



HACIENDA CHORLAVI[®]


Desde 1620

magic & tradition
that enchant our guests.






APPETIZERS

- Mote & Chicharrón** Hominy and Pork Rinds, served over Lettuce, Tomato and Onions Salad. **6**
- Shrimp Ceviche** Traditional dish, prepared with Tomato Juice, Onions and Spices, served with Fried Green Plantain and Popcorn. **10**
-  **Palm Hearts & Avocado Ceviche** Prepared with Tomato Juice, Onions and Spices, served with Fried Green Plantain and Popcorn. **6**
-  **Empanadas de Mejido** Flour Pastry filled with Honey, Cheese and Raisins (2 pieces). **6**
-  **XL Turnover** **4.50**
Filled with Cheese, served with Sugar.
- Empanadas de Morocho** Traditional turnovers, filled with Pork meat and Peas, served with our Homemade Spicy Sauce (2 pieces). **6**
-  **Grilled Corn on a Cob** Covered with Garlic Mayonnaise, topped with Grated Fresh Cheese. **5**
-  **Steamed Corn Cake (Humita)** **5**
Gratin with Cheese.

SALADS

- Hacienda's Salad** BBQ Chicken, Bacon, Avocado, Boiled Egg, Tomato, Corn, served over a bed of Lettuce, with Creamy Vinaigrette. **10**
-  **Pearl Barley Cold Salad** **7**
Served with Avocado, Andean Lupin, fresh Cheese, Tomatoes, Toasted Sambo Seeds, caramelized Onions, covered with Basil and Garlic Vinaigrette.

SOUPS

-  **Avocado Creamy Soup** From our trees to your plate, served with Parsnip Chips. **6.50**
-  **Tomato Soup** Served with Grated Cheese. **6.50**
-  **Quinoa Soup** Prepared with Peanut and Cheese. **6.50**
- Chicken Broth** With Chicken, Vegetables and Rice. **6**
-  **Locro de Papa** Traditional soup made with Potatoes, served with Avocado and Cheese. **6**
- Locro Chorlavi** Our traditional soup, served with Corn, Andean Lupin (Chochos), Pork Rinds (Chicharrón), Avocado and Cheese. **8.50**
-  **Caldillo de Huevos** You have to try it!!!. The Hacienda's specialty, prepared with Eggs and Cheese, served with Bread Toasts. **7**

 **Vegetarian Choice**

Prices Include Taxes

MAIN COURSES

ECUADORIAN TRADITIONAL DISHES

- Cuy de Hacienda** Fried Guinea Pig nestled on Lettuce, served with Potatoes topped with Peanut Sauce and Hominy (Mote). **20**
- Carne Colorada** A traditional dish of the region, diced Pork Meat seasoned with Unique Spices and Herbs, served with Potato Tortillas (llapingachos), Hominy (mote), Sweet Fried Bananas and Lettuce & Tomato Salad. **12**
- Pork or Chicken Fritada** The meat is cooked and browned in a large bronze pan, served with Potato Tortillas (llapingachos), Hominy (mote), Sweet Fried Bananas and Lettuce & Tomato Salad. **12**
- Churrasco Criollo** Beef Steak topped with two Fried Eggs, served with Rice, French Fries, Avocado and Salad. **15**



INTERNATIONAL DISHES

- Grilled Rib Eye Grilled (400 grams.)** **18**
Topped with Rosemary and Thyme Butter, served with roasted Onions, short Pasta with Cheddar Cheese sauce and fresh Salad.
- Stir Fry Beef** Juicy pieces of Beef sauté on a Wok with Soy Sauce, Peppers, Tomatoes, Onions and French Fries, served on top of White Rice. **13**
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- Beef Tenderloin Steak with Black Pepper Sauce (200 grams)** **15**
Served with tossed Vegetables (carrots, zuquini and broccoli) in White Wine.
- Filet Mignon (200 grams)** **16**
With Bacon and Mushroom Sauce, served with tossed Vegetables (carrots, zuquini and broccoli) in White Wine.
- Breaded Beef** **14**
Served with Tomatoe, Lettuce and Palm hearts Salad drizzled with a light Vinaigrette Dressing.
- Surf & Turf** **17**
Grilled Beef tenderloin and Shrimp with White Wine Sauce, served with sauté vegetables.
- Chicken Breast with Rosemary Sauce** **12**
Served with tossed Vegetables (carrots, zuquini and broccoli) in White Wine.
- Breaded Chicken Rolls Filled with Ham & Cheese** **13**
Served with tossed Vegetables (carrots, zuquini and broccoli) in White Wine.
- Chef's Trout** **14**
Wrapped in Achera leaf, filled with Bacon and Capers topped with Lemon Sauce, served with Tomatoe, Lettuce and Palm hearts Salad drizzled with a light Vinaigrette Dressing.
- Breaded Sea Bass with Amaranto** **14**
with Lemon and Coriander Sauce served, with Corn, Peas, Zucchini and Broccoli Salad.
- Breaded Shrimp** **14**
Served with Tomato, Lettuce and Palm hearts Salad drizzled with a light Vinaigrette Dressing.
- Choose between French Fries - Potatoes with Skin sauté with Butter and Parsley - Yucca Fries

ADDITIONAL SIDES

- Rice- Sweet Fried Bananas - Hominy (Mote)- Avocado - Cheese Portion **2.50**
French Fries - Potato Tortillas (llapingachos) - Pork Rinds (Chicharrón)
Tomato and Lettuce Salad- Tossed Vegetables in White Wine

PASTA & RISOTTO

- Homemade Ravioli filled with Beef and Mushrooms** 10
Served with Parmesan Creamy Sauce.
-  **Homemade Ravioli Filled with Spinach and Ricotta Cheese** 10
Served with Pomodoro Sauce.
-  **Quinoa Risotto** With Mushrooms and Zucchini, served with Creamy Cheese Sauce. 10
Add Shrimp +3
- Spaghetti or Fettuccini** 8
Alfredo Sauce White Creamy Sauce with Ham.
Bolognese Sauce Ground Beef, Tomato and Spices.
Carbonara White Creamy Sauce and Bacon.

