

## LET'S START

### EMPANADAS

Casera - Sweet Plantain / *Chicken stew* \$4

Riobambeña - *Purple corn* / *Goat ragu* \$4 🌱🌱🌱

Costeña - Green plantain / *Shrimp coconut stew* \$4 🌱🌱

Norteña - Cassava / *Beef with sweet spices* \$4 🌱🌱🌱

Serrana - Morocho / *Corn & cheese* \$4 🌱🌱🌱

Vegana - Green plantain / *Coconut vegetable stew* \$4 🌱

### LA BALA \$8 🌱🌱🌱

Potato dough filled with pulled pork, encurtido, avocado sauce, pickles, crispy pork crackeling.

### EL LLAPI \$6.50 🌱🌱🌱🌱

Potato dough filled with cheese, roasted tomato sauce.

### LA MAQUI \$6.50 🌱🌱🌱

Sweet plantain dough filled with manaba cheese.

### EL MUCHACHO \$7 🌱🌱🌱

Cassava dough, filled with cayambe's string cheese, Served with tamarind chutney and green mango coleslaw. Ask about our vegan option.

### PAN DE YUCA \$10 🌱🌱

Warm cassava bread topped with aged cheese, served with guava chutney. (5 pieces)

### CORVICHES \$7 🌱🌱

Green plantain dough with peanuts filled with smoked amazonian fish.

### Choose the topping +\$3

**Manglar** - Guariche crab salad served with fresh cilantro.

**Covacha** - Shrimp Encocado with Salprieda. 🌱

**Arrecife** - Octopus salad with pepermint. 🌱

### PANTRY

#### Artisanal breads

Sourdough - \$3.50

Cassava pita - \$4

## TO SHARE

### EL JARDÍN \$21 🌱🌱🌱🌱

Octopus cooked and seared in our wood fire oven, crunchy chaucha potato, muhammara sauce, (cold preparation).

### TARTAR DE HONGOS Y TOMATE \$14 🌱🌱

Cream tomato bisque inspiration, served with oyster mushroom tartare.

### EQUINOCCIO SALAD \$15 🌱🌱🌱

Andean quinoa, served with amazonian turmeric vinaigrette, manaba cheese and golden berries.

### DUMPLINGS DE CUY \$22 🌱🌱🌱

Guinea Pig dumplings, Pine mushrooms broth, chili oil and cilantro. (7 units)

\*Subject to availability\*.

### WAHOO SALSERO \$20 🌱🌱🌱🌱

Sweet and spicy passion fruit sauce, green mango, black sesame, cilantro oil.

### EL SALSERO VEGGIE \$18 🌱🌱🌱🌱

Roasted Mushroom and spicy passion fruit sauce, green mango, black sesame, cilantro oil.

🌱 Gluten    🌱 Nut    🌱 Lactose    🌱 Hot Dish  
🌱 Vegan    🌱 Vegetarian    🌱 Cold Dish    🌱 Spicy

Every product we use supports local producers.  
Prices include service and taxes.

ECUADORIAN BORN, GLOBALLY INSPIRED

# FROM OUR WOODFIRE OVEN

## FROM THE SEA 🐟

Served with crunchy yucca fries, pelma puree and sauce of your choice

### Choose your favorite

Swordfish 200g \$25 🍷🍷

Catch of the day 200g \$31 🍷🍷

Ecuadorian king prawns (4) \$31

### Sauce

Wood fired tomato sauce 🍷🍷

Encocado: Coconut milk and sofrito. 🍷

Lemon and smoked salt

## BUTCHER'S CUT 🥩

Llapingacho, pickle beets, sour cream, mustard seeds, and coriander.

### Choose your cut 🍷🍷

Local beef tenderloin 250g \$33

Argentinean beef tenderloin 250g \$39

Uruguayan bife de chorizo 300g \$39

## VEGETABLES 🥦

### COLIFOR ANDINA \$18 🍷🍷🍷

Cauliflower steak with amazonian turmeric, lentil- miso puree, tamarind chutney.

### BERENJENA ASADA \$18 🍷🍷🍷🍷

Japanese eggplant on a smoky tomato sauce, macambo tahini and crispy sourdough crumbs.

### HONGO OSTRA \$ 18 🍷🍷

Roasted beans puree, herbal chimichurri, macambo tahini and seasonal greens.

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# FROM OUR KITCHEN

### EL MERCADITO \$16 🍷🍷🍷

Corn tortilla, ripe banana puree, pork confit, mote sucio, pickles, cilantro.

### LA TONGA \$18 🍷🍷🍷

Rice with orange and basil, tender chicken, peanut sauces, fried sweet plantain and pickle greens.

### LOCRO HOGAREÑO \$12 🍷🍷

Potato soup, made from two varieties of potato. Served with manaba cheese and avocado.

### CHIVO DE MUEY \$25 🍷🍷🍷

Ecuadorian-inspired stew. Goat ragu cooked with tamarind, chili, artisanal pappardelle, goat cheese, yogurt and bacon chips.

### LOS TORTELLINIS DE MAQUEÑO \$22 🍷🍷🍷

Sweet plantain tortellini. Served with roasted sofrito sauce. (Add protein for \$4.50).

### CEVICHE MANICERO \$17 🍷🍷🍷

Catch of the day, peanut and coconut sauce, diced cucumbers, toasted peanuts, chilli. Served with chulpi corn.

# MENÚ AL APURO

Smaller portions

Combos only from Monday to Friday

13:00 to 16:00

\*not available on holidays\*

## \$24 Appetizer + Main Course

(+\$8 Includes dessert and traditional lemonade)

(+\$10 Includes dessert and glass of wine of the day)

## APPETIZER

### DÚO EMPANADAS

Corn, chicken, goat, shrimp, meat.

### EMPANADA DE HIGO CON QUESO 🍷🍷🍷

Empanadas Crispy Dough, filled with local cheese, and cacao honey. (x2)

### VICHE 🍷🍷🍷

Creamy green plantain and peanut soup with corn, fresh catch of the day, peas, fried maqueño, cassava, and cilantro oil.

## MAIN COURSE

### SUDADO COSTEÑO 🍷🍷

Tigrillo of plantain dough with peanut butter, served with fish stew, cucumber and blackberry pickles.

### CERDO Y SU PONCHITO 🍷🍷🍷

Sauted pork, fresh pickles and peanut sauce. Served with Romaine lettuce and spicy asian peanut sauce.

### HUMMUS DE BRÓCOLI Y PITA 🍷🍷🍷

Inspired by broccoli cream soup. Oven-seared broccoli, fried bread, aged cheese, basil oil, pickled chili, and pita bread.

## DESSERT

### DULCE ZULETA 🍷🍷🍷🍷

Zuleta local cheese cake served with fig leaf ice cream, taxo coulis, and vanilla crumble.

### COCO LOCO 🍷🍷🍷🍷

Coconut panna cotta served with tropical fruits, coconut cookie, and taxo coulis.

### HIELERO

Sorbets and ice creams (2 scoops).

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🍷 Nut

🍷 Lactose

🍷 Hot Dish

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