



Ceviches

\$ 15.75

Octopus, yellow fin tuna and shrimp "Jipijapa" style, citrus marinade, avocados and roasted peanuts

Fresh Andean Trout with tamarillo and ginger dressing

Traditional shrimp ceviche with fresh tomatoes and orange marinade

Catch of the day with citrus marinade and pickled vegetables

Sole and yellow fin tuna "Crudo", coconut and passion fruit marinade

Salads

🌿 Mixed greens with ripe plantain croutons, roasted vegetables and fresh avocado with gooseberry and mustard dressing

\$ 15.25

With roasted chicken breast or grilled shrimp skewers

\$ 19.80

🌿 Wine poached pear with walnuts and blue cheese with mixed greens and balsamic/ sugar cane dressing

\$ 17.90

Soups

\$ 14.25

🌿 Roasted potato "Locro" with poached egg and "Don Galo" aged cheese

🌿 Tomato soup with sweet corn "Torreja" fresh goat cheese and basil pesto

🌿 *Vegetarian Option*

For your convenience, all prices include taxes





Starters



Smoked Tuna carpaccio with stone crab salad,
avocado and sesame mousse

\$ 14.80

Local Tuna “Kibbeh Nayeh”, labneh
and crispy pita

\$ 14.75

Crispy corn “Humita” with local chorizo,
goat cheese foam and chili pepper jelly

\$ 12.25

Crispy fried shrimp and baby squids,
cilantro aioli

\$ 15.75

Our famous “Corviches” with spicy seafood,
roasted pork and duck confit

\$ 14.75

 Oven baked and fresh tomato tartare, “criollo”
cheese sauce, basil aioli and baguette toast

\$ 11.90

 Fig confit and blue cheese empanadas
with cinnamon sugar

\$ 13.80

Shrimp steamed buns with curry and yogurt
emulsion, pineapple coleslaw

\$ 12.00

 Andean “Burrata” and confit ripe plantain,
homemade peanut “sal prieta”

\$ 10.20

Short rib and Philo “Pastelito”, red wine onion
compote, lemon and homemade chilli sauce

\$ 8.20

Grilled octopus, chickpea hummus, braised
onions and traditional aioli

\$ 16.25

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Main Courses

Seafood and Grouper “Caldoso” rice,
pickled vegetables and fresh avocados
\$21.90

Seared Seabass, roasted pepper romesco,
grilled vegetables and mashed potatoes
\$ 24.25

Roasted prawns with coastal corn “Sango”,
sautéed Andean corn with vegetables and chimichurri
\$ 25.70

Amazonian Paiche, with coconut pearled barley,
fennels and roasted broccoli
\$21.90

Glazed duck breast with lulo fruit teriyaki,
mushroom and vegetables “meloso” rice
\$ 26.50

Grilled chicken breast with corn and beet “Tamal”,
grilled brussel sprouts
\$23.75

Veal Shank cooked in “Seco”, black bean moro, roasted
oranges and garlic vinaigrette
\$ 23.75

*Seco: Traditional stew served throughout the country,
made with beer and lulo fruit*

Braised pork rib with cheese filled “Llapingachos”
peanut sauce, pickled vegetables and fresh avocado
\$ 26.25

Beef ossobuco with creamy rice and lentil
“Moro”, gremolata
\$ 22.75

Roasted Beef Tenderloin (250 gr) crispy yucca fries
and our creole bernaise
\$ 25.75

Grilled Brangus Rib Eye, creamed spinach
and smoked almonds
\$27.85

 Local “Chola” potato gnocchi, pumpkin seed
pesto and fresh cheese
\$17.50

 Traditional rice and lentil “Moro” with
asparagus and Camembert Cheese
\$ 14.25

 Vegetarian Option

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