



HAMADRYADE RESTAURANT

Since 2006

Our menu offers gastronomic innovation, and our cuisine is the fusion between French and Ecuadorian flavors.

Our chef creates a unique culinary experience with dishes concocted using organic ingredients from the region.

We harvest vegetables and fruits from our organic permaculture garden. Birds from our free range poultry farm are also part of the dishes offered on the menu.

Come taste our dishes prepared with passion and creativity in the heart of the Amazon rainforest.

*¡Enjoy!*

STARTER+ MAIN COURSE + DESSERT: \$30  
STARTER+ MAIN COURSE OR. MAIN COURSE + DESSERT: \$22  
MEAL TRAY OPTION IN THE POOL: \$22  
MENU GOURMET: \$42



VEGAN



ORGÁNIC PRODUCT



GLUTEN FREE

*This menu is subject to change based upon the seasonality of products and their general availability. Please ask the chef for the daily menu. Prior reservations are required.*

## Snacks














*House snacks offered by the chef*

Plate of 3 varieties	10
Plate of 5 varieties	15
Plate of 8 varieties	20

## Appetizers



*All appetizers are accompanied by a fresh and varied salad*

Eggs in cocotte with Porcini mushrooms			9
Salmon Tartar			15
Flammenkueche			10
Octopus in olive sauce			18
Cauliflower taboulet			8
French quiche			8
Stuffed patacones			10
Mimosa eggs			8
Heart Palm ceviche			9
Quinoa croquettes			7
Tzaziki with homemade pita bread			8

## Children's menu
















Your choice of 1 protein and 1 carbohydrate:

*Grilled chicken, grilled meat, bolognese sauce, porkchop, fried chicken	8
*French fries, white rice, mashed potatoes, or spaghetti	
Accompanied by a fresh salad	











*Soups*



Chicken soup				12
Tomato soup				8
Vegetable soup				9
Cream of Mushroom				10
Fish stew				15



*Salads*



Mediterranean circle				10
Avocado salad				10
Creole egg salad				10
Quinoa salad				9
Cesar salad				12
Shrimp salad				12

*Pastas*









In mushroom sauce				10
Carbonara				12
Pesto				10
Bolognese				13
In seafood sauce				15

## Accompaniments

*All entres come with an option of a carbohydrate and vegetable per meal. Our chef changes these offerings based upon seasonality. Feel free to ask for the options.*


### Vegetarian



Cauliflower Steak			9
Stuffed portobellos			9
Stuffed eggplant			10
Garlic mushrooms			 11
Hummus			7
Guacamole			7
Vegetarian burrito			12
Tofu Stir Fry			12

### Sandwiches



Croque monsieur			8
Croque madame			9
Cheese and sautéed mushroom sandwich			8
Chicken sandwich			10
Chicken, beef or shrimp burrito			10
Panini			10

Meat



Entrecote in red wine, mushroom, or pepper sauce	18
Sautéed marinated loin	16
Sea and Land Chimichurri Grill	23
Grilled lamb with garlic and rosemary	16
Baked lamb	18
Pork chop in plum sauce	14
Grilled lamb chop	16



Poultry



Duck with balsamic vinegar and honey	16
Duck in orange sauce	16
Chicken in wild sauce	15
Chicken in curry sauce	13
Chicken with honey	16
Baked chicken	13



*Fish*



Sole fillet in ginger, capers, passion fruit or white wine sauce	15
Trout with fine herbs or in maito	15
Trout with cherry tomato coulis	15
Paiche in maito	18
Peruvian ceviche	16
Grilled salmon, in passion fruit sauce	16



*Seafood*



Curried shrimp	15
Shrimp in coconut milk	15
Garlic shrimp	15
Breaded shrimp	15
Octopus in seafood sauce	18

*Desserts*



*We would love to make you fall in love with our desserts that are made exclusively with local products. And if you have any special request, we will gladly fulfill it.*



*Birthday cake to desired flavour, 10p*



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BOOK AT

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