



TAPAS

CROQUETAS

\$15

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

TACOS

\$15

Beef, pork or chicken tacos served on soft corn tortillas with pico de gallo & guacamole

CEVICHE MIXTO

\$15

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

FRITURA DE BACALAO

\$15

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

PULPO A LA GALLEGA

\$15

Tender octopus over smoky red pepper chimichurri potatoes & toasted bread

PUPUSAS DE LOCURA

\$15

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

EMPANADAS LATINO AMERICANAS

\$15

A combo of Colombian empanadas & Ecuadorian cheese empanadas

CONVENTO'S TRÍO DE FRITA

\$15

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

\$15

Plantain cups filled with shrimp enchiladas & beef picadillo

THE DAUGHTERHOUSE NACHOS

\$20

Corn tortilla chips topped with glazed black beans, pico de gallo, jalapeños & Monterey Jack cheese, served with guacamole & sour cream
Add pork or beef +\$4

PLATTERS serves 4

JALEA PERUANA

M \$30 L \$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 \$13

Chuck beef, yuca, taro root, Peruvian corn & fresh cilantro

POTAJE DE FRIJOLES \$13

Cuban black bean soup, crema, pickle & red onion

ENCEBOLLADO DE PESCADO \$13

Ecuadorian fish soup with yuca & corn

ENSALADA DE REMOLACHA \$15

Arugula, caramelized beets, oven-roasted carrots & pecans, served with mixed lettuce topped with feta cheese

MOTHERHOUSE GARDEN SALAD \$15

Arugula, cherry tomatoes, onions, shredded carrots, sliced cucumbers & mixed nuts, served with The Motherhouse dressing

DESSERTS

TRES LECHES \$12

Nicaraguan-style sponge cake soaked in sweet milk sauce, served with caramelized banana

FLAN DE COCO \$12

Coconut cream caramel flan served with vanilla ice cream

PUDÍN DE LA ABUELA \$12

Guava bread pudding & crème fraîche

CHURROS \$12

Six churros with a sauce of your choice
Caramel, chocolate, or strawberry

MAINS

FILETE DE PESCADO A LA PLANCHA \$25

Grilled fish of the day fillet with mojo, served with rice & tostones

PESCADO FRITO \$25

Fried whole fish topped with encebollado, served with rice & black beans

HORNADO ECUATORIANO \$25

Slow-roasted shredded pork topped with encebollado, served with potato cakes & mote pillo

ROPA VIEJA \$25

Shredded beef skirt with sweet pepper sofrito, congrí rice & fried ripe plantain

CHURRASCO \$25

Skirt steak with chimichurri, served with rice, fried egg & 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, creamy stew in aji

Taxes and gratuities not included