

catering

Prices listed are per tray. Prices do not include sales tax.
Each tray serves approximately 35.



HORNADO	180
Roast pork slow cooked in highland spices.	
SECO DE POLLO	130
Chicken stewed in peppers, onions, garlic, and a hint of passionfruit.	
SECO DE CARNE	140
Tender beef stewed with peppers, onions, garlic, and dark beer.	
CHUPE DE PESCADO	150
Tilapia sautéed with peppers, onion, tomato, and a splash of white wine.	
CHAULAFAN	130
Ecuadorian fried rice with pork, chicken, shrimp, egg, carrot, peas, and green onion.	
YUCA FRITA	60
Fried cassava topped with garlic and citrus.	
ENSALADA FRESCA	40
Green salad with tomato, yellow pepper, red pepper, onion, avocado, and queso fresco. Served with fresh lime vinaigrette.	
WHITE RICE	40
MOTE (HOMINY)	60
BEANS	50
SWEET PLANTAIN	60
EMPANADA DE CARNE	3.50 each (10+)
Beef turnover.	
EMPANADA DE QUESO	3 each (10+)
Queso fresco turnover dusted with powdered sugar.	
LLAPINGACHOS	2 each
Cheese-filled potato pancakes.	
TRES LECHES	80
15 piece sheet cake served with fresh strawberries.	
Housemade aji criollo, peanut sauce, or uchu - 8 ounce size	12