

# APPETIZERS

❖ <b>ANTIPASTO MISTO</b>	22
<i>Italian cold cuts and assorted cheeses.</i>	
❖ <b>ASSORTIMENTO DI SALUMI &amp; PEPPERONI (TABLA DE CARNES FRIAS)</b>	18
<i>Italian cold cuts and roasted peppers.</i>	
❖ <b>ASSORTIMENTO DI FORMAGI (TABLA DE QUESOS)</b>	17
<i>Assorted cheeses and fruits.</i>	
❖ <b>CEVICHE DE CAMARONES</b>	19
<i>Large Ecuadorian shrimp, marinated in lime juice, red onions, cilantro and aji. Topped with tomatoes, potatoes, and avocado.</i>	
❖ <b>CEVICHE ECUATORIANO DE CAMARON</b>	19
<i>Ecuadorian shrimps mixed into a delicious blend of flavors, both sweet and sour. Perfumed with herbs, served with rice and corn nuts on the side.</i>	
❖ <b>CEVICHE DE MAR</b>	24
<i>Fish, crab, and shrimp marinated in lime juice, red onions, cilantro and aji. Topped with tomatoes, potatoes, and avocado.</i>	
❖ <b>CEVICHE DE PESCADO</b>	16
<i>Fresh fish marinated in lime juice and aji served with red onions, avocado and potatoes.</i>	
❖ <b>FRITO DE CALAMARI</b>	12
<i>Fried squid served with marinara sauce.</i>	
❖ <b>DUO DE HUMITAS</b>	10
<i>Two grilled sweet corn and cheese tamales.</i>	
❖ <b>STEAMED HUMITA VIRGIL (EACH)</b>	4
❖ <b>TRIO DE EMPANADAS SUDAMERICANAS</b>	9
<i>Your choice of beef, cheese or chicken inside a flaky turnover.</i>	
❖ <b>EMPANADA DE QUESO (VIRGIL)</b>	4
<i>Inflated flaky turnover filled with cheese.</i>	
❖ <b>EMPANADA DE CARNE (VIRGIL)</b>	4
<i>Inflated flaky turnover filled with savory ground meats, hard boiled eggs olives and spices.</i>	

# SALADS

❖ <b>ENSALADA CRIOLLA DE CARNE</b>	18
<i>Grilled skirt steak served on red onions, olives, tomatoes, pepperoncini and oregano vinaigrette.</i>	
❖ <b>INSALATA SILVER LAKE (Mini 6)</b>	9
<i>Mixed greens, tomatoes, shaved carrots topped Sicilian olives with house dressing.</i>	
❖ <b>INSALATA DE GAMBERRI</b>	20
<i>Ecuadorian shrimps served on romaine lettuce, hot balsamic vinaigrette and capers.</i>	
❖ <b>INSALATA DE POLLO</b>	17
<i>Chicken breast served on romaine lettuce with hot balsamic vinaigrette and capers.</i>	
❖ <b>INSALATA DE SALMON</b>	19
<i>Fresh grilled salmon served with hot balsamic vinaigrette over romaine lettuce.</i>	
❖ <b>BURRATA CAPRESE</b>	12
<i>Burrata cheese served with fresh tomatoes, basil and balsamic vinegar reduction.</i>	
❖ <b>BURRATA CON PROCIUTTO DI PARMA</b>	19
<i>Burrata cheese served with Parma Prociutto and roasted peppers.</i>	
❖ <b>ENDIVIA CON PERE E NOCI</b>	15
<i>Belgian endives, pear slices, walnuts, feta cheese with walnut dressing.</i>	
❖ <b>ENSALADA DE CANELLINI</b>	15
<i>White beans, avocado, albacore served with house dressing.</i>	
<b>INSALATA MISTA (Mini 4)</b>	8
<b>CAESAR SALAD Mini 6 - Grilled Chicken 12 - Grilled shrimps 20</b>	9
<b>CASEAR SCAMPI (3 PIECE SCAMPI)</b>	21

