



## 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 🍌🍌🍌 COCOA \_\_\_\_\_ \$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 🍷🍷	_____	<b>\$31</b>
Catch of the day 200g 🍷🍷	_____	<b>\$31</b>
Ecuadorian king prawns (3) 🍷	_____	<b>\$31</b>
Swordfish 200g 🍷🍷	_____	<b>\$25</b>

#### 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	_____	<b>\$40</b>
Uruguayan sirloin steak 300g	_____	<b>\$39</b>
Local beef tenderloin 250g	_____	<b>\$33</b>

#### 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	Vegana

ENCEBOLLADO 

Inspired by Ecuadorian encebollado, fish, yuca chips, pickled red onion.

LA LLAPI    

Potato croquette filled with fresh cheese, roasted tomato sauce, pickles.

WATERMELON      
SALAD

Fresh watermelon, manachela cheese, cacao honey, caramelized almonds, greens.

## MAIN COURSE

PASTA DE MAR   

Squid ink fettuccine, sautéed shrimp, coconut and shrimp broth emulsion, finished with toasted coconut, onion, cilantro salad, chili oil and lime.

TORTELLINE   

Pasta filled with roasted plantain purée, roasted vegetable sauce, cherry tomatoes, wood-fired chicken.

YUCA GNOCCHI   

Yuca gnocchi with crispy pork belly, spicy ripe plantain and sal prieta sauce, finished with a peanut & pork crackling crumble.

FISH AND CHIPS  

Catch of the day coated in yuca flakes, coleslaw with neapia emulsion, crispy yuca, lime.

## DESSERT

PLANTAIN     
CHURRO

Plantain churro, Basque cheesecake cream, ishpingo ice cream and salted caramel.

TOMATE DE     
ÁRBOL EN ALMIBAR

Tree tomato in ishpingo syrup, plantain parfait, cocoa crumble, reduced syrup.

ICE MAN 

Homemade ice cream.  
Choose 2 options

Available Monday to Friday 13:00 to 16:00.

Not available on holidays.