



Casa Gangotena

# *Cocina Mestiza*

Our cuisine is an homage to the ingredients that grow, thrive and flourish across our biodiverse and bountiful country, home to dramatic mountain ranges, lush Amazon rainforests, rich Pacific waters, and the inspiring Galápagos Islands.

Ecuadorian gastronomy is the alchemy of this extraordinary geography with the innate creativity of our ancestral peoples, enriched and transformed in turn by centuries of American, European and African influences.

With respect, knowledge and culinary verve, our chefs exalt the ingredients, flavors and textures of our origins, transforming them into a dining experience that is both contemporary and avant-garde: a story of our mixed mestizo heritage and a celebration of our Ecuadorian identity.



# APPETIZERS

## ECUADORIAN EMPANADAS



A trio of Ecuadorian heritage:

- La Ambateña: A hearty morocho corn empanada filled with tender shredded pork.
- La Esmeraldeña: A coastal delight of green plantain stuffed with succulent shrimp.
- La Quiteña: A comforting classic, brimming with fresh cheese.

\$18



## LOCRO QUITENO

A beloved Ecuadorian classic, this hearty potato soup is infused with the earthy aroma of paico and topped with fresh cheese, creamy avocado, crispy pork rinds, and chulpi corn for a satisfying crunch.

\$17

## MESTIZO ENCEBOLLADO

A reimagined coastal favorite, this encebollado features cured tuna in a robust broth of dried chili and cassava. Garnished with fresh onion and coriander, it's a soulful tribute to Ecuador's coastal traditions.

\$21



## NEW CREAM OF ROASTED TOMATOES



A comforting roasted tomato cream, enriched with semi-confit cherry tomatoes and sautéed king oyster mushrooms. Served with a golden, layered cheese mille-feuille for dipping, this dish is a warm embrace of tradition and innovation.

\$19

## TUNA WITH A CHULPI CORN CRUST

A delightful fusion of textures and flavors, this tuna is encrusted with crispy chulpi corn and paired with a creamy plantain and coconut purée. A touch of ají criollo adds a gentle heat, making this dish a vibrant start to your meal.

\$21



## NEW BEEF TARTARE

A bold take on a classic, this tartare features tender beef macerated in olive oil, accented with cacao nibs and chulpi corn for a unique Ecuadorian twist. Topped with Dijon mustard and crispy chola potato. Prepared table side.

\$22

## CREAMY STONE CRAB

(Seasonal)



A luxurious seasonal offering, this creamy stone crab is complemented by the aromatic notes of fennel and saffron. Served with a crispy fried bao and a rich bisque, it's an indulgent experience for the senses.

\$24



## GRILLED HEART OF PALM AND SWEET POTATO



A vibrant dish featuring grilled heart of palm and sweet potato, paired with a tangy green mango dumpling. Finished with roasted bell pepper and a sprinkle of sal prieta, it's a celebration of Ecuadorian flavors.

\$16

## TUNA WITH MELON AND JAMÓN SERRANO



A refreshing combination of sweet and savory, this dish pairs tender tuna with juicy melon and the rich saltiness of Serrano ham. Drizzled with a soy and honey glaze and finished with toasted almonds for a satisfying crunch.

