

Beverages

COLD

Still / sparkling water

Soft drinks

Gatorade

Glass of fruit juice

Jug of fruit juice

Iced tea

Lemonade / sparkling lemonade

Yogurt shake

Frappuccino

Iced coffee

Chocolate



HOT

Infusions

Ristretto

Espresso

Macchiato

Americano

Café Latte

Cappuccino

Mochaccino

Decaffeinated

Hot Chocolate

Lunch
MENU

For Kids

PASTA

Select from: Pomodoro, Alfredo or Fungi sauce

BEEF LASAGNE

CHICKEN NUGGETS

BBQ WINGS

PIZZA

Desserts

ICE CREAM MIX

*Select from: Vanilla, Chocolate, Naranjilla,
Passion fruit, Blackberry, Peanut*



MILKY RICE

*Typical Ecuadorian countryside dessert,
prepared with rice, milk, raisins and cinnamon*



ALMOND CAKE

Almond bundt with ice cream of your choice

Sandwiches

SMOKED BEEF SANDWICH

*Homemade bread with demi-glace mayo,
caramelized onions and grass
fed organic smoked beef,
served with one side order of your choice*

PIKAIA CLUB

*Chicken fillet, bacon, pickled onion,
ketchup and avocado mayo,
served with one side order of your choice*

PIKAIA BURGER

*Beef, chicken or vegan patty with tomato,
lettuce, cheese, ketchup and mayo,
served with one side order of your choice*

Appetizers to share

OCTOPUS TEQUEÑO

Octopus Wonton served with black olive mayo

PATACÓN GRATINADO

*Fried plantain with tomato sauce
and cheese gratin*

CRUDITÉS

Vegetable battonets served with a cocktail sauce

Soups

GAZPACHO

Refreshing cold soup prepared with raw vegetables

LENTIL SOUP

Ecuadorian hot soup

Entrées

FISH CEVICHE

The region's most celebrated dish, raw fish cured in citrus juice

SHRIMP CEVICHE

Cooked shrimps marinated in tomato citrus juice

CATCH OF THE DAY

Steamed, pan-seared or batter fried served with aioli mayo and two sides of your choice

TERIYAKI TUNA

Fresh pan-seared tuna in a teriyaki sauce served with two sides of your choice

SIRLION BEEF

Grass fed organic beef with a pepper sauce served with two sides of your choice

CHICKEN FILLET

Free range chicken in a naranjilla sauce served with two sides of your choice

Spaghettis

À LA CRÈME

Cream based sauce

POMODORO

Tomato based sauce

Ecuadorian Entrées

ARROZ MORO

Traditional Ecuadorian dish.

A mix of lentils and rice with marinated beef, garnished with costeño cheese and crispy plantain

CAZUELA

Thick sauce prepared with refrito, peanut, plantain & selection of seafood, all in the traditional clay pot "cazuela"

Side Orders

Leaf Salad

Mashed potatoes

Garden Salad

Sautéed Vegetables

French Fries

Steamed Vegetables

Fried Yucca

White Rice