




RECORRIDO

TASTING MENU





This Tasting Menu is
a reflection of my
passion as a chef and
everything we've built with
SOMOS, COTOA, and LA CAVA.

Each dish celebrates
Ecuadorian gastronomy,
teamwork, and a commitment
to our land, making this
experience a personal and
collective journey that
connects history, culture
and flavor in every bite.

*This menu reflects our history,
our learning and our present.*



Amuse-bouche
Raíz y memoria

Purple corn empanada
filled with goat stew, yogurt.

First course
Reina Claudia

Carrot vinaigrette,
quinoa tartare.

Second course
Tributo a la Amazonía

Chontacuro, smoked paiche
ham tartare, neapia aioli.

Third course
Pokiche

Mahi-mahi, beetroot,
black garlic tapioca.

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Fourth course
Memoria del Maiz

Corn chowder (locro de choclo), local cheese, cilantro.

Fifth course
Costa Viva

Prawn, coconut, and peanut.

Sixth course
Maito

Paiche, macambo, mandarin lime.

Seventh course
Cerdo y maíz

Slow-cooked pork belly, chocolate-based mole sauce, babaco (highland papaya).

Eighth course
Altura Herbal

Mortiño (andean blueberry)
sorbet, basil foam.

Ninth course
Tributo al cacao

Creamy chocolate mirror glaze,
mucilage gel, cacao nibs.

Petit Four
Cierre Tropical
Tropical fruit bonbon.

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