\$22

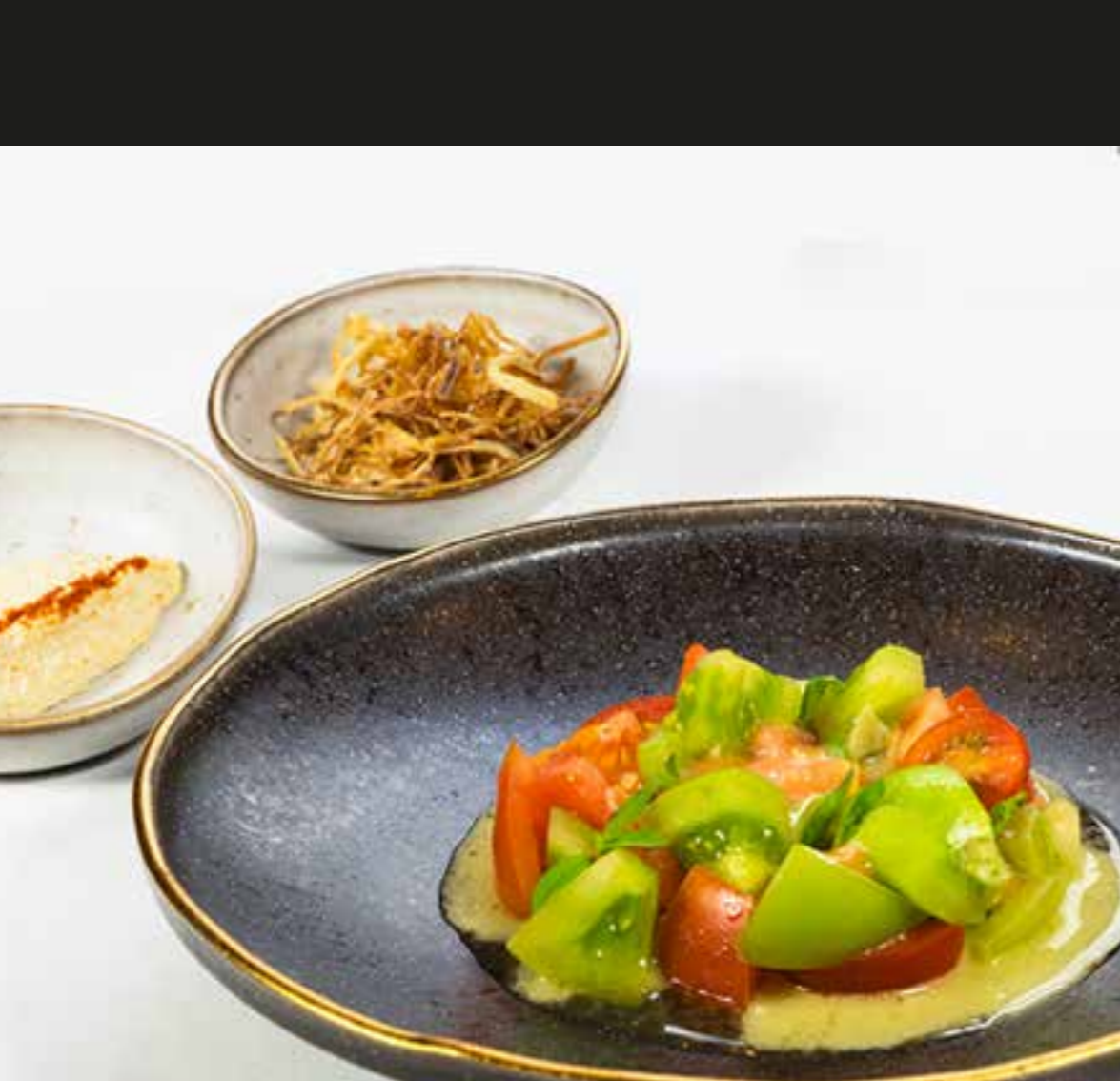


## MACERATED TOMATOES AND LUPINI HUMMUS



A fresh and zesty combination of macerated tomatoes and creamy lupini hummus, topped with crispy leeks and a bright lemon verbena vinaigrette. A dish that's as refreshing as it is flavorful.

\$17



\*Prices include taxes and service.

# SALADS

## GRILLED SALAD



A simple yet elegant salad featuring charred lettuce hearts, tender asparagus, and creamy fresh cheese. Lightly grilled to perfection, this dish offers a smoky twist on a classic.

\$17



## ANDEAN SALAD



A wholesome medley of red and white quinoa, crispy chickpeas, and lupini beans, complemented by grilled vegetables. Brightened with juicy orange segments and sweet currants, this salad is a vibrant tribute to the Andes.

\$17

NEW

## ORGANIC SALAD



A garden-fresh mix of curly lettuce and arugula, paired with organic tomato carpaccio and house-pickled vegetables. Drizzled with a tangy citrus vinaigrette, it's a refreshing and flavorful choice.

\$15



 Vegetarian

 Vegan

 Contains Gluten

 Wellbeing

\*Prices include taxes and service.

# CEVICHE

## SMOKED SHRIMP

A bold twist on tradition, this ceviche features tender macerated shrimp paired with the smoky sweetness of watermelon and strawberries. Finished with a hint of aromatic tonka bean, it's a dish that surprises and delights with every bite.

\$19



## HEART OF PALM AND COCONUT



A refreshing plant-based ceviche, this dish combines delicate strips of palm heart with creamy coconut and nutty sesame seeds. A drizzle of coriander oil ties it all together, offering a light yet flavorful tribute to tropical elegance.

