



Appetizers

“Encebollado” of the Woods

*Red seared tuna, on a Tuna broth,
infused with local spices, served with manioc*

Llapingachos

*Mini potato patties aromatized with smoked red onion oil,
served with a quail egg; avocado with citrus and Ecuadorian artisanal chorizo*

Cured Beef Tenderloin Salad

*Organic lettuces, thin sliced tenderloin dressed with laurel oil and pink salt,
finished with a caper lime-mandarine emulsion*

Main Courses

Fettucine with Mountain Garlic

Served with a mountain garlic reduction and sautéed shrimp

Traditional Chicken Stew with Fried Tomatoes

Served with yellow rice, fried sweet plantains and avocado dressed with lime-lemon

Rack of Lamb in a Chillangua, Mixed Herbs and Olive Oil Sauce

Served with our daily selection of Ecuadorian root vegetables

Baked Asparagus (V)

Fresh Mashpi` s cheese and aromatized volcanic salt.

Sun Dried Tomato Salad (V)

*Sweet corn in a home made salak oil, mixed lettuces and local cabbage,
dressed with a smoked tomato emulsion*





Desserts

Mixed Berry Ice Cream with Salak Textures

Salted Cacao Textures

Dark mousse with chocolate cake and salt

Seasonal Fruit





Appetizers

Tuna and Andean Miniature Corn in a Citrus Reduction

Toasted miniature corn and Ecuadorian tuna bathed in a citrus emulsion perfumed with lemon grass

Octopus with Gomphus Mushroom

Served on an almond crust white truffle oil and wine reduction

Green Botanical Vegetables (Soup)

Combination of warm Swiss chard, broccoli and parsley

Main Courses

Fish in a Citrus Sauce

Smoked sweet pear puree and confit tomatoes

Ecuadorian Goat Stew

Traditional goat stew, tomato reduction and local spices

Sirloin Steak in an Artisanal Black Beer Sauce

Sous Vide mushrooms and Andean root vegetables

Smoked Butternut Squash and Cous Cous (V)

Dehydrated tomatoes in a smooth garlic oil

Mountain Stew (V)

Texturized local vegetables, flavored with mountain spices





Desserts

Taxo Mousse

Andean Passion Fruit with tangerine dust and wild berry sauce

Grilled Figs Cheesecake

Caramelized smoked figs with brown sugar and fried milk

Seasonal Fruit





Appetizers

Squid and Shrimp Salad

Served with smoked "morrón" pepper gelee

Locro de Papa Mashpi Style

Chillangua broth, Andean Potatoes served with avocado and local "criollo" style cheese

Sous Vide Pork loin

Served on a cold strawberry, roses and mint soup

Main Courses

Seared Red Tuna with Coconut Foam

Served with textured Andean root vegetables purée

Prawns with Garlic Sauce and Prawn Emulsion

Served with sticky pearled barley and basil jus

Steak Tenderloin and Mountain Garlic

Warm emulsion of mountain garlic with Andean root vegetables purée

Spaghetti from the Orchard (V)

A touch of tomatoes, green olives, grilled garlic, fresh herbs and olive oil

Farm Manioc Quesadillas (V)

Aromatized and sautéed red bell peppers, avocado purée, citric oregano and melted fresh cheese





Desserts

Five Textures Cake with Mountain Biscuit

Mint biscuit and milk alchemy

Colada Morada

*Traditional ecuadorian seasonal drink with red berries and local aromatic herbs
accompanied with baby bread*

Seasonal Fruit





Appetizers

Manioc and Seafood

Warm manioc broth and fresh seafood

Llama in Citric Lime Sauce and Spicy Mustard

Served with a bean foam

Jungle Shrimp

Mixed lettuces, mandarin bathed shrimp and exotic fruits in a golden berry dressing

Main Courses

Mountain Red Pepper Steak

Rosemary reduction, served along with Andean root vegetables puree

Sous Vide Duck Curry

Served with orchard perfumed rice

Sea Bass Maito

Sea Bass cooked in a plantain leaf, fresh tomatoes and chives with "sangorache" reserved oil

Sticky Pearled Barley with Native Mushrooms (Vegetarian)

Vegetable broth and parmesan cheese

Zucchini Three Ways (Vegetarian)

Mixed vegetables, pomodoro sauce and cheese





Dessert

Salak Pie

Asian origin fruit harvested in Mashpi served with salak syrup

Banana Foam

Served with caramelized fruits

Seasonal Fruit

