



Cocina Mestiza

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

Culturally, mestizo means the melding of different races and cultures which gives rise to something new and original; a further branch on the tree of life. At Casa Gangotena, we value our country's indigenous, American and European heritages, pay homage to centuries of human invention and ingenuity, and celebrate the contemporary.

Our cuisine not only reveres but proudly elevates our country's diverse and delicious ingredients: from the humble potato through to our fabled aromatic chocolate, from the Pacific Coast up to the heights of the Andes. We explore and experiment with the flavors, scents, textures and cooking techniques that make up Ecuador's gastronomy and culture. With passion and verve and creativity, we aim to serve you a taste of Ecuador's past, present and future in each and every one of our dishes and drinks.

Buen provecho!



Tasting Menu

Smoked Ceviche

Marinated shrimp, smoked watermelon and strawberry, tonka bean

Pangora Crab

Mille feuille pastry, passion fruit vinaigrette, black mint leaf, peppers

Tuna

Tuna in a *chulpi* corn crust, chili, plantain and coconut purée

Fish

Sole, fried yucca purée, tangerine and ginger

Chicken

Roast chicken, coriander crust, cocoa nibs, gooseberry

Pork Bondiola

72-hour bondiola, lavender, balsamic, carrot, roasted beet, sour cream

Cherimoya

Lemon verbena, white chocolate, lemon

7-course tasting menu, without wine pairing \$ 69

7-course tasting menus, with wine pairing \$ 112

Prices include taxes and service



Restaurant Menu



Vegetarian



Vegan



Contains Gluten

Appetizers

Red Tuna 17
Tuna in a *chulpi* corn crust, chili, plantain and coconut purée

Beetroot Tartare 14
Beetroot quenelle, taxo, amaranth, pickled radishes, walnut

Pangora Crab 17
Mille feuille pastry, passion fruit vinaigrette, black mint leaf, peppers

Cream of Potato 14
Poached egg, black truffle, cocoa nibs

Locro Quiteño 13
Potato, *paico*, fresh cheese, avocado, pork rinds, *chulpi* corn

Ecuadorian Empanadas 12
Morocho corn, shredded pork
Plantain stuffed with shrimp
“Wind”, stuffed with cheese

Salads

Grilled Salad 13
Lettuce heart, asparagus, mint, fresh cheese

Andean Salad 13
Red and white quinoa, crispy chickpea, lupini bean, grilled vegetables, *naranjilla* and red currant

Ceviches

Smoked 17
Marinated shrimp, smoked watermelon and strawberry, tonka bean

Palm Hearts 13
Palm hearts, coconut, sesame, coriander oil

Citrusy Fish 14
Catch of the day in lemon juice, cucumber, basil

Manabita 17
Catch of the day, Manabí Province sauce, avocado, onion

Main Courses

Braised Eggplant 20
Cabernet Sauvignon, celeriac, demi-glace of vegetables, almonds

Chicken 26
Roast chicken, coriander crust, cocoa nibs, gooseberry

Duck 33
Cured duck, apple sauce, fennel, vanilla

Fish 27
Sole, fried yucca purée, tangerine and ginger

Prawn 27
Prawns marinated in butter, coconut sauce, lemon verbena, shallots

Pork Bondiola 24
72-hour bondiola, lavender, balsamic, carrot, roasted beet, sour cream

Steak 35
Chorizo cut grilled beef, truffle demi glace, portobello mushrooms, green onion, artichoke

Lamb 29
Lamb loin, pistachio, fig sauce, white oyster mushroom, grilled pumpkin







Pancetta 26
Pancetta slow-cooked for 24 hours, maize textures, peas, mint and spearmint

Prices include taxes and service





Desserts

-   **Chocomaní (“Chocopeanut”)** 11
Raspberry, 65% chocolate, praline
-  **The Pear** 12
Tree tomato, watermelon, melon, roses
-   **The Egg** 12
Coconut, papaya, citrus mousse
-  **Lemon Verbena** 11
Crème brûlée, lemon verbena, rum

Prices include taxes and service