# LE ZUPPE -SOUP-SOPAS

\* Soups served with Ecuadorian rice

❖ <b>SANCOCHO DE CARNE *</b>	15
<i>A hearty beef soup with yucca, plantains and corn.</i>	
❖ <b>CALDO DE GALLINA *</b>	14
<i>Chicken Soup “Ecuadorian cold medicine”.</i>	
❖ <b>SOPA DE LENTEJA *</b>	16
<i>A traditional dish made up of ox tail broth with lentils, potatoes and fresh herbs.</i>	
❖ <b>LOCRO DE PAPA</b>	12
<i>Andean potato soup served with feta cheese, avocado and tostado.</i>	
❖ <b>CALDO DE CAMARON</b>	20
<i>Ecuadorian Shrimp soup made with pasta, potatoes, herbs and cheese.</i>	
❖ <b>ZUPA DE MARE</b>	26
<i>Assorted shellfish, crab, potatoes and herbs.</i>	
❖ <b>ENCEBOLLADO DE PESCADO</b>	15
<i>A classic hangover soup served with Albacore Tuna, yuca, plantain chips and corn nuts.</i>	
❖ <b>SOPA MARINERA</b>	18
<i>Tomato seafood soup, served with assorted shellfish perfumed and fresh herbs.</i>	
❖ <b>CALDO DE BOLA DE PLATANO VERDE</b>	18
<i>Oxtail broth, yucca, plantains and corn served with a ball made of green plantain filled with shredded savory meats hard boiled eggs, Spanish olives, raisins, fresh herbs and creamy peanut sauce.</i>	
❖ <b>SANCOCHO DE PESCADO</b>	14
<i>Fresh fish broth made from bones and fish meat (halibut), yucca, plantains, corn, peanut sauce and milk. Perfumed with fresh herbs.</i>	
❖ <b>CALDO DE PATAS</b>	12
<i>Traditional beef foot soup made with hominy and a touch of oregano.</i>	
❖ <b>CALDO DE SALCHICHA</b> weekends only	12
<i>The Ecuadorian cure for Hangovers. Sausage soup with pig entrails and fresh herbs.</i>	

## South American WOK

❖ <b>LOMO O POLLO SALTADO</b>	18
<i>Stir fried grilled steak sautéed with onions, tomatoes and fresh cilantro with a touch of soy sauce served with rice and french fries.</i>	
❖ <b>SALTADO DE CAMARON</b>	19
<i>Stir fried Ecuadorian shrimps sautéed with red onions, tomatoes and fresh cilantro, with a touch of soy sauce served with rice and french fries.</i>	
❖ <b>SALTADO DE MARISCOS</b>	26
<i>Shellfish made in the saltado style.</i>	
❖ <b>SALTADO MIXTO</b>	20
❖ <b>TALLARIN SALTADO DE CARNE O POLLO (Hot or Mild)</b>	18
<i>Stir fried sliced steak or chicken cooked with hot peppers, onions, tomatoes and cilantro. Tossed with soy sauce and noodles.</i>	
❖ <b>TALLARIN SALTADO DE CAMARON (Hot or Mild)</b>	19
<i>Stir fried Ecuadorian shrimps cooked with hot peppers, onions, tomatoes and cilantro. Tossed with soy sauce and noodles.</i>	
❖ <b>TALLARIN MIXTO</b>	20
❖ <b>CHAULAFAN DE CARNE O POLLO (Hot or Mild)</b>	18
<i>Beef or Chicken fried rice made Ecuadorian style.</i>	
❖ <b>CHAULAFAN DE CAMARONES</b>	19
<i>Ecuadorian shrimp fried rice made Ecuadorian style.</i>	
❖ <b>CHAULAFAN MIXTO (Hot or Mild)</b>	20
<i>Combination fried rice made with beef, chicken and shrimps made Ecuadorian style.</i>	
❖ <b>CHAULAFAN REY NEPTUNO (Hot or Mild)</b>	26
<i>Fish and shellfish fried rice with sausage and herbs.</i>	

