



## Cocina Mestiza

From Latin *coquina*, from *coquere* 'to cook'.  
A mixture of distinct cultures that gives rise to a new one.

A gastro-sensorial tribute to the best local ingredients raised to top levels of international cuisine, offering an experience that connects us with the producers and artisans of our country and the richness of our land and our waters. This is a truly trendsetting approach to authentic Ecuadorian gastronomy: our food, our drinks, our hospitality.  
¡Buen provecho!



Vegetarian



Contains Gluten

Prices include taxes and service

## Appetizers

**Quiteño Locro** \$ 12  
Thick potato soup with paico, fresh farmer's cheese, avocado, pork cracklings and toasted corn kernels.

**Sacha Inchi Octopus** \$ 15  
Octopus in a sacha inchi (a type of nut) romesco sauce, confit potatoes and saffron, crispy rice noodle and cilantro.

**Citrusy Shrimp Ceviche** \$ 15  
Ceviche with shrimp, lemon tangerine and banana passion fruit juice, topped with babaco (a fruit unique to Ecuador), pickled red onion, lemongrass oil and homemade cassava cracker.

**Manabi Fish Ceviche** \$ 15  
Catch of the day, lemon and peanut bouillon, avocado and cucumber.

 **Ecuadorian Empanadas (6 units)** \$ 15  
Corn with pulled pork filling.  
Green plantain with shrimp filling.  
Flour with cheese filling topped with sugar.

 **Caesar Salad** \$ 12  
Romaine lettuce, parmesan cheese, seasoned croutons, and an anchovy-flavored sauce.

 **Shrimp Caesar** \$ 15  
Romaine lettuce, pesto shrimp, parmesan cheese, seasoned croutons.

**Potato Pork** \$ 12  
Roast potatoes, fried pork rinds, peanut sauce.

## Mains

**Garlic Fish** \$ 24  
White fish in a sauce of roasted garlic, parsley and spring onion, with macambo toasted in Amazonian garlic butter, and creamy cassava purée.

**Mushroom Ragù** \$ 19  
A locally inspired sauce, Andean potatoes, cherry tomatoes, roasted baby eggplant, seasonal mushrooms, and fried green plantain crumbs.

**Lamb Stew in Coconut Sauce** \$ 24  
Lamb marinated in mint and basil, coconut sauce, white barley, and fresh, seasonal herbs with an avocado vinaigrette and lamb jus.

**Pork Ossobuco** \$ 24  
Ossobuco in a semi-sweet naranjilla roasted tomatoes, and caramelized onions sauce, with quinoa, roasted pineapple, cilantro and green radish.

 **Lamb Stew** \$ 24  
Macerated lamb stewed in craft beer, with yellow rice, sweet plantain croquette, avocado and pickled tomatoes.

 **Chicken Stew** \$ 24  
Chicken breast in a tomato sauce, cooked to perfection according to a traditional recipe, with sweet plantain, fresh avocado and yellow rice-and-peas.

**Slow-Roasted Ribs** \$ 24  
Pork ribs seasoned and roasted, with a potato patty filled with cheese, accompanied by a special local agrico of finely chopped tomatoes, onions, whole cane sugar and cilantro.

**Lamb with Pistachio** \$ 29  
Rack of lamb covered in pistachio nuts, sweet potato, ginger, romero sauce and sage.

**Tenderloinloin steak** \$ 29  
180-gram (6.3-ounce) tenderloin, chimichurri herb sauce, Andean french fries, spring salad.

**Beef Top Loin** \$ 33  
300-gram (10.6-ounce) beef top loin, Andean french fries, spring salad.

**Hamburger** \$ 13  
180 grams (6.3 ounces) of ground beef, cheese, ham, bacon, lettuce, tomato.

## Kids' Menu

**Pasta** \$ 15  
Pasta in a creamy white sauce, with chicken breasts, pita bread and crispy parmesan.

Prices include taxes and service

