

• STARTERS •

Mofonguitos

Fried plantain basket filled with:

Pork Rinds \$415 Chicken \$395

Sausage Patacon

Giant toston with guacamole, pico de gallo, mozzarella. \$395

Chicken Croquette

Signature alioli. \$395

Pork Dumplings

In ponzu sauce and touches of coriander. \$445

Eggplant Dip au Gratin

With pita chips. \$425

Sausage Croquettes

Signature alioli. \$415

Shrimp Arepitas

With avocado tartare and signature alioli. \$435

Hummus Trio

With tomato, basil and classic pesto. \$395

Pita Bruschetta

Moroccan style chicken, sour cream, candied tomatoes and arugula. \$395

Goat Cheese Yucca Patties

With red wine caramelized onions. \$455

Parmesan Eggplant

With wild arugula and basil pesto. \$445

Tartare Tuna

With signature guacamole and yucca patties. \$575

Mixed Ceviche

Crispy ceviche with seafood on fresh ceviche. \$650

Grilled Octopus

Grilled octopus anticuchero, baby potatoes in chimichurri sauce, signature alioli, arugula and cherry tomatoes \$925

• TO SHARE •

Cuban Sandwich

Baked pork leg with mustard, smoked ham, cheese and pickles. \$415

Club Sandwich

Chicken spread, smoked ham, cheese, tomato, lettuce and french fries. \$485

Nachos (Chicken or BBQ)

With cheddar cheese sauce, sour cream, guacamole, mozzarella and pico de gallo. \$520

KGB Grill Platter

Sausage, chicken breast, pork loin, tostones, and tossed salad. \$1,295

• TACOS •

Chicharrones Tacos

Tortilla, beans, lettuce, coriander sauce, pico de gallo, pork rinds and pickled onions \$450

Carnitas Taquitos

Beef and pork tenderloin strips with bean puree and onion, coriander salad \$495

Shrimp Tacos

Tempura shrimp, spicy mayo, mango, coleslaw, and avocado \$575

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• OUR ASIAN SIDE •

Nori Bacon Roll

Bacon and shrimp in chipotle sauce over sushi rice and crispy nori \$395

Chicken Roll

Covered with ripe plantain and avocado. \$ 425

KGB Angus Roll

Stuffed with shrimp, avocado and cream cheese in brava sauce \$450

Shrimp Spicy Roll Flambeado

Crispy shrimp, avocado and cream cheese with shrimp tartare. \$495

Dynamite Roll

Breaded shrimp, cream cheese, avocado, covered with tuna and kimchi and masaga creamy. \$445

Shrimp Tempura Roll

Stuffed with shrimp, king crab and cream cheese. \$515

Riceless Roll

Stuffed with shrimp, salmon tartare, king crab and avocado. \$445

• BAO BREAD •

Srinacha Chicken Bao

Marinated thighs and coleslaw. \$385

Lacquered Pork Bao

Pickled cucumber, coriander with sweet and sour sauce. \$395

Rock Shrimp Bao

Crispy shrimp with avocado and spicy mayo. \$495

• BURGERS •

Angus Burger

Golf sauce, onion rings, pickles and american cheese. \$525

KGB Burger

Angus beef, portobello, muenster cheese and truffle oil. \$550

Special Burger

With goat cheese croquettes, arugula and balsamic onions. \$590

• OUR RICE •

Risotto Angus Beef

With a chicken pea base and three types of peppercorn. \$795

Crispy Fried Rice

With sauteed shrimp in Asian sauce, chives and coriander. \$695

Nero Risotto

Shrimp, alioli and signature mojito. \$650

Chaufa Tenderloin

Chinese rice with spicy filet in Asian sauce. \$865

• THE BEST OF THE SEA •

Fish And Shrimps

Crispy fish and shrimp with creamy cheddar cheese, mashed potatoes and fresh arugula. \$625

Latin Chillo

Served with yucca pudding lobster dressing. \$895

Grilled Shrimp

With pesto mashed potatoes. \$675

Grilled Salmon

Pineapple carpaccio and Roquefort arugula. \$925

Salmon with Sesame Honey

With quinoa chow fan. \$975

• FROM HEAVEN TO EARTH •

Pork Belly with Ripe Plantain and Yucca

Crispy pork belly served on yucca and ripe plantain. \$615

Monterney Chicken Breast

With sour cream, pico de gallo and guacamole. \$595

Cordon Bleu Chicken Breast

With creamy mashed potatoes and thyme sauce. \$675

Pork Loin

Vacuum cooked with signature chimichurri sauce, sweet potato puree and crispy salad. \$645

Peruvian Style Sauteed Fillet

With rice, french fries and egg. \$745

Beef Mignon

With ripe plantain puree and mushroom sauce. \$995

Milanese Ossobuco

Braised with vegetables and yam risotto \$745

Grilled Tenderloin

With baby potatoes in garlic butter and arugula. \$950

Optional: Pepper sauce \$75

Pork Shoulder

Pekinese style glaze and mashed yucca \$690

Grilled Picanha

In Rosemary sauce with potato pastel. \$1,250

Flap Meat Grilled

With mushroom risotto. \$1,395

KGB Goat

Marinated in herbes and beer 24 hours, with parmesan risotto. \$990

• IF YOU LOVE PASTA •

Creamy Chicken Lasagna

A KGB classic. \$525

Rustic Pasta

With garlic, sauteed chicken, crispy bacon and parmesan. \$575

Basil Pesto Pasta

Grilled loin and mashed tomatoes. \$725

Pasta in Cheese Cream

In cheese fondue, BBQ, Char- sui pancetta, fried onions, wonton threads, chives. \$625

Ripe Plantain Gnocchis on Cheese Fondue

Grilled with chicken breast and cheese fondue. \$585

• OUR VEGETARIAN SIDE •

Veggie Dumplings

Stuffed with garden vegetables with ponzu sauce. \$385

Bean Hamburger with Quinoa

Bao bread, avocado cream and onion rings. \$395

Portobello Bolognesa

Zucchini noodles and olive oil. \$425

• FOR THE SMALL ONES •

• 4-Cheese Risotto \$350 •

• Chicken Tenders \$350 •

• Mac and Cheese \$350 •