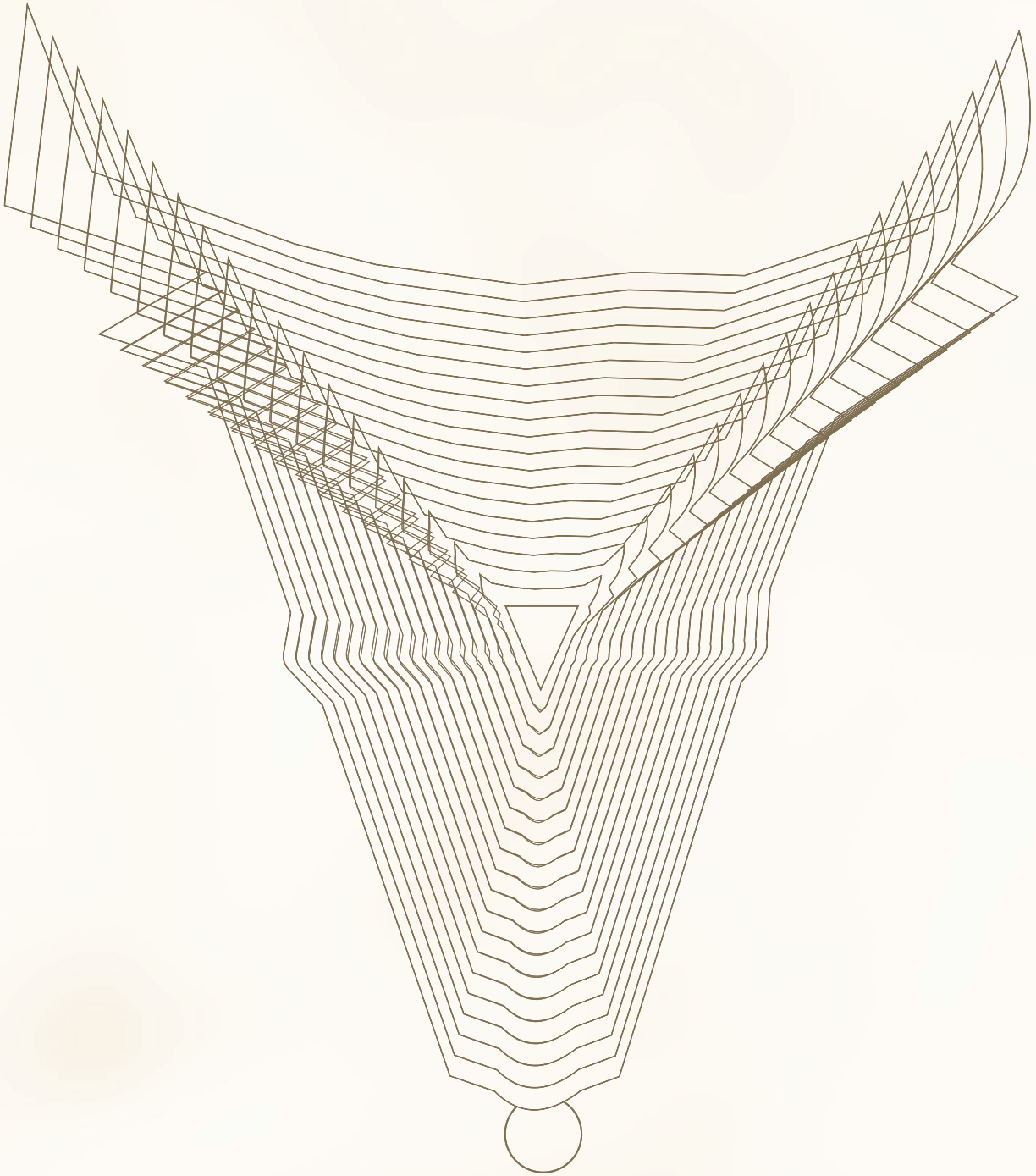




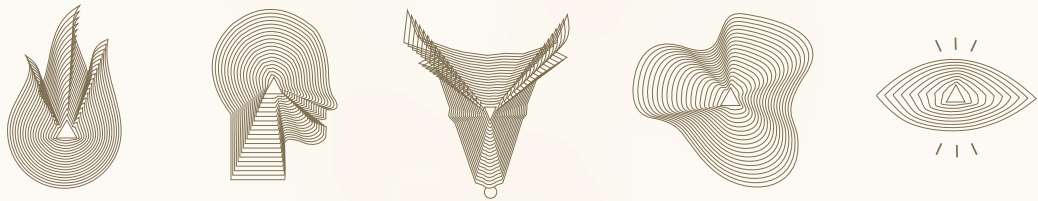
WE DON'T JUST SERVE CUTS,  
WE HONOR THE WHOLE ANIMAL.

