



## MENU

### Starters:

#### *Ceviche de Camarón*

The classic Ecuadorian Shrimps Ceviche combined with red onions, tomatoes, cilantro, lime and green plantain chips.

#### Soup Buffet:

Welcome to the land of soups. An unimaginable taste of two of many emblematic soups from Ecuador.

#### *Encebollado*

Fine fish consommé sided with cassava and tuna fillet, topped with onions, cilantro and lime.

#### *Cazuela*

Hearty fish soup with green plantains and peanuts combined with a fine catch selection of seafood.

### Main courses:

A trip through Ecuador from the Andean mountains to the Pacific coast.

#### *Seco de pollo*

A classic and unique chicken stew served with yellow rice topped with salsa criolla.

#### *Hornado*

Emblematic Andean pork roast served with hominy white corn and potato cakes.

#### *Encocado*

Our best shrimps in a creamy coconut sauce served with rice and rounded with sweet plantains.

### Desserts:

A special closure to a magical evening.

#### *70% Chocolate mousse*

Finest 70% chocolate mousse.

#### *Queso de leche*

Ecuadorian homemade caramel pudding.

#### *Espumilla de guayaba*

Guava sweet egg-white foam.