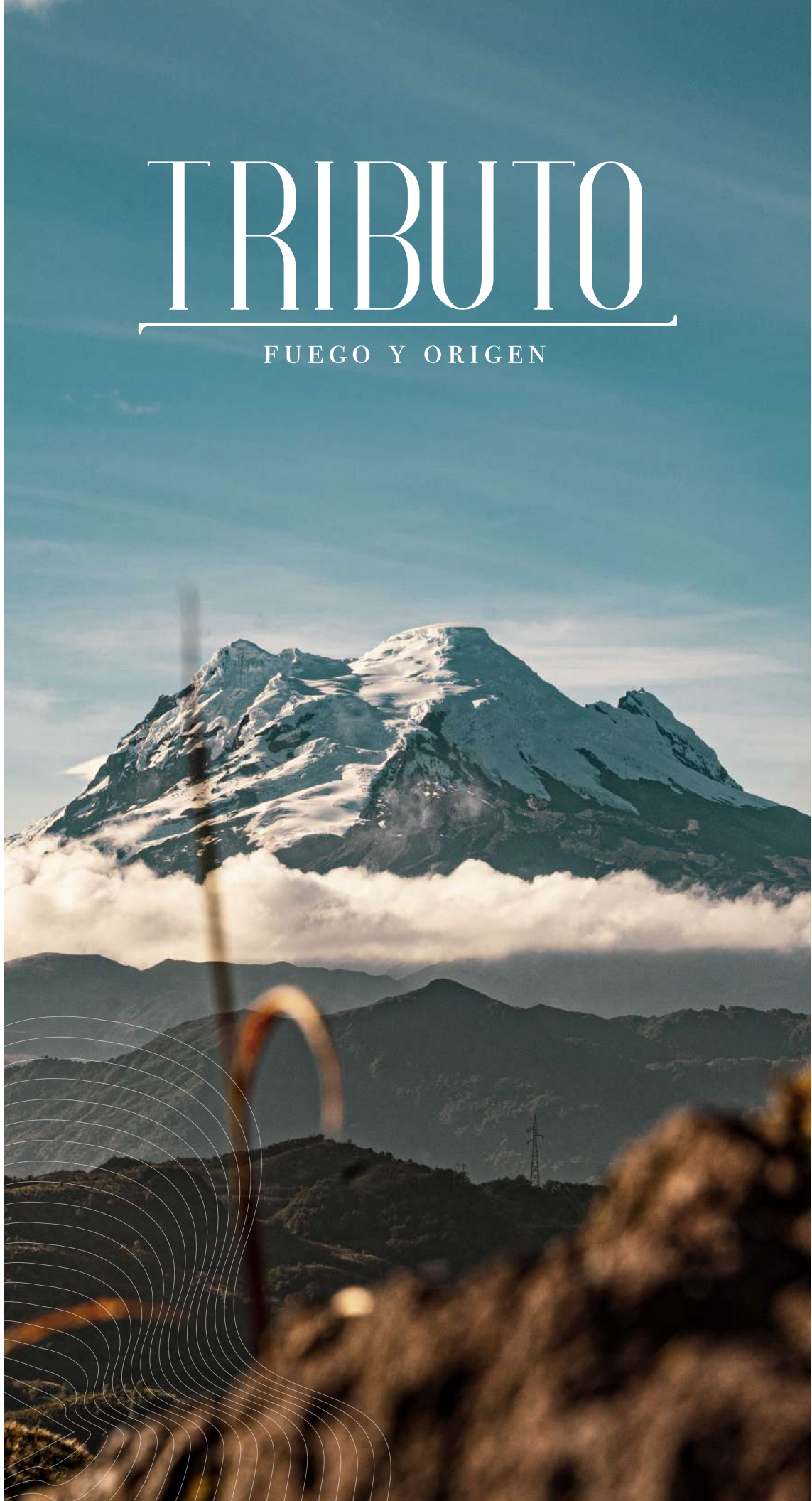