**TRIBUTO**  
FUEGO Y ORIGEN



# TRIBUTO

FUEGO Y ORIGEN



## TRIBUTO IS MORE THAN A RESTAURANT, IT'S A LIVING ENTITY

This new menu is an expression of our constant evolution in understanding the richness of our land. Every day, we connect with new knowledge, stories, and characters. We travel Ecuador to discover ingredients, techniques, and traditions, reinterpreting them creatively to transcend our culinary essence.

We feel a deep pride in the abundance of our local pantry surrounding us and the small-scale producers who bring out the best from the land, from the majestic Andes to our vast Pacific coasts. We are equally proud of our Andean Vaca Vieja, and of the virtuous cycle we've built around it: world-class quality, whole-animal utilization, sustainability, social responsibility, and environmental awareness.

Today more than ever, we can proudly say that far from being a cuisine for the few, **Tributo is a restaurant for ALL Ecuadorians.**



# STARTERS

## VACA VIEJA TATAKI

35-day aged Andean Vaca Vieja, lightly seared and served over shari rice with sesame oil and soy sauce, topped with cured egg yolk.

\$14,50

## VACA VIEJA TARTARE

100-day aged rump of Andean Vaca Vieja, egg yolk, Chinese chives, and sea bass. Served with toasted cassava.

\$15,70

## PIG TROTTER CEVICHE

Fried pig trotters with chalaquita, chocho, chulpi corn, avocado, and cocona-naranjilla sauce.

\$15,00

## VACA VIEJA BONE MARROW

The cow's delicacy-roasted bone marrow with neapia gel, mandarin-lime, and herbs. Served with sourdough bread.

\$12,70

## BEEF SWEETBREADS & BURNT CURRY

Grilled sweetbreads in lemon-butter, over charred vegetable curry. Served with grilled orito banana.

\$17,50

## VACA VIEJA HAM CROQUETTE

Creamy croquette made with 400-day cured Vaca Vieja ham and aged Parmesan.

\$9,00

## OICCAPRAC

Reverse carpaccio. 75-day dry-aged Vaca Vieja. Meat on top (because we're butchers), aged cheese, mushrooms, and house-made cassave.

\$18,50

## MARÍA PANGA & VACA VIEJA ROUND

Amazonian leaf tempura glazed with chonta chicha, topped with creamy aged cow round, pickled agave flower, and grated chonta.

\$9,50

## HIP NIGIRI

100-day dry-aged Andean cow hip over shari rice, dried meat oil, chulpi corn, and togarashi.

\$9,00

## GRANDMA ROSA'S STEW

Slow-cooked smoked beef rib soup simmered for two days with native herbs and vegetables. Deep beef flavor.

\$9,00

## BUTCHER'S EMPANADAS

Morocho empanadas filled with the best cut of the day, served with stone-ground chili sauce.

\$9,50

## OXTAIL BOLLO

Green plantain tamale wrapped in its leaf, stuffed with oxtail stew in a peanut, coconut, and fish sauce with toasted seeds, green plantain chips, and pickled squash.

\$11,85

## OUR CURED SELECTION

A rotating board of our finest house-cured meats — beef and pork — depending on the season and availability.

\$9,80

# MAIN COURSES

## BISTECCA (NOT VACA VIEJA)

750g cut of cow, 35-day wet-aged, smoked over canelo wood and finished in the charcoal oven. Served with fried yuca and guasacaca.

\$49,50

## RIBEYE – HIGH LOIN (NOT VACA VIEJA)

425g bone-in cut, 35-day wet-aged, grilled to perfection over fire. Served with fried yuca and guasacaca.

\$34,50

## YAKISOBA

Wok-seared noodles with vegetables, mushrooms, and beef heart. Served with shrimp head broth, toasted peanuts, and fried egg.

\$22,90

## VACA VIEJA BURGER

A house classic. 200g of dry-aged Vaca Vieja, caramel chili bacon, cheddar cheese, beef ham mayo, and relish. Served with our house fries.

