

Sarance

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

"DIRTY" HOMINY CORN WITH PORK | $8
AZUAY

Hominy corn, crispy pork belly, fried sweet plantain and "chulpi" corn, garnished with cilantro sprouts and pickled onions, acompanied by basil mayonnaise and tree tomato chili sauce

WATERMELON TATAKI | $8
GUAYAS

Citrus and soy-infused watermelon, chickpea and miso purée, sweet corn pico de gallo, black garlic aioli and crispy leek

SHRIMP OVER POTATO PURÉE | $12
COTOPAXI - MANABÍ

Sautéed shrimp, "chaucha" potato and charred pepper purée, avocado, pickled vegetables, sweet potato crisps and "salprieta"-beetroot emulsion

AVOCADO AND TROUT CANNELLONI | $12
IMBABURA

Fennel-marinated smoked trout wrapped in an avocado cannelloni, andean quinoa tabbouleh, cherry tomatoes, pickles, black olives and yogurt dressing

AMAZONIAN CRAB ROLLS | $14
MORONA SANTIAGO - GUAYAS

Amazonian yuca, red crab, avocado and velvety cheese over beetroot aioli, topped with crispy sweet potato

SOUPS AND CEVICHES

CEVICHE ANDINO | $8
PICHINCHA

Grilled hearts of palm, sweet potato purée, pickled andean tubers, avocado, pico de gallo, finished with goldenberry and "chulpi" corn ceviche-style emulsion

LOCRO DE SAMBO SOUP | $10
IMBABURA

Fig leaf gourd and andean potato soup, fresh cheese, corn and avocado

ONION AND MUSHROOM SOUP | $10
PICHINCHA

Rich wild mushroom broth, caramelized onions, grilled mushrooms and toasted bread

CONSOMMÉ WITH OXTAIL TORTELLINI | $10
TUNGURAHUA

Concentrated consommé, handmade oxtail tortellini, vegetable pearls and thyme-garlic infused oil

CEVICHE CORVICHE | $12
MANABÍ

White fish marinated in chili pepper and citrus, mashed green plantain mini "corviches", red onion, tiger's milk, taxo and tree-tomato sauces

CEVICHE FROM MY HOMELAND | $14
IMBABURA - GUAYAS

Citrus-marinated shrimp, toasted fig leaf gourd seed sauce, avocado, pickles and onions

DAIRY VEGETARIAN VEGAN NUTS & SEEDS GLUTEN FREE

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

PRICES INCLUDE VAT AND SERVICE CHARGE









MAIN COURSES

CREOLE SEA BASS WITH SHRIMP | $15
MANABÍ
Crispy breaded seabass with yuca fries and shrimp sauce

CHICKEN MELOSO | $16
IMBABURA
Chicken breast, aged cheese quinotto, vegetables in tarragon reduction and dried tomatoes

PORK RIBS IN PORT POACHED PEAR REDUCTION | $17
AZUAY
Tender pork ribs, port poached pear reduction, roasted potatoes and seasonal vegetables

CATCH OF THE DAY WITH "DIRTY" CORN AND CRAB | $18
ESMERALDAS
Catch of the day, sweet corn in bisque sauce and seasonal vegetable salad

BEEF TENDERLOIN WITH CHEESY LENTIL RICE | $18
GUAYAS
Beef tenderloin with cheesy lentil rice, leafy greens salad and citrus vinaigrette

GOAT STEW | $18
SANTA ELENA
Goat stewed in "naranjilla" and dark beer, creamy avocado rice, andean potatoes, roasted onions and dried tomatoes

PANCETA WITH CORN PURÉE | $20
CAÑAR
Pork belly marinated in "Chicha de Jora", lemon and cilantro scented corn purée and pickled andean vegetables

DUCK MAGRET WITH CREAMY MOROCHO | $22
EL ORO
Duck magret, creamed cracked white corn and peppers, onion and coffee jus and sautéed vegetables

RIB EYE FLAMBÉED WITH WHISKY AND FINE HERBED BUTTER | $36
INTERNATIONAL
The quintessential American cut, whisky-flambéed; served with french fries, creamy cheese sauce and fresh salad

VEGETARIAN

ROASTED CAULIFLOWER IN BELL PEPPER SAUCE | $8
CHIMBORAZO
Grilled smoked cauliflower with bell pepper purée, crispy kale, cherry tomatoes, sprouts and fresh bread

SCRAMBLED EGGS AND HOMINY CORN WITH DEEP FRIED SOY | $10
AZUAY
Scrambled hominy with egg, fried soy, fried sweet plantain, avocado, basil mayonnaise, cilantro sprouts, pickled onion and tomato tree chili sauce

BEET RAVIOLI | $13
CARCHI
Fresh pasta filled with ricotta and onion, creamy cheese sauce and parmesan crisps

DAIRY VEGETARIAN VEGAN NUTS & SEEDS GLUTEN FREE

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

PRICES INCLUDE VAT AND SERVICE CHARGE



DESSERTS

EARTH | $8
CARCHI
Soursop and forest berry panna cotta, chocolate, coffee-mint crumble and citrus sauce

PACCARI CHOCOLATE FONDANT VOLCANO | $8
COTOPAXI
A tribute to the majestic cotopaxi volcano, crafted with Ecuador's finest cacao

COLADA MORADA | $8
PICHINCHA
Forest berry ice cream, "babaco" coulis, purple corn flour wafer, corn crumble, fruit leather and andean blueberry sauce

EL CHAPO ANDINO | $8
COTOPAXI
Toasted "machica" and panela cream, cheese semifreddo and lemongrass citrus reduction

MOIST CAKE OF OCA AND COFFEE | $8
IMBABURA
Coffee and andean tuber soaked cake, white chocolate cream, andean tuber chips and creamy coffee sauce

DRINKS

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

DAIRY VEGETARIAN VEGAN NUTS & SEEDS GLUTEN FREE

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

PRICES INCLUDE VAT AND SERVICE CHARGE



ARTE NAYIA

Arte Nayia is an immersive artisan experience rooted in creativity, heritage, and the sharing of ancestral wisdom between the Condor and the Eagle. Through meaningful encounters, these cultures exchanged traditions and techniques passed down through generations, from gathering natural materials to crafting objects of spiritual significance, including dreamcatchers. These gatherings celebrated mutual learning and the deep connections among the peoples of the Americas.

Guided by local artisans, guests are invited to become part of this living tradition, creating a one-of-a-kind piece using carefully selected fibers, seeds, feathers, and other natural elements. Every material, color, and detail carries meaning, reflecting the natural surroundings of Otavalo and a unique cultural identity enriched by the convergence of diverse ancestral traditions.

More than a workshop, Arte Nayia invites guests to experience heritage through their own hands, selecting, weaving, and bringing a personal creation to life. Each handcrafted piece becomes a meaningful keepsake, carrying the stories, traditions, and memories of Otavalo, along with a lasting connection to its people.

An experience to learn, create, and take home a living piece of Andean culture


ARTHOTELS
beyond a great stay
MICHELIN GUIDE
Certified
B
Corporation
Learn more at
bcorp.com