

# Curigo



**START YOUR SOUTH  
AMERICAN FOOD JOURNEY**

## THE JOURNEY

After travelling across South America, we developed a passion for the amazing food we tried along the way. From Venezuela to Argentina, we started to collect recipes of all our favourite dishes so we could share these with others. Our passion soon became our business and so Curigo was born!

Ancient Javanese wisdom prescribes five things to pursue for a complete and perfect life: *Curigo, Wisma, Turonggo, Kukilo, Garwo.*

### CURIGO

or dagger can be interpreted as a job or income. In earlier times it was also interpreted as a weapon or to have the ability to protect yourself.

### WISMO

means house or dwelling. In ancient times a man must have his court. In today's

interpretation, someone who has their own place (wismo) created with their own strength (curigo) is set to succeed.

### TURONGGO

can be interpreted as horse or vehicle. A more complete person is one who has a vehicle that can take them anywhere.

### KUKILO

means bird. It can be interpreted as a domestic animal companion, a pleasure or a hobby. It is said that all of these can show a person's character.

### GARWO

is interpreted as half of the soul, in other words a soulmate or partner.

We chose Curigo as our restaurant name because it represents the strength, passion, dedication and hard work it took to bring you the best of South American cuisine. We hope you enjoy your journey as much as we did!



## HOW TO ORDER

Choose which base dish sounds most appealing to you, then work your way around the menu to complete

### APPETIZERS

Tickle your tastebuds with our sumptuous starters

### BASE DISHES

Try something new and exciting from South America

### SIDES

Accompany your meal with one or two of our classics

### DESSERTS

Complete the experience with a tasty treat

## APPETIZERS

Brown olives & cheese cubes v	2.95
Mixed olives v	2.95
Mixed nuts v	2.65
Chicken hearts on skewers	2.95
Empanada v cheese, veggie, pork, or cheese & black beans	2.95
Fried coxinha	2.65
Pão de queijo v	1.95
Bruschetta v	3.55
Avocado bruschetta v	3.95
Tomato & mozzarella salad v	3.55
Tequenos v	2.65
Cachito de jamon	2.85

## BASE DISHES

Bring your tastebuds to life with one of our tantalizing core dishes. We recommend trying something you haven't seen before, and maybe combining it with something you have experienced already. We have something from almost every country in South America. Add a couple of sides and pair with a refreshing drink for the full experience...

### BEEF

Contrafilé Grelhado grilled ribeye steak	11.95
Bife a la criolla Argentinian grilled rump steak with thinly-sliced sautéed onions and peppers	12.85
Bife de alcatra grelhado grilled rump steak	9.95
Crumbed beef parmigiana	8.15

## FISH

Fish ceviche Peruvian dish of fresh fish marinated in citrus juices	5.85
Pescado grelhado fresh sea bream grilled on medium heat	11.95
Moqueca de peixe slowly cooked salt water fish stewed in coconut milk, tomatoes, onions, garlic. Traditional in northern Brazil	6.55

## STEW

Feijão com polvo seafood bean stew	5.95
Feijoada Brazilian black bean and meat stew	6.55

## BURGERS

Steak burger	6.95
Beef burger	6.95
Chicken burger	6.35
Veggie burger v	6.35

## CHICKEN

Asinhas de frango grelhadas grilled chicken wings	6.15
Coxas de frango sem osso grelhadas grilled chicken boneless thighs	5.85
Grilled baby chicken	7.95
Higado de pollo frito chicken livers	4.75

## PORK

Chuleta de cerdo a la parrilla grilled pork cutlet	9.95
Costillitas de cerdo a la parrilla grilled pork ribs	7.95

## SALAD

Green salad v	4.75
Avocado salad v	5.95
Romaine heart salad v	6.25
Tropical salad v	6.15

## SIDES

Sweet potato chips v	3.45
Seasoned potato wedges v	3.15
Cassava chips v	3.20
Mashed potato v	2.50
Boiled cassava v	3.10
Coleslaw v	2.75
Spicy rice v	2.50
Veggie rice v	2.50
Corn on the cob v	2.95
Garlic bread v	2.45
White rice v	2.15
Brown beans v	2.35
Bread bun v	1.10
Sauce v chimichurri, garlic, barbecue, spicy mustard, taco	.85

## DESSERTS

Pastel de nata v	1.45
Caramel pudding v	3.95
Chocolate cake v	3.95
Dulce de leche cake v	3.95
Corn cake v	3.45
Guava rolled cake v	3.95
Assorted sweets v	3.25
Ice cream & Sorbet v strawberry, chocolate, vanilla, mango, lemon	2.75

If you have any dietary requirements please alert your server.

v = vegetarian option available

## DRINKS

### SOFT

Coconut water	2.95
Spring water	small 1.95, large 3.35
Sparkling water	small 1.95, large 3.35
Orange juice	2.55
Lemon juice	2.55
Apple juice	2.55
Guava	2.95
Passion fruit	2.95
Coca-Cola or Diet Coke	2.25
Fanta or Sprite	2.25
Grape Fanta	2.75
Guarana	2.75

### HOT

Tea	1.95
Fresh mint, English breakfast, green, white or camomile	
Hot chocolate	2.35
Espresso	single 2.20, double 2.25
Black coffee	2.25
White coffee	2.55
Cappuccino or cafe latte	2.30
Yerba mate	2.95

### BEER

Brahma	3.45
Brazil 4.3%	
Quilmes	3.75
Argentina 4.9%	
Cusquena	3.75
Peru 5%	

## WINE

175ml 250ml bottle

### WHITE

Puntal Chardonnay	4.85	6.35	15.95
Chile			
Las Olas Torrontes	5.55	7.35	18.50
Argentina			
Cantaluna Sauvignon Blanc	6.75	8.95	22.50
Chile			
Domados Tobino Chardonnay	bottle only 25.95		
Argentina			

### ROSE

Maison Caree	5.55	7.35	18.50
France			

### RED

Puntal Merlot	4.85	6.35	15.95
Chile			
Las Olas Malbec	5.55	7.35	18.50
Argentina			
Chono Cabernet Sauvignon	6.75	8.95	22.50
Chile			
Domados Bonarda Reserva	bottle only 25.95		
Argentina			

### SPARKLING

Prosecco Nua	bottle only 23.95		
Italy			

## COCKTAILS

Caipirinha	5.95	
Passion fruit caipirinha	6.25	
Mojito	5.95	
Pisco sour	6.25	
Sangria	3.75	10.65

