



## TAPAS

### CROQUETAS

\$13

Crispy and creamy croquettes filled with your choice of chicken, ham, or wild mushrooms, served with sweet chili aioli

### TACOS BIRRIA

\$13

Beef stew tacos served on soft corn tortillas with pico de gallo & fresh cilantro

### CEVICHE MIXTO

\$13

Fish & shrimp, fresh citrus juice, sweet habanero peppers, red onion & cilantro, served with steam-spiced yam & Peruvian corn

### FRITURA DE BACALAO

\$13

Codfish fritters made with potatoes, sofrito & fresh cilantro, served with rocoto chili mayo

### PULPO A LA GALLEGA

\$13

Tender octopus over smoky red pepper chimichurri potatoes & toasted bread

### PUPUSAS DE LOCURA

\$13

Traditional crispy cornmeal cakes filled with cheese and refried beans, served with El Salvadorian style coleslaw & ají sauce  
Add chicharrón +\$4

### EMPANADAS LATINO AMERICANAS

\$13

A combo of Colombian empanadas & Ecuadorian plantain empanadas

### CONVENTO'S TRÍO DE FRITA

\$13

Fresh-cut French fries, sweet potatoes & yuca, served with huancaína sauce & ají sauce

### MADURO CON RICO QUESO

\$13

Ripe fried plantain topped with cheese sauce, served with mote pillo & crispy double-smoked bacon bits

### TOSTONES RELLENOS

\$13

Plantain cups filled with shrimp enchiladas & picadillo

### THE DAUGHTERHOUSE NACHOS

\$13

Corn tortilla chips topped with glazed black beans, pico de gallo, fresh jalapeños & Monterey Jack cheese, served with guacamole & sour cream

## PLATTERS serves 4

### CHEESE PLATTER

\$40

Chef's choice of cheese cuts, prosciutto & olives served with guava, dried fruits & toasted bread

### JALEA PERUANA

\$60

Shrimp (lightly dusted and fried), fish, calamari & yuca, served with huancaína sauce, chili sauce & rocoto sauce

### PAELLA

\$60

A mix of seafood, shellfish, chicken & chorizo cooked in saffron-infused sofrito rice and finished with Spanish sherry

*\*Taxes and gratuities not included*





## SOUPS & SALADS

- SOPA DE CARNE** \$10  
Chuck beef, yuca, taro root, Peruvian corn & fresh cilantro
- POTAJE DE FRIJOLES** \$10  
Cuban black bean soup, crema, pickle & red onion
- ENCEBOLLADO DE PESCADO** \$10  
Ecuadorian fish soup with yuca & corn
- ENSALADA DE REMOLACHA** \$10  
Caramelized beets, oven-roasted ginger carrots & pecans, served with mixed lettuce topped with feta cheese
- MOTHERHOUSE GARDEN SALAD** \$10  
Arugula, cherry tomatoes, onions, shredded carrots, sliced cucumbers & mixed nuts, served with The Motherhouse dressing

## DESSERTS

- TRES LECHES** \$9  
Nicaraguan-style sponge cake soaked in sweet milk sauce, served with caramelized banana
- FLAN DE COCO** \$9  
Coconut cream caramel flan served with made-in-house vanilla ice cream
- PUDÍN DE LA ABUELA** \$9  
Guava bread pudding & crème fraîshe
- HAZELNUT CHOCOLATE CAKE** \$9  
Signature hazelnut chocolate cake served with crème fraîshe & berries compote
- CHURROS** \$9  
Three churros drizzled with a sauce of your choice  
Caramel, chocolate, or strawberry  
*All our desserts are made in-house*

## MAINS

- FILETE DE CHERNA A LA PLANCHA** \$25  
Grilled grouper fillet with mojo, served with rice & tostones
- PESCADO FRITO** \$25  
Pan-fried whole fish topped with encebollado, served with rice & black beans
- HORNADO ECUATORIANO** \$25  
Slow-roasted pork shank topped with encebollado, served with potato cakes & Peruvian corn
- ROPA VIEJA** \$25  
Shredded beef skirt with sweet pepper sofrito, congrí rice & fried ripe plantain
- CHURRASCO** \$25  
Skirt steak with chimichurri, served with rice, two fried eggs & tostones
- POLLO A LA PLANCHA** \$25  
Deboned chicken, chipotle au jus, served with herbed roasted potatoes & vegetables
- CHUPE DE MARISCOS** \$25  
Peruvian-style mixed seafood stew in aji

*\*Taxes and gratuities not included*