



1990





QUITO DELI

Patisserie & Boulangerie

— 1990 —

Select ingredients and the expertise of our master artisans bring to life a proposal crafted with dedication. Every morning, our breads are freshly baked to offer flavor, texture, and quality in every bite.



BREAKFASTS

Breakfast Experience

Build your own brunch \$15.00

Choose your breakfast, which includes house-made pastries, butter, jam, and your choice of American coffee or latte. Upgrade to specialty coffee for only \$1.00

A la carte breakfast

Omelette \$8.00

Choose 3 seasonal ingredients: spinach, peppers, onion, tomato, ham, or bacon. (Additional ingredient: \$0.50).

Scrambled Eggs \$7.00

Prepared to order with 3 ingredients of your choice, sautéed in butter or olive oil. Served on brioche toast with avocado mousseline.

Options: spinach, peppers, onion, tomato, cheese, ham, or bacon.
(Additional ingredient: \$0.50).

Soft-Boiled Eggs \$6.00

Soft and delicate, served with sea salt flakes and cheese breadsticks (grisines).

Fried Eggs \$7.00

Served on grilled brioche toast with crispy bacon and caramelized onions.

Costa (Coast Style) \$12.00

Cheese, pork rind (chicharrón), or mixed "Tigrillo" (mashed green plantain), served with avocado, mini beef stew (seco de carne), fresh salad, and cheese mayo.

Sierra (Highlands Style) \$12.00

Sweet or green plantain "Bolón" (stuffed ball) with cheese, pork rind, or mixed. Served with fresh salad, cheese mayo, and mini beef stew.

Benedict Toast: \$10.00

Toasted brioche bread with butter, crispy Iberian ham, poached eggs, and gratinated Hollandaise sauce, accompanied by arugula and cherry tomatoes.

Swiss Bowl: \$12.00

Swiss Bowl: Rösti potatoes, bratwurst sausage, cheese sauce, and fried eggs.



Taxes and service included.

Please let us know, when placing your order, if you have any allergies or dietary restrictions before your dish is served.



SWEET FEST

Waffles / Pancakes / French Toast: \$6.00

Freshly made, served with fresh butter and maple syrup.

Sauces: Chocolate, vanilla, mixed berries, whipped cream, or dulce de leche (manjar).

Fruits: Golden berries (uvillas), mango, peach, banana, strawberry, blueberry, pineapple, or apple.

Extras: Chocolate chips, Oreo cookies, quinoa pop, or white chocolate.

Traditionals

Muchines \$5.00 – 4 units

Cassava (yuca) fritters stuffed with cheese, served with honey and mango chocolate shavings, Served with a cup of yogurt.

Pan de Yuca \$5.00 – 4 units

Cassava bread lollipops and raspberry coulis, Served with a cup of yogurt.

European Quiche

\$4.75 per slice (Served with fresh salad and aioli).

Options: Spinach, mushroom, ham, or cheese.

Bacon Quiche (per slice): \$5.50.

Please ask about our whole Quiche options.

Artisanal Empanadas \$5.00 each

House recipe, served with chili sauce (ají)

Options: Caprese, Argentine-style beef or chicken, chard, "ají de gallina" (creamy chicken), and gourmet fig.

LUNCH OPTIONS

Chef's Suggestion: (12:00 to 15:30) \$12.00

House-made bread and butter. - Seasonal soup, cold or hot appetizer. - 2 Proteins + 2 Sides + Salad. - Dessert of the day or seasonal fruit.

Fast Options

(Served with deluxe French fries and house sauces).

1. Smashed Burger \$12.50
2. Swiss Burger \$12.50
3. Pulled Pork Sandwich (on potato brioche bread) \$10.00
4. Asian BBQ Skewer \$7.00

Hot Soups / Panecook

Served in an edible bread bowl made with our special sourdough.

1. Locro de Papa (Potato Soup) \$6.00
2. Cream of Chicken \$6.00
3. Cream of Mushroom \$6.00
4. Cream of Tomato \$5.00

Coffee Sandwiches (Take Away)

Classic sandwiches on premium bread, served with house sauces, tuber chips, and fresh herb salad with tangerine vinaigrette.

Chicken Salad \$7.00

French herb artisanal bread, chicken breast, mayo, pineapple, apple, celery, fresh herbs, and aioli.

Smoked Turkey \$8.00

French artisanal bread, cilantro hummus, smoked turkey, tomato, onion, feta cheese, lettuce, and sriracha aioli.