\$17

## FISH AND MACAMBO

A celebration of Amazonian flavors, this dish features the catch of the day marinated in lime and paired with a velvety macambo cream. Accented with pickled red onion and a drizzle of vibrant coriander oil, it's a tribute to Ecuador's biodiversity.

\$19



## MANABITA

A coastal classic from Manabí Province, this ceviche combines fresh fish with a rich peanut sauce, creamy avocado, and crisp red onion. A dish that's as bold as the region it hails from.

\$21



Vegetarian



Vegan



Contains Gluten

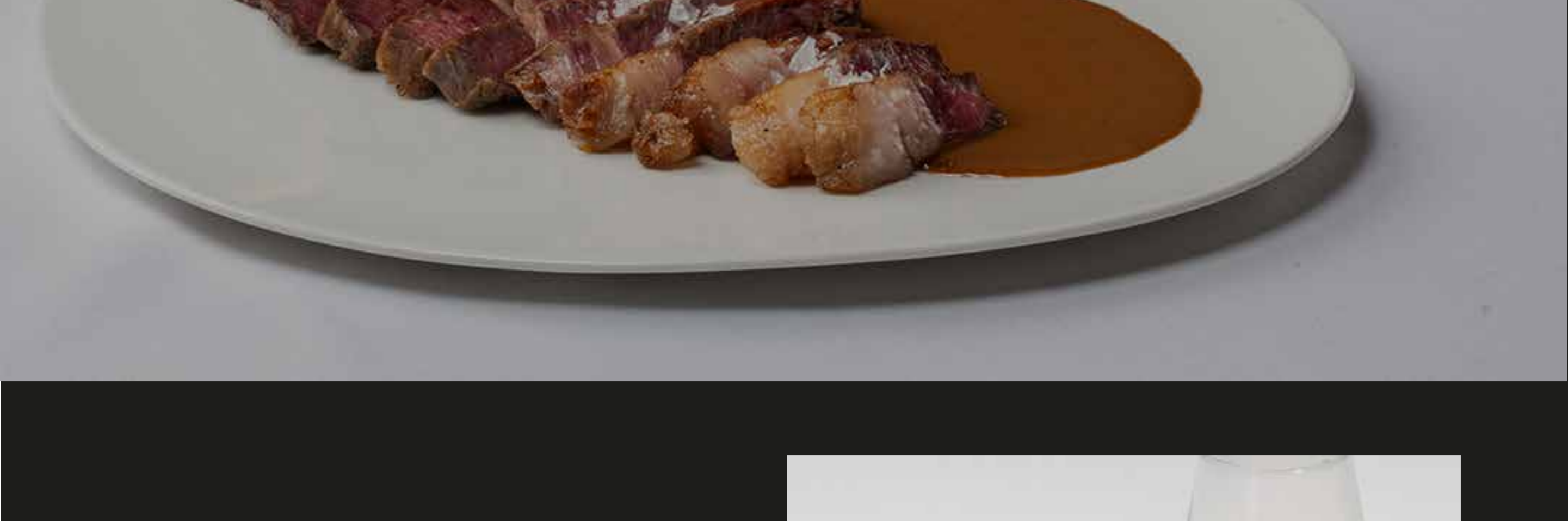


Wellbeing

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# MAIN COURSES



## GANGOTENA-STYLE HORNADO

A traditional Ecuadorian favorite, this slow-roasted pork is served with crispy potato patties, fresh cheese, and crunchy pork rinds. Finished with a tangy agrio sauce, it's a dish that's rich in heritage and flavor.

\$23



## BEEF TENDERLOIN WITH PORTOBELLO MUSHROOM

A succulent beef tenderloin, paired with earthy Portobello mushrooms and a rich truffle demi-glaze. Garnished with green onion, artichoke, and a sprinkle of pistachio powder, it's a dish that exudes elegance.

\$35



## NEW DUCK STEW

A reimagined Ecuadorian classic, this duck stew features a confit crispy duck leg served with a rich stewed orange sauce. Paired with creamy rice infused with Ecuadorian chocolate, it's a dish that's both comforting and innovative.

\$32



## RIVER PASTA

Fresh pasta tossed in a creamy chorizo sauce, topped with succulent river prawns and a cured egg yolk. Finished with Parmesan and fragrant basil, this dish is a rich and indulgent delight.

