

DAILY MENU

First and second course, with water, Shandy or Quaker

Tuesday to Friday 12,00€

Saturday and Sunday 14,50€

KIDS MENU

Carita Feliz (Happy face) (Rice, fried eggs and sausages) 5,50€

Salchipapa (French fries and sausages) 5,50€

- With fried eggs 6,50€

Nuggets (Homemade chicken nuggets) 5,50€

- With French fries 7,50€

Pechuga de pollo apanada 9,90€

(Homemade breaded chicken breast, with French fries)

SALADS

Green salad 5,50€

(Lettuce, corn, carrot, onion, chopped tomatoes, bell pepper and coriander)

- With tuna +2,50€

- With avocado +3,50€

- With shrimp +4,50€

BROTHS / SOUPS

Caldo de pata 12,00€

(Soup made from cow's feet and hominy corn with one serving of rice)

Caldo de gallina (Only Saturdays and Sundays) 12,00€

(Hen broth, yucca, carrot and one serving of rice)

VEGETARIAN COMBO

Combo (choose 4) 12,00€

- Rice
 - Salad
 - French fries
 - *Maduro*
 - *Arroz moro*
 - *Patacones*
 - Fried egg
 - Avocado
- (rice and lentils)

NOTE: Guests may inform staff of any food allergies or sensitivities before ordering.
Plates are freshly prepared by order, so they could take between 15 and 20 minutes.

STARTERS

Chifles 3,00€
(Fried green plantain chips)

Empanada 2,50€
(Cornmeal empanada, with potato and shredded beef)

Patacones (portion) 5,00€ **Patacones with cheese** 7,50€
(Fried green plantain smashed slices)

Maduro (portion) 5,50€ **Maduro with cheese** 8,50€
(Fried sweet plantain slices)

Fried yucca 6,50€ **Fried yucca with cheese** ... 9,50€

Bolón (Ball-shaped boiled plantain, with pork or cheese)

	One	Portion
• Chicharrón or cheese	6,00€	9,90€
• Mixed	8,00€	12,00€
• Combined		14,00€

Humita 4,00€

Tortilla de camarón (shrimp omelette) 4,90€

Breaded shrimp (portion) 9,90€

PICADAS (Ecuadorian starters)

Grilled meat in small pieces, with plantain slices, and onion, bell pepper and tomato
fresh sauce seasoned with lemon, salt and coriander

Picada de pollo (chicken) 13,00€

Picada de ternera (beef) 14,00€

Picada de chuleta de cerdo (beef) 14,00€

Picada de la Casa del Sabor 19,00€
(Mix of beef, chicken and pork)

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MEAT / RICE

Ternera a la plancha (grilled beef) 15,00€

- **With *patacones* and salad**
(plantain slices and green salad)
- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)

Chuleta de cerdo a la plancha (grilled pork) 15,00€

- **With *patacones* and salad**
(plantain slices and green salad)
- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)

Pechuga de pollo a la plancha (grilled chicken) 14,50€

- **With *patacones* and salad**
(plantain slices and green salad)
- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)

Ternera apanada (breaded beef) 15,90€

- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)
- **With rice, fries and avocado**
(rice, French fries, avocado and Ecuadorian sauce “curtido”)

Chuleta de cerdo apanada (breaded pork) 15,90€

- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)
- **With rice, fries and avocado**
(rice, French fries, avocado and Ecuadorian sauce “curtido”)

Pechuga de pollo apanada (breaded chicken) 15,50€

- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)
- **With rice, fries and avocado**
(rice, French fries, avocado and Ecuadorian sauce “curtido”)

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Churrasco costeño15,50€

(Ecuadorian style beef stew made with fresh tomatoes, garlic, onion, bell pepper and coriander served with rice, French fries, fried eggs and avocado)

Churrasco serrano15,90€

(Grilled beef served with rice, French fries, salad, fried eggs and avocado)

Bistec de ternera (beef steak)

(Tasty beef steak stew made with onion, fresh tomatoes, garlic, bell pepper, coriander and Ecuadorian seasonings)

- **With patacones** (plantain smahed slices)14,50€
- **With bolón** (chicharrón or cheese)15,00€
- **With mixed bolón**15,90€
- **With rice**15,00€
- **With moro de lentejas** (rice & lentils)15,50€

Guatita15,00€

(Ecuadorian style beef tripe made with a soft peanut sauce and potatoes served with rice, fried sweet plantain and avocado)

Bandera tricolor19,00€

(Ecuadorian style beef tripe made with a soft peanut sauce “guatita” and beef stew served with rice, fried sweet plantain and avocado)

Bandera de la casa25,00€

(Ecuadorian style beef tripe made with a soft peanut sauce “guatita”, beef stew, shrimp ceviche, tasty fish soup seasoned with fresh onion and lime “encebollado” served with rice, fried sweet plantain and avocado)

Arroz con pollo (rice with chicken)13,00€

(Ecuadorian style rice with shredded chicken, carrot, peas, onion and bell pepper)

Chaulafan13,00€

(Ecuadorian-Chinese style rice with shredded pork, shrimp, shredded omelette, Chinese sauce, parsley and leek)

Fritada (pork ribs)16,00€

(Fried pork ribs seasoned with garlic, onion, salt, pepper and cumin served with hominy corn, plantain chips, fried sweet plantain and salad)

Fritada arrocerá (pork ribs with rice)15,00€

(Fried pork ribs seasoned with garlic, onion, salt, pepper and cumin, rice, plantain chips, fried sweet plantain, and Ecuadorian style salad)