Serrano Ham & Swiss Cheese \$14.00

Crispy ciabatta, aioli, crispy onions, Galician chorizo, Serrano ham, fontina cheese, and piquillo pepper.

Cheese & Honey Triple \$10.00

Honey brioche with melted cheeses: Tilsit, cheddar, Gruyère, and crispy onions.

Avocado \$7.50

Brioche bread, avocado, boiled egg with garlic and herb mayo, and tomato seasoned with lemon and white pepper.

QUITO DELI
Pâtisserie & Boulangerie
1980

Taxes and service included.

Please let us know, when placing your order, if you have any allergies or dietary restrictions before your dish is served.

POKE

Poke Salads (Take away)

Caesar \$8.00

Romaine lettuce, chicken, grated egg, cherry tomato, Caesar dressing, parmesan, and croutons.

Mediterranean \$9.00

Burrata cheese, cherry tomato, olives, avocado, cucumber, mixed greens, feta cheese, chicken, and basil vinaigrette.

Caprese \$9.50

Burrata cheese, cherry tomato, olive oil, Maldon salt, balsamic reduction, mixed berries, and fresh basil.

Chef's Choice \$12.00

Selection of hams, cold cuts, cheeses, fresh vegetables, chicken, boiled egg, and mustard-basil vinaigrette.

Build Your Own Poke Salad \$12.00

Choose 1 base, 1 carbohydrate, 1 cheese, 3 fresh greens or vegetables, and 2 dressings.

Fresh & Healthy

Choose 6 ingredients and 2 dressings.

Greens: Romaine lettuce, curly lettuce, arugula, red cabbage, basil, microgreens, or parsley.

Vegetables: Cherry tomato, olives, avocado, cucumber, beet, edamame, radish, carrot, sweet corn, peas, beans, tomato, or mango.

Carbs: Quinoa, couscous, brown rice, croutons, cheese crisps, or Japanese rice.

Cheeses: Parmesan, feta, cheddar, tofu, mozzarella, or burrata.

Proteins: Chicken, salmon, roast beef, tuna, turkey, or boiled egg.

Dressings: Tzatziki, teriyaki, Thai, pesto, balsamic reduction, Caesar, sriracha aioli, ceviche-style aioli, lemon vinaigrette, olive oil, tartar, or Thousand Island.

Build Your Own Poke Fruits \$7.00

Choose 6 ingredients and 2 sauces.

Choose 4 main ingredients, 2 nuts or dried fruits, and 2 sauces.

Principal

Mango, banana, Golden Berry, strawberry, orange, kiwi, apple, watermelon, blueberries, grapes, pineapple, papaya or dragon fruit, plain or greek yogurt, almond or soy milk.

sauses

Honey, maple syrup, red berry sauce, dulce de leche or whipped cream.

Nuts & toppings

Almond, walnut, granola, muesli, oat flakes, quinoa pop, overnight oats, or shredded coconut.



Hot Panini

Sandwiches on artisanal bread, served hot with house sauces, tuber chips, and a fresh herb salad with tangerine vinaigrette.

Club Panini \$11.00

Sourdough loaf with bacon, egg, avocado, chicken, tartar sauce, tomato, lettuce, ham, cheddar, and Dutch cheese.

Croque Madame \$11.00

Toasted sourdough bread, melted fine herb cheese, york ham, and a fried egg.

Portobello & Mozzarella \$10.00

French toast with portobello mushrooms, onions, caramelized onions, mozzarella, pesto, and walnuts.

Pulled Chicken \$8.00

Focaccia with slow-cooked chicken, house special sauce, cheddar cheese, bacon, and sweet mustard.

Sesame Bagel \$10.00

Black sesame bagel with smoked turkey, honey, Dijon mustard, bacon, caramelized onions, artichoke, garlic mayo, and parmesan.

Blue Roll \$5.00

Warm croissant roll filled with blueberry cream, vanilla quenelle, and port sauce, served with banana chips and fresh grapes.

Signature Sandwiches & Wraps

Choose your favorite bread or wrap: Three-cheese, artisanal, ciabatta, pita, whole wheat tortilla, croissant, French bread, focaccia, or brioche. All served with house sauces.

Venezia Combo \$12.50

Roast beef, smoked turkey, Spanish fuet, salami, sun-dried tomatoes, lettuce, tomato, onion, and pesto aioli.

