

Menu

ROOM

Service

swissôtel QUITO

BREAKFAST

Express take away

Little Juice Box, Chicken and Croissant Sandwich, chopped fruit and granola bar.

\$7,00

American Breakfast

Herbal tea, coffee or chocolate, bread basket

Hash Brown, eggs cooked by order, beef sausage and smoked bacon. Natural juice (passion fruit, blackberry, guanabana, papaya, melon, watermelon, strawberry and carrot).

\$12,50

Continental Breakfast

Herbal tea, coffee or chocolate, bread basket

Plate of seasonal fruit, two kinds of cheese, honey, butter, variety of homemade bread and natural juice (passion fruit, blackberry, guanabana, papaya, melon, watermelon, strawberry and carrot).

\$10,00

Ecuadorian Breakfast

Herbal tea, coffee or chocolate, bread basket

Mashed green plantain or Green Plantain Ball made with cheese or pork, two fried eggs, bacon, corn wrap, waffles or pancakes. Plate of seasonal fruit and natural juice (passion fruit, blackberry, guanabana, papaya, melon, watermelon, strawberry, carrot).

\$13,50

Vitality

Herbal teas, coffee or chocolate.

Detox juice: carrot, spinach and orange

Wholemeal bread, multigrain bread, French bread, forest fruits bowl, banana, cacao nibs, honey and natural yogurt, avocado crostini and egg white omelet.

\$12,00



Nuestro Servicio de Desayuno es de 04:00 am hasta 11:00 am / Impuestos y servicios incluidos

Al realizar su pedido, déjenos saber si tiene algún tipo de alergia o restricción alimentaria.

BREAKFAST SIDES

Eggs cooked to order

Poached eggs, fried eggs, benedict eggs, omelet option
Accompanied with bacon, ham, corn, tomato, peppers and onions.

\$5,50

Pancakes or Waffles

With Maple syrup, butter and two forest fruits jams.

\$5,50

Bread Basket

Five kinds of homemade bread accompanied with forest fruits jams.

\$3,50

Plate of Fruits

Four kinds of seasonal fruit accompanied with granola, grapes and a shot of natural yogurt.

\$4,50

Homemade Oatmeal

Our delicious mix of yogurt, heavy cream, banana, pears and apples.

\$5,00

Plate of cheese and ham

Three kinds of cheese and four kinds of ham, cherry tomato and nuts.

\$8,50

BREAKFAST SANDWICHES

Smashed ham croissant

Grilled croissant caramelized with honey, ham, burrata cheese, dehydrated tomato and maldon salt.

\$8,00

Smashed avocado croissant

Grilled croissant caramelized with honey, avocado, mozzarella cheese, egg white omelet, maldon salt and olive oil.

\$7,00

Smashed salmon croissant


Grilled croissant caramelized with honey, smoked salmon, pickled pepper, dried tomato, burrata cheese, avocado, olive oil, lemon and maldon salt.


\$9,00

SOPAS

24 Hours **Potato Cream** 
Prepared with three different kinds of potato served with fresh cheese and avocado. **\$8,00**

Neapolitan Tomato Cream **\$6,00**
Tomatoes, bacon, pearl onion, parmesan crisps and basil crisps.

24 Hours **Chicken Soup** 
Vegetable's broth, chicken breast, potato, noodles, vegetables, flavored with ginger and coriander. **\$8,00**

Mushroom Cream 
Mushrooms and portobellos mix flavored with porcini mushroom powder, parmesan cheese and garlic bread. **\$7,00**

SALADS

24 Hours **Caesar Salad**
Traditional salad accompanied with croutons, egg, garlic bread with parmesan and anchovies' emulsion.



Chicken
\$7,00




Shrimp
\$8,00




Salmon
\$10,00

Burrata Salad **\$7,00**
Burrata Cheese, cherry tomato, basil leaves, roman lettuce, balsamic reduction, pepper crisps, olive oil, oregano and maldon salt.

24 Hours **Honey Mustard** 
Breaded chicken breast fillets, mixed lettuce, tangerines, celery, pecan praline, served with honey mustard dressing. **\$10,00**

Tikka Chicken Bowl 
Chicken Slices covered with tikka masala sauce, avocado, iceberg lettuce, pepper trilogy, chives, scallion, sesame oil, green leaves mixture, carrot, salted peanuts and yogurt dressing. **\$7,50**

Veggie bowl 
Avocado dices, carrot slices, tofu cooked with soy, edamame, beet strand, grilled lettuce, asparagus, roasted tomatoes, accompanied with miso dressing. **\$6,50**



Taxes and services included

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SANDWICHES, WRAPS AND HAMBURGERS

Choose between a classic Caesar salad or French fries as accompaniment

24 Hours **Swiss Club sandwich** **\$10,50**

Homemade bread, egg, tomato, lettuce, avocado, bacon, chicken dressed with pickled ali oli, lettuce and hollandaise cheese.

