

# Sarance

Restaurant

Hotel Otavalo

by ART HOTELS



## A GASTRONOMIC TOUR OF ECUADOR

Welcome to a gastronomic tour throughout our country.

At Art Hotels we always seek to highlight Ecuador, its cities and destinations; that is why by merging gourmet techniques with carefully preserved cooking customs, we deliver a modern interpretation of our typical dishes.

From the slopes of the Cotopaxi, the imposing Imbabura, the Pacific coast, the thicket of the Amazon rainforest, and the tropical, cloudy, temperate forests come the natural ingredients that inspire and accompany the tastes on your palate.

The ancestral customs of fishing and gathering, the knowledge and flavor of our grandmothers, and the most modern cooking techniques, allow us to present to you an extensive sample of the culinary richness of our country; where each dish represents customs, traditions, evokes memories, unique aromas and flavors that we can find on every corner and in every home in our country.





## APPETIZERS



### COASTAL SEA BASS CARPACCIO \$12

(ESMERALDAS)

For centuries the fresh catch off the Ecuadorian coast has been steeped in lemon's acidic marinade, cooked to order with this ancestral technique and accompanied by a boatload of typical ingredients from our coast



### MANABA SHRIMP SALAD \$12

(MANABI)

The emblematic seafood from the biodiverse province of Manabí is brought to shore upon a beach of plantain, tropical fruits and vegetables



### AMAZONIAN CRAB ROLLS \$14

(ORIENTE)

Yuca, a tuber produced mainly in the Amazon, envelops red crab, avocado and cheese puree, on a canal of beet aioli, topped with crispy sweet potato

## SOUPS AND CEVICHE



### ANDEAN CEVICHE \$10

(IMBABURA)

Vegetables found on the foothills of the inactive Tayta Imbabura volcano, in a delicate sauce of taxo, Andean fruit which has a relaxing effect due to its passionflower content



### LOCRO DE SAMBO SOUP \$10

(IMBABURA)

Variation of locro, emblematic soup of the Ecuadorian highlands, including Sambo, or the local fig leaf gourd that has been used extensively since pre-Inca times, due to the ease of its cultivation and nutritional properties



### "LLUSPAS" SOUP \$10

(IMBABURA)

For the celebration of Inti Raymi, a traditional religious ceremony of the Incas in honor of Inti, the God of Sun, the customary Inca Feast Soup is prepared featuring corn flour spheres stuffed with cheese in beef stock with vegetables.



### CEVICHE FROM MY HOMETLAND \$12

(IMBABURA & GUAYAS)

Special fusion of highland and coastal ingredients, rescuing the traditional flavor of the Sambo seed and combining it with the most versatile seafood from the Ecuadorian coast



DAIRY



VEGETARIAN



VEGAN



NUTS & SEEDS



GLUTEN FREE


Our kitchen is happy to meet your dietary needs with substitutions where possible

\* Contains Alcohol



## MAIN COURSES

 **IMBABUREÑO CHICKEN ENCRUSTED WITH DRIED FRUITS** (IMBABURA) **\$14**

 Along the banks of Lake San Pablo, sheltered in their homes, the indigenous people roast whole birds by the fire; accompanying them with exquisite carbohydrates like pearl barley

 **CREOLE SEA BASS WITH SHRIMP** (MANABI) **\$15**

The fresh catch of the day found in every central market of Manabí, on crunchy cassava sticks with shrimp ceviche sauce

 **\*PORK RIBS DIPPED IN PEAR AND OPORTO SAUCE** (AZUAY) **\$16**

Although pigs are not native to the Americas, they were brought by the Spanish during colonization and have since become the second most consumed protein in Ecuador


 **BEEF TENDERLOIN WITH ECUADORIAN BEAN STEW** (GUAYAS) **\$18**

 Menestra is a classic dish in Ecuadorian cuisine served from humble eateries to the most elegant and exclusive restaurants. It is presented using several haute cuisine techniques and with a fine cut of beef


 **DUCK MAGRET DIPPED IN SWEET FIG** (EL ORO) **\$22**

In the lagoon called la Tembladora, ducks form groups of more than 100 individuals, thus becoming a principal ingredient in the local dishes