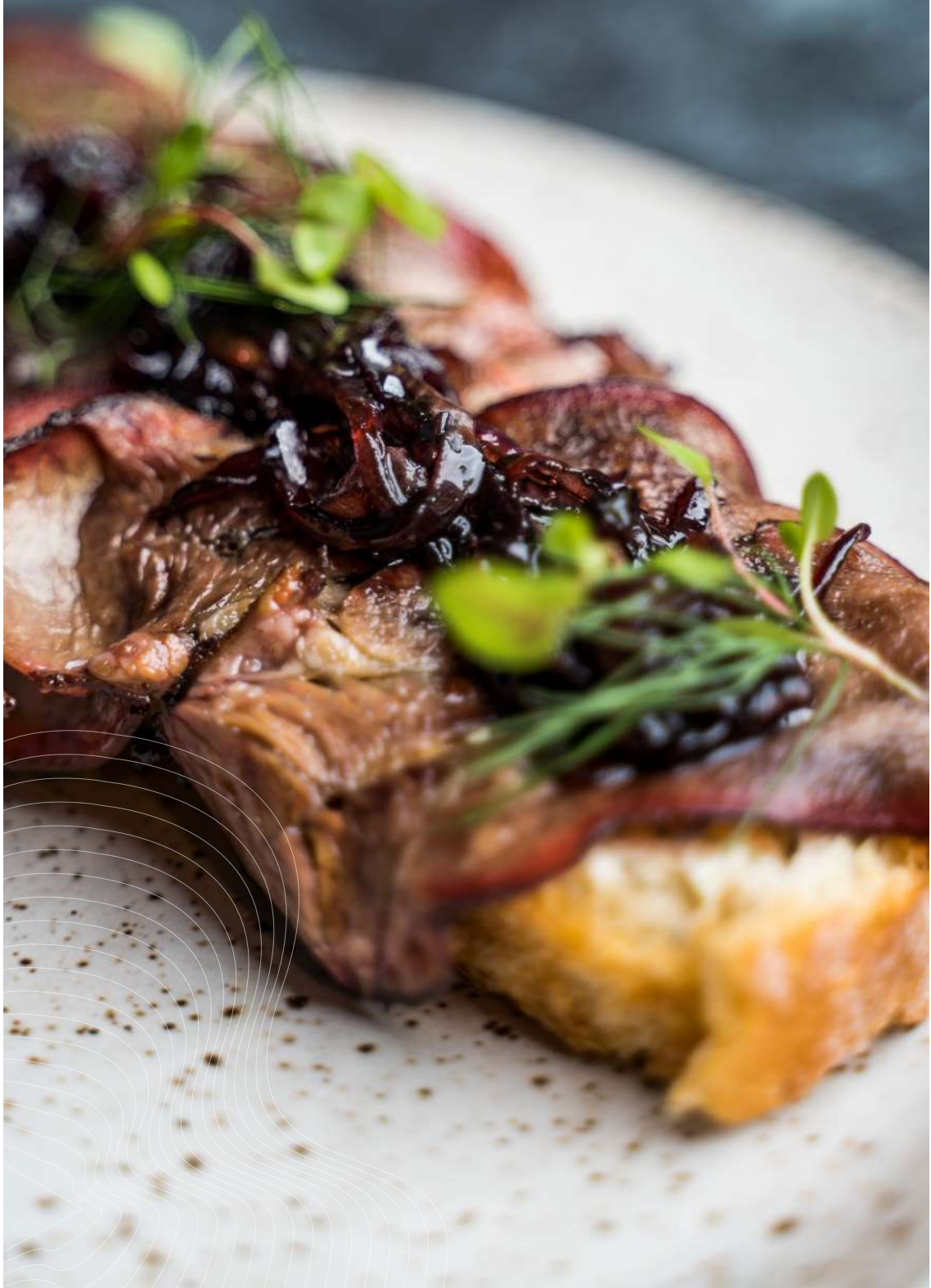


