

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).

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.

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.

LA LLAPI 🍷🌱🌱

Potato dough filled with local cheese, roasted tomatoe sauce, criollo pickles.

CEVICHE TROPICAL

VERDE 🍷🌱🌱🌱

Kiwi and shrimp aguachile with jalapeño, onions, and cilantro, served with chulpi.

MAIN COURSE

MANGLAR 🌱🌱

Rice infused with lemon grass and crab fat, served with fried sweet plantains and toasted peanuts, guariche crab meat, cilantro, and coconut.

TIERRA Y MANÍ 🍷🌱

Chaucha potato purée with peanut and lemongrass sauce, served with oven-roasted chicken, roasted tomatoes, avocado, and crispy rice paper.

CREMA Y FUEGO 🌱🌱🌱🌱

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

DESSERT

DULCE ZULETA 🍷🌱🌱🌱

Zuleta local cheese cake served with blackberry ice cream, red berry coulis, fresh fruit, and vanilla crumble.

COCO LOCO 🌱🌱🌱

Coconut truffles served with passion fruit ice cream, taxo coulis, and almond crumble.

HIELERO 🍷🌱🌱

Sorbets and ice creams (2 scoops).

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