

MESTIZART

Ecuadorian Restaurant

ECUADORIAN SPECIALITIES

STARTERS

Patacones con Queso

Delicious fried green plantains covered with melted cheese **2.95**

Humita

Traditional Andean humitas (Corn based wrap steamed with Cheese from the farm in Corn Leaf). **1.50**

Yucas con guacamole 3.50

Tortillas en Piedra Volcánica
Succulent tortillas baked in volcanic stone, made from corn flour, mixed with a delicious refried recipe of the grandma, accompanied with a delicious spice sauce. **3**

SOUPS

Crema de Champiñones 3

Locro de Papas

Traditional Andean potato soup with melted cheese, toast and sliced avocado. **3.95**

Caldo de gallina 4.25

An exquisite piece of chicken with broth, carrots, potatoes, rice and herbs.

Crema de Aguacate

A mixture of avocados, herbs, country cheese, a recipe typical of the Ecuadorian Andes **3.5**

Ceviche Ecuatoriano

The outstanding dish of the Ecuadorian coast made with fresh shrimp, fine herbs with recipe from Mom. **6.50**

ANDES

Cuy Asado Tradicional

Delicious grilled guinea pig, served with potatoes in a homemade authentic peanut sauce, with a side of fresh garden tomatoes and avocado. **25**

CHEF RECOMMENDS

Llapingachos con chorizo

Traditional Incas Potato and Cheese Patties and served with an authentic peanut sauce, avocado, chorizo (sausage), fried eggs and salad on the side. **6.50**

Llapingachos con lomo

Traditional Incas Potato and Cheese Patties served with an authentic peanut sauce, avocado, diced steak, fried eggs and salad on the side. **7.25**

Churrasco

An exquisite fine grilled steak served with two fried eggs, french fries, avocado, white rice and salad. **7.25**

Apanado

A fine breaded grilled steak served with fresh vegetables, potatoes and white rice. **7.25**

Chaulafán

Fried rice Ecuadorian style with a mix of meats including chicken, shrimp, pork, beef also with fresh peppers, carrots, onions and then covered with a delicious omelette. **7.95**

Puerkito Chops

Grilled pork chop served with crunchy french fries, and a fresh traditional salad. **7**

Lomo a la pimienta

Tenderloin grilled steak in a black pepper sauce, salad and sautéed potatoes. **8.50**

Pollo Andino

Grilled chicken breast topped with a creamy mushroom sauce, served with steamed broccoli and french fries. **7.95**

ECUADORIAN SPECIALITIES

SEA

Camarones al ajillo

Marinated shrimp cooked with onions, green peppers, herbs and garlic sauce; served with steamed vegetables, french fries and rice. **9.25**

Camarones Apanados

Exquisite Breaded shrimp, served with a traditional salad, and french fries. **8.95**

Pesca del Día

According to the sea, accompanied by rice, patacones / french fries and salad **8.50**

VEGETARIAN

Llapingachos Vegetariano

Delicious potato pancakes stuffed with white cheese and served with a traditional white corn, fried plantain, peanut sauce, avocado, and a delicious fresh salad on the side. **6**

Taco vegetariano

Sauteed mushrooms, carrots, onions, peppers, beans, two tortillas, guacamole, pico de gallo, and french fries with melted cheese **6**

Ensalada Andina

Orchard tomatoes, organic Quinoa from the Andes, field cheese, herbs and natural condiments. **4**

EXTRAS

Garlic Bread 2

French Fries 1.95

Rice 0.90

Patacones

Salty Green Fried Plantain 3

Maduro Frito con Queso

Mature Fried Plantain with Cheese 3

AMAZON

Trucha con Camarones

Grilled trout fillet topped with fresh sauteed mushrooms, onions, diced tomatoes and balsamic glaze, served with salad and sauteed potatoes with herbs. **10.95**

Trucha Llanganates

A tasty grilled trout served with salad and french fries. **8.25**

Trucha al ajillo

A tasty trout fillet topped with a traditional ecuadorian garlic sauce, served with steamed broccoli, rice and sauteed potatoes with herbs. **8.50**

TACOS MEXICANOS

Taco de pollo

Chicken, beans, two tortillas, guacamole, pico de gallo, and french fries covered with melted cheese. **7.25**

Taco de carne

Beef, beans, two tortillas, guacamole, pico de gallo, and french fries covered with melted cheese. **7.25**

DESSERTS

Quimbolito 1.5

typical ecuadorian steamed sweet cakes made of vanilla, corn flour, eggs, milk, grapes, honey and the traditional grandma's recipe wrapped in a banana leaf.

Grandma's Cake 1.5

Babaco fruit syrup & chocolate cake 3

Chocolate Cake 2

Fruit Salad 3.50

Tres Leches 2

Chocolate crepe 3

Fruits Crepe 3.50

★ COLD DRINKS ★

- Guayusa Tea 1.5
- Natural Orange Juice 2.25
- Fruit Juice 2
- Sodas 1
- Fruit juice pitcher 5.25
- Fruit Milkshake 2.25
- Lemonade 1.50
- Limonada with gas water 1.75
- Limonade Pitcher 4.50
- Water with gas 1
- Water without gas 1
- Pilsener Beer 2.5
- Club Beer 2.5
- Brahama Beer 2.50
- Budweiser 2.50
- Ice Tea 1

HOT DRINKS

- Herbal Tea 1
 - Natural Herbal tea 1.5
 - Ecuadorian Coffee 1.45
 - Cappuccino 1.95
 - Black Tea 1
 - Coca Tea 1
 - Guayusa Tea**
- Native from the Amazon Rainforest tastes smooth and naturally sweet. **1.5**

Chocolate Ambateño

A thick and frothy chocolate cup, prepared with tablets of chocolate homemade in an artisan way. **1.50**

◆ WINES ◆

- Gato Negro Red Wine Bottle 19.95
- Maipo Red Wine Bottle 14.95
- Gato Negro White Wine Bottle 19.95
- Maipo White Wine Bottle 14.95
- Red Wine Glass 4
- White Glass Wine 4

ECUADORIAN DRINKS ★ 2

- Babaco Juice
- Naranjilla (Lulo) Juice
- Taxo Juice
- Tomate de Arbol Juice
- Guayaba Juice
- Sugar cane Juice
- Morocho**

Morocho is a thick sweet drink made with morocho corn, milk, cinnamon, sugar and raisins.

COCKTAILS

- Caipiriña 3.50
- Margarita 3
- Mojito tradicional 3.5
- Tequila Sunrise 5.95
- Piña Colada 4.50
- Cuba Libre 3.50
- Mojito de Maracuya 4

Micheladas

A drink made of club beer, lemon, salt and chile as an optional. **3**

Canelazo

One of the most famous and traditional drinks from Ecuador it features pineapple, passion fruit and naranjilla and a lil bit of sugar cane alcohol. **2**



Join us after work or after your long adventure for a Happy Hour that last four whole hours!

3PM - 10PM

Mojito - Caipirinha - Cuba Libre
2 x 5