

Ballet del Río



A GASTRONOMIC TOUR OF ECUADOR

Welcome to a gastronomic tour throughout our country. At Art Hotels we always seek to highlight Ecuador, its cities and destinations; that is why by merging gourmet techniques with carefully preserved cooking customs, we deliver a modern interpretation of our typical dishes.

From the slopes of the Cotopaxi, the imposing Imbabura, the Pacific coast, the thicket of the Amazon rainforest, and the tropical, cloudy, temperate forests come the natural ingredients that inspire and accompany the tastes on your palate.

The ancestral customs of fishing and gathering, the knowledge and flavor of our grandmothers, and the most modern cooking techniques, allow us to present to you an extensive sample of the culinary richness of our country; where each dish represents customs, traditions, evokes memories, unique aromas and flavors that we can find on every corner and in every home in our country.

APPETIZERS



LAS PEÑAS SALAD \$12

(GUAYAS)

Ecuadorian version of a Cobb salad with sauteed shrimp, poached egg, bacon, roasted peppers, crispy yuca, cherry tomatoes and avocado over a variety of lettuce, finished with a creamy blue cheese dressing



CORN TORTILLA WITH GARLIC SHRIMP AND MUSHROOM CONFIT \$15

(GUAYAS)

Crispy soft tortilla of coastal corn topped with shrimp in a creamy garlic sauce and finished with a confit of wild organic mushrooms cooked in olive oil



STUFFED SQUID OVER YUCA SALAD WITH ROASTED PEPPER VINAIGRETTE \$15

(GUAYAS & AZUAY)

Seared baby squid filled with smoked guinea pig chorizo over a cold salad of diced yuca and crunchy onions in a roasted bell pepper vinaigrette

GRILLED OCTOPUS WITH TENDER GRAIN STEW AND CHIMICHURRI \$16

(GUAYAS & PICHINCHA)

Tender octopus finished on the grill with our ancient achiote adobo recipe, served with a stew of tender grains and Spanish chorizo

SOUPS AND CEVICHE



REGIONAL LOCRO DE PAPAS SOUP \$9

(AZUAY)

The most popular soup of the highlands, a base of 3 varieties of potatoes, texturized by avocado, fresh cheese and crunchy potato sticks



JIPIJAPA CEVICHE WITH BLUEFIN TUNA \$15

(MANABI)

The namesake ceviche from Jipijapa on the Pacific Coast, featuring freshly caught bluefin tuna in the classic peanut and vegetable base. Undoubtedly the most famous ceviche in Ecuador



PEARL OF THE PACIFIC CEVICHE \$15

(GUAYAS)

Our ode to Guayaquil: fresh white fish cooked in lemon, octopus, shrimp, and crispy calamari on a base of roasted tree tomato



CREOLE STEW WITH FISH AND FURAI SHRIMP \$18

(GUAYAS)

Traditional soup from the Ecuadorian coast, always made with fresh ingredients from the day's catch. Smokey, grilled fish and crunchy, breaded shrimp add new depth to the textures of this irresistible dish



DAIRY



VEGETARIAN



VEGAN



NUTS & SEEDS



GLUTEN FREE

Our kitchen is happy to meet your dietary needs with substitutions where possible

MAIN COURSES



BALLOTINE OF ROASTED CHICKEN WITH BLACK BEAN AND SPANISH CHORIZO FILLED RICE (GUAYAS) **\$18**

An elevated interpretation of typical "street food" from Guayaquil, scorched rice, black beans and Spanish chorizo are accompanied by a charcoal-roasted chicken ballotine and a black beer reduction



CHANCHO A LA BARBOZA (AZUAY) **\$18**



A dish from Cuenca used primarily for special occasions, slow-cooked glazed pork ribs marinated in a beer and spice mixture, accompanied by *Uapingachos*, hominy corn croquette, and a tree tomato salad



COCONUT FISH STEW WITH PEANUT RICE AND FRIED GREEN PLANTAINS (ESMERALDAS) **\$18**

A classic from the coastal province of Esmeraldas: fresh fish in a concoction of coconut and aromatic *chillangua*, served with sticky peanut rice and fried plantains



ANDEAN SEAFOOD PAELLA (SANTA ELENA & AZUAY) **\$20**

Cuenca's version of the famous Paella Valenciana, the freshest seafood from our coastline, over a base of pearl barley topped off with a classic aioli



SEAFOOD SACCHETTO IN VICHE SAUCE (MANABI) **\$20**

Homemade pasta stuffed with shrimp, clams, and mussels, on a bed of root vegetables in a traditional Viche sauce



