



Menu



CONTEMPORARY CUISINE · ECUADORIAN INGREDIENTS · INTERNATIONAL TECHNIQUES

El restaurante
— BY BANKERS —

Cold starters



C A C A O O R I G I N

VEGETAL ANDES **11.80**

Fresh hearts of palm and chonta with sautéed mushrooms, warm goldenberry vinaigrette, and toasted Andean nuts.

MARINE PEARL **14.50**

Avocado and cilantro green ceviche delicately served with sea bass, stone crab (Ecuadorian mangrove crab), and chlorophyll.

CACAO ORIGIN **14.80**

Aged beef carpaccio, whole grain mustard emulsion, toasted fine aroma cacao, and crispy capers.

ROCK SEA **15.50**

Delicate sea bass tartare, coconut-lime leche de tigre, avocado, fresh cilantro, and crispy green plantain.



ANDEAN FLAME 18.50

Flambéed beef tenderloin with Ecuadorian spirit (Miske), creamy yellow cassava purée, and dark reduction.

HIGHLAND LAMB 18.50

Slow-cooked lamb loin, truffled cauliflower purée, and spiced jus.

BANKERS LOIN 22.20

Aged beef tenderloin, pan-seared with lightly pickled pearl onions, served with a selection of wild mushrooms, jus, and sautéed papa cuchi.

ROOT & SMOKE 29.00

Slow-cooked pork ribs in plantain leaf, sweet potato purée, and native apple.

PERUVIAN LOMITO SALTADO 15.80

Classic stir-fried beef with crispy potatoes and rice with sweet corn.

Hot Starters

FIRE-ROASTED TOMATO 8.50

Velvety roasted tomato cream, Manabí cheese, and basil oil.

ROASTED PLANTAIN 16.50

Grilled sweet plantain with coconut-braised shrimp, finished with melted Manabí cheese and traditional sal prieta.

GREEN & SEA 21.00

Crispy green plantain slices with fresh stone crab and light coconut cream.

PACIFIC EMBER 21.50

Grilled octopus, smoked potato purée, and paprika oil.

GREEN & SEA



PRICES INCLUDE TAXES

Poultry

- COUNTRY SUPREME****17.50**

Organic chicken stuffed with spinach and Andean cheese, creamy barley, and light poultry sauce.
- HERITAGE CONFIT****19.90**

Traditional confit hen, rustic papa chola purée, and smoked yellow chili sauce.
- NARANJILLA & DUCK****37.90**

Glazed duck breast, silky carrot purée, and a vibrant red fruit reduction.
- DUCK CONFIT****29.00**

Duck leg slow-cooked in its own fat, served with potatoes, sautéed kale, and orange segments.

NARANJILLA & DUCK



Fish & Seafood



ESSENTIAL TUNA **16.50**

Seared tuna, avocado cream, Andean chili, and black olive powder.

PORT RISOTTO **17.00**

Creamy carnaroli rice delicately cooked in a rich, concentrated shellfish bisque, finished with fresh seafood and a silky squid ink emulsion.

WHITE COAST **18.00**

Steamed sea bass, coconut beurre blanc, and asparagus.

PACIFIC TAMARIND **29.50**

Shrimp glazed in butter and tamarind, served with silky purée, and corn crisp.

BANKERS SEA BASS **39.00**

Grilled sea bass and shrimp with garlic seafood sauce and nero di seppia risotto.

Signature Cuts

ANGUS PICANHA *	45.00
ARGENTINIAN SKIRT STEAK*	49.00
NEW YORK STEAK*	55.00
RIB EYE*	62.00

*SERVED WITH GAUFRETTE POTATOES, ROASTED VEGETABLES, AND CRIOLLO CHIMICHURRI

Desserts

ORIGIN SPHERE	7.50
70% cacao chocolate and passionfruit mousse.	
TROPICAL COCONUT	7.50
Coconut cream, roasted pineapple gel, and almond crumble.	
GOLDENBERRY & VANILLA	7.50
Light cheesecake with goldenberry compote and Andean crumble.	



ORIGIN SPHERE