Roast Beef Sandwich **\$11,00**

Basil bread, roast beef slowly cooked, bacon, grilled onions, tartar sauce and Tartar sauce with dutch cheese and cheddar.

Croque Madame **\$10,50**

Three levels of delicious: Bread, variety of cheese and ham, everything served with fried egg and homemade sauce.

Pulled Pork Sandwich  **\$8,50**

Pork back slowly cooked, covered with vinegar sauce and barbecue with homemade bread with sesame.

24 Hours **Brisket burger**  **\$12,00**

Grilled, caramelized onion, pickles, bacon, smoked provolone cheese, roasted tomatoes, crispy onions, English eggs, barbecue and cheddar sauce.

Wraps 

Salted with a variety of peppers, onion flavored with chili powder with mashed black beans and served with guacamole, sour cream, pico de gallo gratin with cheddar cheese sauce.

 **Chicken**
\$7,50

 **Beef**
\$10,00

 **Both**
\$9,00

Veggie Burger  **\$12,00**
Delicious smoked lentil croquette accompanied with tomato, lettuce, caramelized onions and homemade sauce.

Vitality **\$7,00**
Wheat tortilla, hummus accompanied with carrots, avocado, cooked quinoa, pickled radish, cucumbers, avocado, variety of green leaves and egg white omelet.



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PASTA

Lasagna

Choose from chicken or beef, made with tomato sauce, pear, fresh pasta, mozzarella cheese, parmesan cheese, covered with pesto and pomodoro sauce, basil and cherry tomato.

\$13,00

Tagliatelle sepia

Basil sauce, cherry tomato, salted carrots accompanied with parmesan cheese.

\$12,00

 Chicken
\$12,00

 Shrimp
\$14,00

 Beef
\$15,00

Basil Penne

Carbonara, cherry tomatoes, sauteed carrots accompanied with parmesan cheese.

\$9,00

 Chicken
\$10,00



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PIZZAS

 **Margarita**

Pomodoro sauce, mozzarella cheese, homemade burrata cheese, basil, cherry tomato.
Individual.....\$ 12,00


Diabla

Pomodoro sauce, mozzarella cheese, parmesan cheese, fresh mushroom, garlic salami, Argentinian sausage, tomato, jalapeño, chili powder.
Individual.....\$ 17,50

Pepperoni

Pomodoro sauce, mozzarella cheese, parmesan, pepperoni.
Individual.....\$ 15,50

Vegetariana 

 Pomodoro sauce, mozzarella cheese, parmesan cheese, fresh mushrooms and portobellos, red pepper and black olives.
Individual.....\$ 14,50

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MAINS


- 24 Hours** **Chicken**  Grilled, covered with pesto sauce, old-fashioned mashed potato, sauteed vegetables. **\$14,00**
- 24 Hours** **Beef loin**  Grilled, country potatoes, three peppers sauce and sauteed vegetables. **\$18,00**
- 24 Hours** **Salmon**  Grilled with lemon butter, rissole with parsley and sauteed vegetables. **\$20,00**
- Risotto Frutti di Mare** **\$22,00**
Arboreal rice with an exquisite mix of seafood, bisque, parmesan cheese, truffle oil and vegetables.
- Uruguayan Beef**  Grilled accompanied with French fries, mushroom sauce, spiced butter and fresh salad. **\$28,00**

ECUATORIAN CUISINE

- Ceviches**   All of our ceviches come with fried slices of green plantain, popcorn, fried corn and avocado.
- Jipijapa fish **\$12,00**
 - Guayas Shrimp **\$10,00**
 - Duet of leche de tigre and red sauce **\$14,00**
 - Vegetarian Palmetto  **\$8,00**

- Chicken Stew**   **\$12,00**
Chicken cooked with spices and regional vegetables, accompanied with yellow rice, fried ripe plantain, avocado salad, onion, tomato, lettuce, parsley and lemon dressing.

- Churrasco Guayaquileño**  **\$17,00**
Grilled tender loin accompanied with hot creole sauce, with rice, French fries, fried egg, avocado salad, onion, tomato, lettuce, parsley and lemon dressing.

- Pork**  **\$15,00**
Pork, peanut sauce, giant white corn, with egg, avocado salad, onion, tomato, lettuce, parsley and lemon dressing.