# LE PASTE

❖ <b>FUSILLI DE MARE A LA VODKA</b>	19
<i>Butter shallots, garlic, capers, tomato sauce, Ecuadorian shrimps served with a touch of Vodka and cream with sweet basil.</i>	
❖ <b>FARFALLE AL GUSTO</b>	14
<i>Butter shallots and garlic, sun dried tomatoes, and sliced mushrooms in a light cream sauce and aged balsamic vinegar topped with sweet basil</i>	
❖ <b>RIGATONI A LA VODKA</b>	12
<i>Pasta in a light creamy Vodka sauce.</i>	
❖ <b>GNOCCHI A LA SORRENTINA</b>	15
<i>Home made potato dumplings tossed in tomato sauce with fresh Burrata and basil.</i>	
❖ <b>GNOCCHI AL PESTO FRESCO</b>	14
<i>Home made potato dumplings tossed in Traditional Pesto Genovese.</i>	
❖ <b>RIGATONE BOLOGNESE</b>	15
<i>Rigatoni Pasta in our home made Bolognese sauce.</i>	
❖ <b>LINGUINI AL VONGOLE FRESCHE</b>	18
<i>Linguini, sautéed with clams, in red or clear sauce.</i>	
❖ <b>FETTUCINE AL PESTO e PESCE BIANCO</b>	20
<i>Fettuccine, broiled white fish served over pesto sauce.</i>	
❖ <b>CAPELLINI A LA FRANCESSE</b>	20
<i>Angel hair pasta, fresh tomato, basil, Ecuadorian shrimps and a touch of Pernod.</i>	
❖ <b>CAPELLINI A LA CHECA</b>	12
<i>Angel hair pasta olive oil fresh garlic and diced tomatoes topped with basil Chiffonade.</i>	
❖ <b>PASTA PRIMAVERA</b>	12
<i>Olive oil, fresh garlic, zucchini, carrots fresh diced tomatoes and mushrooms.</i>	
❖ <b>PASTA TRICOLORE E GAMBERI</b>	20
<i>Large Ecuadorian shrimps sautéed in olive oil, fresh garlic, peppers, red onions and basil with a touch of dry white wine.</i>	
❖ <b>SPAGHETTI SICILIANA</b>	16
<i>Spaghetti, sausage, sautéed onions and peppers, in a red spicy sauce.</i>	
❖ <b>PASTICCIO DE LASAGNA AL FORNO</b>	18
<i>Traditional Italian lasagna.</i>	
❖ <b>FARFALLE AL SALMONE AFUMICATO</b>	15
<i>Bowtie pasta, with smoked salmon served in a light cream &amp; cognac sauce.</i>	
❖ <b>FUSILLI AI DUE FUNGHI</b>	14
<i>Cork screw pasta, dry Italian porcini mushrooms, sautéed in Port wine sauce with a touch of cream and fresh herbs.</i>	
❖ <b>FETTUCINE ALFREDO</b>	<b>Chicken 18      Shrimps 20</b>
<i>Fettuccine, topped with Alfredo sauce and imported parmesan cheese.</i>	
❖ <b>PASTA AL BURRO (BUTTER) OR AGLIO OLIO (GARLIC, EXTRA VIRGIN OLIVE OIL)</b>	10

# VEGETARIAN

❖ <b>PLATO SIN CARNE</b>	18
<i>Cheese filled potato patties, roasted Ecuadorian tamale, black beans, rice, fried plantains and fresh vegetables.</i>	
❖ <b>FARMERS MARKET VEGGIES ON THE GRILL</b>	20
<i>Grilled seasonal fresh organic vegetables.</i>	

