BREAKFAST MENU

AVAILABLE EVERY MORNING

Fresh Seasonal Fruits
Swiss oatmeal, cereals (granola, muesli, cornflakes)
Plain and fruit-flavored yogurt
Assortment of Bread, butter, jams
Ham and cheese platter
Scrambled eggs, crispy bacon or grilled sausages
Local freshly squeezed fruit juice,
Coffee, Tea, Hot chocolate
Milk (whole, skim, lactose-free, soy, almond)

MONDAY

Eggs Benedict - Pancakes with berries - Hashed browns
Detox Juice, Avocado Toast

TUESDAY

Blinis with cream cheese and pineapple jam
Eggs en cocotte, spinach, and sautéed mushrooms
Ecuadorian plantains mash “tigrillo”, Açaí bar

WEDNESDAY

Crepes Nutella (hazelnut) - Cheddar cheese and ham omelette
Puffed Pastry, cottage cheese and spinach
Detox Juice, Avocado Toast
THURSDAY

Traditional waffles, maple syrup -Eggs Florentine
Green Plantain Dumplings (Ecuadorian), Acai bar

FRIDAY

Yucca (cassava) Dumplings with Cheese (pan de yuca) Fried Eggs & Frittata
Detox Juice, Avocado Toast

SATURDAY

Classic French Toast - Spanish Omelette
Puffed Pastry Ham & Cheese roulade, Acai bar

SUNDAY

Blackberry Crepes - Blintzes with ricotta cheese
Ecuadorian style eggs Perico - Quiche Lorraine
Detox Juice, Avocado Toast
LUNCH MENU

AVAILABLE DAILY

Fresh Salad served at your table
Classic Herb Vinaigrette - Olive Oil and Balsamic Vinegar
Assortment of Bread - Natural and D’Hotel Butter
Seasonal fruits available for dessert

MONDAY – LATIN

COLD APPETIZER
Spinach and sweet corn salad, herb yogurt dressing
Pear, Walnuts and Roquefort Salad

HOT APPETIZER
Fisherman’s soup (Ecuadorean style)

MAIN COURSE
Cuban Style Shredded Roast Beef - Jamaican Jerk Chicken

SIDE DISH
Black Beans and Rice - Broccoli and Cauliflower Casserole

DESSERT
Banana bread pudding
TUESDAY – AMERICAN BBQ (SUNDECK)

COLD APPETIZER
Seafood Salpicon - Cole slaw
Fried Green Plantain Slices, Chullpi corn

HOT APPETIZER
Glazed BBQ Pork Loin - Chicken and Shrimp Brochette

MAIN COURSE
Grilled Fish of the Day - Grilled Marinated Chicken Breast
Hamburgers and hot dogs, toppings

SIDE DISH
Baked potatoes, sour cream, and bacon - Grilled vegetables

DESSERT
Lemon Meringue Pie

WEDNESDAY – ECUADORIAN COASTAL

COLD APPETIZER
Avocado creole salad, citrus vinaigrette
Lima and green bean salad, tomatoes, carrots, beets, and onion
Fresh Coriander and Lemon Aioli
Fried Sweet Plantains, Salprietia seasoning

HOT APPETIZER
Chicken Sancocho (cassava and green Plantain) Soup

MAIN COURSE
Seafood in a Coconut sauce - Braised Pork Carnitas

SIDE DISH
Fried Potato Dumplings “llapingacho” with roasted peanut sauce
Hominy “mote pillo” with sausage

DESSERT
Caramel Flan
THURSDAY - MEXICAN

COLD APPETIZER
Classic Caesar Salad
Pico de Gallo (diced tomato and onions with fresh cilantro)
Citrus Vinaigrette

HOT APPETIZER
Vegetable Quesadilla

MAIN COURSE
Grilled Minced Chicken and Beef - Chicken Fajitas

SIDE DISH
Fried Beans and white rice “gallo pinto”
Corn and Wheat Flour Tortillas
Guacamole, Sour Cream, grated cheese

DESSERT
Apple Strudel

FRIDAY – SUNDECK GRILL

COLD APPETIZER
Hearts of Palm Salad - Shrimp Ceviche
Avocado & Cucumber salad - Marinated vegetable salad
Fried green Plantain slices & chulpi corn

HOT APPETIZER
Grilled beef Tournedos, Spring Onions

MAIN COURSE
Grilled Prawn and Fish -Basil and Lemon Chicken Breast

SIDE DISH
Mixed Vegetables - Ecuadorian baked pesto potatoes

DESSERT
Chocolate cake, Mandarin Bavaroise, shots of macerated fruits
SATURDAY

COLD APPETIZER
Russian Salad, parsley alioli - Chef’s Salad, viniagrette

APPETIZER
Mixed Ceviche, popcorn, chulpi corn

MAIN COURSE
Shrimp in garlic sauce - Peruvian style “lomito saltado”