 **LAMB IN NETTLE CRUST** (PICHINCHA) **\$28**

 In the Ecuadorian Andes, sheep are raised for their wool and for family consumption. The Rack of Lamb, internationally recognized for its tenderness and texture, in an Ecuadorian interpretation


 **MEDALLION OF CRUNCHY GUINEA PIG FROM CHALTURA** (IMBABURA) **\$28**

 Endemic protein with high nutritional value, gracing the tables of Ecuadorian families to celebrate important traditions and customs since time immemorial

 **FRESH SEAFOOD SOUP IN PLANTAIN AND PEANUT BASE** (ECUADORIAN COAST) **\$30**

 Along the Spondylus Route you can taste the great variety of seafood from the Ecuadorian coast. This dish is an ode to the richness of Ecuador's marine life

 **\*RIB EYE FLAMBEED WITH WHISKY AND FINE HERBED BUTTER** (INTERNATIONAL) **\$36**

 The quintessential American cut, flambéed with Scotch whisky. Potato drenched in creamy cheese sauce and house salad





## VEGETARIAN AND VEGAN



### ANDEAN WATERCRESS \$12 (IMBABURA)

In homage to Tayta Imbabura we present the "meat" of the moor, the watercress. Accompanied by a rich variety of vegetables, that represent the festivities of traditions that have taken place since immemorial times



### BEEF RAVIOLI \$13 (AZUAY)

Classic cooking technique adapted to this vegetable with an extraordinary flavor, which is produced in the temperate or cold zones of the province of Azuay



### VEGETABLE VARIETY FROM CARDAMOME \$14 (IMBABURA)

Vegetables and grains from our Andes in different textures, using broad bean dressing, an unmissable legume of Ecuadorian gastronomy

## DESSERTS



### IMBABURA STYLE CHEESECAKE \$8 (IMBABURA)

A classic cheese-based dessert elevated with wild moorland berries foraged from the urku chaki, Quechua for the mountain slopes



### FOREST FRUIT TIMBALE \$8 (IMBABURA & GUAYAS)

Timbale with a corn base, topped by a fusion of fruits from the Andes and the coast, harmonized with a delicate cheese mousse



### TEXTURES OF RIPE PLANTAIN WITH CHEESE \$8 (ECUADORIAN COAST)

Typical dessert from the province of Guayas, represented in different textures and included on our menu with a touch of haute cuisine



### ODE TO THE TANGERINE \$8 (TUNGURAGUA)

"Whoever has not tried Patate mandarins has not known the essence of this city." This saying is well known in the cantons of Tungurahua, and refers to the most representative and cultivated agricultural product to which we dedicate this ode



### PACCARI CHOCOLATE FONDANT VOLCANO \$8 (COTOPAXI)

Together with the best cacao of Ecuador, we created a dessert in honor of the majestic Cotopaxi Volcano

## DRINKS

FRUIT JUICE .....	\$5	SODA .....	\$4
TEA / AROMATIC .....	\$5	AMERICAN COFFEE .....	\$4
CAPPUCCINO .....	\$5	ESPRESSO .....	\$4
DOUBLE ESPRESSO .....	\$5	WATER .....	\$3
LATTE / MOCHA .....	\$5	SODA WATER .....	\$3

PRICES INCLUDE TAX AND SERVICE



*Chirca*  
1900





## *Franklin Raymundo Mora Mediavilla*

*"As long as I have Otavalo and its people as a source of inspiration,  
my work will be attractive and profoundly significant"*

He began his artistic career in 1969, "The type of work that I practice is classic, the figurative source; I respect the forms as they are seen; if it's possible, reaching the same hyperrealism of nature itself."

For over 30 years Mora's paintings have been about social denunciation, customs, characters and portraits.

For him nothing is artificial, he prepares everything with his hands, starting with the materials: cardboard, oil, sepia toning, coal dust, sanguine red chalk and combines them using creative fusion techniques with tempera, watercolors, and charcoal, among other materials.