GOAT STEW WITH RIPE PLANTAIN SOCARRAT AND BURNT AVOCADO ROSE (GUAYAS) **\$20**

An indispensable dish, 100% rooted in Guayaquil's culture, emulating the classic *seco de chivo* (goat stew) served outside of stadiums. Incorporating a ripe plantain socarrat and a burnt avocado rose



CRISPY DUCK ON BROAD BEAN HUMMUS AND TARO PURÉE (LOS RÍOS) **\$22**



Crispy duck breast au jus over broad bean hummus and taro purée, accompanied by sautéed kidney beans with fried onions



BEEF TENDERLOIN IN DEMI-GLACE WITH MUSHROOM PITHIVIER AND FOIE GRAS (INTERNATIONAL) **\$22**

Seared tenderloin over creamy wheat risotto, roasted vegetables, duck demi-glace, and a flaky mini-pie filled with mushrooms and foie gras



GRILLED PRAWNS WITH SMOKED FISH DEMI-GLACE AND CELERY ROOT MILLE-FEUILLE (MANABI) **\$30**

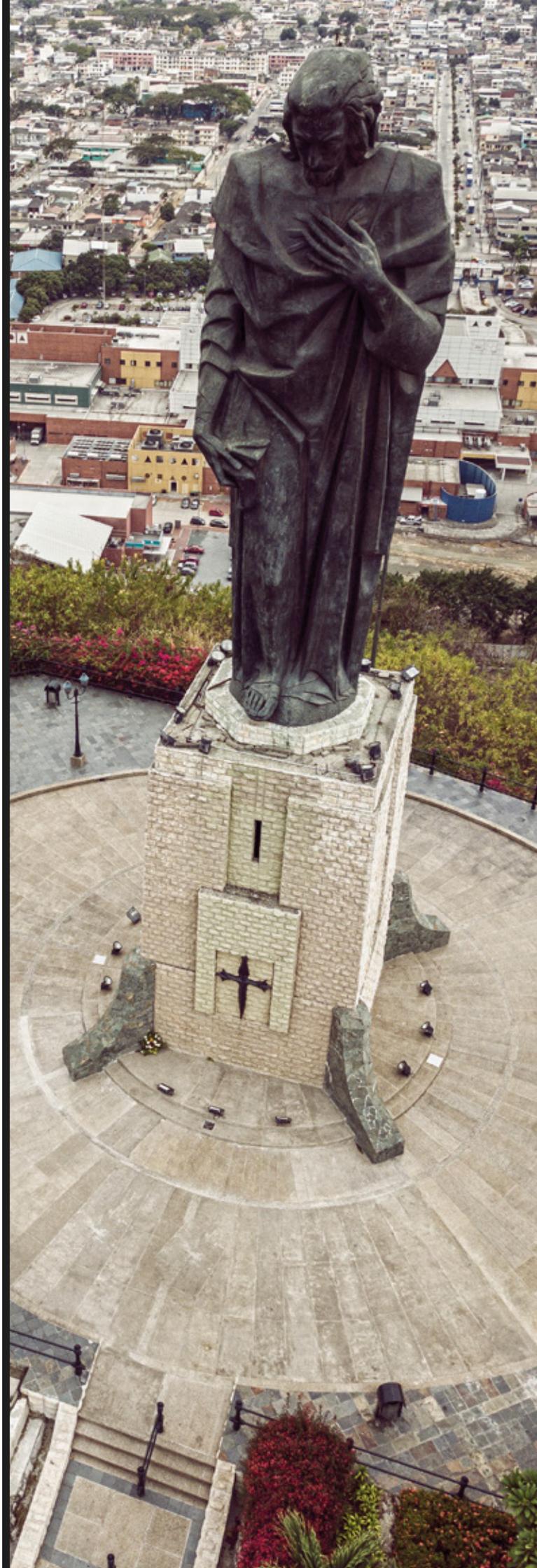


Grilled prawns accompanied by a smoky fish reduction, celery root mille-feuille, and charred organic broccolini



CHARCOAL GRILLED T-BONE WITH CHIMICHURRI AND BABY POTATOES CONFIT WITH FRESH CITRIC SALAD (SANTO DOMINGO) **\$40**

400g T-bone steak from the province Santo Domingo de los Tsáchilas, wet-aged 45 days, paired with baby potatoes simmered in duck fat and a fresh salad



VEGETARIAN AND VEGAN



STEWED VEGETABLE GYOSAS WITH CREAMY SPLIT PEA AND CHAMPAGNE SAUCE \$12

(PICHINCHA)

