Hotel Cruz del Vado

OCKTAILS · DRINKS · APPETIZERS ·

WAPPETIZERS

HOMINY CORN CROQUETTES WITH PULLED PORK \$8 🙆

Hominy corn-based croquettes with delicious pulled pork slow cooked in our Chef's propietary BBQ sauce

VEGETARIAN SANDWICH \$8 👸

Grilled vegetables with pesto rosso on homemade herb bread, served with French fries

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

DUCK BAO BUNS WITH TAMARIND SAUCE \$10

Fluffy baos stuffed with duck in tamarind sauce, pear and cabbage julienne, adorned with orange zest

ECUADORIAN EMPANADA SAMPLER \$12 (0)

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

STEAK AND CHEESE SANDWICH \$12 🍅



Sauteed steak, peppers and onions, with tomato, lettuce, pesto rosso and melted Gouda on homemade herb bread, served with French fries

PIZZA ECUAPOLITANA \$13



A mix of Italy and Ecuador, pizza dough made of platain and garlic confit, topped with pesto rosso, mozarella cheese and artisanal ham

PANKO SHRIMP \$13

Crispy panko shrimp and fried plantains, served with peanut salt and two dipping sauces

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 \$22 🍅



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







👸 NUTS & SEEDS 🏽 GLUTEN FREE



CLASSIC FRIES



PARMESAN FRIES



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In the late 18th century Bishop León Garrido suggested that the existing Cathedral of Cuenca had become too small, and the plan for the new, Cathedral of the Immaculate Conception was drawn up by Juan Bautista Stiehle.

Due to a calculation error on behalf of Stiehle, the towers are truncated, sitting behind the main facade. Even still, the tallest of its emblematic sky-blue domes measures almost 60 meters (200 feet) high. If they had been raised to their planned height, the foundation would not have been able to bear the weight. In spite of the architect's immense mistake, the skyline of its domes has become a symbol for the city and the inspiration for the name of our restaurant/bar.



CÚPULAS AZULES

Vunka Blackberry vodka, chamomile and rocoto chili syrup, horchata infusion

PRETTY WOMAN

Vunka Coca vodka, egg whites, reduction of roses, horchata and wine

ENCHANTED STORY

Whisky blend, Campari, strawberry syrup, egg whites

ATHENS OF ECUADOR

Andean misque Casa Agave Silver, light pineapple syrup, white wine, Tajín citrus dust

ART OF EL VADO

Andean misque Casa Agave Reposado, vermouth rosso, candied pistachios

PUMAPUNGO RUINS

Diplomático rum, hibiscus flower & lemon verbena infusion, Angostura bitters with mint

CRUZ DEL VADO

Cruz Loma Ecuadorian botanical gin, citrus liqueur reduction, creme de cassis with thyme, tonic water

CHOLA CUENCANA'S POLLERA \$18 (2 PAX)

12-year-old Carúpano rum, red fruit reduction, chamomile and red wine syrup, smoked with chamomile flowers

DRINKS



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

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 —	¢1E
Jack Daniel's	\$15
Wild Turkey	\$18
BRANDY & COGNAC	410
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 —	
	410
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
	Ψ.2
DEEDS	
BEERS —	A 4
National	\$4
National Michelada	\$6
National	· ·

CLASSICS

+ \$2

Your favorite classic cocktail prepared with your choice of spirit