

# Cúpulas Azules

Restaurant - Rooftop Bar of  
*Hotel Cruz del Vado*

## **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



### ECUADORIAN CHICKEN CAESAR SALAD \$9

(IMBABURA)

A classic salad, elevated in flavor due to a symphony of Andean ingredients



### MANABITAN TROUT \$10

(AZUAY & MANABÍ)

Delicious fusion between trout from El Cajías in Azuay with the irresistible corviche from Manabí



### AVOCADO AND PRAWN SALAD WITH SESAME EMULSION IN PLANTAIN CHIP BASKET \$15

(GUAYAS)

Ecuadorian prawns in a plantain basket accompanied by avocado, the favorite ingredient in Guayas from the Andes

## SOUPS AND CEVICHEs



### LOCRO DE PAPA SOUP \$9

(AZUAY)

Our "lukru", since pre-Hispanic times, is a recognition of the more than 500 varieties of potatoes that can be found in Ecuador



### JIPIJAPA CEVICHE \$10

(MANABÍ)

From Quechua "Siwichi", a traditional preparation with peanuts that highlights the natural freshness of fish from Jipijapa on the Pacific coast



### VICHE MANABA SOUP \$10

(MANABÍ)

Called the "Soup of the Gods" by the people of Manabí thanks to the impressive variety of ingredients it contains



### SEAFOOD ACEVICHADO \$12

(GUAYAS, LOJA & AZUAY)

Seafood cooked in Citrus x Aurantifolia (key lime) + Carica Pentagona (babaco) + Solanum Betaceum (tree tomato). A wave of flavors in each bite



### ESMERALDEÑO RED TUNA CEVICHE \$12

(ESMERALDAS)

A delicious fusion of tropical and marine flavors. The lemon's acidity is balanced by the coconut's sweetness and the aromatic chillangua



DAIRY



VEGETARIAN



VEGAN



NUTS & SEEDS



GLUTEN FREE

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

## MAIN COURSES



### PANELA HONEY GLAZED CHICKEN SUPREME (PICHINCHA & LOJA) \$14

Chicken breast grilled to perfection glazed with panela honey, a traditional sweetener of Ecuadorian cuisine served with arracacha gnocchi, a typical root vegetable from the Andean region, with truffle sauce



### PACIFIC PEARL BARLEY RISOTTO (GUAYAS) \$15

Velvety pearl barley risotto. Singular preparation of this classic dish. Shrimp, octopus and sea bass cooked over low heat in a seven-ingredient demi-glace. Full of texture and flavor



### PORK RIBS WITH BANANA SAUCE AND DEMI-GLACE OF ANDEAN SPICES (AZUAY) \$15

Inimitable dish which brings together the sweetness of our famous Ecuadorian bananas to enhance the taste of the most delicate cut of pork ribs from the southern valleys



### SEED ENCRUSTED BEEF WITH BLUE CHEESE SAUCE (AZUAY) \$18



Delicate cut of fine beef accompanied by a creamy blue cheese sauce, together with Andean tubers, such as sweet potatoes, mashua and yucca

### CRISPY DUCK MAGRET WITH ANDEAN BLUEBERRY SAUCE (EL ORO & CHIMBORAZO) \$20

A true delicacy that combines the exquisite juiciness of duck breast with the intensity and acidity of mortiños, the endemic Andean blueberry



### PRAWNS IN ACHIOTE ADOBO SAUCE (ESMERALDAS) \$22

Prawns marinated in achiote, an ancient adobo to highlight the flavors of proteins throughout our Ecuador, served with celery root puree and salsa verde



### ECUADORIAN OSSOBUCO STEW (GUAYAS) \$28

Simmered with a delectable sauce made from local beer, herbs and spices; this traditional Ecuadorian stew rises to a superlative level



### GRILLED RIBEYE (INTERNATIONAL) \$36

The best combination of contemporary cuisine with the traditional taste of home cooking. A juicy and elegant cut accompanied by a secret sauce created by our Chef



## VEGETARIAN AND VEGAN



### PLANTAIN TART STUFFED WITH VEGETABLES AND PEPUCHO \$12

(AZUAY & EL ORO)

The crunchy green plantain base contrasts with the "Pepucho", a delicious and creamy sauce made from figleaf gourd seeds, that is mixed with a harvest of vegetables and tender grains



### VEGETARIAN PEARL BARLEY RISOTTO \$13

(CAÑAR)

Velvety pearl barley risotto. Vegetarian preparation of this classic dish. Sauteed vegetables and crispy aubergine cooked over low heat in a seven-ingredient demi-glace. Full of texture and flavor



### WHITE CARROT GNOCCHI WITH TRUFFLED SQUASH SAUCE \$14

(PICHINCHA)

Arracacha is an ingredient from the inter-Andean valleys of Pichincha that brings a natural sweetness to the gnocchi, while wild mushrooms add an earthy, umami taste profile

## DESSERTS



### THE BLUE DOMES \$8

(AZUAY)

The insignia blue of the Cathedral of Cuenca is represented in this artistic and exclusive dessert made with the best selection of Ecuadorian chocolate



### PACCARI CHOCOLATE FONDANT VOLCANO \$8

(ESMERALDAS & CHIMBORAZO)

Together with the best cacao of Ecuador, we created a dessert in honor of our beloved and respected Cotopaxi volcano



### FESTIVAL OF FLOWERS AND FRUITS \$8

(TUNGURAGUA)

Culinary representation of the festive spirit and gastronomic wealth of Ambato and its renowned Festival of Flowers and Fruits



### ICE CREAM SYMPHONY \$8

(AZUAY)

Be surprised by our Chef's inspiration in creating imaginative ice cream and sorbet flavors



### LAVENDER AND FIG CHEESECAKE \$8

(PICHINCHA)

An innovative interpretation of the classic Ecuadorian Fig Cheesecake combining the traditional preparation with the aromatic touch of lavender



### DESSERT TASTING \$12

A unique culinary experience which allows the tasting of a variety of sweet delicacies from the house; each with its proper flavor profile and presentation

## 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

**El Vado** was the first neighborhood of Cuenca. It was established in the middle of the 16th century, when the city was founded. At that time, to reach the plain of **Paucarbamba** (ancient name of Cuenca), it was necessary to <<vadear>> or wade across the Tomebamba River. Hence its name. The cross that rests atop represents protection for those who had to cross the river. Today, it is a beautiful viewpoint that preserves the essence and traditions of the city that are contemplated from this, its **'balcón cuencano'**.





#### **BLUE DOMES**

## *Cathedral of the Immaculate Conception*

*The most representative symbol of the city of Cuenca, located next to the old Cathedral which now serves as a religious museum.*

Its famous blue domes, which top an already enormous mass of bricks, reach more than 50 meters (165 feet) in height measured from the ground, for this reason and because the Historic Center of Cuenca presents a predominantly flat horizon, the affectionately nicknamed "New Cathedral" stands out majestically beside the other silhouettes of the city.

This monumental work of faith is considered a privileged place to visit for national and international tourists who come to the town of Cuenca, where this impressive building, whose construction took nearly 80 years, stands tall as the architectural, cultural and religious center.