

# PERLA BREAKFASTS

ALL OUR BREAKFASTS INCLUDE COFFEE TO TASTE, INFUSION OR JUICE OF THE DAY

## EL DE LA HUMITA

5,90

Sweet ground corn cake and Latino cheese, steamed inside the same sheet of the cob.

## EL DE EMPANADA DE VERDE

5,90

“Empanada” made with ground plantain dough, stuffed with Latino cheese and fried, accompanied by red onion and tomato salad.

## EL DEL TAMAL ECUATORIANO

5,90

Ancestral recipe made with ground cornmeal stuffed with pork stew and steamed inside the banana tree leaf.

## EL DE “PÁRAME BOLA”

6,50

Big ball made with green plantains, stuffed with pork rinds and latin cheese, but that's not all, it is also completely covered in a secret mixture of cheeses melted at the moment at your table.

## EL DEL BOLON DE LA “PERLA DEL PACÍFICO”

8,00

Big ball made with green plantains, stuffed with pork rinds and latin cheese, accompanied by stewed beef, fried egg, red onion and tomato salad and rice.

## EL DEL MOTE PILLO

8,00

Slow cooked corn, sautéed with scrambled egg and Ecuadorian spices.

## EL DEL TIGRILLO

8,00

Sautéed green plantain with latino cheese and pork rinds, scrambled egg, accompanied by fried egg and red onion and tomato salad.

## EL DEL “FAMOSO” CHIRIBOGA

7,00

Traditional ecuadorian soup made with tuna, cassava, red onion and tomato, accompanied by popcorn, toasted corn and green plantain chips.

## EL DESAYUNO “MONTUBIO”

10,00

Dish consisting of rice with stewed red beans, fried chorizo, avocado, fried sweet plantain and fried egg.

- **The breakfast service is available until 12:00**

# STARTERS

- HUMITA** 5,40  
Sweet ground corn cake and Latino cheese, steamed inside the same sheet of the cob.
- YUQUITAS FRITAS** 5,40  
Crispy fried yuca (cassava) sticks with their secret herbs sauce from the Pearl of the Pacific.
- LONGANIZA ECUATORIANA** 9,90  
Fried artisan sausage with Ecuadorian spices, accompanied by chimichurri.
- EMPANADA DE VERDE** 5,50  
“Empanada” made with ground plantain dough, stuffed with Latino cheese and fried, accompanied by red onion and tomato salad.
- PATACONES DE LA PERLA** 6,50  
“Tortillas” made of fried plantains 2 times covered with grated Latino cheese and corn powder and crushed peanuts with spices such as cumin and pepper (8 units)
- CORVICHE DE BONITO (2 un.)** 6,00  
Green Plantain cakes with sautéed bonito stewed with vegetables in coriander and red onion sauce with tomatoes marinated in lemon.
- TAMAL ECUATORIANO** 6,40  
Ancestral recipe made with ground cornmeal stuffed with pork stew and steamed inside the banana tree leaf.
- CHOCLO CON QUESO** 6,40  
Steamed corn covered in green mayonnaise and covered with grated Latino cheese.
- CESTA DE CAMARONES** 6,40  
Basket made of cassava stuffed with sautéed shrimp in coconut and vegetables (2 units).
- MADURO COQUETO** 6,30  
Fried “sweet” plantain, accompanied by grated soft cheese and corn powder and crushed peanuts with spices such as cumin and pepper.
- MOTE CON CHICHARRÓN** 8,90  
“Mote” cooked corn, accompanied by fried pork belly and red onion with tomato salad.

# SALADS

## ENSALADA MARINERA

11,90

Lettuce, tomato, fried leek, squid and Ecuadorian shrimp with balsamic and honey vinaigrette

## ENSALADA CESAR ESTILO ECUADOR

9,90

Lettuce, tomato, grated Latino cheese, toasted bread, crispy chicken breast and Caesar sauce.

## ENSALADA VEGETARIANA

9,90

Lettuce, onion, tomato, sweet corn, carrot and avocado.

# SOUPS

## CALDO DE BOLA

12,50

Soup made from beef and vegetables, corn, cassava and a green plantain ball stuffed with the same cooking meat.

## CALDO DE GALLINA

9,90

Soup that has been cooked for many hours over low heat with creole hen, rice and potato.

## CALDO DE PATA

9,90

Soup made by cooking several hours of stewed cow leg at low temperature with vegetables and "mote" corn.

## SANCOCHO DE PESCADO

12,50

Substantial fresh fish soup, cooked with green plantain, corn and cassava.

## SOPA MARINERA

15,90

Exotic seafood soup, mussels, squid, Ecuadorian shrimp, fish, clams, baby squid and blue crab breast.

# CEVICHE Y FISH SOUPS

## CEVICHE DE CAMARON

13,50

Ecuadorian shrimp cooked just right, with its special broth from the heads themselves, red onion, tomato and lemon, accompanied by popcorn, toasted corn and green plantain chips.