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FISH AND SEAFOOD

Ceviche de camarón16,00€

(Fresh onion, tomatoes, bell pepper and coriander sauce seasoned with lime and shrimp served with rice, plantain slices or plantain chips)

	Small	Normal
Encebollado	10,00€	13,00€

(Tuna soup made with tomatoes, garlic, bell pepper and yucca seasoned with fresh onion, lime and coriander served with rice or plantain chips)

Encebollado mixto	13,00€	15,50€
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(Tuna and shrimp soup made with tomatoes, garlic, bell pepper and yucca seasoned with fresh onion, lime and coriander served with rice or plantain chips)

Fried fish (Gilt-head Sea bream / *Dorada*)19,00€

- **With *patacones* and salad**
(plantain slices and green salad)
- **With rice and *menestra* (red beans stew)**
(rice, plantain slices, red beans stew and Ecuadorian sauce "curtido")

Camarones apanados (breaded shrimp)17,00€

- **With *patacones* and salad**
(plantain slices and green salad)
- **With rice and *menestra* (red beans stew)**
(rice, plantain slices, red beans stew and Ecuadorian sauce "curtido")

Sudado de pescado19,00€

(Juicy gilt-head fish stew served with rice, plantain slices and avocado)

Sudado de pescado mixto22,00€

(Juicy gilt-head fish and shrimp stew served with rice, plantain slices and avocado)

Encocado de pescado20,00€

(Juicy gilt-head fish stew cooked in soft coconut sauce served with plantain slices, rice and avocado)

Encocado de pescado mixto23,00€

(Juicy gilt-head fish and shrimp stew cooked in soft coconut sauce served with plantain slices, rice and avocado)

Encocado de camarón17,00€

(Juicy shrimp stew cooked in soft coconut sauce served with rice, plantain slices and avocado)

Encocado de marisco24,00€

(Seafood stew cooked in soft coconut served with rice, plantain slices and avocado)

Arroz con camarón (rice with shrimp)16,00€

(Shrimps, rice, carrots, plantain, peas, onion and bell pepper)

Arroz con marisco (rice with seafood)22,00€

(Seafood, rice, carrots, avocado, plantain, peas, onion and bell pepper)

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PORTIONS

Rice	3,50€
<i>Arroz moro</i> (rice and lentils)	4,50€
<i>Guatita</i> (beef tripe with peanut sauce)	6,90€
½ avocado	3,50€
1 avocado	4,90€
<i>Menestra</i> (red beans stew)	3,50€
French fries	2,50€
<i>Salsa curtida</i>	1,90€
(Fresh onion, tomatoes and bell pepper sauce seasoned with lime)	

SMOOTHIES / SHAKES

Smoothie/Shake (milk or water based)	5,00€
• Guava • Blackberries • Naranjilla • Papaya • Mango • Maracuyá (passion fruit) • Guanábana (soursop) • Tomate de árbol (tamarillo)	

DESSERTS

Coconut flan	4,50€
Cheese flan	4,50€
Maracuyá mousse (passion fruit)	4,50€
Maracuyá mousse with chocolate	4,50€
Natural tropical Ice Cream	1,70€
• Guava • Blackberry • Strawberry • Mango • Maracuyá (passion fruit) • Tomate de árbol (tamarillo)	
<i>Chocobanano</i> (frozen banana coated in chocolate)	2,00€

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DRINKS

Quaker (oat with passion fruit)

- Small2,50€
- Big4,00€
- Jug7,00€

Water

- Small2,00€
- Big3,00€
- Sparkling2,20€

SODAS AND JUICE

Coca-Cola / Cola-Cola Zero	2,50€
Fanta Orange / Lemon	2,50€
Sprite	2,50€
Tonic	2,00€
Aquarius Lemon / Orange	3,00€
Fuze Tea Lemon / <i>Maracuyá</i> (passion fruit)	3,00€
Peach / Pineapple / Orange juice	2,00€
<i>Tropical / Manzana / Inca</i>	3,00€
<i>Postobón Uva</i> (grape) / <i>Manzana</i> (apple)	3,00€
<i>Colombiana</i>	3,00€
<i>Pony malta</i>	3,00€

BEER

<i>Heineken</i>	3,00€
<i>Estrella Galicia / Damm</i>	3,00€
<i>Corona</i>	3,50€
<i>Pilsener</i>	3,50€
Alcohol-free	3,00€
Beer o Shandy	
• Small	2,00€
• Medium	2,50€
• Large	3,50€

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WINE

Red, rosé or white

Glass of 828 Rioja	3,00€
Bottle of 828 Rioja	9,90€
Bottle of Coto Rioja	14,90€

COFFEE AND TEA

<i>Cortado</i> (espresso with milk)	1,30€
<i>Café solo</i> (espresso)	1,30€
<i>Café con leche</i> (latte)	1,60€
<i>Café americano</i> (american coffee)	1,60€
<i>Descafeinado</i> (decaf)	1,60€
<i>Café bombón</i> (espresso & condensed milk)	2,00€
<i>Carajillo</i> (coffee with liquor)	2,20€
<i>Tea</i>	1,60€

SPIRITS AND LIQUOR

	Shot	Glass
Whisky	2,50€	4,90€
Rum	2,50€	4,50€
Baileys	2,50€	4,00€
Sweet herb liqueur	2,50€	4,00€
Mixed herb liqueur	2,50€	4,00€
<i>Tequila</i>	2,50€	
<i>Aguardiente</i>	2,50€	
Gin and tonic		7,50€
<i>Cubata</i> (rum or whisky with coke)		7,50€

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