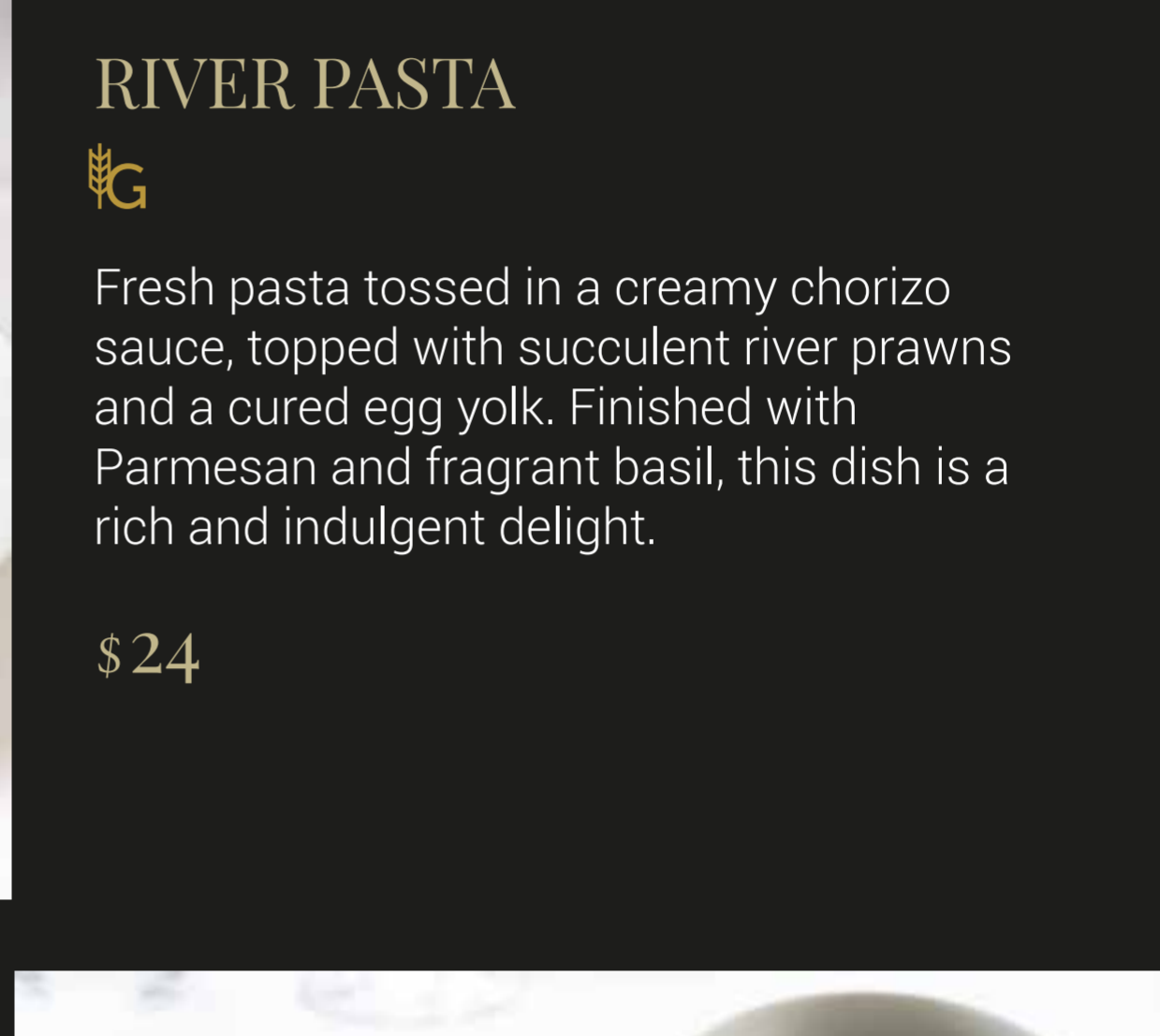
\$24



## CACAO-CRUSTED CURED CHICKEN

Tender chicken coated in a cacao crust, paired with a tangy Dijon mustard glaze. Served with a smooth pea purée and a hint of coriander, this dish is a bold fusion of flavors.

\$28



## CREOLE PORK IN BEER

A tender bondiola pork shoulder, slow-cooked for 72 hours and infused with the delicate aroma of lavender. Paired with roasted beets, carrots, and a touch of balsamic vinegar, it's finished with a dollop of sour cream for a perfect balance of flavors.