\$19,85

## PORK SHANK IN BLACK ROAST SAUCE

Smoked pork shank, cooked low and slow, over a mash of potato and chonta. Finished with burnt panela and red wine sauce.

\$29,50

## PORK BELLY

Slow-cooked in our 2-year master broth. Served with green plantain purée, coconut, peanut, and its own reduction.

\$27,00

## COUNTRY CHICKEN

Free-range chicken leg and thigh, smoked and finished over fire. Served with corn sango, green guasacaca, and organic greens.

\$19,80

## GRILLED PRAWNS & GREEN PLANTAIN SANGO

Grilled prawns with beef mapahuira, Manabí sugarcane, and lime, served over green plantain sango, sweet chilli, and herbs.

\$36,00

## WRAPPED FISH

White fish and shari rice with asian notes, wrapped in María Panga leaf, served with a sauce of lemon grass and green curry. Served with fried calamari.

\$25,00

## PASTA ALLA RUOTA

Table-side pasta with guanciale, finished inside a Grana Padano cheese wheel and sautéed mushrooms in house-made butter.

\$27,50

## KIDS MENU

Chicken tenders and fries.

\$12,90

# SIDES

## CHARRED CABBAGE

Coal-roasted Chinese cabbage topped with red guasacaca, crispy cured Vaca Vieja ham, and fried broad beans.

\$12,00

## CACHAPA

Sweet corn pancake with butter, hand-stretched cheese, and topped with fresh cream.

\$10,50

## LLANERO STEW

Sticky stew of beans and rice with house-made chorizo, pork bits, ripe plantain purée, and charred avocado.

\$10,50

## FRIES

Skin-on potatoes, fried in three stages, dusted with chuño starch for a golden, extra-crispy finish.

\$6,50

## ORGANIC TOMATO SALAD

Mix of organic tomatoes, sorrel, and cacao honey vinaigrette.

\$9,50

## HOUSE-MADE CHORIZO

Artisanal chorizo made with Vaca Vieja and pork, served over a mildly spicy tomato and caper sauce with Chinese peperoncino and parsley.

\$12,50

## ROASTED MAQUEÑO

Grilled ripe plantain with coconut curry, cheese sauce, sweet spice syrup, mint, and huacatay.

\$8,30

# TASTING MENU

**“Meat, Much More than Meat”**

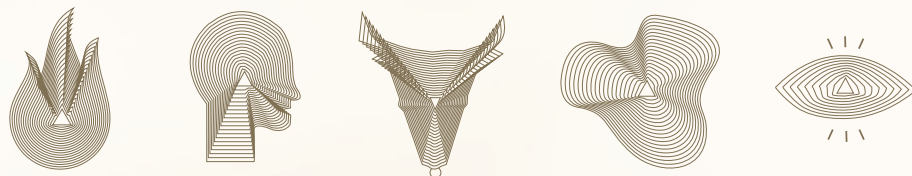
A journey through whole animal use and our philosophy of respect for what we value most: The Andean Vaca Vieja.

**9 – course menu**

## PAMBAMESA

In Andean cultures, the ancestral custom of gathering around an abundant table endures — where food is placed at the center and shared by all. Live the experience of enjoying the best of our menu with your loved ones.

**5 stages – 12 courses | An experience for 4 or more guests**



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## DESSERTS

### PITIMAS

Pitimas sorbet with blackberry, fig, hibiscus flower, and red wine. Served with panacota and crunchy quinoa.

\$13,00

### BLACK DOG CACAO

Machica brownie with 40% chocolate crémeux, cigar smoke infusion, candied cacao nibs, and cacao mucilage sorbet.

\$13,00

### VACA VIEJA

Vaca Vieja marshmallow, tonka bean crumble, toasted white chocolate crémeux, whey ice cream, eggnog, and goldenberry.

\$13,00

### TUNGURAHUA

Clementine cream, crumble with fat cow, babaco infused in mint mojito, and clementine sorbet.

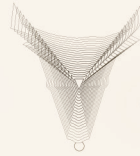
\$13,00

### SIN

Vanilla ice cream, cinnamon apples, caramelized pecans, puff pastry, granola, and beef stock toffee.

\$13,00

# ECUADORIAN PANTRY



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  [tributo.ec](https://www.tributo.ec)

RESERVATIONS

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[www.tributo.ec](https://www.tributo.ec)