

·BRITO·

·TO BEGIN WITH·

PACIFIC TUNA ENCEBOLLADO

Marinated tuna slices, velvety broth
crispy yuca texture, citrus notes, and fresh cilantro 11

CREAMY ROASTED CORN SOUP

Paired with crispy sweet potato chips 6

GARDEN SALAD

Fresh vegetables from our garden with sweet corn
hearts of palm and a tamarind dressing 7

PEDERNALES SHRIMP CEVICHE

Passion fruit and naranjilla sauce with pickled onions and cilantro, served with
plantain chips and toasted corn 12

JIIJAPA-STYLE MANABÍ COAST TUNA CEVICHE

Peanut-lemon ceviche sauce, avocado, pickled red onion, and cilantro
Served with plantain chips and toasted corn 14

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·HARVEST & PASTA·

SLOW-ROASTED EGGPLANT

Herbaceous citrus ceviche-style 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

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

SLOW-BRAISED BEEF CHEEK

Cacao and Neapia sauce, toasted cauliflower purée 19

IN-HOUSE AGED LOIN

With slow-simmered ecuadorian lentil stew 21

SEARED PRIME RIBEYE STEAK

Golden fries and sautéed mote in mapahuirra, Andean chili, and native cheese 23

TANDAYAPA VALLEY TROUT

With Amazonian red curry sauce, vegetables, and chillangua oil 19

MANABÍ COAST FISH ENCOGADO

Sautéed vegetables, served with coconut rice and patacones 19

GRILLED ECUADORIAN PRAWNS

With pickled fennel and a coral reduction spiced with Andean achiote and native chili 23

CANARY ISLANDS PAELLA

Saffron-infused rice with squid, shrimp, chicken, and tender green beans 19

·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·

·SNACKS·

SANDWICHES

HAM AND CHEESE \$5.5

VEGETARIAN \$8
Tomato, lettuce, mushrooms, fried egg, rustic pesto, cheese, and mayonnaise

CLUB SANDWICH \$10
Chicken, bacon, ham, cheddar cheese, tomato, lettuce and mayonnaise

BURGERS

SMASH CHEESEBURGER \$9.5
Cheddar cheese, caramelized onions and french fries

SMASH DANA BURGER \$13.5
Double meat, fried egg, ham, cheddar cheese and french fries

SNACKS

CHICKEN FINGERS WITH GOLDEN FRIES \$7

FRIED YUCCAS WITH GARLIC MAYONNAISE \$7

PATACONES WITH FRESH PUEBLO CHEESE \$6

FRENCH FRIES \$4

PERSONAL PIZZA

HAM & MUSHROOMS \$9
Cheese, ham and mushrooms

HAWAIIAN \$9
Cheese, ham and pineapple

VEGETARIAN \$9
Cheese, onions, peppers, mushrooms and sweet corn

·DRINKS·

WINE

RED

DOS HEMISFERIOS DEL MORRO Ecuador \$29.5

Cabernet Sauvignon

MANCURA Chile \$24.5

Cabernet Sauvignon | Merlot | Carmenere

WHITE

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

MIXED DRINKS

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	12
BEEFEATER	12
HENDRICK'S	16
BOMBAY SAPPHIRE	12

