



APPETIZERS

Let's start

EMPANADAS _____ \$4

Casera - Sweet Plantain / Chicken stew 🍌🍗

Riobambeña - Purple corn / Goat stew 🍌🐐

Costeña - Green plantain / Shrimp coconut stew 🍌🍤

Norteña - Cassava / Beef with sweet spices 🍌🍖

Serrana - Morocho / Corn & cheese 🍌🌽🧀

Vegana - Green plantain / Coconut vegetable stew 🌱

PAN DE YUCA 🍌🌿 _____ \$10

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

HUMITA 🍌🌿🌿🌿 **COTOA** _____ \$8

Cornbread loaf, palo santo smoked butter.

LA BALA 🍌🍌🌿 _____ \$8

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

EL MUCHACHO 🍌🍌🌿 _____ \$7

Cassava dough, filled with cayambe's string cheese, served with tamarind chutney and green mango coleslaw.

**Ask about our vegan option.

EL LLAPI 🍌🍌🍌🌿 _____ \$6.50

Potato dough filled with cheese, roasted tomato sauce.

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 peppermint.

To share

PULPO ISLEÑO 🍌🍌🍌🌿 _____ \$28

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

EL ASADITO 🍌🍌🌿🍌 _____ \$22

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

CERDITO EN SU PONCHITO 🍌🍌🍌 _____ \$21

Smoked pork with spices, basil, ginger, sesame seeds, garden greens, sweet and sour peanut sauce.

PUERTO DE TARQUI 🍌🍌🌿 **Bestseller** _____ \$20

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

EL SALSERO VEGGIE 🌿🍌🍌🍌 _____ \$18

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

CEVICHE MANICERO 🍌🌿🍌 _____ \$17

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

EQUINOCCIO SALAD 🍌🍌🌿 _____ \$15

Green leaves, Amazonian turmeric and honey vinaigrette, Manaba cheese, gooseberries and crispy quinoa.

BISQUE DE TOMATE 🍌🍌 _____ \$14

Creamy Andean tomatoes bisque, grilled oyster mushrooms.

PANTRY

ARTISANAL BREADS

Sourdough _____ \$5

Cassava pita _____ \$5



LUNCH

From our woodfire oven

FROM THE SEA

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

FISH AND SHELLFISH

Paiche 200g 🍷🍷	\$31
Catch of the day 200g 🍷🍷	\$31
Ecuadorian king prawns (3) 🍷	\$31
Swordfish 200g 🍷🍷	\$25

SAUCE

Smoked tomato sauce. 🍷🍷
 Encocada: Coconut milk and peanuts. 🍷
 Lemon and Guaranda salt

BUTCHER'S CUT

Llapingacho, pickle beets, crème fraîche, mustard seeds.

CHOOSE YOUR CUT 🍷🍷

Argentinean beef tenderloin 250g	\$40
Uruguayan sirloin steak 300g	\$39
Local beef tenderloin 250g	\$33

VEGETABLES

ANDEAN CAULIFLOWER 🍷🍷🍷 \$18

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

GRILLED EGGPLANT RATATOUILLE \$18

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

From our kitchen

CHIVO DE MUEY 🍷🍷🍷🍷 \$25

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

LOS TORTELLINIS DE MAQUEÑO 🍷🍷 \$22

Filled with roasted maqueño purée and local cheese. Served with smoked tomato sauce. Add protein:
 Shrimp \$8
 Chicken \$5

WAHOO SALSERO 🍷🍷🍷🍷 \$20

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

PUERTO DE TARQUI 🍷🍷🍷 Bestseller \$20

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

LA TONGA 🍷🍷🍷 \$18

Chicken flew on a creamy peanut saver, fried maqueños, sal prieta, pickles, and greens.

CEVICHE MANICERO 🍷🍷🍷🍷 \$17

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

EL MERCADITO 🍷🍷🍷🍷 \$16

Corn tortilla, ripe banana puree, pork confit, hominy, pickles, cilantro.

LOCRO HOGAREÑO 🍷🍷 \$12

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





LUNCH MENU

Appetizer + Main Course + Dessert + Soft Drink _____ \$35

APPETIZER

EMPANADAS

CHOOSE 2 OPTIONS

Casera	Norteña
Riobambeña	Serrana
Costeña	Vegan

VICHE



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

THE LLAPI



Potato dough filled with cheese, roasted tomato sauce.

MAIN COURSE

CANNELLONI



Chicken cannelloni with tartiflette sauce, Manaba pesto, bacon.

PLANTAIN AND SHRIMP



Creamy crispy green plantain, served with shrimp, fried bacon, greens.

MEAT SALAD



National beef tenderloin with Vietnamese sauce, greens, and toasted peanuts.

DESSERT

ICE MAN



Homemade ice cream. Choose 2 options.

PIÑA FOR THE NIÑA



Grilled pineapple compote, toasted almond and coconut, vainilla ice cream.

Available Monday to Friday 13:00 to 16:00.
Not available on holidays.



SPECIALS

GOAT CHEESE GREEN SALAD



Goat cheese salad with pickled roots and fresh herbs.

PINE MUSHROOM GNOCCHI



Cassava gnocchi with pine mushroom emulsion, labneh, crispy chulpi corn.

PANELA BREAD



Pain perdu with panela and Ecuadorian cinnamon ice cream.

**Dishes developed for Woman on The Pass in collaboration with Myriel(USA).*