



# Ceviches



**\$ 15.75**

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


Traditional shrimp ceviche with fresh tomatoes and orange marinade

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

Tempura vegetables with mango and ginger marinade, amaranth – quinoa pop corn

# 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

 *Opción Gluten Free*

 *Vegetarian Option*

*For your convenience, all prices include taxes*



# Starters



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

**\$ 14.80**

Seabass carpaccio with grilled foie gras, taxo jelly and  
roasted almonds

**\$ 15.80**

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**

 Fig confit and blue cheese empanadas  
with cinnamon sugar

**\$ 13.80**

Artisan Beef Tenderloin tartare with onions brioche  
with fresh leaves, avocado and mustard seeds

**\$ 13.80**

 Andean "Burrata" and confit ripe plantain,  
homemade peanut "sal prieta"

**\$ 10.20**

Grilled octopus, chickpea hummus, braised  
onions and traditional aioli

**\$ 16.25**

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

**\$ 11.90**

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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**

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

Grilled Duck breast with roasted tomatoes - mushrooms  
Ragú and truffled vegetables  
**\$25.50**

Grilled Chicken breast with corn and beet “Tamal” and  
grilled brussels sprouts  
**\$ 23.75**

 Eggplant stew with oven baked tomatoes, gratin  
Ricotta cheese and fresh leaves from our garden  
**\$18.75**

**GF** 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**

Braised Short rib with potato and parmesan Gnocchi  
with grilled asparagus  
**\$24.75**

 Homemade Tortelloni, creamy spinach, pumpkin seed  
pesto and smoked provoletta cheese  
**\$ 19.70**

**GF** Opción Gluten Free

 Vegetarian Option

*For your convenience, all prices include taxes*

