



## 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



Vegan



Contains Gluten

Prices include taxes and service

## Appetizers

	<b>Red Tuna</b>	15
	Tuna in a <i>chulpi</i> corn crust, chili, plantain and coconut purée	
	<b>Beetroot Tartare</b>	13
	Beetroot quenelle, taxo, amaranth, pickled radishes, walnut	
	<b>Pangora Crab</b>	15
	Mille feuille pastry, passion fruit vinaigrette, black mint leaf, peppers	
	<b>Cream of Potato</b>	13
	Poached egg, black truffle, cocoa nibs	
	<b>Locro Quiteño</b>	12
	Potato, <i>paico</i> , fresh cheese, avocado, pork rinds, <i>chulpi</i> corn	
	<b>Ecuadorian Empanadas</b>	12
	<i>Morocho</i> corn, shredded pork Plantain stuffed with shrimp “Wind”, stuffed with cheese	

## Salads

	<b>Grilled Salad</b>	12
	Lettuce heart, asparagus, mint, fresh cheese	
	<b>Vegan Salad</b>	12
	Quinoa, pumpkin, portobello mushrooms, cherry tomatoes, mushrooms, <i>chulpi</i> corn, sweet banana vinaigrette	

## Ceviches

	<b>Smoked</b>	15
	Marinated shrimp, smoked watermelon and strawberry, tonka bean	
	<b>Palm Hearts</b>	12
	Palm hearts, coconut, sesame, coriander oil	
	<b>Citrusy Fish</b>	13
	Catch of the day in lemon juice, cucumber, basil	
	<b>Manabita</b>	15
	Catch of the day, Manabí Province sauce, avocado, onion	

## Main Courses

	<b>Celeriac</b>	19
	Creamy celeriac, pink oyster mushroom, dill, squash seeds	
	<b>Chicken</b>	24
	Roast chicken, coriander crust, cocoa nibs, gooseberry	
	<b>Duck</b>	33
	Cured duck, apple sauce, fennel, vanilla	
	<b>Fish</b>	24
	Line-caught fish, <i>biche</i> sauce, plantain, coriander	
	<b>Prawn</b>	24
	Prawns marinated in butter, coconut sauce, lemon verbena, shallots	
	<b>Pork Bondiola</b>	24
	72-hour bondiola, lavender, balsamic, carrot, roasted beet, sour cream	
	<b>Steak</b>	33
	<i>Chorizo</i> cut grilled beef, truffle demi glace, portobello mushrooms, green onion, artichoke	
	<b>Lamb</b>	29
	Lamb loin, pistachio, fig sauce, white oyster mushroom, grilled pumpkin	

## Desserts

		<b>Chocomaní (“Chocopeanut”)</b>	10
		Raspberry, 65% chocolate, praline	
		<b>Cherimoya</b>	10
		Lemon verbena, white chocolate, lemon	
		<b>The Pear</b>	10
		Tree tomato, watermelon, melon, roses	
		<b>The Egg</b>	10
		Coconut, papaya, citrus mousse	
		<b>Lemon Verbena</b>	10
		Crème brûlée, lemon verbena, rum	

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