Hotel Otavalo
BY ARTHOTELS
beyond a great stay

MENU BAR

• COCKTAILS • DRINKS • APPETIZERS •

APPETIZERS

HABABURGER $10
Broad bean burger, pickled eggplant, lettuce and tomato on brioche bread served with a silky soy milk and lupini bean sauce, and sweet potato chips

PACHAMAMA SANDWICH $10
Vegetables grilled in soy sauce reduction, semi-aged cheese au gratin, on homemade bread, served with French fries

ECUADORIAN EMPANADA SAMPLER $12
All the traditional flours and flavors... Plantain flour with cheese, Morocho flour with chicken, Wheat flour with cheese, plus new ones like Corn flour with shrimp and Purple corn flour with eggplant, accompanied by two types of chili sauces - ají de piedra and manaba - and a yogurt sauce

CROQUETTES & CUSTOMS $12
A croquette to encapsule the most representative dish from the Andean Sierra, the Amazonian Oriente, the Pacific Coast and from here - the magnificent province of Imbabura

PACHAMAMA FESTIVAL $12
Forest mushrooms and zucchinis from our Andes in different textures, and purple corn flour empanadas filled with eggplant, accompanied by artisanal focaccia

STEAK SANDWICH $12
Beef tenderloin, peppers, onion, chili peppers and semi - aged cheese on French bread, served with French fries

ART HOTELS ANGUS BEEF BURGER $14
80/20 Angus beef burger, bacon jam, Gouda cheese, lettuce and tomato on brioche bread, served with chipotle sauce and French fries

CHARCUTERIE BOARD $14
Logs of flavored cheese, traditional cured meats and fresh crudités, served with dipping sauce and artisanal focaccia

SLICED STEAK & SAUCES $15
Grilled beef tenderloin on a bed of vegetables accompanied by a selection of Chef created sauces including chonta cheese, pesto, 70% chocolate and Andean blueberries

DAIRY VEGETARIAN VEGAN
NUTS & SEEDS GLUTEN FREE

*PRICES INCLUDE TAX AND 10% SERVICE

Ñukanchikwan Taki

Located in the midst of the Andean highlands, our rooftop bar ÑUKANCHIKWAN TAKI invites a celebration! The name translates to "come celebrate with us" in the indigenous language, Quichua.

Quichua was introduced into Ecuador in the fifteenth century by the Incas. The Otavalo call Quichua "runa shimi" meaning "the people's tongue". Most Otavalo are bilingual in Quichua and Spanish.

Each of our original signature cocktails is inspired by and aptly named after the boundless natural attractions of the Imbabura province. Admire the commanding Taita Imbabura while savoring its namesake cocktail. Contemplate the indigenous worldview in which the volcanos Taita Imbabura and Mama Cotacachi are married and their child is the mountain Yana Urku.

COCKTAILS $13

TAYTA IMBABURA
The intense flavor of blueberry amalgamated with the subtle aroma of rosemary in a fusion with gin and ginger ale

URKUMANTA
Golden berry, or Uvilla, superfood cultivated in the Imbabura province, delicately perfumed with ginger in a classic vodka tonic

PANGALADERA
House version of a Pisco Sour, starting with Spirit of Ecuador, mixed with foraged blackberries, ataco (purple or black amaranth) herb syrup, lemon juice and a dash of Angostura bitters

YANA URKU
Base of spicy rocoto peppers from the Andes, simple syrup, whisky, vermouth rosso

MAMA COTACACHI
Spirit of Ecuador and vodka paired with passion fruit and tree tomato juices, intensified with a rich blackberry syrup from the province

DRINKS

Still or Sparkling Water	**$3**
Soft Drinks	**$4**
Juices / Lemonade	**$5**
Tea / Iced Coffee	**$6**
Mocktail	**$6**

CLASSIC FRIES $4

PARMESAN FRIES $6

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SPIRITS

WHISKY & SCOTCH

Grant's Triple Wood	$10
Grant's Ale Cask	$12
Grant's Sherry Cask **8 years**	$14
Old Parr	$14
Murco Single Malt	$15
Grant's Triple Wood **12 years**	$15
Johnnie Walker Black	$16
Glenfiddich **12 years**	$17
Glenfiddich **15 years**	$23
Glenfiddich **18 years**	$30

BOURBON

Jack Daniel's	$15
Wild Turkey	$18

BRANDY & COGNAC

Cardenal Mendoza	$16
Hennessy V.S.	$18

RUM

Havana Club Reserva **7 years**	$12
Diplomático	$14
Zacapa Ambar **12 years**	$16
Zacapa **23 years**	$23

GIN

Cruz Loma	$10
Tanqueray	$12
Bombay Sapphire	$14
Hendrick's	$15

VODKA

Vunka Blackberry	$10
Vunka Potato	$10
Vunka Coca	$10
Absolut	$14
Grey Goose	$16

TEQUILA

Somonque Oro	$12
Casa Agave Misque Silver	$12
Casa Agave Misque Reposado	$14
Don Julio Blanco	$30

CORDIALS

Espíritu del Ecuador	$8
Baileys	$10
Chinchón **(sweet or dry)**	$10
Cointreau	$12
Campari	$12
Spritz	$12

OTHERS

Pisco	$12
Jägermeister	$12

BEERS

National	$4
Michelada	$6
Craft Beer on Tap **300ml**	$6
Craft Beer on Tap **500ml**	$7,5

CLASSICS

+ $2

Your favorite classic cocktail prepared with your choice of spirit

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