



BAR MENU

TO START: SMALL PLATES

Snacks that celebrate local tradition in every bite. Perfect for sharing... or not.

Ecuadorian Picada \$9.00

Yuca, potatoes, and patacones served with avocado and aji (hot sauce).

Santa Clara Picada \$11.00

Sourdough toast topped with slow-cooked pulled pork and sautéed mushrooms.

Roasted Sweet Plantain \$6.00 with Salprieda

Oven-roasted ripe plantain with cream cheese and salprieda, or a plant-based version with mushrooms.

Humitas \$6.50

Fresh ground corn, gently steamed in corn husks, soft in texture with a delicate natural sweetness.

Tamales de cerdo \$9.00

Corn masa filled with slow-cooked pork, wrapped in banana leaf and steamed.



SANTA CLARA CLASSICS

Comforting Ecuadorian cooking. Local ingredients, thoughtfully prepared.

Light Locro \$8.50

Our take on the traditional Andean potato soup, with cheese, avocado, and a subtle smoky touch.

Vegan version available upon request

*Prices include VAT and service fee
Please inform us of any allergens
or food intolerances*

Mote choclo\$8.00

Tender Andean corn sautéed until lightly golden, with crispy pancetta, avocado, and house pickles.

Vegan version available upon request

Encocado Gyozas\$9.50

Coastal-inspired dumplings filled with fresh fish in a coconut sauce.

Empanada de viento\$9.00

Traditional Ecuadorian fried pastry, available with mushrooms or filled with cheese.

Fritatta\$9.00

Oven-baked egg frittata with parmesan and oregano, golden outside, soft inside, served with a fresh salad.



SANDWICHES

Thoughtful combinations, prepared to order.

Pulled Pork Sandwich\$12.00

Slow-cooked shredded pork with house pickles on toasted brioche.

Grilled Sandwiches\$12.00

- **Caprese** 🌿 📦

Ripe tomato, fresh basil, and melted cheese in crisp bread.

- **Ham & Pesto** 🌿 📦

Ham, cheese, and pesto in crisp bread.

- **Spinach** 🌿 📦

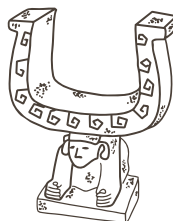
Sautéed spinach, cheese, and tomato in crisp bread.

Dessert of the Day\$8.00

Ask our chef about today's selection.

Allergen guide

Gluten	🌿
Dairy	📦
Eggs	🥚
Nuts	🥜
Fish	🐟





BEVERAGES

Wa Soda	\$4.50
Gütig Sparkling Water	\$3.50
Splendor Water	\$3.00
Soft Drinks	\$3.00
Lemonade	\$4.00

COFFEE

Espresso	\$3.00
Americano	\$4.00
Capuccino	\$5.50
Tea and infusions	\$4.50
Hot Chocolate	\$6.00

ALCOHOLIC BEVERAGES

Glass of Wine	\$8.00
Armonía Dos Hemisferios (Tinto o Blanco)	
Craft Beer	\$10.00
Ask our chef for seasonal options	
Lager Beer	\$5.00
Negroni	\$12.00
The Italian classic, with rosemary and red berry notes.	
Whisky on the rocks	\$12.00
Cocktail of the day / Classics	\$12.00