TRIBUTO

FUEGO Y ORIGEN



MENU



STARTERS

TARTAR DE VACA VIEJA

75 DAYS "DRY AGED" HIP MEAT, CURED YOLK, SPRING ONION,
SESAME OIL, OUR HOUSE MUSTARD, BEET FERMEN, "GOLDEN FISH" BOTARCA,
ACCOMPANIED WITH CRISPY CASABE. ----- \$18,00

PASTEL ANDINO

A SMALL WHEAT PIE, ¡AS IN ALL THE ANDES!, FILLED WITH SMOKED TROUT,
FRESH MUSHROOM AND LEEK, BATHED IN A 20+ MONTHS MATURED
MOUNTAIN CHEESE SAUCE. ----- \$7,00

SANGUCHITO CON TOCINO Y KIMCHI

OUR HOUSE GRILLED BREAD, RUM AND HONEY CURED ARTISAN BACON,
TRIBUTO KIMCHI, SWEET AND SOUR SMOKED BONE AND SESAME SAUCE. ----- \$6,00

SANCOCHO DE LA ABUELA ROSA

LONG-COOKED SMOKED RIBS BROTH, WITH ROASTED VEGETABLES
AND FINE HERBS. ¡A LOT OF MEAT FLAVOR! ----- \$8,50

OICCAPRAC

"CARPACCIO" IN OUR INVERSE WAY: 75 DAYS "DRY AGED" HIP MEAT,
ON A BASE OF ARUGULA, MUSHROOMS, SLICED MATURED CHEESE
AND OLIVE OIL. ----- \$18,50

DIM SUM CUY

GYOZA, DUMPLING OR DIM SUM FILLED WITH SAUTÉED CUY (GUINEA PIG)
WITH VEGETABLES AND A PEANUT SAUCE WITH THAI TONES. ----- \$10,50

TOSTADA DE LENGUA AHUMADA

¡AS ONLY IN THE ANDES IT'S ENJOYED! COW TONGUE, SMOKED AND MOUNTED ON
A SOURDOUGH BRUSCHETTA WITH OUR CREAMY RICOTTA FLAVORED WITH FENNEL
AND CARAMELIZED ONIONS IN RED WINE. ----- \$9,00

CEVICHE DE PATITA

SAUTÉED PORK TROTTERS WITH ONION, PALMETTO, YELLOW CHILI AND OUR
TRIBUTO-STYLE "TIGER MILKS". ----- \$14,50

CHORIZOS A LA TABLA

A DELICIOUS SELECTION OF OUR ARTISAN SAUSAGES THAT YOU WILL
REALLY ENJOY AT THE TABLE. ----- \$16,00

NIGIRI

200 DAYS "DRY AGED" OLD COW NIGIRI, TRUFFLE OIL AND TOCARASHI.
ACCOMPANIED WITH SOY SAUCE. ----- \$12,00

EMPANADA DEL CARNICERO

OUR EPANADA DE MOROCHO MADE WITH THE BEST MEAT
AND CHILI MAYONNAISE. ----- \$12,00

MAIN COURSES



CHAMORRO DE CERDO

SMOKED PORK SHANK OR OSSOBUCO COOKED FOR 28 HOURS, WITH PANELA SAUCE AND RED WINE ON A CORN PASTE WRAPPED FRIED AND NUTS. ----- \$36,50

PANCETA EN CALDO MAESTRO

PORK BELLY COOKED IN AN ACED BASE BROTH, OVER PEARL WHITE RICE, ASIAN VEGETABLES AND A BITTERSWEET SMOKED BONE SAUCE. ----- \$26,00

TXULETÓN DE VACA VIEJA 1100 G

"THE JEWEL OF THE ANDES". 120 DAYS "DRY AGED" OLD COW. AT THE PERFECT ROAST POINT, TO APPRECIATE ITS TONES, AND ENJOY AN INSTENSE GUIDED EXPERIENCE AT THE TABLE. ----- \$148,00

TXULETÓN DE VACA VIEJA 750 G ----- \$95,00

KANSAS DRY AGED

AN AMERICAN STYLE PIECE, 120 DAYS "DRY AGED", OVER THE FIRE AND SERVED AT THE IDEAL POINT. ----- \$75,00

RIB EYE WET AGED 600 G

OUR BEEFSTEAK WITH BONE MATURED 35 DAYS IN WET AGED, IN THE TERM OF YOUR CHOICE. SERVED WITH ROASTED SEASONAL VEGETABLES. ----- \$39,50

STEAK DE BONDIOLA

21 DAYS "WET AGED" GRILLED PORK (300G) MADE IN THE ARGENTINEAN STYLE, ACCOMPANIED BY GRILLED VEGETABLES AND FRENCH FRIES. ----- \$25,00

PASTA ALLA ROUTA

PASTA AL DENTE WITH GUANCIALE, PORTOBELLOS IN SAGE BUTTER, PLACED DIRECTLY ON OUR 38 KC GRANA PADANO CHEESE WHEEL, ----- \$23,50

NUESTRA TONGA

FROM ECUADOR TO THE WORLD. RISOTTO WITH PEANUT SAUCE, TOPPED WITH PRAWNS SAUTÉED OVER THE FIRE, HINTS OF CREAMY MADURO, LEMON AND SAL PRIETA. ----- \$32,00

