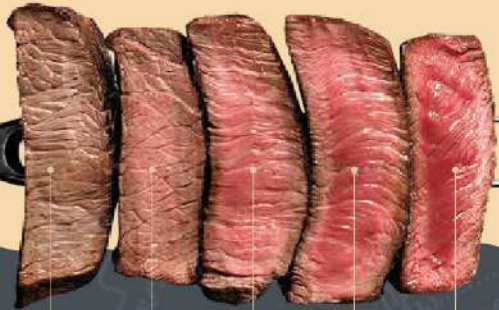


LA ENBAJADA

La máxima autoridad en cortes y embutidos llega de la mano de la marca FERNÁNDEZ. Conoce los términos y tiempos de cocción de cada pieza.

The Charcuterie and Fine Cuts, maximum authority, comes from the FERNÁNDEZ BRAND. Recognize the different Cooking and times Modes for your choice to be cook to perfection

Términos y tiempos de Cocción



Bien cocido 70°C
Tres cuartos 65°C
Medio rojo 60°C
Rojo Inglés 55°C
Blue 50°C

RES PIEZA ENTERA

Picanha - Colita de cuadril - Cuadril - Tomahawk - Falda parrillera - Tapa parrillera en espada



RES CORTE / FILETE

Entraña fina seleccionada - Entraña premium - Bife con hueso - Bife ancho - Bife angosto - T-Bone - Chinchulín - Bife de Marucha - Roast beef



CERDO

PIEZA ENTERA

Matambre - Tapa de matambre
Baby Ribs - Costilla Especial - Back Ribs - Tocineta o/s cuero - Tocino - Panceta de cerdo
Bien cocido
70°C

DE 20 A 80 MIN

CERDO

CORTE / FILETE

Pechito - Picanha
Tomahawk
Colita de cuadril
Chuleta Parrillera
Lomo parrillero
Bien cocido
70°C

DE 30 A 53 MIN

POLLO

CORTE / FILETE

Filete de pechuga
Pollo Parrillero

Bien cocido
70°C

DE 10 A 54 MIN



BEBIDAS FRESCAS Y ALCOHOL FRESH DRINKS AND BEVERAGES

JARRA JUGO DE NARANJA ORANGE JUICE JAR	\$ 13.75
COPA SANGRÍA SANGRIA GLASS	\$ 8.80
CERVEZAS NACIONALES LOCAL BEERS	\$ 4.30
AGUA WATER	\$ 2.55
GASEOSA EN BOTELLA SODA	\$ 2.75
AGUA MINERAL MINERAL WATER	\$ 3.15
JARRA DE SANGRÍA SANGRIA JAR: Cabernet Sauvignon wine, brandy Berry, triple sec, syrup, orange juice, lemon juice served with chopped fresh fruits	\$ 26.40
JARRA DE LIMONADA LEMONADE JAR	\$ 13.00
CERVEZAS IMPORTADAS IMPORTED BEERS	\$ 5.50
VASO DE JUGO GLASS OF JUICE	\$ 3.85
COPA CLERICOT CLERICOT GLASS: Pétusot Chardonnay wine, triple sec, Remy brandy, lemon juice, citric syrup, apple cubes, agitate	\$ 8.80



CHECK Out

Fresh brewed coffee

CAFÉ AMERICANO AMERICAN COFFEE	\$ 1.95
CAFÉ ESPRESSO ESPRESSO COFFEE	\$ 1.35
INFUSIÓN TEA INFUSION	\$ 1.35
CAPUCCINO CAPUCCINO	\$ 2.55
MOCACCINO MOCACCINO	\$ 3.85

Nación ★ Parrilla

CORTES AL COSTO





Especialmente para los recién llegados, recomendamos estos piqueos hasta que llegue el pedido principal

Epecially for the ones just arrived, we recommend these appetizers while your main dishes are prepared to your liking



CROQUETAS DE YUCA Cassava Croquettes	\$ 3.85
MADUROS CON QUESO Ripe Plantains with Cheese	\$ 4.95
MADUROS Ripe Plantains	\$ 3.30
PATACONES Fried Green Plantains	\$ 5.25
PAPAS FRITAS French Fries Potatoes	\$ 3.85
TABLA DE EMPANADAS MIX (8 UNIDADES) Assorted Pastries Board (2 Pork, 2 beef tender, 2 chicken and 2 Swiss chard pasties with ricotta cheese, served basil sauce)	\$ 10.45



Con recetas locales y extranjeras presentamos al arroz en sus mejores formatos

We proudly present, THE RICE with its local and foreign recipes

ARROZ CON MENESTRA (LENTEJA, FREJOL CANARIO, FREJOL AMARILLO) Rice with Menestra (Lentil, Canary Beans, Yellow Beans)	\$ 5.30
PORCIÓN DE MENESTRA Menestra's Portion	\$ 3.85
PAPA RELLENA Stuffed Potato With chicken breast and artisan chorizo, with bacon, parsley, oregano and garlic, béchamel sauce as gratin with asorted ripo cheese.	\$ 6.05
PAPA AL HORNO Baked Potato.	\$ 4.95
MORO CRIOLLO Creole Moors: Rice with stowed lentils, peppers, cherry tomatoes, mozzarella and fresh cheese.	\$ 5.75
MORO CUBANO Cuban Moors: Rice with black beans, fried cracklings and mozzarella cheese.	\$ 5.75
MORO RISSOTTO Moors Risotto: Traditional Moors, rice with red beans Italian style with Mozzarella and Parmesan cheese.	\$ 8.25
RISSOTTO AL PESTO Pesto Risotto: Risotto with Pesto base, white wine, sweet corn, parmesan cheese and cherry tomatoes.	\$ 8.80
RISSOTTO ENCOCCADO Cocunut Risotto: Classic Italian risotto with a touch of coconut sauce and white wine Esmeraldas style.	\$ 10.45
RISSOTTO FUNGHI CON LOMO DE RES Mushrooms Risotto with beef: Classic Italian risotto with beef meat, marinated mushrooms in red wine, blue and Parmesan cheese.	\$ 10.75
RISSOTTO MAR Y TIERRA Surf & Turf Risotto: Risotto base, chicken, pork chorizo and shrimps, sautéed in white wine sauce and blue cheese, served with cherry tomatoes.	\$ 17.35