\$29



## NEW RIB EYE STEAK

A generous 250-gram Ecuadorian rib eye steak, grilled to perfection and served with crispy chola potato churros, tender asparagus, and house pickles. Finished with a creamy green pepper sauce, it's a steak lover's dream.

\$38



## SMOKED ANDEAN LAMB

A tender Andean lamb, paired with smoked gnocchi and a luxurious truffle and mushroom cappuccino. Garnished with fresh chives, this dish is a true celebration of Ecuadorian flavors with a modern twist.

\$37



## NEW RAINBOW TROUT

A vibrant dish featuring rainbow trout with a fennel and macambo crust. Paired with a zesty lemon and basil emulsion, trout roe, and a delicate potato soufflé, it's a celebration of Ecuador's natural bounty.

\$25



## PRAWN AND GYOZAS WITH A HERB BISQUE

A seasonal delight, this dish features succulent prawns and gyozas filled with spicy shrimp and shredded pork. Served with a fragrant herb bisque, smoked chili, and lemon verbena, it's a bold and aromatic creation.

\$35



## NEW LINE-CAUGHT FISH WITH PALO SANTO

A delicate line-caught fish, grilled to perfection and served with a smoky pil-pil sauce. Accompanied by creamy risotto, roasted peas, and a balsamic reduction, this dish is a harmonious blend of flavors.

\$29



## SERRANO DUCK AND APPLE PURÉE

A sophisticated dish featuring Serrano duck, complemented by a silky apple purée and aromatic fennel confit. Finished with a luscious Port demi-glaze and a hint of vanilla, it's a true culinary masterpiece.

\$35



## PORK RINDS AND MAIZE

Crispy panceta pork rinds, slow-cooked for 24 hours, served with a medley of maize textures, fresh peas, and a hint of mint and spearmint. A dish that's both rustic and refined.

\$29



## BRAISED EGGPLANT

A hearty and flavorful dish, this braised eggplant is infused with the richness of Cabernet Sauvignon and paired with potato celery purée. Finished with a vegetable demi-glaze and toasted almonds, it's a perfect balance of earthy and elegant.

