

DINNER MENU

Starters

*Onion soup
(French style)*

*Quinoa soup
(Sacred grain of the Incas)*

*Parmentier
(Leek and potatoes soup)*

*Minestrone
(Italian vegetable soup)*

*Consommé
(Chicken & vegetable clear broth)*

*Locro de papa
(Typical Andean potatoes soup with cheese and avocado)*

*Ceviche de Palmito
(tomato, palm hearts, onion and parsley)*

*Ceviche de Camarones
(tomato, shrimps, onion and parsley)*

Pasta

Salad La Rabida

(lettuce, tomatoes, cucumber, avocado, ham and cheese)

Tropical Salad

(lettuce, avocado, palm hearts, corn, cheese)

Caprese Salad

(tomatoes, mozzarella, basil)

Crepes with spinach

Grilled Vegetables

(zucchini, eggplant, tomato, onion and mushroom, grilled and served with a herbs dressing)

Spaghetti or Fettuccine

- Pesto (basil, walnut, extra virgin olive oil)

- All'amatriciana (tomatoes, chilli and bacon sauce)

- Arrabbiata (spicy tomatoe sauce)

- Pomodoro (Italian style tomato sauce)

- Alfredo (cream, ham, nutmeg)

Spaghetti ai frutti di mare o gamberi

(Spaghetti with sea food or prawns)

Pasta of the day

(vegetarian, Chef's choice or your choice!)

Chicken and meat

Gnocchi

(with tomatoe sauce, cheese sauce or pesto)

Maccheroni a la Siciliana

(tomatoe sauce, ricotta, eggplant)

Lasagne

(Traditional lasagne with meat, tomato and cheese)

Filet Chateaubriand

(Tenderloin sauted in butter with brandy)

Filet au Poivre

(Tenderloin with black pepper sauce)

Filet mignon

(Tenderloin medallions in bacon with mushroom sauce)

Pollo alla Milanese

(Breadcrumbed and panfried chicken breast)

Pollo al Limone

(Chicken in lemon sauce)

Pollo con salsa de tomate de arbol

(Chicken with Andean tamarillo sauce)

Fish

Corvina a la Angelica

(Sea bass fillet with garlic, cream and red pepper sauce)

Corvina or Picudo a la plancha

(Grilled fillet of seabass or swordfish)

Corvina or Picudo a la Italiana

(seabass or swordfish in a wine and herb sauce)

Camarones al ajillo

(prawns in garlic chili sauce)

Camarones au gratin

(Shrimps french style)

Risotto ai gamberi o ai frutti di mare

(Risotto with prawns)

Desserts

Apple Strudel

Vanilla Crêpe

(With icecream and hot orange sauce)

Tiramisu

(Typical Italian dessert)

Chocolate cake

Torta de Maqueño

(Ecuadorean banana cake)

Ice Cream

(Vanilla or chocolate with chocolate sauce)

Fresh Ecuadorean Fruit Plate