



**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](http://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](http://www.cocinaverify.com)

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 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.