MERO DEL 29

WHITE FISH GRATIN WITH A BUTTER CRUST OF CHILI, PANKO AND PARMESANO, ACCOMPANIED BY GNOCCHI IN HOMEMADE MARINARA SAUCE GOLDEN BOTARCA. ----- \$29,50

EL COCOLÓN

A SOCARRAT , STUFFED WITH A CREOLE SAUCE WITH MORCILLA AND SHRIMP, TOPPED WITH FRIED EGG AND SMOKED MUSSEL MAYONNAISE. ----- \$29,00

PORCHETTA DE CUY

CRISPY GUINEA PIC ROLL, STUFFED WITH MASHED POTATOES AND OUR ARTISAN CHISTORRA, ACCOMPANIED BY A PEANUT AND MISO SAUCE, WITH MOTE SUCIO. ----- \$35,00

LA HAMBURGUESA

230 G OF MEAT SERVED ON ARTISAN BUTTER BREAD, PICKLE RELISH, TRIBUTO GOLF SAUCE, HONEY RUM CURED BACON, CHEDDAR CHEESE AND SWEET ONIONS. ----- \$23,50

KIDS MENU ----- \$8,00

GARNISH



CAESAR SALAD	\$ 10,00
CORN PASTE STICKS	\$ 5,50
FRENCH FRIES	\$ 4,50
FRENCH FRIES TRUFFLE OIL	\$ 6,50
MASHED POTATOES WITH CHISTORRA	\$ 6,50
PASTA ALLA ROUTA (HALF PORTION)	\$ 11,00
BLOOD SAUSAGE 100 G	\$ 5,00
CHISTORRA 100 G	\$ 5,00
NAPOLITAN PORK SAUSAGE 100 G	\$ 5,00
NAPOLITAN CHICKEN SAUSAGE 100 G	\$ 5,00

DESSERTS

CENIZAS DE COCO

COCONUT MOUSSE, COCONUT ASH ICE CREAM,
COCONUT SAUCE, TOASTED COCONUT SNOW. \$ 13,50

LIMÓN DE ARAZÁ

ARAZÁ, LEMON STREUSEL, LEMON PUREE AND
SPONGE CAKE. \$ 8,50


MILHOJAS ANCESTRAL

CHOCOLATE MILLEFEUILLE, PEANUT PRALINE,
EGGNOG AND COCOA MUCILAGE ICE CREAM. \$ 9,50

ROCK AND ROLLO

ROLL FILLED WITH PANELA, CHEESE, ANISE,
CARAMELIZED BACON AND GOAT CHEESE ICE
CREAM. \$ 9,00

FIESTA DEL YAMOR



33% TOASTED CORN FOAM, TOASTED POP-
CORN ICE CREAM, PURPLE CORN CRUMBLE AND
CORN CAKE. \$ 9,25

DRINKS

JUICES

BLACKBERRY JUICE	\$4.00
PASSION FRUIT JUICE	\$4.00
ORANGE JUICE	\$4.00
STRAWBERRY JUICE	\$4.00

SOFT


COBBLER ANDINO	
PEAR, AVOCADO, EUCALYPTUS SYRUP, LEMON.	\$5.00
TRIBUTO LEMONADE	
BLUEBERRY SYRUP, PEPPERMINT, LEMON.	\$4.00
SEASONAL LEMONADE	
LEMON, SYRUP, TEA OR INFUSION.	\$4.00
RAÍZ	
BETROOT, BLACKBERRY SYRUP, RED MACA, LEMON.	\$5.00
KOMBUCHA	
KOMBUCHA, CUCUMBER, PEPPERMINT	\$4.25
WATERMELON DIJÓN	
WATERMELON CORDIAL/ DIJON MUSTARD/ LEMON/ GINGER ALE.	\$5.00

WATER / SPARKLING DRINKS

GINGER ALE FEVER TREE 200ML	\$4.00
TONIC FEVER TREE 200ML	\$4.00
SAN FELIPE SPARKLING WATER	\$2.50
SAN FELIPE WATER	\$2.50
GÜITIG	\$3.00
COCA COLA	\$2.50
COCA COLA LIGHT	\$3.00
COCA COLA ZERO	\$2.50
FANTA	\$2.50
SPRITE	\$2.50
COCA COLA 200ML	\$1.50

DRINKS

COFFEE



ESPRESSO COFFEE	\$3.00
DOUBLE ESPRESSO	\$4.50
ESPRESSO WITH MILK	\$3.50
DOUBLE ESPRESSO WITH MILK	\$5.00
MACCHIATTO	\$3.50
RISTRETO	\$3.00
LUNGO	\$3.00
AMERICAN	\$3.00
AMERICAN COFFEE WITH MILK	\$3.50
LATTE	\$4.50
CAPUCCINO	\$4.50
MOCACCINO	\$5.00
TEA	\$3.00
INFUSION	\$3.00


NUESTROS PRECIOS INCLUYEN IVA Y SERVICIO.



