

MENU

STARTER

SOUP OF THE DAY	\$5
GARDEN SALAD	\$6
ECUADORIAN SHRIMPS CEVICHE 🇪🇨	\$12

MAIN COURSES

TENDERLOIN GRILLED WITH MUSHROOM OR PEPPER SAUCE	\$17
TENDERLOIN WITH ECUADORIAN LENTILS STEW 🇪🇨	\$17
RIBEYE STEAK BRANGUS	\$23
PICANHA BRANGUS	\$23
TROUT GRILLED WITH GARLIC SAUCE OR LEMON SAUCE	\$17
CHICKEN BREAST GRILLED WITH ORANGE SAUCE	\$15
MEATBALLS WITH POMODORO SAUCE 🇪🇨	\$16
SPANISH PAELLA MIXED (CHICKEN, BEEF, SHRIMP & SQUID) 🇪🇨	\$20
ECUADORIAN GIANT PRAWNS	\$23
SHRIMPS GRILLED WITH GARLIC SAUCE	\$18
FETTUCCHINE BOLOGNESE	\$15
FETTUCCHINE ALFREDO	\$17
FETTUCCHINE WITH SHRIMPS AND VEGETABLES	\$19
CATCH OF THE DAY ON LEMON SAUCE	\$17
CATCH OF THE DAY ON COCONUT SAUCE 🇪🇨	\$19

DESSERT

DESSERT OF THE DAY	\$4
HOMEMADE ICE CREAM OF THE DAY	\$4



DRINKS

COLD

NATURAL JUICE	\$3
TREE TOMATO NARANJILLA PASSION FRUIT BLACKBERRY GUANABANA - SOURSOP	
SODAS	\$1.50
COCA COLA COCA COLA ZERO FANTA SPRITE FIORAVANTI STRAWBERRY	
FUZE TEA	\$2
STILL WATER	\$1
SPARKLING WATER	\$1.50

BEERS

LOCAL BEER	\$2.50
PILSENER CLUB PILSENER LIGHT	
CRAFT BEER	
PARAMO	\$5
ECUATORIAL	\$7
CORONA	\$4
HEINEKEN BUDWEISER	\$3
SOL	\$3

WINES

RED

DOS HEMISFERIOS DEL MORRO	\$29.50
CABERNET SAUVIGNON	
MANCURA	\$24.50
CABERNET SAUVIGNON MERLOT CARMENERE	
CRianza SPANISH WINE	\$39.50
RESERVA SPANISH WINE	\$49.50

WHITE

DOS HEMISFERIOS ARMONIA	\$29.50
CHARDONNAY	
MANCURA	\$24.50
SAUVIGNON BLANC CHARDONNAY	
SPARKLING WINE BRUT	\$29.50
SPARKLING WINE DEMI SEC	\$24.50



SNACKS

SANDWICHES

GRILLED CHEESE	\$4.50
HAM	\$4.50
HAM AND CHEESE	\$5.50
CHICKEN	\$6.50
CHICKEN AND CHEESE	\$7
TUNA	\$6.50
SHRIMPS	\$9.50
VEGETARIAN <small>TOMATO, LETTUCE, FRIED EGG, CHEESE AND MAYONNAISE</small>	\$5.50
CLUB SANDWICH <small>CHICKEN, BACON, HAM, CHEDDAR CHEESE, TOMATO, LETTUCE AND MAYONNAISE</small>	\$10
DANA SANDWICH <small>HAM, CHEESE, FRIED EGG, TUNA, TOMATO, LETTUCE, MAYONNAISE</small>	\$9.50
NUTELLA	\$3

BURGERS

CHEESE BURGER <small>CHEDDAR CHEESE AND CARAMELIZED ONIONS AND FRENCH FRIES</small>	\$9.50
DANA BURGER <small>DOUBLE MEAT, FRIED EGG, HAM, CHEDDAR CHEESE AND FRENCH FRIES</small>	\$13.50

SNACKS

CHICKEN FINGERS WITH FRENCH FRIES	\$7
FRIED YUCCAS WITH GARLIC MAYONNAISE 🇪🇸	\$7
PATACONES WITH FRESH CHEESE 🇪🇸	\$6
FRENCH FRIES	\$4
SPANISH OMELETTE 🇪🇸	\$6.50

PERSONAL PIZZA

HAM & MUSHROOMS
cheese, ham and mushrooms

HAWAIIAN
cheese, ham and pineapple

VEGETARIAN
cheese, onions, peppers, mushrooms and sweet corn

\$9.00



DRINKS

HOT

ESPRESSO	\$1.50
ESPRESSO DOPPIO	\$2
CAPUCCINO	\$3
LATTE	\$2.5
MOCACCINO	\$3.5
HOT CHOCOLATE	\$2.5

MIXED DRINKS

PISCO SOUR	\$10	SANGRIA GLASS - JAR	\$9-\$28
2 OUNCES PISCO		RED WINE	
1 OUNCE LIME JUICE		CHOPPED FRESH FRUIT	
2 1/2 OUNCES SIMPLE SYRUP		2 OUNCES ORANGE JUICE	
1 FRESH EGG WHITE		CLUB SODA TO TOP	
3 DOTS ANGOSTURA BITTERS			
PIÑA COLADA	\$10	STRAWBERRY DAIQUIRI	\$9
2 OUNCES WHITE RUM		2 OUNCES WHITE RUM	
1 1/2 OUNCES CREAM OF COCONUT		1 OUNCE LIME JUICE, FRESHLY SQUEEZED	
1 1/2 OUNCES PINEAPPLE JUICE		6 STRAWBERRIES	
1/2 OUNCE LIME JUICE		1 OUNCE SUGAR SYRUP	
RUSTY NAIL	\$12	CAIPIRINHA	\$8
2 OUNCES WHISKY		2 OUNCES CACHAÇA	
1 OUNCES DRAMBUIE		2 TEASPOON BROWN SUGAR	
LEMON TWIST		1/2 LIME	
CLASSIC MARGARITA	\$8		
2 OUNCES BLANCO TEQUILA			
1/2 OUNCE ORANGE LIQUEUR			
1 OUNCE LIME JUICE, FRESHLY SQUEEZED			
MOJITO	\$7		
6 PEPPERMINT LEAVES			
2 TEASPOONS WHITE SUGAR			
2 OUNCES WHITE RUM			
3/4 OUNCE LIME JUICE			
CLUB SODA TO TOP			
CUBA LIBRE	\$7		
2 OUNCES WHITE RUM			
1 OUNCE LIME JUICE			
5 OUNCES COLA			

GIN TONIC

2 OUNCES GIN
4 OUNCES TONIC WATER
GARNISH: 2 LIME WHEELS & SLICED CUCUMBER

TANQUERAY	\$12
BEEFEATER	\$12
HENDRICK'S	\$16
BOMBAY SAPPHIRE	\$12



SPIRITS

WHISKY JOHNNY WALKER BLACK LABEL	\$14
WHISKY JOHNNY WALKER RED LABEL	\$10
WHISKY SWING	\$16
WHISKEY JACK DANIEL'S	\$14
VODKA ABSOLUT	\$12
BOTRAN 15 RESERVA RUM	\$10
BACARDI RUM CARTA BLANCA	\$7
FLOR DE CAÑA RUM GOLD	\$7
ZACAPA AMBAR 12 SOLERA RESERVA RUM	\$10
JAGERMEISTER	\$8
TEQUILA JOSE CUERVO SILVER	\$7
BAILEYS	\$8
AMARULA	\$8
AMARETTO DISARONNO	\$8

