



CASA
de
VISTA
ALTA

MENU

Drinks

HOMEMADE LEMONADE (Jug)	\$4.50
NARANJILLA JUICE FROM SALOYA	\$4.50
NATIONAL BEER	\$3.00
IMPORTADED BEER	\$4.00
ARTISANAL BEER	\$4.50
GLASS OF HOUSE WINE	\$4.00
TEA OR COFFEE	\$1.50

Starters

VEGETARIAN CEVICHE Chochos, Avocado Served with homemade plantain chips.	\$5.00
PATACONES AND CHEESE Crispy fried chunks of plantain with grated Cheddar Cheese.	\$5.00
CREAM OF PUMPKIN SOUP Served with homemade plantain chips and cheese.	\$4.50
GARDEN SALAD Crisp lettuce, fresh tomato, mozzarella cheese and homemade dressing.	\$4.00

Prices do not include 12% tax or service.



CASA
de
VISTA
ALTA

MENU

Main Courses

FRESH CAUGHT TILAPIA

Tilapia cooked in butter, garlic and chillangua. Accompanied by a rustic puree of salted vegetables and tubers. \$12.50

LEMON TROUT

Fresh caught trout in lemon sauce. Accompanied by a rustic puree of salted vegetables and tubers. \$13.50

GARLIC TROUT

Trout in garlic and pepper sauce. Accompanied by a rustic puree of salted vegetables and tubers. \$14.00

GARLIC LANGOUSTINES

Locally caught langoustines served in a homemade garlic and pepper sauce with crunchy fried plantain chunks and salted vegetables \$18.00

CHICKEN BREAST IN MUSHROOM SAUCE

Grilled chicken breast accompanied by a rustic puree of salted vegetables and tubers. \$13.00

FILLET OF CORVINA

Cooked in a broth of its own juices. Accompanied by a rustic puree of salted vegetables and tubers. \$15.50

Prices do not include 12% tax or service



CASA
de
VISTA
ALTA

MENU

Vegetarian Options

CHUNKY VEGETABLE STEW \$9.00
Hearty chunks of selected local Ecuatorian Vegetables. Accompanied with steamed rice.

PASTA EL PESTO \$9.00
Pasta 'al dente' in fresh basil sauce with nuts, olive oil and parmesan cheese.

Childrens Options

BREADED CHICKEN STRIPS \$8.00
Breaded chicken strips, french fries homemade mayonnaise and tomato sauce.

PASTA POMODORO \$8.50
Pasta 'al dente' in homemade tomato sauce with parmesan cheese.

Precios no incluyen 12% de IVA ni servicio



CASA
de
VISTA
ALTA

MENU

Desserts

BLACKCURRANT AND OREO ICE-CREAM \$5.00
Creamy blackcurrant and oreo ice-cream served with sweet pesto, mint and almonds

CHOCOLATE TART \$5.00
Homemade chocolate tart, served with gooseberry culis and seasonal fruits

MANGO AND RAISIN ICE-CREAM \$5.00
Served with blackcurrant culis and nuts

ORANGE ALMIBAR \$3.50
Segments of orange marinated in orange juice, cane sugar and mint.

Precios no incluyen 12% de IVA ni servicio