SIDE DISH
Waffle Fries - Spring vegetables

DESSERT
Strawberry shortcake

SUNDAY

COLD APPETIZER
Fresh Italian Salad - Marinated tomato salad, herb dressing

APPETIZER
Hummus, Baba Ganoush, Romesco & flatbread

MAIN COURSE
Chicken Cacciatore - Garlic Prawns

SIDE DISH
Pasta - Sauteed vegetables

DESSERT
Catalan Cream
DINNER MENU

DAILY

Amuse Bouche – Relais & Chateaux
Selection of cocktails, red and white house wines

MONDAY

APPETIZER
Ravioli stuffed with spinach and roasted garlic served in a marinara sauce (v)
or Salmon Carpaccio, cucumber, tomato and avocado, drizzled with dressing

SOUP
Prawn Bisque – vegetable soup (v)

MAIN COURSE
Ecuadorian Sea Bass in a seafood sauce, accompanied by marinated vegetables,
toasted coconut, rice and plantains
or Chicken Supreme stuffed with nuts, accompanied by cous-cous and apple sauce
Gluten with peanut sauce, cassava croquettes and vegetable salad (v)

DESSERT
Crème Brûlée
TUESDAY

APPETIZER
Spiced Filet of Duck Breast served with Sweet Potato confit and citrus grape sauce or Tartlets filled with apple and brie, bouquet of lettuce and balsamic reduction (v)

SOUP
Pumpkin cream with goat cheese and toasted pumpkin seeds (v)

MAIN COURSE
Pork Tenderloin Garlic Confit served with apple chutney and sweet potato purée or Grilled prawn, garlic Aioli, vegetable pappardelle, fresh basil salad, cherry tomatoes Cous Cous with Tahini and vegetable stew (v)

DESSERT
Brownie with caramel sauce and caramelized nuts

WEDNESDAY

APPETIZER
Grilled prawns with cilantro gremolata, grilled tomato, and black olive tartets or Zucchini Ratatouille with black olive tapenade (v)

SOUP
Seafood Corn Chowder – onion & spinach soup (v)

MAIN COURSE
Grilled Salmon in dill sauce served with white carrot purée and sautéed asparagus or Beef fillet, steak house potatoes, asparagus, and tamarind chimichurri Chana Masala / Arab rice (v)

DESSERT
Bananas Foster
THURSDAY

APPETIZER
Crab Croquettes served with Kiwi Chutney and lemon confit
or Fresh Mushroom risotto, goat cheese, and truffle oil (v)

SOUP
Potato leek soup with avocado slices (v)

MAIN COURSE
Pork Pancetta in guava spiced pineapple bbq sauce, baked sweet potato purée
or Grilled Grouper accompanied by ripe plantain purée, vegetables in a citrus
sauce Pumpkin curry with creamy quinoa

DESSERT
Mille-feuille with diplomat cream and berries

THURSDAY

APPETIZER
Prosciutto and melon marinated in Grand Marnier
or Eggplant parmesan with fig confit, blue cheese mousse, brioche toast (v)

SOUP
Tomato soup cream with roasted vegetables and pesto (v)

MAIN COURSE
Pistachio-crusted Mahi (Dolphin), Provençal Vegetables, Lima Bean puree
or Grilled duck with pears in red wine balsamic reduction and pumpkin
puree Seitan Wellington with mushroom risotto (v)

DESSERT
Apple Crumble
SATURDAY

APPETIZER
Sushi rolls (California, Philadelphia, Galapagos) or Asian vegetable salad (v)

MAIN COURSE
Tuna with Teriyaki sauce “tacu tacu” and sautéed vegetables or Lobster “Galápagos” Style, prawns poached in citrus butter served with vegetables Sautéed Gluten with Pineapple and vegetables served with white rice (v)

DESSERT
Lemon cheesecake with toffee and chocolate sauce

SUNDAY

APPETIZER
“Encebollado” thin slices of red tuna, cassava chips, green plantain, ground green plantain and corn, tomato and coriander or Crunchy Polenta and amaranth pastries, tomato jam and roasted fennel (v)

MAIN COURSE
Grilled Octopus Basque Style, served with roasted peppers and sautéed potatoes or Tournedos of beef in mustard sauce, service with mashed garlic potatoes and glazed carrots Gluten-free tomato stew, sautéed potatoes, and roasted bell peppers (v)

DESSERT
Tiramisu

V = There are vegetarian options available at all meals. We can meet most dietary requests and accommodate food allergies, including gluten-free and vegan options. Please notify us within 30 days of your arrival.
KID-FRIENDLY OPTIONS

CLASSICS
Hot Dogs
Cheeseburger
BBQ Ribs
Chicken Nuggets (BBQ and Honey-mustard sauce)
Margarita Pizza

WRAPS & SANDWICHES
Grilled chicken wrap
Chicken Quesadilla
Grilled cheese sandwich
Club sandwich

PASTA
Spaghetti with marinara or pesto sauce
Mac and cheese
Add grilled steak or chicken

Each dish comes with French fries and a garden salad
Subject to change and modifications