Chicken Caesar \$10.00

Grilled chicken, lettuce, tomato, parmesan, onion, bacon, and Caesar aioli.

Smoked House Turkey \$13.00

Smoked turkey, Asiago cheese, smoked bacon, Galician chorizo, sun-dried tomatoes, piquillo peppers, and honey mustard aioli.

Italo \$14.00

Cured pork loin, pistachio gorgonzola cream, arugula, sun-dried tomatoes, balsamic, Maldon salt, and Galician garlic sauce.

Benedict Toast \$9.00

Crispy Iberian ham, poached eggs, and gratinated Hollandaise sauce.

Smashed Croissant \$15.50

Choice of protein: turkey, chicken, roast beef, American ham, aged cheeses, or salmon with capers.



Taxes and service included.

Please let us know, when placing your order, if you have any allergies or dietary restrictions before your dish is served.



PIZZA

Build Your Own Pizza

1 Ingredient:	Large \$19.00	Medium \$14.00
2 Ingredients:	Large \$21.00	Medium \$15.00
3 Ingredients:	Large \$23.00	Medium \$16.00
4 Ingredients:	Large \$25.00	Medium \$16.50

Ingredients:

Proteins:

Crispy pepperoni, salami, York or American ham, Italian sausage, chicken, BBQ beef, bacon, or roast beef.

Vegetables:

Green pepper, onion, portobello mushrooms, black olives, pineapple, or cherry tomato.

Cheeses: Cheddar, Dutch, parmesan, feta, or burrata.

BEVERAGES

Hot Drinks

• Coffee Bombón	\$4.50
• Flat White: Double espresso shot with microfoam milk	\$4.50
• Matcha Latte (with milk or water)	\$4.00
• House Chocolate: Made with 100% Ecuadorian fine aroma cacao	\$3.20
• American Coffee	\$2.70
• Espresso	\$2.40
• Double Espresso	\$3.20
• Café con Leche (Coffee with milk)	\$4.00
• Cappuccino	\$4.25
• Mocaccino	\$4.25
• Tea and Infusions	\$2.20
• Dehydrated Fruit Tea	\$2.50
• Glass of Plant-Based Milk (cold or hot)	\$2.50
• Glass of Regular Milk (whole, lactose-free, or skim)	\$2.00



*Enjoy our coffees, made with 100% Ecuadorian medium-roast beans, carefully selected by Cosecha Roja.



Cold Specialties & Matcha

• Affogato Deli: Vanilla ice cream with a hot espresso shot	\$5.00
• Iced Matcha Latte: (with milk or water)	\$4.50
• Iced Matcha Chocolate: Matcha with chocolate over ice	\$5.00
• Frozen Mocaccino	\$4.00
• Frozen Cappuccino	\$4.00
• Frozen Caramel Macchiato: Blended coffee with vanilla and caramel topping	\$6.00

Green Juices & Vitality

• Green Fresh: Green apple, cucumber, and lemon	\$4.00
• Deli Vital: Celery, pineapple, and fresh mint	\$4.00
• Energy Mix: Green apple, spinach, and orange	\$4.00



Smoothies (\$5.00)

- Pink Velvet: Strawberry and banana with yogurt or coconut milk.
- Sweet & Wild: Kiwi, strawberry, and banana with water or milk.
- Summerly: Pineapple, mango, and papaya.
- Tropical: Pineapple, banana, and passion fruit with milk.
- Sunset: Orange, banana, and strawberry with milk.
- Fruity: Strawberry, blackberry, and coconut with milk.
- Paradise: Coconut, papaya, and orange with milk.

Natural Juices & Frappé Lemonades

• Juice of the Day: Ask for seasonal options	\$3.50
• Matcha Mint Lemonade: Lemonade with matcha and mint	\$5.00
• Blueberry Lemonade: Lemonade with artisanal blueberry reduction and rosemary	\$5.00
• Lemon Crush: Strawberry lemonade	\$5.00
• Lemon Fresh: Watermelon and mint lemonade	\$5.00
• Flavored Lemonades: Strawberry, mint, peppermint, or coconut	\$5.00
• Milk Substitution (Almond or Soy)	\$1.00



QUITO DELI
Pâtisserie & Boulangerie
1990

Taxes and service included.

Please let us know, when placing your order, if you have any allergies or dietary restrictions before your dish is served.



QUITO DELI

Pâtisserie & Boulangerie

— 1990 —

Isabel La Católica y Luis Cordero

swissôtel **QUITO**

