



·BRITO·

·TO BEGIN WITH·

SOUP OF THE DAY

An Ecuadorian tradition — start your meal with a comforting bowl of soup 5

GARDEN SALAD

Fresh vegetables from our garden with a honey, mustard
& balsamic vinaigrette 6

SMOKED TROUT SALAD

Lettuce blend with hearts of palm, cherry tomatoes, pickles, crispy pumpkin seeds,
avocado cream, garden greens & tamarind dressing 10

PEDERNALES SHRIMP CEVICHE

Passion fruit and naranjilla sauce with pickled onions and cilantro, served with
chifles & chulpi 12

PEDERNALES-STYLE SHRIMP CEVICHE

Shrimp in a creamy peanut-lime ceviche sauce with avocado cream, pickled
onions, cilantro, chifles & chulpi 14

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·HARVEST & PASTA·

SLOW-ROASTED EGGPLANT

Herbaceous citrus “ceviche” emulsion with olives & capers 10

SAUTÉED GREEN BEANS & BROCCOLI

Served with seasoned kale & herbed cream with toasted nuts 9

ANDEAN POTATO GNOCCHI

Chocó Forest mushrooms in varied textures & creamy
Pueblo Nuevo cheese sauce 16

TAGLIATELLE WITH SHRIMP & SAUTÉED VEGETABLES

in a creamy oyster and soy sauce 19

SPANISH MEATBALL SPAGHETTI

tossed in a fresh tomato and garden basil sauce 15

·BRITO·

·SIMMERED & SAVORY·

FARM-RAISED CHICKEN

Slow-cooked with peanut sauce and sautéed rice 17

TANDAYAPA VALLEY TROUT

With Amazonian red curry sauce, vegetables, and chillangua oil 18

PRESSED BEEF

Cocoa sauce, fried barraganete plantain, and citrus-infused sal prieta 18

IN-HOUSE AGED LOIN

With Amazonian chimichurri 19

AGED BEEF LOIN

With slow-simmered ecuadorian lentil stew 19

SEARED PRIME RIBEYE STEAK

Golden fries and garden vegetables 23

MANABÍ COAST FISH ENCOCADO

Sautéed leafy greens, white rice & patacones 19

WHITE FISH FROM LAS PEÑAS

Finished with a bright bitter orange emulsion 17

GIANT ECUADORIAN PRAWNS

Shell-on for intensity of flavor 23

SAUTÉED SHRIMP IN GARLIC SAUCE

Seasonal vegetables and golden-fried tender yuca 18

CANARY ISLAND–STYLE PAELLA

Saffron-infused rice with calamari, chicken, house-aged beef loin & shrimp 20

·SWEET FINALE·

BASQUE-STYLE CREAMY ANDEAN CHEESE TART*

Served with seasonal fruit jam (for 2 people) 9

**Crafted in small amounts — best requested in advance*

TROPICAL FRUITS WITH COCONUT CEVICHE CREAM

Ginger, soursop ice cream & fragrant herbs 6

FINE AROMA CACAO CREAM

With toasted cocoa nibs and vanilla bean ice cream 7

TIRAMISÙ

Served with red berry coulis 6

·BRITO·

SANDWICHES

GRILLED CHEESE	\$4.5
HAM AND CHEESE	\$5.5
CHICKEN AND CHEESE	\$7
TUNA	\$6.5
VEGETARIAN Tomato, lettuce, fried egg, cheese and mayonnaise	\$5.5
CLUB SANDWICH Chicken, bacon, ham, cheddar cheese, tomato, lettuce and mayonnaise	\$10
DANA SANDWICH Ham, cheese, fried egg, tuna, tomato, lettuce, mayonnaise	\$9.5

BURGERS

SMASH CHEESEBURGER Cheddar cheese, caramelized onions and french fries	\$9.5
SMASH DANA BURGER double meat, fried egg, ham. cheddar cheese and french fries	\$13.5

SNACKS

CHICKEN FINGERS WITH GOLDEN FRIES	\$7
FRIED YUCCAS WITH GARLIC MAYONNAISE	\$7
PATACONES WITH FRESH PUEBLO CHEESE	\$6
FRENCH FRIES	\$4
SPANISH OMELETTE	\$6.5

PERSONAL PIZZA

HAM & MUSHROOMS Cheese, ham and mushrooms	\$9
HAWAIIAN Cheese, ham and pineapple	\$9
VEGETARIAN Cheese, onions, peppers, mushrooms and sweet corn	\$9

·DRINKS·

·B·

WINE
RED

DOS HEMISFERIOS DEL MORRO	Ecuador	\$29.5
Cabernet Sauvignon		
MANCURA	Chile	\$24.5
Cabernet Sauvignon Merlot Carmenere		

BLANCO

DOS HEMISFERIOS ARMONIA	Ecuador	\$29.5
Chardonnay		
MANCURA	Chile	\$24.5
Sauvignon Blanc Chardonnay		

SPARKLING WINE BRUT	\$29.5
SPARKLING WINE SEC	\$24.5

BEER

LOCAL BEER	\$2.5
Pilsener	
Club	
Pilsener light	

CRAFT BEER	
Paramo	\$5
Ecuatorial	\$7

CORONA	\$4
HEINEKEN BUDWEISER	\$3
SOL	\$3

COLD DRINKS

NATURAL JUICE	\$3
SODA	\$1.5
FUZE ICED TEA	\$2
STILL WATER	\$1
SPARKLING WATER	\$1.5

HOT DRINKS

ESPRESSO	\$1.5
ESPRESSO DOBLE	\$2
CAPPUCCINO	\$3
LATTE	\$2.5
MOCACCINO	\$3.5
HOT CHOCOLATE	\$2.5

·BRITO·

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COCTELES

PISCO SOUR \$10

2 ounces Pisco
1 ounce lime juice
2 1/2 ounces simple syrup
1 fresh egg white
3 dots angostura bitters

PIÑA COLADA \$10

2 ounces White rum
1 1/2 ounces cream of coconut
1 1/2 ounces pineapple juice
1/2 ounce lime juice

RUSTY NAIL \$12

2 ounces Whisky
1 ounces Drambuie
lemon twist

CLASSIC MARGARITA \$8

2 ounces blanco Tequila
1/2 ounce Triple Sec
1 ounce lime juice, freshly squeezed

MOJITO \$7

6 peppermint leaves
2 teaspoons white sugar
2 ounces white Rum
3/4 ounce lime juice
Club soda to top

CUBA LIBRE \$7

2 ounces white rum
1 ounce lime juice
5 ounces cola

SANGRIA Glass \$9 - Jar \$28

Red Wine
Chopped fresh fruit
2 ounces orange juice
Club soda to top

^{NEW} LONG ISLAND ICED TEA \$12

1/2 ounce white rum - 1/2 ounce Vodka
1/2 ounce Tequila - 1/2 ounce Gin
1/2 ounce Triple Sec - 1 ounce lime juice
1 ounce simple syrup - Coke to top

CAIPIRINHA \$8

2 ounces Cachaça
2 teaspoon brown sugar
1/2 lime

GIN TONIC

2 ounces Gin
4 ounces tonic water
Garnish: 2 lime wheels & sliced cucumber

TANQUERAY
BEEFEATER
HENDRICK'S
BOMBAY SAPPHIRE