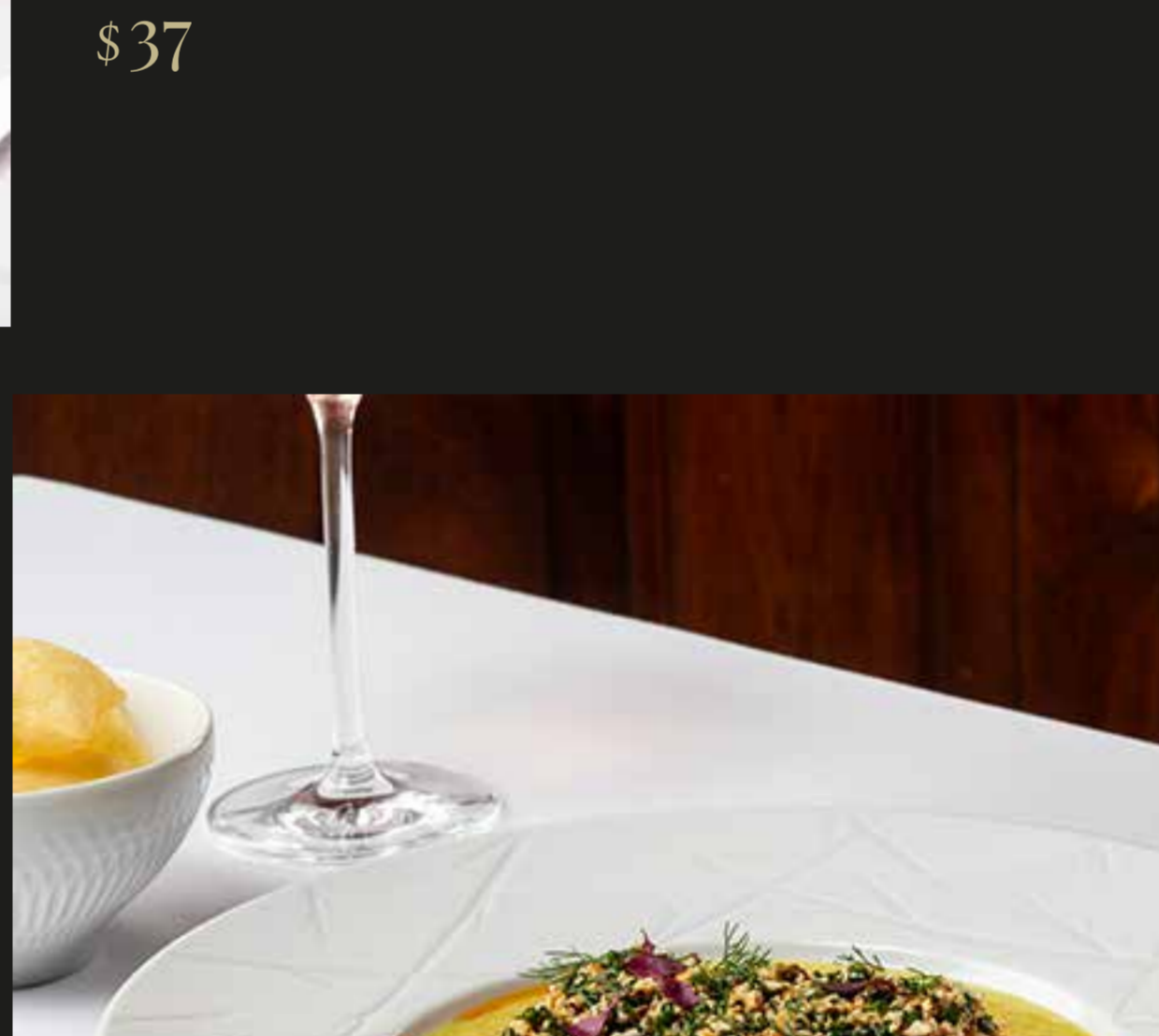
\$21



## MUSHROOMS AND PINE

Delicate pasta parcels filled with mushroom confit and a creamy mushroom mousse, served with a pine nut sauce and a touch of spiced air. A dish that brings the forest to your plate with its earthy and aromatic flavors.

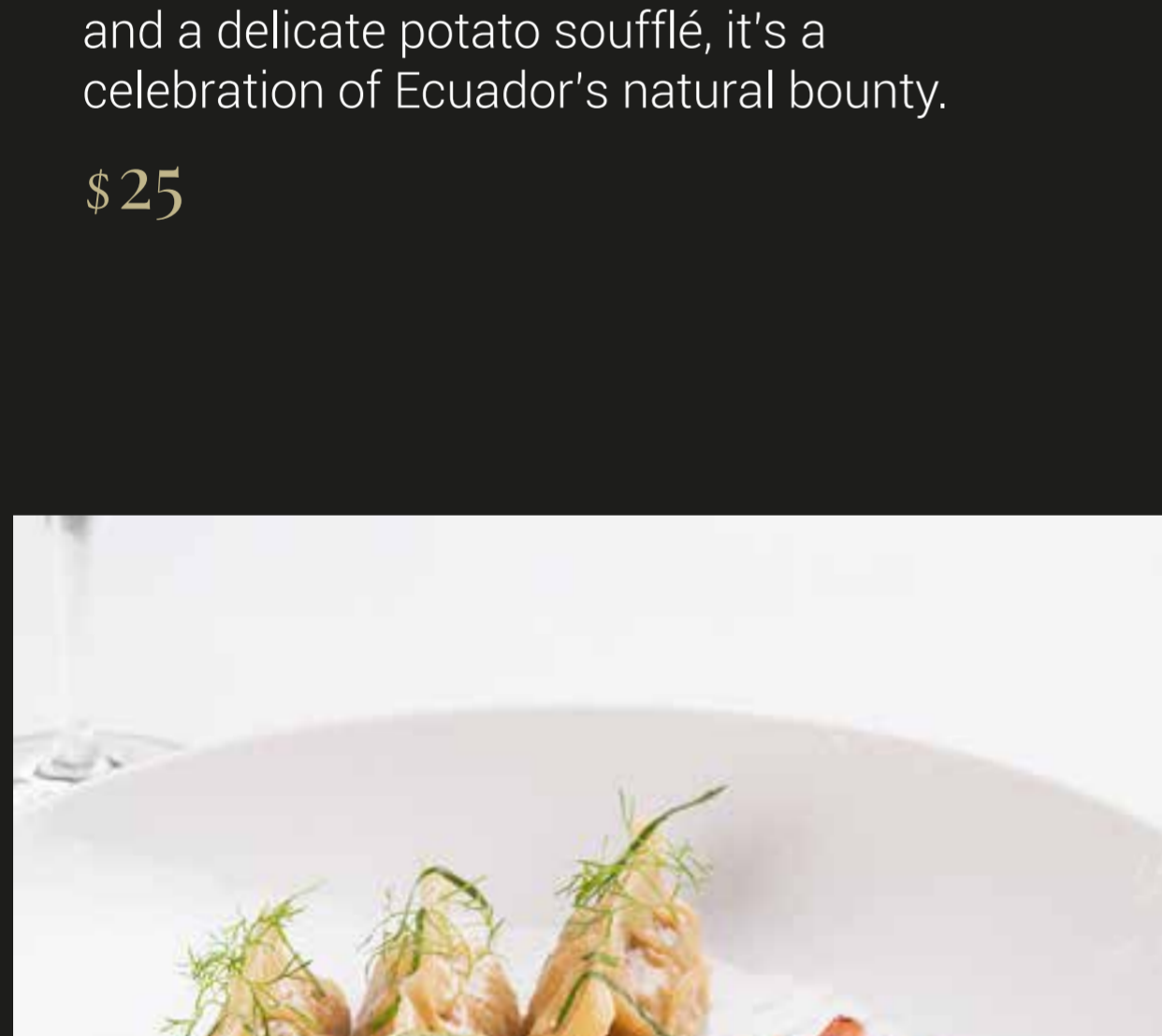
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Wellbeing

