicate dusting of powdered sugar for the perfect indulgent experience.

Ecuadorian Morocho | \$11

A traditional creamy corn-based dessert made with cracked white corn, milk, cinnamon, and raisins. Smooth, rich, and comforting, this authentic Ecuadorian classic delivers a unique and nostalgic flavor.

Poached Pears | \$13

Delicately poached pears cooked in red wine and infused with sweet spices, creating a rich and aromatic flavor profile. Served over a smooth lemon mousse and finished with a selection of dried fruits, offering a perfect balance between sweetness, acidity, and texture.

Ice Cream | \$7

Creamy, smooth scoops of premium ice cream, served chilled and topped with chocolate drizzle and delicate garnishes. A simple yet irresistible dessert to satisfy any sweet craving.

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