



## 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.



