

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.



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	V	
Salmon Tartar		NE.
Flammenkueche		22
Octopus in olive sauce		We .
Cauliflower taboulet	VP	Xe.
French quiche	V	
Stuffed patacones		X
Mimosa eggs	Y	/k
Heart Palm ceviche	18 18	X
Quinoa croquettes	V	W.
Tzaziki with homemade pita bread	U	

Children's menu

Your choice of 1 protein and 1 carbohydrate:

*Grilled chicken, grilled meat, bolognese sauce, porkchop, fried chicken

*French fries, white rice, mashed potatoes, or spaghetti

Accompanied by a fresh salad



9 7 8





Soups

Chicken soup
Tomato soup
Vegetable soup
Cream of Mushroom
Fish stew





Salads

Mediterranean circle
Avocado salad
Creole egg salad
Quinoa salad
Cesar salad
Shrimp salad



Pastas

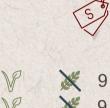
In mushroom sauce
Carbonara
Pesto
Bolognese
In seafood sauce



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
Stuffed portobellos
Stuffed eggplant
Garlic mushrooms
Hummus
Guacamole
Vegetarian burrito
Tofu Stir Fry

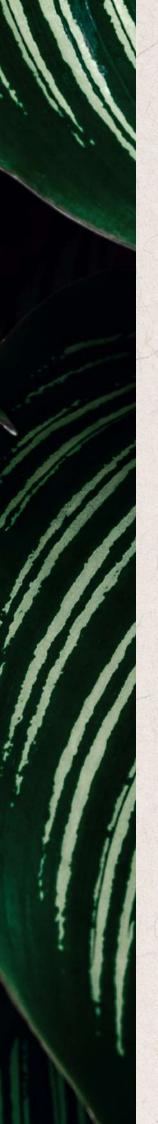
W	25	9
VP	W.	10
	ZX	11
V		7
VP		7
VP		12
18	Nº	12

Sandwiches



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

8
9
8
10



Meat



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

16 23 16

18 14

16

Poultry

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



Fish



Sole fillet in ginger, capers, passion fruit or white

wine sauce

Trout with fine herbs or in maito

Trout with cherry tomato coulis

Paiche in maito

Peruvian ceviche

Grilled salmon, in passion fruit sauce

15

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