SANDWICHES

- Club Chorlavi** Chicken, Bacon, Fried Egg, Cheese, Lettuce and Tomato. 10
- Grilled Cheese** 6
- Ham Sandwich** 6.50
Served in Baguette Bread freshly baked, with Tomatoes, Lettuce, Mayonnaise and Mustard.
- Ham & Cheese Sandwich** 9
Served in Baguette Bread freshly baked, with Tomatoes, Lettuce, Mayonnaise and Mustard.
- Chicken Sandwich** 9
Served in Baguette Bread freshly baked, with Tomatoes, Lettuce, Mayonnaise and Mustard.

All Sandwiches are Served with French Fries

- Sample For 2** Pan Fried Shrimp, diced Beef with Black Pepper Sauce and Cheese Rolls with Panela Honey. 20

DESSERT

- Copa Chorlavi** Blackberry and Soursop Ice Cream, Peach and Fruit Salad covered with Cream, Blackberry Sauce (Arrope) and Chocolate Sauce. 6
- Crepes Filled with Nutella** and Blackberry Arrope. 6
- Banana Filled Crepe** 5.5
With warm Orange Honey, served with Vanilla Ice Cream.
- Chorlavi Rice with Milk** a traditional Ecuadorian dessert prepared with Rice, Milk, Cinnamon and our special ingredient: White Chocolate. 3.50
- Pristiños** Puff pastry with Panela Honey served Hot. 4.50
- Hacienda`s Cake** Our secret recipe, prepared with Oatmeal & Figs, served warm with Blackberry Sauce (Arrope). 5
- Homemade Carrot Cake** 5
With Cream Cheese and Lemon frosting.
- Helado de Paila** Homemade Ice Cream prepared with Fruit Juice - Ask for our daily flavor (2 Scoops). 3.50
- Hacienda`s Cake & Helado de Paila** 6.50

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BREAKFAST

Chorlavi Breakfast Your choice of Eggs, Ham, Sausages, Cheese, Bread, *Pancakes or French Toast, Cayambe Biscuits, Homemade Granola, Cereal, Fresh Fruit, Yogurt, Honey, Homemade Jam, Natural Juice, Te - Coffee or Chocolate. **14**

*Option vary according the day.

American Breakfast Your choice of Eggs, Bread, Butter, Homemade Jam, Fresh Fruit Juice, Coffee, Tea or Hot Chocolate. **7**

Additional Portions

Pancakes or French Toast with Honey (2 pieces). **4**
 Portion of Fresh Fruit. **4**
 Your Choice of Eggs (2). **3**
 Portion of Bacon or Ham. **4**
 Portion of Biscuits and Cheese (Bizcochos and Queso). **4.5**
 Portion of Cheese. **3**

COLD BEVERAGES

Soft Drinks Small (Coca Cola, Sprite, Fanta, Fioravanti). **2.75**
Coca Cola Light Small **2.75**
Sparkling Water Small Bottle (300ml). **2.30**
Sparkling Water Large Bottle (1lt). **3.50**
Still Water Small Bottle (300ml). **2**
Bottle of Ice Tea (550ml). **3**
Fresh Natural Juice or Lemon Juice (Glass). **2.50**
Sparkling Lemonade (Glass) **2.80**
Fresh Natural Juice or Lemon Juice (Pitcher) **8.00**
 (4 glasses).
Lemonade with Sparkling Water **8.00**
 Pitcher (4 glasses).
Lemonade Pitcher (4 glasses). **6.00**
Milkshakes (Oreo, Vanilla, Berries or Coffee). **5**
Beer Club Small (330ml). **3.25**
Beer Pilsener Large (600 ml). **4.25**

HOT BEVERAGES

Hot Chocolate Mug **3**
Regular Coffee **2**
Coffee with Milk **2.50**
Cappuccino **3.50**
Espresso **2**
Double Espresso **3**
Tea or Fresh Herb Tea **2**
Grandma`s Tea (Pitcher) a Magical Recipe... with Fruits and Herbs (2 cups). **4.50**

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HACIENDA CHORLAVI®

Desde 1620

THANK YOU!!!

Gratitude is the act of giving thanks
with humility and sincerity.

Thank you for coming!

Thank you for paying! (in case you have done so)

Thank you for considering visiting us again! (if that is the case)

Thank you in advance for speaking well of us,
and if not... please speak softly.

Thanks for being sympathetic to our faults and the mistakes
we have made.

Thank you for accepting our apology where we have not met
your expectations.

Thank you for understanding that nothing is perfect – even in this
beautiful hacienda!

Thank you in advance for leaving your suggestions or complaints
in our book.

Thank you!



PREFERIMOS
DINERS CLUB



TU MUNDO SIN LÍMITES