CARNICERÍA DE AUTOR

Nuestra pasión por la carne no conoce límites, innovamos el manejo de las proteínas para llevar lo mejor a tu mesa, ya sea para el día a día o para esos momentos especiales.

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COCKTAILS

SIGNATURE COCKTAILS

MORTIÑO SPRITZ

CLARIFIED BLUEBERRIES AND SAUVIGNON BLANC, APEROL, PRO SPRITZ
SPARKLING, ORANGE CORDIAL, BLUEBERRY POWDER. ----- \$12.00

BLODY KIMCHI

ABSOLUT VODKA, SMOKED TOMATO JUICE, PORK BROTH. ----- \$10.00

KOMBUCHA FORTIFICADA

GIN BEEFEATER, KOMBUCHA, PEPPERMINT. ----- \$10.00

ANDINA MARÍA

MISKE REPOSADO CASA AGAVE, TANGERINE TRIBUTO LIQUEUR,
SHAWARMISHKI CORDIAL, CLARIFIED LEMON. ----- \$12.00

PASION NATIVA

JHONNIE WALKER RED MACERATED IN 70% COCOA NIBS, GRAPE FRUIT
CORDIAL, PASSION FRUIT. ----- \$11.00

C 7/43

JACK DANIELS, LICOR 43, PEPPERMINT SYRUP, LEMON, ACTIVATED
CHARCOAL. ----- \$12.00

CLITORIA FLOWERS

VODKA MACERATED IN BLUE SHELL, ELDERBERRY AND VIOLET SYRUP,
LEMON, SPARKLED WATER. ----- \$11.00

SMOKED BACON NEGRONI

FAT WASH BY CINZANO ROSSO AND BACON, GIN BEEFEATER, CAMPARI. \$12.00

RON DE ALTURA

ZACAPA AMBAR, NARANJILLA BRANDY, FALERNUM, LEMON, SPICY
ORANGE FOAM. ----- \$11.00

CLASSIC COCKTAILS

PISCO SOUR ----- \$12.00

NEGRONI ----- \$10.00

OLD FASHIONED ----- \$14.00

EXPRESO MARTINI ----- \$10.00

DRY MARTINI ----- \$10.00

TOM COLLINS ----- \$10.00

CUBA LIBRE ----- \$10.00

MOJITO ----- \$10.00

MAITAI ----- \$12.00

BLACKRUSSIAN ----- \$12.00

CHIECANO ----- \$12.00

DAIQUIRÍ ----- \$10.00

COCKTAILS

COCTELES CLÁSICOS



BLODY MARY	\$11.00
PIÑA COLADA	\$10.00
CARAJILLO 43	\$10.00
COSMOPOLITAN	\$10.00
LONG ISLAND	\$20.00
GIN/TONIC	\$10.00
BOULEVARDIE	\$12.00
MARGARITA	\$12.00
MOSCOW MULE	\$14.00
GOODFATHER	\$14.00
FRENCH 75	\$10.00
MINT JULEP	\$14.00
PENICILLIN	\$10.00
APEROL SPRITZ	\$11.00
DESTORNILLADOR	\$11.00
CARIBALDI	\$10.00
NEW YORK SOUR	\$12.00
WHISKY SOUR	\$10.00
GIMLET	\$10.00
MANHATTAN	\$11.00
AMERICANO	\$10.00
APPLE MARTINI	\$10.00
KIR ROYAL	\$10.00
CAFÉ IRLANDES	\$11.00

BEER

NATIONAL

CLUB PREMIUM CLÁSICA	\$4.50
CLUB PREMIUM PLATINUM	\$4.50
PILSENER	\$4.00
PILSENER LIGTH	\$4.00
PILSENER CERO	\$4.00

IMPORTED

HEINEKEN	\$5.50
STELLA ARTOIS	\$5.50
ESTRELLA DAMM 330ML	\$5.50
DAMM INEDIT 330 ML	\$12.00
CORONA	\$5.50
GINGER BEER FEVER TREE 200ML	\$4.00

