







Octopus, yellow fin tuna and shrimp "Jipijapa" style, citrus marinade, avocadoes 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



\$ 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



GF Opción Gluten Free













## Starters

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

\$ 14.80

Fig confit and blue cheese empanadas with cinnamon sugar

\$ 13.80

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

\$ 15.80

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

\$ 13.80

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

\$ 12.25

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

\$ 10.20

Crispy fried shrimp and baby squids, cilantro aioli

\$ 15.75

Grilled octopus, chickpea hummus, braised onions and traditional aioli

\$ 16.25

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

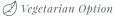
\$ 14.75

② Oven baked and fresh tomato tartare, "criollo" cheese sauce, basil aioli and baguette toast

\$ 11.90



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For your convenience, all prices include taxes











Seafood and Grouper "Caldoso" rice, pickled vegetables and fresh avocadoes \$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

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

② Homemade Tortelloni, creamy spinach, pumpkin seed pesto and smoked provoletta cheese \$ 19.70



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