# **LOS PLACERES DE LA CARNE**

<p>❖ <b>LLAPINGACHOS CON CARNE ASADA</b>  <i>Grilled potato patties with an over easy egg covered in peanut butter sauce served with a grilled skirt steak.</i></p>	18
<p>❖ <b>LLAPINGACHOS CON FRITADA</b>  <i>Grilled potato patties served with with an over easy egg covered in peanut butter sauce paired with pork rib lets roasted with garlic and onions.</i></p>	17
<p>❖ <b>MOTE CON FRITADA</b>  <i>Hominy, corn nuts, sweet plantains and roasted pork.</i></p>	17
<p>❖ <b>CHURRASCO Carne asada (New York 8 oz. 20) ( Rib eye 14 oz 32)</b>  <i>Single cut steak of your choice grilled to perfection served traditional style.</i></p>	18
<p>❖ <b>CHULETA DE PUERCO</b>  <i>Grilled pork chops served with avocado, potatoes, peanut sauce and beans.</i></p>	18
<p>❖ <b>CARRE D'AGNELO A LLA GRIGLIA</b>  <i>Grilled French lamb chops served in a cognac mushroom sauce and vegetables.</i></p>	28
<p>❖ <b>MENESTRAS</b>            Lentils or black beans, rice and plantains, served with your choice of :  <b>Rib eye 14oz. 32 New York 8 oz. 20 Skirt steak 18 Chicken breast 19</b>  <b>Fish fillet with cajun spices 19</b></p>	
<p>❖ <b>CARNE APANADA</b>  <i>Breaded Angus skirt steak served traditional style.</i></p>	18
<p>❖ <b>SECO DE CHIVO</b>  <i>Tender boneless goat braised in red sauce cooked in beer and fine herbs.</i></p>	18
<p>❖ <b>SECO DE GALLINA</b>  <i>Chicken cooked in beer with fresh tomatoes, onions, peppers, and fine herbs.</i></p>	16
<p>❖ <b>LENGUA EN SALSA</b>  <i>Tender beef tongue braised with tomatoes, onions, carrots, peas and fresh herbs.</i></p>	18
<p>❖ <b>COSAS FINAS (TO SHARE)</b>  <i>Roasted pork, hominy, fried plantains, yuca, corn nuts, potato tortillas and a corn tamale.</i></p>	28
<p>❖ <b>CHUCHUCARA</b>  <i>Roasted pork served with boiled hominy, sweet plantains, corn nuts, cheese empanadas garnished with red onions and fresh cilantro.</i></p>	24
<p>❖ <b>PETTO DE POLLO ALLA MILANESE</b>  <i>Breaded chicken breast served with rice, potato patties and fried plantains.</i></p>	18
<p>❖ <b>PETTO DE POLLO AI FERRI</b>  <i>Grilled and marinated in cajun spices boneless skinless chicken breast is served with Ecuadorian rice, vegetables and encebollado.</i></p>	18
<p>❖ <b>POLLO MARSALA</b>  <i>Boneless skinless grilled chicken breast served with mushrooms and marsala wine sauce.</i></p>	18
<p>❖ <b>POLLO DRAGONCELLO</b>  <i>Boneless skinless grilled chicken breast served with mushrooms carrots and tarragon sauce.</i></p>	18
<p>❖ <b>POLLO CACHIATORRE</b>  <i>Boneless skinless chicken breast served with mushrooms, carrots, zucchini and tomato sauce.</i></p>	18
<p>❖ <b>BISTEC A CABALLO (SKIRT STAKE)</b>  <i>Steak braised in onions, tomatoes, peppers and herbs served with an egg cooked over easy and rice.</i></p>	20
<p>❖ <b>GUATITA</b>  <i>Beef tripe served in peanut, onion and potato sauce with rice, plantains and avocado.</i></p>	15
<p>❖ <b>CUBA LIBRE</b>  <i>White marble center cut pork chop served with rice, black beans and sweet plantains.</i></p>	18