HOUSE WINES / CUPS

P.V.P.
BOTELLA

P.V.P.
COPA

ESP	DE MULLER LEGITIM PRIORATO	\$40.00	
CHL	MARQUÉS DE CASA CONCHA CHARDONNAY	\$60.00	
CHL	QUINTA GENERACION BLEND	\$48.00	
ESP	MARQUÉS DE REINOSO	\$40.00	\$10.00
ITAL	LE ROSSE PINOT GRIGIO	\$40.00	\$10.00
ITAL	MIONETTO CHARDONNAY, PINOT NOIR	\$35.00	\$10.00

RED

CABERNET SAUVIGNON

CHL	TERRUNYO	\$99.00
CHL	DON MELCHOR	\$240.00
CHL	ALMA VIVA	\$510.00
ESP	LOS VASCOS	\$56.00

CABERNET FRANC

ARC	ANGELICA ZAPATA	\$68.00
CHL	EL PADRE	\$63.00

MALBEC

ARC	LUCA	\$64.00
ARC	NICO BY LUCA	\$240.00
ARC	RUTINI COLECCIÓN	\$87.00
ARC	ACHAVAL FERRER QUIMERA	\$140.00
ARC	ACHAVAL FERRER FINCA ALTAMIRA	\$304.00
ARC	ZUCCARDI Q	\$64.00
ARC	HUMBERTO CANALE GRAN RESERVA	\$66.00
ARC	CATENA	\$45.00
ARC	ANGELICA ZAPATA	\$88.00
ARC	MOSQUITA MUERTA	\$78.00
ARC	POR MOSQUITAS MALCRIADO	\$146.00
ARC	LAS MORAS PEDERNAL	\$131.00
ARC	ALTA VISTA ALTO	\$215.00
ARC	ALTA VISTA CLASIC	\$22.00
ESP	EL ESTECO	\$60.00

RED

CARMENERE

CHL	MARQUÉS DE CASA CONCHA	\$49.00
CHL	CARMIN DE PEUMO	\$321.00
CHL	MORANDÉ GRAN RESERVA	\$52.00
ESP	LOS VASCOS GRAN RESERVA	\$50.00

TEMPRANILLO

ARG	ZUCCARDI Q	\$65.00
ESP	CARMELO RODERO CRIANZA	\$69.00
ESP	CARMELO RODERO RESERVA	\$120.00
ESP	PEDROSA RESERVA	\$135.00
ESP	PEDROSA GRAN RESERVA	\$225.00
ESP	VEGA SICILIA ÚNICO	\$1,020.00
ESP	VEGA SICILIA VALBUENA No5	\$367.00
ESP	MARQUÉS DE RISCAL	\$58.00
ESP	VALENCISO RESERVA	\$56.00

SHIRAZ

CHL	CUVEE ALEXANDRE	\$57.00
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BONARDA

ARG	ALTA VISTA PREMIUM STATE	\$32.00
ARG	EL ENEMIGO	\$68.00

BLEND

CHL	DARK RED DIABLO	\$43.00
CHL	MARQUÉS DE CASA CONCHA ETIQUETA NEGRA	\$95.00
CHL	GRAN PETITE PETITE VERDOT, PETITE SIRAH	\$65.00
CHL	HOUSE OF MORANDÉ	\$153.00
ARG	RUTINI COLECCIÓN CABERNET SAUVIGNON, MALBEC	\$53.00
ARG	FELIPE RUTINI MERLOT, MALBEC, CABERNET SAUVIGNON, SYRAH	\$217.00
ARG	EL GRAN ENEMIGO MALBEC, CABERNET FRANC	\$150.00
ARG	ZUCCARDI Z	\$121.00
ARG	ZUCCARDI ALUVIONAL	\$210.00
ARG	BODEGA DE FIN DEL MUNDO SPECIAL BLEND MALBEC, CABERNET SAUVIGNON, MERLOT	\$180.00
ARG	BODEGA DEL FIN DEL MUNDO GRAN RESERVA MALBEC, CABERNET SAUVIGNON, MERLOT, CABERNET FRANC	\$79.00
ESP	MUGA RESERVA COSECHA TEMPRANILLO, MAZUELO, GRACIANO	\$60.00
ESP	MUGA TORRE TEMPRANILLO, MAZUELO, GRACIANO	\$130.00
ESP	CARMELO RODERO PAGO DE VALTAREÑA	\$150.00
ESP	PRIORATO DE RAZAMONDE	\$47.00
ESP	DE MULLER VINO LES PUSSES	\$60.00
FRA	CALVET GRANDE RESERVE BORDEAUX	\$38.00
ITA	TOMMASI AMARONE DELLA VALPOLICELLA CORVINA VERONESE, CORVINONE, RONDINELLA, OSELETA	\$140.00