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# DESSERTS

NEW

## ORIGIN

Amazonian dark chocolate 72%, macambo, delicate cacao mucilage, caramelized nibs and cacao distillate.

\$13



NEW

## GANGOTENA



Banana Sponge Cake 65% Ecuadorian chocolate, manjar de leche (caramelized milk).

\$12

NEW

## PATATE

Signature Ecuadorian citrus, tangerine supremes and orange mousse.

\$12



NEW

## SAN JUAN



Quesadilla (sweet pastry) foam, toffee, fresh cream ice-cream.

\$12

NEW

## GALÁPAGOS



Spiced Guava, Palo santo cream, coffee & tonka nibs, sea foam.

\$13



NEW

## ORITO BRÛLÉE



Rice Pudding Cream, Caramelized Orito & Crisp Crust.

\$12

NEW

## LOCAL CHEESES AND SWEETS



The Andean Table Selection of local cheeses, macerated seasonal fruit, 65% chocolate truffles & guayusa-coconut-raspberry sweets.

\$25



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# ICE CREAMS

NEW

## QUITO CHOCOLATE



Intense and velvety, made with single-origin Ecuadorian cacao.

\$12



NEW

## AMAZONIAN VANILLA



Smooth and aromatic, with wild vanilla from the Ecuadorian Amazon.

\$12



NEW

## ANDEAN RASPBERRY



Fresh and full of flavor, with high-altitude raspberries from the Andes.

\$12



NEW

## CAYAMBE ROSES



Delicate and floral, inspired by the famous valleys of the Ecuadorian highlands.

\$12



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# An Ode to Ecuador

## Tasting Menu

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Let us take you on a journey, across the length and breadth of our small yet biodiverse nation, through its ingredients and flavors, its traditions and cultures, its mestizaje melding of peoples and races, to arrive at a contemporary vision: our very own culinary ode to Ecuador in ten courses. All aboard!

José Tamayo  
Executive Chef

### Chef's apéritifs

Pearl of the Pacific  
Corn  
Crab fritter

### Beet

Trout, fennel jus

### Galapagos Brujo

Coffee, cacao honey

### Viche

Prawn, stone crab, citrus

### King oyster mushroom

Macerated chili emulsion, demi-glace

### Encacao

River shrimp, coastal curry

### Duck

Magret, strudel sauce, foie gras, raspberry

### Pork

Pork cheek, potato and mapahuirá, 65% chocolate, aromatic herbs

### Fig and cheese sandwich

Macerated fig, quesillo

### Chef's sweet treats

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10-course tasting menu,  
without pairing \$ 99

"La Gran Fiesta" pairing \$ 55

\*Prices include taxes and service.





Casa Gangotena

Discover our one-of-a-kind signature cocktails  
and exciting daily promotions

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Reservations:



\*\*Prices and dishes are subject to change according to seasonal availability