## CEVICHE DE PESCADO

13,50

Diced fish cold cooked in citrus, onion, tomato and lemon, accompanied by popcorn, toasted corn and green plantain chips.

## CEVICHE MIXTO

14,90

A mix of shrimp and fish ceviches, accompanied by popcorn, toasted corn and green plantain chips.

## CEVICHE ROMPECOLCHONES

16,00

Powerful mixture of shrimp and fish ceviches and fried squid, mustard with peanuts and chili powder with lemon, with its accompaniment.

## ENCEBOLLADO

12,50

Traditional Ecuadorian soup made with tuna, cassava, red onion and tomato, accompanied by popcorn, toasted corn and green plantain chips.

## ENCEBOLLADO MIXTO

14,50

Served in a traditional encebollado base, but accompanied by ecuadorian shrimp, accompanied by popcorn, toasted corn and green plantain chips.

## MAREMOTO

16,50

Served on a traditional encebollado base, but accompanied by ecuadorian shrimp and fish ceviches, a seaquake of flavors, accompanied by popcorn, toasted corn and green plantain chips.

# SPECIALTIES

## CHAULAFAN

12,50

Oriental-style rice, stir-fried in a wok with ecuadorian soy sauce, ecuadorian shrimp, pork, chicken and beef, with a base of vegetables and egg omelette, accompanied by fried sweet plantain.

## ARROZ MARINERO

15,90

Sautéed rice with seafood, mussels, squid, ecuadorian shrimp, fish, clams, baby squid, and blue crab breast, and fried sweet plantain.

## ARROZ CON CAMARÓN

12,90

Sautéed rice with ecuadorian shrimp, vegetables and cooked sweet plantain.

## FRITADA

12,90

Marinated and fried Ecuadorian-style pork, "mote" corn or rice, potato tortilla, fried sweet plantain, red onion and tomato salad, avocado and toasted corn.

## HORNADO DE CHANCHO

12,90

Ecuadorian-style marinated and baked pork, "mote" corn or rice, potato tortilla, fried sweet plantain, red onion and tomato salad and avocado.

## CHURRASCO

11,90

Grilled beef fillet or steak (with sautéed vegetables), rice, home fries and fried eggs.

## APANADO

11,90

Breaded beef steak, rice, home fries and salad.

## GUATITA

11,50

Low-fire stewed cow tripe in peanut and potato sauce, rice, fried sweet plantain, salad and avocado.

## ARROZ MORO

14,00

Sautéed rice with lentil stew and Latin cheese, accompanied by your choice of grilled beef fillet, breaded beef fillet (1.00 euro supplement) or pork chop, with fried ripe banana and salad.

## LLAPINGACHO

13,00

Traditional mountain dish composed of llapingachos (Ecuadorian-style potato tortillas), rice, peanut sauce, salad with beets, fried eggs, avocado and Ecuadorian sausage.

## BANDERA PERLA DEL PACIFICO

14,90

Fusion of Ecuadorian flavors, guatita, beef stewed, rice, fish ceviche, ecuadorian shrimp ceviche, avocado and fried sweet plantain.

- MENESTRA DE MONTAÑA** 12,50  
Stewed red beans, accompanied by choice of grilled beef fillet, breaded beef fillet (supplement of 1.00 euro), pork chop or broster chicken, with rice, green plantain tortillas and salad.
- MENESTRA DEL MAR** 14,40  
Stewed red beans, accompanied by fried “dorada” fish, with rice, green plantain tortillas and salad.
- SECO DE CARNE** 12,90  
Beef stewed over low heat with ecuadorian spices, rice, fried sweet plantain, salad and avocado.
- ENCOCADO DE CAMARONES** 12,90  
Shrimp stewed in coconut sauce, accompanied by rice, green plantain tortillas and salad.
- ENCOCADO DE PESCADO** 14,40  
“Dorada” fish stewed in coconut sauce, accompanied by rice, green plantain tortillas and salad.
- ENCOCADO MIXTO** 16,40  
Ecuadorian shrimps and “Dorada” fish stewed in coconut sauce, accompanied by rice, green plantain tortillas and salad.
- CORVINA FRITA QUITEÑA** 14,50  
readed sea bass in tacos, bathed in shrimp ceviche, accompanied by rice, French fries and curtido of red onion with tomato.
- CAMARON APANADO** 13,50  
Crispy breaded Ecuadorian shrimp with rice, green plantain tortillas, salad and pink sauce.
- PICA POLLO** 11,90  
Crispy broster chicken, french fries or green plantain tortillas (supplement of 1.00) and salad.
- SALCHI-PAPI-POLLO** 10,90  
Home fries with sausage, roaster chicken and 2 fried eggs.
- HAMBURGUESA “LA PERLA NEGRA”** 13,90  
Our exclusive burger, aged beef, pork belly, smoked cheddar cheese, caramelized onion and Pearl's famous black truffle mayonnaise, accompanied by fries or salad.