



TAPAS

CROQUETAS

\$18

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

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.

MADURO CON RICO QUESO \$15

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

TOSTONES RELLENOS \$18

Plantain cups filled with shrimp enchiladas & beef picadillo or seasonal sauteed vegetables.

TACOS \$18

Choose from birria, pastor, chicken, fish, or seasonal mixed vegetables served on soft corn tortillas, topped with pico de gallo, guacamole, & cilantro.

EGGPLANT ROLLS \$18

Stuffed eggplant with sauteed mushrooms, zucchini, peppers, sofrito & a mix of mozzarella & feta cheese. Served with conгри rice, & pico de gallo.

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.

PULPO A LA GALLEGA \$18

Finely sliced baby potatoes with seasoned octopus. Served with two slices of spelt bread.

CAMARON AL AJILLO \$18

Tender shrimp cooked in a savory garlic-infused olive oil sauce. Served with two slices of spelt bread.

STEAMED MUSSELS \$18

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 chicken, pork or beef +\$5

JALEA PERUANA M \$30 L \$60

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


PAELLA S \$70 M \$140 L \$250

Serves 2 Serves 4 Serves 8

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

KIDS MENU \$18

Please ask your server.

 Vegetarian Option Available
Taxes & Gratuity not included



SOUPS & SALADS

SOPA DE MARISCOS

\$15

Soup with a mix of seafood, shellfish, corn, & yuca.

SOPA AZTECA

\$15

A flavourful chicken broth infused with tomatoes and chipotle peppers. Topped with crispy tortilla strips, shredded chicken, avocado, cheese, & lime.

ENSALADA REMOLACHA

\$15

Arugula, mixed lettuce, oven-roasted caramelized beets & carrots. Topped with pecans, feta cheese, & our in-house dressing.

ENSALADA CÉSAR

\$15

A blend of crisp romaine lettuce, tossed with creamy Caesar dressing, tangy Parmesan cheese. Topped with crunchy croutons & bacon bits. Add chicken or shrimp \$10.

DESSERTS

FLAN DE COCO

\$15

Coconut cream caramel flan served with vanilla ice cream.

TRES LECHES

\$15

Sponge-cake soaked in sweet-milk sauce.

BUDÍN DE LA ABUELA


\$15

Guava bread pudding & crème fraîche.

CHURROS

\$15

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

 Vegetarian Option Available
Taxes & Gratuity not included

MAINS

SALMON A LA PLANCHA

\$30

Fresh salmon fillet perfectly seared in a sweet maple glaze. Served with a colourful array of seasonal vegetables.

PESCADO FRITO

\$30

Fried whole branzino fish topped with Ecuadorian curtido. Served with arroz congri.

HORNADO ECUATORIANO

\$30

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

ROPA VIEJA

\$30

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

CHURRASCO

\$30

Flat iron steak served with chimichurri, a fried egg, rice, & patacones.

POLLO A LA PLANCHA

\$30

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

CHUPE DE MARISCOS

\$30

Peruvian-style mixed seafood, shellfish, creamy stew in aji.

LOMO SALTADO

\$30

Tender strips of beef marinated to perfection. Served with rice, & french fries.