



Gangotena Bar

The harmonious atmosphere of our bar offers an oasis of warmth, mystery, and magic, wherein guests and locals alike can enjoy the glorious sensation of disconnecting from the outside world within the span of a single night. It is a place where the combination of seductive décor, captivating cocktails and enthusiastic hospitality – all fueled by the desire to charm and delight – can amount to a genuinely momentous experience.

The ingredients are the key element of transformation. They begin in their natural state and morph, through the alchemy of knowledge and creativity, into an experience contained within a glass. Every sip of a cocktail is an invitation to discover, to realize that the journey matters more than the destination. It is up to you to make your own path.

FIESTA

BY CASA GANGOTENA



Join us on this journey across Ecuador's diverse lands, through the past and the present, the religious and the secular, through the marvelous cultural manifestations of our country that each and every fiesta represents, synthesized to the best of our abilities in the drinks we share with you in this menu.

Fiesta del Maíz (The Maize Festival)

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Every September, the communities of the northern province of Imbabura celebrate their harvest through the interchange of different varieties of maize (yellow, purple and black and many more) and by brewing a fermented drink called chicha. Our cocktail is an homage to this land and to its people's ancestral knowledge and creativity.

Bourbon, hominy, redcurrant, IPA, gin.



Diablada de Píllaro (The Devils' Dance of Píllaro)

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This fiesta's origins are uncertain, but many believe it was an act of protest by the indigenous populations of this town, about an hour south of Quito, against the injustices of the Spanish colonial system. The vessel reflects the character of the Devil and the picaresque joy of libation.

Rum, apple, ginger, hot pepper, hominy juice, goldenberry.



Carnaval de Guaranda (Guaranda Carnival)

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One of the country's most (in)famous fiestas for Carnival takes place every year in this town in Bolivar Province. Our cocktail reflects the colors and fun of this fiesta, where eggs, flour, foam and water are all thrown around with gay abandon by the revelers, amid huge processions of floats, bands and dancers.

Vodka, hops, figs, white truffle, turmeric, pájaro azul (local moonshine).



La Mama Negra (The Black Mama)

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This traditional festival is held twice a year in Latacunga, in Cotopaxi Province. It honors the Virgen de la Merced (Virgin of Mercy), who is said to have stopped an eruption of Cotopaxi volcano in 1742, and is an amazing celebration of peoples and cultures, from indigenous and Spanish to African. Our vessel captures the "Mama's" mestiza features.

Rum, toasted butter, purple sweet potato, cacao mucilage, sherry-cask whisky.



Carnaval de Flores y Frutas (Carnival of Flowers & Fruits)

17

One of the country's most colorful and fun-filled fiestas, Ambato's inhabitants are rightly proud of their floats, processions, bands and of course, of the fertile abundance of their lands. We hope to have transfused that exuberance and life into this drink.

Gin, roses, quince, lavender, tequila.

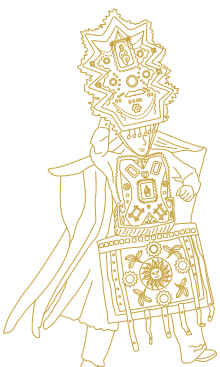


Corpus Christi en Pujilí (Corpus Christi in Pujilí)

15

The small town of Pujilí springs to life every year for this unique celebration in the Andes, where dancers wear huge headdresses that historians say hark back to the family of Inca Emperor Huayna Capac who dominated these lands: true *mestizaje* in cultures and in flavours, which we hope to have captured in this innovative and flavorful cocktail.

Whisky, sugar cane, rose water, carrot, coconut.



All the ceramics in our Fiesta menu were created by hand. The menu's concept was brought to life by Jossimar Lujan, our Director of Drinks and Service, and crafted and fired by Claudia Anhalzer. The vessels are available for purchase.