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SERVICE OPENING HOURS

Monday to Sunday

12:30 a 15:30

19:00 a 22:30

MAKIS

California / 8 U

Cucumber, kanikama, masago, mayonnaise, avocado.

\$13,00

Acevichado / 8 U

Roll covered with white fish ceviche with the best Peruvian style, Japanese crab palmetto flavor stuffed with avocado and cream cheese.

\$14,00

Philadelphia / 8 U

Fresh salmon, asparagus and a touch of cream cheese covered with masago.

\$12,00



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SNACKS

Chile

Fried corn tortilla, guacamole and cheese sauce.

\$13,00

24
Hours

Chicken Wings



French fries, barbecue sauce and crudites.

\$12,00

Pop corn

Siracha ali oli sauce.

\$3,50

24
Hours

Hot dog



Chips and homemade sauce.

\$7,00

Plate of Cheese

Ripe plantain and cold cuts.

\$20,00

DESSERTS

Opera Cake with Strawberries

Traditional combination of almonds cake stuffed with preserve strawberry and ganache of 70 % Amazonian chocolate.

\$6,50

Pecan pie

Classic Pecan Pie with Maple syrup.

\$7,50

Pistachio Crème Brulé

Creamy pistachio cream burned with caramel.

\$6,50

Vegan Sacher Cake

Moist vegan chocolate cake with apricot cream sweetens with stevia.

\$6,50





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KIDS MENU

 **Chicken Nuggets**  **\$8,00**
Breaded Nugget served with French fries and our homemade sauce.

Neapolitan Spaghetti  **\$6,50**
Served with croutons.

 **Salchipapas**  **\$7,00**
Frankfurt sausage with French fries and homemade sauce.



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VITALITY

POKES

Sake



Wholemeal rice, salmon, avocado, Japanese cucumber, purple cabbage, mango served with miso dressing and light soy.

\$11,00

Zen

Tikka masala chicken, white rice, carrot, broccoli, wheat tortilla and avocado.

\$10,00

Teriyaki



Grilled loin, teriyaki sauce, white rice, sauteed vegetables and white egg omelet with spinach.

\$13,00

Veggie



Wholemeal rice, tofu, avocado, carrot, peas, baby carrots, avocado hummus.

\$8,00

WRAPS

Pita

Grilled chicken covered with middle east spices, avocado, tomato, lettuce, yogurt dip and mayonnaise perfumed with comfit garlic.

\$5,00

Rangpur



Pita stuffed with tuna dressed with lima vinaigrette, lemon pepper, avocado, caramelized onion and roasted tomatoes.

\$8,00

DULCES

Black forest



Variety of forest fruits, chia, quinoa pop, honey, banana, natural yogurt sweetens with stevia.

\$10,00

Trifle



Green apple, hydrated oat with almond milk, mango, banana, American orange, almond and golden berries.

\$7,00

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DRINKS

HOT DRINKS

Herbs Infusions	\$3,50
Homemade Chocolate	\$3,50
Pineapple and cinnamon	\$3,50
Orange, pineapple and ginger	\$3,50
Apple	\$3,50
Peppermint	\$3,50
Forest Fruits	\$3,50
Rose and saffron water	\$4,50

COLD DRINKS

Milkshake - vanilla / chocolate	\$5,50
Jamaica flower and ginger tea	\$3,50
Green Tea	\$3,50
Frozen Coffee	\$4,00
Iced Mocha Coffee	\$4,00
Iced Caramel Latte	\$4,50
Sodas	\$4,00
Iced Tea	\$3,50
Still Water	\$3,00
Sparkling Water	\$3,50

COFFEE AND SPECIALTIES

Black Coffee	\$3,50
Espresso	\$3,00
Black Coffee with milk	\$3,50
Mochaccino	\$4,00
Cappuccino	\$4,00
Caramel Latte	\$4,50
Vanilla Latte	\$4,50
Nuts Latte	\$4,50

HOMEMADE JUICES

Orange	\$4,00
Blackberry	\$4,00
Tree Tomato	\$4,00
Passion Fruit	\$4,00
Guava	\$4,00
Guanabana	\$4,00
Mango	\$4,00
Pineapple	\$4,00
Papaya	\$4,00
Melon	\$4,00
Strawberry	\$4,00
Banana shake	\$5,00

SMOOTHIES

Forest Fruits	\$5,50
Mango	\$5,50
Naranjilla	\$5,50
Mint	\$5,50
Watermelon	\$5,50
Pineapple	\$5,50
Strawberry	\$5,50
Raspberry	\$5,50
Coconut	\$5,50



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