

## DESSERTS

### CHOCO BANANA \$8,50

70% chocolate terrine, whipped white chocolate ganache *República del Cacao* with naranjilla, banana chucula ice cream, coffee and milk crisp

### MÁCHICA \$7,50

Pinol cake, máchica traposa crumble, spiced custard, banana passion fruit sorbet

*\*Máchica traposa contains pork fat cheese and raw sugar cane.*

### BABACO \$7

Babaco fruit compote, patate mandarin ice cream, cinnamon foam, guava dehydrated merengue, polen powder



We accept payment in cash and credit card.

Any comments or suggestions please let us know at [chulpiurbano@gmail.com](mailto:chulpiurbano@gmail.com)

If you need cab service please tell our staff.



@CHULPI\_URBANO



CHULPI PIQUEOS URBANOS

*We cook delicious Ecuadorian flavors.*

Chulpi Urbano is born as the dream of an ecuadorian cook and the desire to represent its food, culture and identity through contemporary and unique dishes.

A place full of imagination with a touch of tradition.

Welcome!



## STARTERS

### CHOCLO CHULPI \$4,75

Fresh corn sautéed with chicharrón, chulpi and cheese topped with a poached egg

### FAVA BEAN HUMMUS \$9

With grilled chicken gizzard and deep fried tripe, cherry heirloom tomatoes marinated with avocado oil and cilantro

### ROASTED PORK BELLY BAO \$9,50

2 pcs. of bao with roasted pork belly, chicha sauce, chicken liver paté, tomato, onions, cilantro and native potatoes chips

### CHULPI FRIED CHICKEN \$6,66

Tempura chicken breast with sal prieta, tree tomato escabeche sauce with banana vinegar, crushed peanuts, pickled chili, cilantro and longaniza mayonnaise

### GRILLED OCTOPUS \$12

Deep fried native potatoes mixed with mapahuira pork fat, red pepper and roasted tomato sauce, Andean mojo, smoked ashes oil

### TORTILLA DE VERDE \$7,50

Pan-seared mashed green plantain filled with cheese, poached shrimp tartare with local herbs mayonnaise, pickled onion, cilantro, tree tomato cold sauce

### ACORVICHADO \$7,99

Thin wahoo slices marinated in lemon and salt, avocado, ceviche sauce of cilantro, homemade kimchi, deep fried corviche filled with albacora and peanuts refrito, longaniza mayonnaise

### BURRATA AND PLUMS \$9,99

Fresh leaves mezclum, tamarind vinaigrette, fresh burrata, local plums gastric, avocado with purple corn tempura, curated egg yolk with a side of grilled sour dough bread and garlic butter

### GRILLED CAULIFLOWER \$8,50

With local Andean herbs tzatziki, confit mushrooms, pumpkin seeds and fig syrup

## MAIN COURSES

### BONDIOLA \$17,50

Slow cooked pork shoulder, roasted peaches sauce, morocho croquette filled with rice, peas, carrots and mapahuira pork fat, tree tomato cold sauce and coleslaw with homemade spicy kimchi

### CATCH OF THE DAY \$23

Pan-seared catch of the day, encocado sauce with clams and squid, local cheesy rice with lentils and fried sweet plantain, green plantain crisp, pickled radishes and fresh leaves

### GUINEA PIG TERRINE \$20

Llapingachos made with potatoes and filled with cheese, ginger and peanut sauce, avocado pureé, pickled chili, fresh leaves

### SLOW COOKED LAMB \$21

Slow cooked lamb glazed with butter, garlic and rosemary, corn biscuits, Andean cheese mornay sauce, crispy kale, Andean mojo, pickled mashua

### ENTRECOTE \$19,99

200 gr. of entrecôte, punzada demiglace, humita pureé, roasted carrots, pickled onion, deep fried fresh corn and pea leaves

### OMAKASE \$44,50

The omakase is a deal of trust with the chef. He is in charge of showcasing the spirit and creativity of the restaurant through 6 courses.

*\*Served to the whole table. The price is per person.*

OUR PRICES INCLUDE 15% TAX. DON'T INCLUDE 10% OF SERVICE.

Let us know if you have allergies or food restrictions.





