

# MENU BAR

• COCKTAILS • DRINKS • APPETIZERS •

## APPETIZERS

### HABABURGER \$10

Broad bean burger, pickled eggplant, lettuce and tomato on brioche bread served with a silky soy milk and lupini bean sauce, and sweet potato chips

### ECUADORIAN EMPANADA SAMPLER \$12

All the traditional flours and flavors... Plantain flour with cheese, Morocho flour with chicken, Wheat flour with cheese, plus new ones like Corn flour with shrimp and Purple corn flour with eggplant, accompanied by two types of chili sauces - ají de piedra and manaba and a yogurt sauce

### SMOKED SALMON SANDWICH \$12

Smoked Salmon, avocado and arugula on whole wheat bread, served with oriental sauce and sweet potato chips

### CHEESE FONDUE \$12

A preparation of melted cheese flavored with garlic, to enjoy with a selection of fried plantains, mushrooms, artisanal breadsticks, strawberries, dehydrated tomatoes, , and sautéed chicken breast

### ART HOTELS ANGUS BEEF BURGER \$14

80/20 Angus beef burger, bacon jam, Gouda cheese, lettuce and tomato on brioche bread, served with chipotle sauce and French fries

### MEXICAN TACO DIP \$16

All the ingredients of a Mexican taco in a dippable bowl - refried beans, ground beef, guacamole, cheese and jalapenos - with corn chips to share

### CHARCUTERIE BOARD \$20

Logs of flavored cheese, traditional cured meats and fresh crudités, served with dipping sauce and artisanal focaccia



DAIRY



VEGETARIAN



VEGAN



NUTS & SEEDS



GLUTEN FREE

### CLASSIC FRIES



\$4

### PARMESAN FRIES



\$6

\*PRICES INCLUDE TAX AND 10% SERVICE

# Santo Que Da Marido

As legend has it, over 180 years ago a beautiful young woman and her widowed mother lived in what today is our hotel. Despite her good looks and moral virtues the young woman had not found a husband which was frowned upon for the time.

In this era, it was believed that praying to San Antonio of Padua could grant this miracle. After having created an altar and dedicated numerous prayers to the saint to no avail, out of frustration she threw the sculpture of the saint out the window which fell on the head of a passing aristocratic gentleman. Furious, the gentleman entered the house to demand an explanation. Upon meeting the young woman he became smitten and the two were married within the year.

Thus, this traditional legend from the Loma Grande neighborhood has lent it's name to our rooftop bar.

## COCKTAILS \$13

### EL SANTO QUE DA MARIDO

**Vodka, lemon juice, simple syrup, Butterfly Pea flower tea, rosemary**

The legend that lends its name to this cocktail "El Santo que da Marido" was born 180 years ago in this house. A young maiden forced by her mother to pray to Saint Anthony of Padua to find her a husband, threw the statue of the saint through the window hitting a nobleman walking by, and when they met the two were captivated by each other

### JUANITA TERRAZAS

**Dark rum, Irish cream, coffee liqueur, amaretto, corn ice cream, Paccari chocolate Sal de Cuzco**

In the year 1875, within the walls of this same property a lie was fabricated... presenting "Juanita Terrazas", inspired by the woman from Quito who, together with 3 nobles from the city, forged the deadly gossip that ended with the death of President García Moreno

### LA CONDESA DE LA LOMA

**Dark rum, vodka, Spirit of Ecuador, jamaica liqueur, lemon juice, simple syrup, cranberry syrup, jamaica tea**

As the story goes, the Countess of Loma Grande dressed in red, and seduced over 1.800 Quiteños. It is not known what happened to the citizens, but we do know what cocktail was given to them... presenting "La Condesa de la Loma"

### EL PADRE ALMEIDA

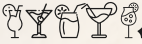
**White rum, amaretto, guanábana, cranberry syrup, vanilla extract, kiwi**

The legend tells of a priest with a sweet heart, but light of devotion, who at night was busy escaping from his convent to give free rein to his desires for good liquor... presenting "El Padre Almeida", a sweet drink that could leave you with a light will

## DRINKS

Still or Sparkling Water	\$3
Soft Drinks	\$4
Juices / Lemonade	\$5
Tea / Iced Coffee	\$6
Mocktail	\$6

\*PRICES INCLUDE TAX AND 10% SERVICE



# SPIRITS

## WHISKY & SCOTCH

Grant's Triple Wood	\$10
Grant's Ale Cask	\$12
Grant's Sherry Cask <b>8 years</b>	\$14
Old Parr	\$14
Murco Single Malt 	\$15
Grant's Triple Wood <b>12 years</b>	\$15
Johnnie Walker Black	\$16
Glenfiddich <b>12 years</b>	\$17
Glenfiddich <b>15 years</b>	\$23
Glenfiddich <b>18 years</b>	\$30

## BOURBON

Jack Daniel's	\$15
Wild Turkey	\$18

## BRANDY & COGNAC

Cardenal Mendoza	\$16
Hennessy V.S.	\$18

## RUM

Havana Club Reserva <b>7 years</b>	\$12
Diplomático	\$14
Zacapa Ambar <b>12 years</b>	\$16
Zacapa <b>23 years</b>	\$23



## GIN

Cruz Loma 	\$10
Tanqueray	\$12
Bombay Sapphire	\$14
Hendrick's	\$15

## VODKA

Vunka Blackberry 	\$10
Vunka Potato 	\$10
Vunka Coca 	\$10
Absolut	\$14
Grey Goose	\$16

## TEQUILA

Somonque Oro	\$12
Casa Agave Misque Silver 	\$12
Casa Agave Misque Reposado 	\$14
Don Julio Blanco	\$30

## CORDIALS

Espíritu del Ecuador	\$8
Baileys	\$10
Chinchón (sweet or dry)	\$10
Cointreau	\$12
Campari	\$12
Spritz	\$12

## OTHERS

Pisco	\$12
Jägermeister	\$12

## BEERS

National	\$4
Michelada	\$6
Craft Beer on Tap <b>300ml</b>	\$6
Craft Beer on Tap <b>500ml</b>	\$7,5

## CLASSICS



Your favorite classic cocktail prepared with your choice of spirit