

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 ASADITO \$22 🍌🍌🍌🍌

Seared and marinated beef tenderloin, roasted bell pepper sauce with neapía, crispy onion, chaucha potatoes, with a side of wood-fired sourdough.

PUERTO DE TARQUI \$20 🍌🍌🍌

Ecuadorian-inspired coastal crudo with Spanish influence. Mahi - Mahi (raw fish) on a creamy almond sauce, coconut, pickles and blueberries.

PULPO ISLEÑO \$28 🍌🍌🍌🍌

Vietnamese inspired octopus carpaccio with lemon ginger vinaigrette, mint and crispy tapioca with a side of cassava chips.

BISQUE DE TOMATE \$14 🍌🍌

Latacunga tomato bisque, served with oyster mushroom tartare.

EQUINOCCIO SALAD \$15 🍌🍌🍌

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

EL SALSERO VEGGIE \$18 🍌🍌🍌🍌

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

CERDITO EN SU PONCHITO \$21 🍌🍌🍌

Pork sautéed with basil, ginger, sesame seeds and spices. Served with garden leaves, pickles and a sweet peanut sauce.

🍌 Gluten

🍌 Nut

🍌 Lactose

🍌 Hot Dish

🍌 Vegan

🍌 Vegetarian

🍌 Cold Dish

🍌 Spicy

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

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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.

ZAPALLO ANDINO \$18

Caramelized pumpkin, couscous salad with dried fruits, herbs and yogurt.

ALL TIME BEST SELLERS

LOCRO HOGAREÑO \$12 🍷 🍷 🍷

Locro de papa soup, made from two varieties of potato. Served with manaba cheese and leaf cheese.

CEVICHE MANICERO \$17 🍷 🍷 🍷

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

DUMPLINGS DE CUY \$22 🍷 🍷 🍷

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

WAHOO SALSERO \$20 🍷 🍷 🍷

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

PICUDO Y VERDE \$17 🍷 🍷 🍷

Ecuadorian green plantain soup inspiration, salted vegetables, achogcha, green plantain crispy balls filled with smoked fish.

LANGOSTINOS MARIMBEROS \$31 🍷 🍷 🍷 🍷

Malaysian-inspired curry dish. Grilled King prawns served with ginger and turmeric yellow curry encocado. Squid ink pasta.

CHIVO DE MUEY \$25 🍷 🍷 🍷

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

EL CERDO Y SU CUERO \$24 🍷 🍷 🍷

Pork Char Siu with rustic potato puree. Served with mellocos, pickled red cabbage. Apple cider demi glaze.

LOS TORTELLINIS DE MAQUEÑO \$22 🍷 🍷 🍷

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

LLAMA \$20 🍷 🍷

Llama tartar with cured yolk, agave flower, served with sourdough bread.

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  Nut-Free
  Lactose Free
  Vegan
  Vegetarian
  Cold Dish
  Spicy

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