

- MENÚ -

Entradas

Ceviche de la casa.....	\$8.50
Tiradito.....	\$9.00
Puré de papa, huevo a baja temperatura, hongos portobello y salsa demiglace.....	\$9.00
Aguacate, queso manaba, pickles de cebolla, quinoa frita.....	\$7.00
Esparragos, puré de arvejas, hongos portobello y almendras.....	\$9.00
Hummus, mix de encurtidos y pan masa madre.....	\$8.50
Wantan de camarón y cerdo con salsa criolla.....	\$7.00

Principales

Encocado de pescado.....	\$12.00
Encocado de cangrejo.....	\$15.00
Cazuela de camarones.....	\$12.00
Pulpo en salsa rouville.....	\$17.00
Pesca del día, puré de coliflor y bouquet de hojas verdes.....	\$15.00
Pesca del día, puré de calabazas, puerros y pickles de mostaza.....	\$15.00
Meloso de lentejas con matambre de cerdo.....	\$15.00
Pierna de cerdo cocido en souvide, majado de yuca y salsa criolla.....	\$17.00
Lomo en salsa demiglace, cremoso de papas y vegetales.....	\$17.00

Sopas

Sopa de mariscos.....	\$9.00
Sopa del día.....	\$4.50
Crema de tomate y queso gratinado.....	\$7.00

Ensaladas

Aguacates.....	\$7.00
Mix de tomates.....	\$9.00

Postres

Volcán de chocolate c/ helado de caramelo y sal.....	\$5.00
Amor de limón.....	\$4.00
Creme brulee.....	\$5.00
Crumble de manzana c/ helado de dulce de leche.....	\$5.00
Torta de maduro c/ dulce de leche.....	\$4.00

BRUNCH

Bolón de queso.....	\$4.50
Tortilla de verde.....	\$3.50
Tigrillo.....	\$5.00
Ceviche de la casa.....	\$8.50
Tiradito.....	\$9.00
Encocado de pescado.....	\$12.00

SANDWICHES

De pavo.....	\$7.00
De cerdo (bondiola).....	\$5.00
De queso y champiñones.....	\$5.00

BRUSCHETTAS (PAN MASA MADRE)

Aguacate y hummus.....	\$5.00
Hummus, guacamole y huevo a baja temperatura.....	\$5.00
Tomate, queso y albahaca.....	\$4.00

Bebidas sin alcohol

Jugo.....	\$3.50	Agua tónica.....	\$3.50
kombucha.....	\$3.50	Agua mineral.....	\$2.00
Agua.....	\$3.50	Cola.....	\$1.50

Bebidas con alcohol

Mojito.....	\$7.00	Whisky (vaso).....	\$11.00
Bellini.....	\$9.00	Vino de la casa (copa).....	\$4.00
Aperol Spritz.....	\$9.00	Vino de la casa (botella).....	\$15.00
French 75.....	\$9.00	Vino reserva especial (botella).....	\$30.00
Gin tonic.....	\$8.00	Cerveza artesanal.....	\$5.00
Negroni.....	\$11.00	<i>California Gold, Ruby Red, La beer es bella o Harry Porter</i>	

Bebidas calientes

Espresso.....	\$2.50	Mocaccino.....	\$4.00
Espresso doble.....	\$3.00	Chocolate.....	\$4.00
Americano.....	\$3.00	V60.....	\$3.00
Capuccino.....	\$3.50	Aeropress.....	\$3.00
Latte.....	\$3.50	Infusiones herbales.....	\$3.50
Flat white.....	\$3.50	*Leche de Almendras.....	\$0.50
Macchiatto.....	\$3.00	*Hielo.....	\$0.50

- MENU -

Entrees

House ceviche.....	\$8.50
Tiradito (Peruvian Carpaccio).....	\$9.00
Mashed potatoes, poached egg, portobello mushrooms topped with demi-glace sauce.....	\$9.00
Avocado, fresh manaba cheese, pickled onions and fried quinoa.....	\$7.00
Asparagus, mushy peas, portobello mushrooms and almonds.....	\$9.00
Hummus, pickle mix and sourdough.....	\$8.50
Shrimp and pork Wontons with creole sauce.....	\$7.00

Mains

Ecuadorian Coconut fish stew (Encocado).....	\$12.00
Ecuadorian Coconut crab stew (Encocado).....	\$15.00
Shrimp casserole (Cazuela).....	\$12.00
Octopus on rouville sauce.....	\$17.00
Fish of the day, creamy mashed cauliflower and fresh leafy greens.....	\$15.00
Fish of the day, pumpkin mash, leeks and mustard pickles.....	\$15.00
Thick lentil and rice broth with matambre steak.....	\$17.00
Pork steak sous vide cooked, cassava mash and creole sauce.....	\$15.00
Beef steak, mashed potatoes and sous vide vegetables with demi-glace sauce.....	\$17.00

Soups

Seafood soup.....	\$9.00
Soup of the day.....	\$4.50
Tomato soup with grated cheese.....	\$7.00

Salads

Avocados.....	\$7.00
Assorted Tomatoes.....	\$9.00

Desserts

Chocolate Lava Cake topped with caramel and sea salt ice cream.....	\$5.00
Lemon lush.....	\$4.00
Crème brûlée.....	\$5.00
Apple Crumble with caramel ice cream.....	\$5.00
Maduro cake with caramel.....	\$4.00

BRUNCH

Bolón de queso.....	\$4.50
Tortilla de verde.....	\$3.50
Tigrillo.....	\$5.00
House ceviche.....	\$8.50
Tiradito (peruvian carpaccio).....	\$9.00
Ecuadorian coconut fish stew.....	\$12.00

SANDWICHES

Turkey.....	\$7.00
Bondiola.....	\$5.00
Mushroom and cheese.....	\$5.00

BRUSCHETTAS (sourdough)

Avocado y hummus.....	\$5.00
Hummus, guacamole y poached eggs.....	\$5.00
Tomato, chesse and basil.....	\$4.00

Drinks

Juice.....	\$3.50	Tonic water.....	\$3.50
kombucha.....	\$3.50	Agua mineral.....	\$2.00
Water.....	\$3.50	Cola.....	\$1.50

Alcoholic Drinks

Mimosa.....	\$9.00	Whisky (glass).....	\$11.00
Mojito.....	\$5.00	Vino de la casa (cup).....	\$4.00
Aperol Spritz.....	\$9.00	House wine (bottle).....	\$15.00
French 75.....	\$9.00	Special reserve wine (bottle).....	\$30.00
Gin tonic.....	\$7.00	Cerveza artesanal.....	\$5.00
Negroni.....	\$9.00	<i>California Gold, Ruby Red, La beer es bella o Harry Porter</i>	

Hot Drinks

Espresso.....	\$2.50	Mocaccino.....	\$4.00
Espresso doble.....	\$3.00	Chocolate.....	\$4.00
Americano.....	\$3.00	V60.....	\$3.00
Capuccino.....	\$4.00	Aeropress.....	\$3.00
Latte.....	\$4.00	Herbal tea.....	\$3.50
Flat white.....	\$4.00	*Almond milk.....	\$0.50
Macchiatto.....	\$3.00	*Ice.....	\$0.50