Dumplings stuffed with stewed vegetables over a surprising split pea and champagne sauce



ANDEAN PEARL BARLEY PAELLA \$12

(SANTA ELENA & AZUAY)

Vegan version of our Andean Paella, a base of pearl barley with roasted vegetables and paprika aioli



QUINOA RISOTTO WITH GRILLED VEGETABLES AND PUMPKIN CONFIT \$12

(AZUAY)

Creamy tri-color quinoa risotto with grilled vegetables and a rich pumpkin confit with toasted sambo seeds



SWEET POTATO GNOCCHI WITH CREAMY ARTICHOKE AND TRUFFLE SAUCE \$15

(PICHINCHA)

Two-toned gnocchi made with yellow and purple sweet potatoes, served on a creamy artichoke and truffle sauce

DESSERTS



AMOROCHADO BRULÉE WITH DATE PUDDING, HONEY, GOLDEN RAISINS AND ALMOND PRALINE \$8

(GUAYAS)

Crème brûlée made with hot *morocho* - a threshed corn pudding served in the Ecuadorian Sierra, accompanied by date purée, honey, golden raisins macerated in aged rum, and a crunchy almond praline



SEASONAL FRUIT MINISTRONE WITH LEMON VERBENA ICE CREAM \$8

(TUNGURAHUA)

A light dessert made with seasonal fruits poached in chamomile syrup, accompanied by homemade lemon verbena ice cream and caramel crunch



PACCARI CHOCOLATE FONDANT VOLCANO \$8

(ESMERALDAS & CHIMBORAZO)

Together with the best cacao of Ecuador, we created a dessert in honor of our beloved and respected Cotopaxi volcano



ICE CREAM SYMPHONY \$8

(AZUAY)

Be surprised by our Chef's inspiration in creating imaginative ice cream and sorbet flavors



CHURROS DE CARRETA WITH PACCARI 70% CHOCOLATE ICE CREAM AND VANILLA SUGAR \$12

(GUAYAS)

A take on the classic churros from the streets of Guayaquil, served with creamy 70% chocolate ice cream and vanilla sugar



DESSERT TASTING \$12

A unique culinary experience which allows the tasting of a variety of sweet delicacies from the house; each with its proper flavor profile and presentation

DRINKS

FRUIT JUICE	\$5	SODA	\$4
TEA / AROMATIC	\$5	AMERICAN COFFEE	\$4
CAPPUCCINO	\$5	ESPRESSO	\$4
DOUBLE ESPRESSO	\$5	WATER	\$3
LATTE / MOCHA	\$5	SODA WATER	\$3

PRICES INCLUDE TAX AND SERVICE

With over 400 years of history, Las Peñas is the oldest neighborhood in Guayaquil and forms a part of the major tourist attractions in this city, affectionately dubbed **THE PEARL OF THE PACIFIC**.

The name **Las Peñas** comes from the abundance of boulders, pebbles, and limestone rocks that characterized the hill when the Spanish settled there in the 16th century. In 1982, the neighborhood was declared a cultural heritage site of Ecuador, and between 2002 and 2008, it underwent a restoration and regeneration process carried out by the Municipality of Guayaquil. Its residents and property owners are true custodians of the heritage displayed in the city's most historic and emblematic area, a meeting point for locals and visitors alike who revive Guayaquil's traditions along the placid banks of the **Guayas River**.





GUAYAQUIL

El Hemicycleo de la Rotonda

At the heart of Guayaquil's Malecón 2000, stands one of Ecuador's most iconic landmarks: a monument to **SIMÓN BOLÍVAR AND JOSÉ DE SAN MARTÍN**, crucial characters in the history of South American independence

San Martín was pivotal in liberating Argentina, Chile, and Peru, while Bolívar led the independence for Venezuela, Colombia, Ecuador, and Bolivia. The only time these two men met was to discuss the future of Peru at the Guayaquil Conference in July 1822, but their differing visions for government led San Martín to abdicate his authority in Peru and leave Bolívar to finish the war for independence.

In preparation for the centennial anniversary of this meeting, the monumental project was conceived in 1913, however not completed until 1938. A living testament to the past, it remains one of the few structures from the old Malecón Simón Bolívar that has preserved its original design since the boardwalk was modernized into Malecón 2000 starting in 1996.

More than a monument, the Rotonda stands as a tribute to Guayaquil's role in shaping the history of South American independence, making it a focal point of civic pride and historical memory.