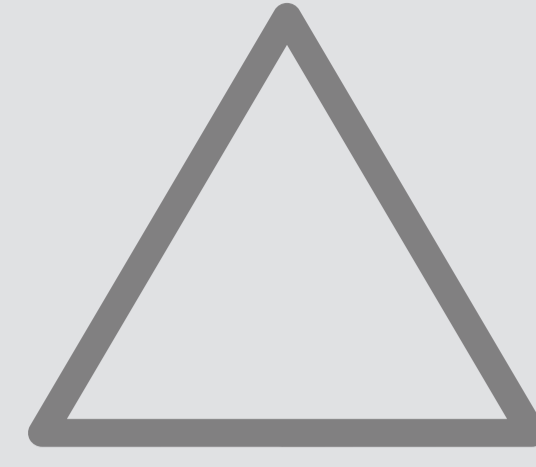


THE FIRE SEASSON



Ceviche Manabita *5 900 Ft*

“Anticucho de Lomo” (tenderloin) - Aji de Mani from Ecuador *5 900 Ft*

Forest Mushroom Selection - Egg - Truffle Cheese *4 500 Ft*

Morrón (Red pepper filled with low temp. egg & cottage cheese) *4 500 Ft*

Purified by the fire

Txuleta

Txuleton
29 900 Ft / 1000 gr

Mangalica

Secreto
8 900 Ft (300 gr)

Steak Style

Churrasco
15 900 Ft (250 gr)

“Lomo” (Filet Mignon)
13 900 Ft (200 gr)

Fish

Dorada
3 900 Ft/100 gr

II

Choclo *1 500 Ft*

Yuca chips *1 500 Ft*

Seasonal Cold Salad *4 900 Ft*

Arepa de Choclo *2 500 Ft*

III

Chimichurri

Pedro Ximenez

Aji Amarillo
Beurre Blanc

1 200 Ft

*Our foods may contain traces of additional allergens in addition to allergens labelled as ingredients.
we advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance.*

We add a 15% Service charge to the final amount of the bill

The prices include VAT

UMO



Menu

Ceviche de Palmito (vegetarian)
5 900 Ft

Locro (vegetarian) *4 500 Ft*

II

Seco (Mangalica Ribs) *6 900 Ft*

Encebollado (Dorada) *8 900 Ft*

III

Quimbolito (corn) *3 500 Ft*

Ecuador is the capital of cacao producing over 60% of the world's finest cacao. The gastronomy in Ecuador is very diverse as the territory has mountain, coast and Amazon jungle.



Want to know more?
Scan the code to hear more from one of our chefs

UMΘ