Homage

- Sangorache** 13
Caña manabita, iced Andean herb tea (7 herbs), pineapple, lavender & chamomile syrup, key lime, egg whites.
- Alquimia** 13
Chamomile and rose infused gin, tangerine infused caña manabita, cucumber & passion fruit, pineapple extract.
- El Guardián** 14
Pineapple infused rum, jalapeño, cantaloupe and cured ham sauce, Aperol, ylang ylang syrup.
- Ahumado** 12
Vodka, house mezcal, rhubarb, pineapple.
- Cremoso** 12
Vodka, sesame seed, sherry brandy.
- Mashpi** 12
Pineapple and nuts infused caña manabita, Chardonnay, basil syrup, ginger and lemon leaves.
- Zarza de Monte** 13
Gin, tangerine, raspberry, currant & sunflower syrup, Meyer lemon, tonic water.
- Flor de Jamaica** 13
Hibiscus & coconut infused caña manabita, lemon verbena, blackberry, Sauvignon Blanc, and ginger.
- Licoroso** 12
Sherry-cask whiskey, sherry, cardamom.
- Nuestro Canelazo** 13
Hibiscus & coconut infused caña manabita, naranjilla, cinnamon water, gala apple purée, chamomile syrup.



Margaritas

- Mestiza** 13
White tequila, ginger & pear infused pisco, triple sec, coconut syrup, Meyer lemon, chipotle salt.
- Apple Strudel** 12
Aged Corralejo, Aged Diplomático, triple sec, apple strudel and coconut syrup.
- Mango Tropical** 12
Vintage tequila, mango, pineapple, passion fruit, orange liqueur.
- Melón y Menta** 12
White tequila, naranjilla, melon, mint, orange liqueur.



Botanicals

- Grosellas y girasoles** 12
Gin, gooseberries, sunflowers, apple, dill, tonic water
- Manzanilla y rosas** 12
Gin, chamomile, roses, parsley



Mocktails

- Floresta** 10
Tangerine from Patate, raspberry, pineapple syrup, lavender, chamomile syrup, meyer lemon.
- El Santo** 10
Blackberry, green tea & mango, pineapple syrup, Tahiti lime.
- Contemporáneo** 10
Chamomile and rose buds, cucumber, banana, ginger and lemon peel.



CG Classics

Smoked Old Fashioned <i>Bourbon, Angostura bitters, orange limonene, white sugar, smoked cinnamon & vanilla essence.</i>	13
Infused Negroni <i>Campari infused with berries & orange peel, rosso vermouth, and gin.</i>	13
Forest Negroni <i>Rum, Campari, reserve vermouth.</i>	12
Our Mojito <i>Pineapple infused rum, lime, spearmint leaves, sugar syrup, sparkling water.</i>	12
Pisco Sour de Cepa* <i>*Albilla *Quebranta *Acholado</i> <i>Pisco of your choice, key lime, sugar syrup, egg whites, Angostura bitters.</i>	12
Chilcano <i>Aged, multivariate pisco blended from golden gooseberries & raspberries, persian lime, yuzu, currant & sunflower, syrup, ginger ale.</i>	13
Aperol Spritz <i>Aperol, chamomile & darjeeling, orange & ginger, cava.</i>	13

Prices include taxes and service



Mimosas

House Mimosa <i>Cava, fresh water, reduced tangerine from Patate.</i>	12
Royal Gala Mimosa <i>Cava, gala apple purée.</i>	12
Punch Mimosa <i>Cava, celery, melon and pineapple syrup.</i>	12



Juices and Lemonades

Hibiscus & coconut lemonade <i>Meyer lemon, hibiscus & coconut syrup, pineapple extract, sparkling water.</i>	\$ 5.50
Tangerine & lemongrass lemonade <i>Meyer lemon, tangerine & lemongrass syrup, sparkling water.</i>	\$ 5.50
Iced Andean Herbal Tea	\$ 4
Seasonal Fruit Juice	\$ 4
Cocoa Mucilage	\$ 4

Prices include taxes and service



The Classics

Boulevardier <i>Bourbon, Campari, rosso vermouth.</i>	13
Martini <i>Gin / vodka, extra dry vermouth, green olive.</i>	13
Dry Martini <i>Gin, scented with extra dry vermouth, green olive.</i>	13
Espresso Martini <i>Vodka, kahlua, chamomile reduced, espresso shot.</i>	12
Dirty Martini <i>Gin, olive brine, extra dry vermouth, green olive.</i>	13
Manhattan <i>Bourbon, rosso vermouth, Angostura bitters.</i>	13
Margarita <i>Silver tequila, Cointreau, Tahiti lime, salt</i>	12
Cosmopolitan <i>Vodka, cranberry juice, Meyer lemon, Cointreau.</i>	13
Caipiriña <i>Cachaça, Tahiti lime, white sugar.</i>	12

Prices include taxes and service