

The cold of the highlands, the salty mantle of the Pacific, the warmth of the Amazon.
Our spirit is free, our cuisine is humble, our blood is mestiza.
When we eat, we eat with our hands.
When we laugh, we laugh out loud.
We are Ecuadorian.



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 crackling.

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

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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

STARTER

EMPANADAS

ELIJA 2 OPCIONES

Casera	Norteña
Riobambeña	Serrana
Costeña	Vegana

YUCA CHEESE BREAD



Elaborado a base de queso manaba y mozzarella, acompañado de miel y chutney de guayaba. Porción de 3 unidades.

CEVICHOCO



Lupini beans in a tree tomato base, with mango, macambo and toasted chulpi corn.

CAZUELA



Green plantain and peanut cazuela with oven-roasted mahi-mahi. Finished with pickled chili and lime.

MAIN COURSES

BEEF TARTARE



Beef tenderloin with Andean capers, avocado and smoked aioli. Served with focaccia.

TROPICAL TUNA



Bluefin tuna and marinated watermelon with a tangy passion fruit and mandarin-lime sauce, cilantro oil and black sesame.

PORK BELLY & LLAPINGACHOS



Confit pork belly with Ecuadorian potato cakes and creamy peanut sauce.

OVEN-ROASTED SHRIMP



Smoked yuca, toasted coconut and toasted corn.

DESSERT

ICE CREAM SELECTION

House-made ice creams: choose two flavors.

QUIMBOLITO



Purple corn quimbolito with cheese cream and fig-leaf ice cream, served with goldenberry, ishpingo and crispy corn.

CRÈME BRÛLÉE



Cacao and orange crème brûlée with crisp caramel and Andean blueberry ice cream.

PAVLOVA



Soursop and banana passion fruit pavlova with coconut ice cream.

Available Monday through Friday, from 1:00 PM to 4:00 PM.

Not available on public holidays.