

Typical Amazonian Dish

Maito, Tilapia Fish or Chicken (min 2 persons)

Cooked in Maito leaves, served with yuca a fresh garlic-lemon sauce, eat banana patacones and tomato salad

price per person \$ 15.50

Dishes from Ecuador

Shrimp Ceviche with Patacones (min 2 persons)

Shrimp ceviche or ceviche de camaron is one of the most popular of the Ecuadorean cuisine is popular in the coastal regions

price per person \$ 16.00

Seabass fish filet in garlic sauce

Delicious fish filet with Ecuadorean coastal garlic sauce (al ajillo), rice, patacones and tomato salad

\$ 16.00

Shrimps with garlic sauce and parsley

Shrimps fried in butter with garlic, parsley, served with patacones and rice

\$ 16.00

Lllapingacho

Lllapingacho are fried potato cakes served with peanut sauce, fried eggs, sausages and tomatoes salad

\$ 12.00

Dishes from other places

Mixed Salad (Lettuce, tomatoes, cucumber, avocado and cheese)

French style mixed salad with italian vinaigrette (red and balsamic vinegar)

\$ 11.50

Spaghetti al pesto or other sauce on demand

Pesto by itself means the classic Italian, Ligurian summer sauce made with basil, olive oil, garlic, walnuts, and parmesan cheese

\$ 11.25

Mexican Burritos with beef or chicken and guacamole

Vegetarian

A burrito is a type of Mexican American food. It consists of a wheat flour tortilla wrapped to enclose the filling made with beans, tomatoes, cheese, lettuce.

\$ 15.00 & \$ 11.50 Veg.

***Moroccan tajine with vegetable and chicken (min 2 persons)**

***Vegetarian**

Moroccan tajine are slow-cooked savory stews, typically made with poultry and or with vegetables with dried fruits as prunes. Common spices include ginger, cumin, turmeric, cinnamon and paprika.

price per person \$ 18.00 and \$ 14.00 Veg.

Tenderloin with café de Paris sauce, potatoes and vegetables

Beef tenderloin (200 gr.), with café de Paris (garlic and parsley butter) potatoes as you wish and fresh vegetables

\$ 20.00

Chop Suey (chicken or vegetarian)

Quickly stir fried vegetables such as carrots, onions, cabbage in a starch-thickened soy sauce and served with rice with spices as ginger and lemon grass

\$ 14.50 & \$ 12.00 Veg

Bamboo Garden Rainforest restaurant

DESSERTS

Crepes

2 crepes on your choice (sugar, marmalade, chocolate, fresh fruits)

\$ 6.50

Flambeed bananas

Delicious Flambeed baby bananas with fresh mint and chocolate

\$ 5.75

Fruit Salad with yogurt and granola

\$ 6.50

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DRINKS

Soft drinks

Water 1/2l	\$ 1.50
Guitig	\$ 2.00
Coke	\$ 2.00
Fresh Juice	\$ 3.50
Milk Shake	\$ 4.50

Hot drinks

Coffee	\$ 2.75
Espresso	\$ 2.50
Tea	\$ 1.75

Beers Large bottle

Pilsener	\$ 4.50
Club	\$ 5.50

Wine

Cabernet Sauvignon	\$ 29.00
1/2 bottle	\$ 16.00
1/4 bottle	\$ 10.00

Cocktails

Caipirinha	\$ 10.00
Mojito	\$ 11.50

Opening Hours

Lunch

Served between 12h00 and 14h00

Dinner

Served between 18h30 and 20h30

Special rules

Food has to be reserved with 4 hours in advance

Food served without Beverage + \$1.00

Main dish to share + \$ 2.00 corkage per bottle of wine + \$ 10.00

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APPETIZERS

Burger

6 Oz Beef, tomatoes, onions, lettuce served with french fries

\$ 10.50

Club sandwich

Toast sandwich with chicken breast, fresh cheese, tomatoes, onions, lettuce served with french fries

\$ 10.50

Nachos with Guacamole

Mexican avocado guacamole served with Tostitos

\$ 7.50

Hummus

Lebanese garbanzo hummus served with arabic bread

\$ 7.50

Caprese Salad

Italian, tomatoes and mozzarella salad with basil

\$ 9.00