



## Appetizers

### "Encebollado" of the Woods

Red seared tuna in 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, thinly sliced tenderloin dressed with laurel oil and pink salt,  
finished with a caper lime-tangerine 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 cheese and aromatized volcanic salt.

### Sun-Dried Tomato Salad (V)

Sweet corn in a homemade salak (snake fruit) oil, mixed lettuces and local cabbage,  
dressed with a smoked tomato emulsion

## Desserts

### Mixed Berry Ice Cream with Salak (Snake Fruit) 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 lemongrass

### Octopus with Gomphus Mushroom

Served on an almond crust with a 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 "morron" red pepper gelee

### Locro de Papa Mashpi Style

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

### Sous Vide Pork loin

Served on a cold strawberry, rose 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 purée

### 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 (Snake Fruit) Pie

Asian-origin fruit harvested in Mashpi served with salak syrup

### Banana Foam

Served with caramelized fruits

### Seasonal Fruit