Para quienes buscan opciones light, sugerimos se queden en esta sección...

For those who enjoy light options, we suggest you stay in this section



ENSALADA FRESCA Fresh Green Salad: Lettuce, tomato, avocado, sweet corn and grapes. Served with a classic vinaigrette dressing.	\$ 6.05
ENSALADA DE LA CASA Home Salad: Lettuce, Tomatoes, basil, Mushrooms, sweet corn, served with olive oil.	\$ 6.05
ENSALADA MEDITERRANEA Mediterranean Salad: Romanesco lettuce with chicken breast, red and yellow pepper, mushrooms, cucumbers, onions, herbs and cherry tomatoes, served with Morreo pepper mayonnaise.	\$ 9.90
VEGETALES AL GRILL Grilled Vegetables: Eggplants, green and yellow zucchini, red, yellow bell peppers and asparagus, grilled with white vinegar, paprika and garlic, served with cherry tomatoes.	\$ 6.05
MIX DE GRANOS Grains Mix Puffer: Andean Lima beans, white corn, sautéed pork sausages in garlic oil, assorted cheeses as gratin, served with cherry tomatoes and parsley.	\$ 5.30

TABLAS Y PIQUEOS APPETIZERS BOARD

QUESADILLA PARRILLERA Quesadillas from the Grill (2 tortillas with Argentinian chorizo, cheddar cheese, sweet corn, corn chips, top with avocado, pico de gallo and ranch sauce).	\$ 11.00
PICADA DE CHORIZO Pork Sausages Picatta (Pork sausages from Cuenca, rustic potatoes, mixed vegetables, served with cheese sauce, parmesan and cherry tomatoes)	\$ 11.00
SMOKED CHICKEN WRAP Smoked Chicken Wrap (Smoked chicken strips, sautéed red, green, yellow bell peppers, onions, wrap in grilled tortillas, in a bed of lettuce, cream cheese, top with Morron pepper mayonnaise, pico de gallo with avocado sauce, ranch sauce and corn chips)	\$ 13.20
PICADA MIXTA Mixed Grill Picatta (Assorted pork grilled chorizos, chicken filet and black pudding sautéed with rosemary, rustic potatoes, mushrooms, onions, served with cheese sauce and fried green plantains).	\$ 13.20
PICADA MAR Y TIERRA Surf and Turf Picatta (Grilled roast loin of Beef, chorizos from Cuenca and shrimps brochettes with peppers, served with rustic potatoes, leek onions, fried green plantains with chimichurri sauce).	\$ 14.70

PRECIOS INCLUYEN IVA Y SERVICIO
ALL PRICES INCLUDE TAX AND SERVICE CHARGES

LO NUEVO

TUETANO MECHADO CON TOSTAS DE PAN Tuetano al grill acompañado con tres tostas de escabeche de res, servido con pan tostado de la casa. STRIPED MARROW WITH BREAD TOASTS.	\$ 13.20
RISONI CREMOSO CON PIERNITAS DE POLLO AHUMADO Risotto a la crema servido con saffron pasta ahumado, bañado en salsa B.B.Q del chef y deliciosos brotes de vegetales. CREAMY RISSONI WITH SMOKED CHICKEN LEGS.	\$ 13.20
COSTILLAR DE RES Y CREMOSO DE COLIFLOR Beef Ribz de res glaseado con salsa bbq, al dente en salsa cremosa acompañado de vegetales sautéados y castillo aromatizado con aceite de trufa. BEEF RIBS AND CREAMY TRUFFLED CAULIFLOWER.	\$ 30.80
JARRETE DE RES EN COCCIÓN LENTA Gran Osocheo Remojado en gravy al romero y mentrueillo, servido con vegetales de la huerta sautéados al wok. SLOW COOKING BEEF SHANK	\$ 49.50

ADEREZOS DE LA CASA DRESSINGS FROM THE HOUSE

CHIMICHURRI, con receta de la casa. Homemade Chimichurri	\$ 1.25
ALBAHACA, con base de pesto de Albahaca. Basil sauce (Pesto)	\$ 1.25
DE QUESO, con base de Queso Manaba. Cheese Dressing	\$ 1.25
CHIMICHURRI PICANTE. Homemade spicy Chimichurri	\$ 1.25

PRECIOS INCLUYEN IVA Y SERVICIO
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CHICKEN STRIPS French fries, potatoes, with grill'd chicken breast strips, served with cheese sauce.	\$ 6.60
SALCHIPAPAS French Fries Potatoes with Sausage slices	\$ 6.60



HELADOS DE LA CASA ICE CREAM FROM THE HOUSE.	\$ 6.05
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