RED

PINOT NOIR

ARG	LUCA	\$65.00
ARG	HUMBERTO CANALE GRAN RESERVA	\$66.00
ARG	BODEGA DEL FIN DEL MUNDO RESERVA	\$51.00
FRA	MAISON CASTEL GRAN RESERVA	\$38.00

ORGÁNICO

CHL	EMILIANA COYAM TINTO	\$65.00
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SANGIOVESE

FRA	BANFI BRUNELLO DI MONTALCINO	\$109.00
ITA	CASISANO BRUNELLO DI MONTALCINO	\$131.00
ITA	ROSSO DI MONTALCINO	\$61.00

MERLOT

ARG	HUMBERTO CANALE GRAN RESERVA	\$66.00
ARG	RUTINI	\$73.00

KLEIN

ESP	TINTA DE TORO	\$35.00
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TREIXADURA

ESP	PRIORATO DE RAZAMONDE	\$39.00
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ECUATORIANOS

ECU	TOMÁS CARLOS	\$95.00
ECU	PARADOJA	\$47.00
ECU	TRAVESÍA MALBEC	\$32.00
ECU	ENIGMA	\$31.00

WHITE

PARDINA

ESP ENTREMARES \$20.00

SAUVIGNON BLANC

CHL CASA SILVA RESERVA \$28.00

CHL MORANDÉ GRAN RESERVA \$55.00

CHARDONNAY

ARG RUTINI \$72.00

ARG EL ENEMIGO \$60.00

ESP CRI CRI (EL CANTO DEL GRILLO) \$80.00

ALBARIÑO

ESP MAR DE FRADES \$36.00

TORRONTÉS

ARG ALTA VISTA CLÁSICO \$20.00

GEWURZTRAMINER

CHL ESTATE MORANDÉ \$29.00

LATE HARVEST

CHL MORANDÉ LATE HARVEST \$35.00

PEDRO XIMÉNEZ

ESP LA OLA DEL MELILLERO \$39.00

VIURA Y GARNACHA BLANCA

ESP VALENCISO BLANCO \$50.00

ROSE

GARNACHAE SH CINSAULT

FRA COTES DE ROSES \$45.00

CABERNET FRANC

FRA CALVET ROSE D ANJOU \$21.00

MERLOT

ARG HUMBERTO CANALE BLUSH \$28.00

CHAMPAGNE

FRA PERRIER JOUET GRAND BRUT \$116.00

FRA PERRIER JOUET BELLA EPOQUE \$470.00

FRA MOET & CHANDON B IMPERIAL \$143.00

FRA MOET & CHANDON ROSE IMPERIAL \$177.00

FRA VEUVE CLICQUOT LA GRANDE DAME \$467.00

FRA DON PERIGNON \$650.00

FRA KRUG BRUT GRANDE CUVEE \$586.00

CAVA

ESP BRUT NATURE VILARNAU MACABEO,
PARELLADA, CHARDONNAY \$30.00

ESP FREIXENET CORDON NEGRO BRUT \$32.00

PROSECCO

ESP FREIXENET DOC \$35.00

ITA MIONETTO CHARDONNAY, PINOT NOIR \$35.00

ITA SANTA MARGHERITA \$39.00

SPARKLING

ALE HENKELL TROKEN DRY SEC \$24.00

ALE HENKELL DRY SEC \$27.00

ARG CHANDON BRUT ROSE, CHARDONAY, PINOT, MALBEC \$35.00

ARG CHANDON EXTRA BRUT CHARDONAY, PINOT \$36.00

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TRIBUTO

FUEGO Y ORIGEN



ISABEL LA CATÓLICA N24-54, ENTRE LUIS CORDERO Y FRANCISCO SALAZAR.
QUITO-ECUADOR.

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