
CAFETERÍA · RESTAURANTE



La Casa
del Sabor

BIENVENIDOS · WELCOME

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€

Breaded chicken breast 10.00€

(Homemade breaded chicken breast, with French fries)

SALADS

Green salad 6.00€

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

• **With tuna** 8.50€

• **With avocado** 9.50€

• **Mixed (tuna and avocado)** 11.00€

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)

Caldo de bola (Only Sundays) 13.00€

(Beef, corn, yucca and plantain, with a portion 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 usually 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) 5.50€ **Patacones with cheese** 7.50€
(Fried green plantain smashed slices)

Maduro (portion) 6.00€ **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	6.00€	10.00€
• Cheese	6.00€	10.00€
• Mix (<i>chicharrón</i> and cheese)	8.00€	12.00€

Humita (corn and cheese) 4.00€

Breaded shrimp (portion) 10.00€

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 (pork) 14.00€

Picada de la Casa del Sabor 20.00€
(Mix of beef, chicken and pork)

Special picada (4 pax) 30.00€
(Mix of 3 meats, with *chicharrón* and *chorizo*. Served with yucca and *patacones*)

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MEAT / RICE

<i>Ternera a la plancha</i> (grilled beef)	16.00€
• With <i>patacones</i> and salad (plantain slices and green salad) • With rice and <i>menestra</i> (red beans stew) (rice, plantain slices, red beans stew and Ecuadorian sauce "curtido")	
<i>Chuleta de cerdo a la plancha</i> (grilled pork)	16.00€
• With <i>patacones</i> and salad (plantain slices and green salad) • With rice and <i>menestra</i> (red beans stew) (rice, plantain slices, red beans stew and Ecuadorian sauce "curtido")	
<i>Pechuga de pollo a la plancha</i> (grilled chicken)	15.50€
• With <i>patacones</i> and salad (plantain slices and green salad) • With rice and <i>menestra</i> (red beans stew) (rice, plantain slices, red beans stew and Ecuadorian sauce "curtido")	
<i>Apanado de ternera</i> (breaded beef)	17.00€
(rice, French fries, avocado and Ecuadorian sauce "curtido")	
<i>Apanado de pollo</i> (breaded chicken)	16.50€
(rice, French fries, avocado and Ecuadorian sauce "curtido")	
<i>Churrasco costeño</i>	16.50€
(Braised beef, onion, tomato and bell pepper, served with rice, French fries, eggs and avocado)	
<i>Churrasco serrano</i>	17.00€
(Grilled beef with rice, French fries, salad, eggs and avocado)	
<i>Bistec de ternera</i> (beef steak)	
(Tasty beef steak stew made with onion, fresh tomatoes, garlic, bell pepper, coriander)	
• With <i>patacones</i> (plantain smahed slices)	15.50€
<i>Guatita</i>	16.00€
(Ecuadorian style beef tripe, rice, potato, peanut sauce, ripe plantain and avocado)	
<i>Bandera tricolor</i>	20.00€
(<i>Guatita</i> , beef stew, rice, <i>maduro</i> and avocado)	
<i>Bandera de la casa</i>	27.00€
(<i>Guatita</i> , beef stew, shrimp <i>ceviche</i> , <i>encebollado</i> (tuna & yucca soup), rice, <i>maduro</i> and avocado)	
<i>Chaulafan</i>	14.00€
(Ecuadorian-Chinese style rice with shredded pork, shrimp, shredded omelette, Chinese sauce, parsley and leek)	
<i>Fritada</i> (pork ribs)	17.00€
(Fried pork ribs, garlic, onion, salt, pepper and cumin. With hominy corn, plantain chips, sweet plantain and salad)	
<i>Fritada arrocerá</i> (pork ribs with rice)	16.00€
(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

(Onion, tomato, pepper, lemon and coriander) Served with rice, *patacones* or plantain chips)

- **Ceviche de camarón** (shrimp) 16.00€
- **Mixed ceviche** (fish & shrimp) 18.00€
- **Ceviche marinero** (fish, shrimp & seafood) 22.00€

Encebollado

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

- | | Small | Normal |
|--|--------|--------|
| • Encebollado | 11.00€ | 14.00€ |
| • Mixed encebollado (fish & shrimp) | 14.00€ | 16.50€ |
| • Encebollado marinero (fish, shrimp & seafood) | | 19.50€ |

Fried fish (Gilt-head Sea bream / *Dorada*)..... 20.00€

- **With *patacones* and salad** (lettuce, corn, carrot, tomato, onion and bell pepper)
- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)

Camarones apanados (breaded shrimp) 18.00€

- **With *patacones* and salad** (lettuce, corn, carrot, tomato, onion and bell pepper)
- **With rice and *menestra*** (red beans stew)
(rice, plantain slices, red beans stew and Ecuadorian sauce “curtido”)

Sudado de pescado 20.00€

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

Sudado de pescado mixto 23.00€

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

Encocado de pescado 21.00€

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

Encocado de camarón 18.00€

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

Encocado mixto (fish & shrimp) 24.00€

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

Encocado de marisco (fish, shrimp & seafood) 25.00€

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

Arroz con camarón (rice with shrimp) 17.00€

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

Arroz con marisco (rice with seafood) 23.00€

(Seafood, rice, carrots, 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)	7.00€
½ avocado	3.50€
1 avocado	5.00€
<i>Menestra</i> (red beans stew)	3.50€
Cheese	3.50€
French fries	2.50€
<i>Salsa curtida</i>	2.00€
(Fresh onion, tomatoes and bell pepper sauce seasoned with lime)	

SMOOTHIES / SHAKES

Smoothie/Shake (milk or water based)	6.00€
• Guava • Blackberries • Naranja • Papaya • Mango • Maracuyá (passion fruit) • Guanábana (soursop) • Tomate de árbol (tamarillo)	

DESSERTS

Coconut flan	4.50€
Cheese flan	4.50€
<i>Maracuyá</i> mousse (passion fruit)	4.50€
<i>Maracuyá</i> mousse with chocolate	4.50€
Natural tropical Ice Cream	1.70€
• Guava • Blackberry • Strawberry • Mango • Maracuyá (passion fruit) • Tomate de árbol (tamarillo)	

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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 / Red Peach	3.00€
Fuze Tea Lemon / <i>Maracuyá</i> (passion fruit)	3.00€
Peach / Pineapple / Orange juice	2.00€

<i>Postobón Uva</i> (grape) / <i>Manzana</i> (apple)	3.00€
<i>Colombiana</i>	3.00€
<i>Pony malta</i>	3.00€

	Small	Big
<i>Tropical / Manzana / Inca</i>	3.00€	6.50€

BEER

<i>Heineken</i>	3.00€
<i>Estrella Galicia</i>	3.00€
<i>Corona</i>	3.50€
<i>Pilsener</i>	3.50€
<i>Club</i>	3.00€
<i>Heineken 0.0%</i> (Alcohol-free)	3.00€

Draft beer or Shandy

- Small2.00€
- Medium2.50€
- Large3.50€

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WINE

Red, rosé or white

Glass of 828 Rioja	3.00€
Bottle of 828 Rioja	10.00€
Bottle of Coto Rioja	15.00€

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€	5.00€
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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