



TAPAS

CROQUETAS

\$18

A combination of crispy and creamy Spanish croquetas filled with chicken, ham, & mushrooms served with chipotle sauce.

FRITURA DE BACALAO

\$18

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

PUPUSAS DE LOCURA

\$18

Corn torillas filled with cheese & refried beans. Served with El Salvadorian style coleslaw & aji sauce.

Add Chicharrón +\$4

EMPANADAS

\$18

A combination of Colombian & Ecuadorian Empanadas.

TOSTONES RELLENOS

\$18

Plantain cups filled with shrimp enchiladas & beef picadillo.

TACOS

\$18

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

MADURO CON RICO QUESO

\$15

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

PULPO A LA GALLEGA

\$18

Finely sliced baby potatoes served with seasoned octopus. Topped with our in-house spelt bread.

Taxes and gratuities not included

CEVICHE MIXTO

\$18

Calamari, fish & shrimp in fresh citrus juice with sweet habanero peppers, onion & cilantro, served with steam-spiced yam, Peruvian Corn, roasted corn-nuts.

EGGPLANT ROLLS

\$18

Stuffed eggplant with sauteed mushrooms, zucchini, peppers, sofrito & a mix of mozzarella & feta cheese.

STEAMED MUSSELS

\$20

Steamed mussels in a butter tomato puree sauce served with two slices of toasted spelt bread.

PLATTERS

THE DAUGHTERHOUSE NACHOS

\$25

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

CONVENTO'S TRÍO FRITA

\$18

Melted mozzarella cheese over potato, sweet potato, & yuca fries served with chipotle sauce.

JALEA PERUANA

M \$30

L \$60

Lightly dusted and fried shrimp, fish, calamari, & yuca. Served with huancaína sauce, chili sauce, & rocoto sauce.

PAELLA

S \$60

M \$120

L \$200

serves 2

serves 4

serves 8

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



SOUPS & SALADS

SOPA DE CARNE \$15

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

SOPA DE MARISCOS \$15

Soup with Shellfish, seafood, corn, & yuca.

ENSALADA DE REMOLACHA \$20

Arugula, mixed lettuce, ovenroasted caramelized beets & carrots. Served with pecans, feta cheese & our in-house dressing.

MOTHERHOUSE SALAD \$20

Crunchy vegetables, quinoa, whole grains. Served with mixed lettuce, shredded carrots & cabbage with our in-house dressing.

DESSERTS

TRES LECHES \$15

Sponge-cake soaked in sweet milk sauce

FLAN DE COCO \$15

Coconut cream caramel flan served with vanilla ice cream

BUDÍN DE LA ABUELA \$15

Guava bread pudding & crème fraîche

CHURROS \$15

Churros with a sauce of your choice
Dulce de leche, chocolate, or strawberry

Taxes and gratuities not included

MAINS

FILETE DE PESCADO A LA PLANCHA \$30

Tilapia Filete pan-fried with mojo served with rice, patacones, & Ecuadorian curtido.

PESCADO FRITO \$30

Fried whole fish topped with Ecuadorian curtido. Served with rice & black beans.

HORNADO ECUATORIANO \$30

Slow-roasted pulled pork topped with Ecuadorian curtido. Served with llapinachos & patacones.

ROPA VIEJA \$30

Enticingly savory flank-steak slow-cooked to perfection. Served with arroz congri & fried ripe plantain.

CHURRASCO \$30

Skirt steak with chimichurri. Served with a fried egg, rice, & patacones.

POLLO A LA PLANCHA \$30

Deboned chicken, chipotle au jus. Served with herbed roasted potatoes & vegetables.

CHUPE DE MARISCOS \$30

Peruvian-style mixed seafood, creamy stew in ají.

KIDS MENU

Please ask your server