# SEAFOOD

❖ <b>CASUELA MARINERA</b>	25
<i>Fresh shellfish baked in Ecuadorian casuela sauce made with plantain, peanuts and spices finished Au Gratin</i>	
❖ <b>SANGO DE GRILLED SCAMPI(5 PIECES)</b>	26
<i>Grilled Colossal Shrimp in sango sauce. (green plantain peanuts and spices)</i>	
❖ <b>RISO DE MARE</b>	25
<i>Ecuadorian shrimps, halibut, mussels and clams cooked in white wine and herbs.</i>	
❖ <b>CAMARONES TRICOLORES</b>	20
<i>Large Ecuadorian shrimps sautéed with olive oil, red and green peppers, onions and garlic perfumed with fresh herbs. Served with rice and sweet plantains.</i>	
❖ <b>PESCADO ENTERO FRITO (BRANIZZO FROM ITALY)</b>	25
<i>Whole fried fish, served with rice, and patacones(smashed green plantain) and red onions with avocado.</i>	
❖ <b>BRANZZINO AL CARCHIOFFI</b>	28
<i>Whole Branzino poached in a lemon and herb sauce with artichokes served with seasonal vegetables.</i>	
❖ <b>CORVINA FRITA</b>	19
<i>Deep fried sea bass fillet. Served with rice, french fries and red onions with avocado.</i>	
❖ <b>PESCADO A LA PARRILLA</b>	19
<i>Sea bass fillet, broiled with Cajun spices, served with vegetables and rice.</i>	
❖ <b>PESCE AL LIMONE</b>	19
<i>Grilled sea bass fillet, lemon butter sauce, dill and capers, served with vegetables.</i>	
❖ <b>CORVINA AL CASERIO</b>	19
<i>Grilled sea bass fillet served with salsa tricolor rice and plantains.</i>	
❖ <b>SALMONE BELLISSIMO</b>	20
<i>Fresh salmon fillet in a Light baby dill sauce and capers.</i>	
❖ <b>HALIBUT A LA PARRILLA</b>	24
<i>Halibut fillet charcoal broiled, blackened with Cajun spices and served with fresh vegetables &amp; rice.</i>	
❖ <b>HALIBUT AL CASERIO</b>	24
<i>Broiled halibut served with tricolor sauce, rice and sweet plantains.</i>	
❖ <b>ARROZ A LA MARINERA (SEAFOOD RICE)</b>	26
<i>Our signature sea food rice served with large prawn's, fish, mussels, clams, fresh herbs and fish stock with fried sweet plantains.</i>	
❖ <b>SCAMPI FRA DIABOLO</b>	26
<i>Five large prawns in a spicy cognac sauce served over linguine.</i>	
❖ <b>ENCOCADO DE PESCADO</b>	20
<i>Sea bass fillet in coconut sauce served with Ecuadorian rice and sweet plantains.</i>	
❖ <b>SANGO DE CAMARON</b>	19
<i>Ecuadorian shrimps in a green plantain and peanut sauce served with rice.</i>	

## SIDE ORDER

Patacones - 6, Platanos maduros - 5, Arroz Ecuatoriano - 3, Tortillas de papa - 6, Frijoles negros - 5, Llapingachos - 8, Yuca frita - 5, Vegetales - 5, Tostado - 4, Encebollado - 3, Mote - 3, 1Egg any style - 3, Side mani - 3, Avocado - 6 (½ - 3)

*Our Chef is happy to accommodate any dietary need upon request any change or substitution \$2 per order*

# EXOTIC NATURAL JUICES

NARANJILLA LULO  
MORA (BLACK BERRY)

QUAKER  
4

MARACUYA  
GUANABANA

All of the above blended with milk 5

## IMPORTED DRINKS

TROPICAL Fresa o Manzana (ECUADOR)	4	INKA COLA (PERU)	4
SAN PELLEGRINO CLEMENTINE	4	MALTA PONY	4
COLOMBIANA	4	LARGE	6
S. PELLEGRINO MEDIUM	4		
ICED TEA	4		
LEMONADE	4		
COKE, DIET COKE, SPRITE, ORANGE		(From the fountain with free refills)	4

## CERVEZA -BEER -BIRRA

Cristal (PERU)	6	Cusquena (PERU)	6
Quilmes (ARGENTINA)	6	Aguila (COLOMBIA)	6
Moretti Lager (ITALY)	6	Moretti La Rosa (ITALY)	6
Peroni (ITALY)	6	Corona (MEXICO)	6
Heineken (HOLLAND)	6	Stella Artois (BELGIUM)	6
New Castle (ENGLAND)	6	Becks (GERMANY)	6
Amstel Light(HOLLAND)	6		

## CAFÉ regular or decaf

CAFE (DRIP)	3	AMERICANO	4
CAPUCHINO	5	CHOCOLATE	4
ESPRESSO	3	CAFÉ OLE	5
ESPRESSO II	5	CAFÉ LATE	6
CAFÉ MOCA	6	ICED COFFE	4
MACHIATTO	4	VANILA LATTE	6
HAZELNUT LATTE	6		
CAFE CORRETO (1/2 oz.liquor of your choice)			8

## ORGANIC HOT TEAS

TWO CUPS	6	ONE CUP	4
Herbal	Green	Black	Fruit
Peppermint	Sencha	English Breakfast	Mango Patch
Chamomile	Yerba Mate	Black Chai	Berry Patch
Lemon Grass			Passion
Fruit			
Jasmine			

## CORK FEE -15/750 ml.

Our Chef is happy to accommodate any dietary need upon request,  
any change or substitution will add \$2 per order.  
Split orders from the kitchen will be \$2.00 per split.

GRAZIE! MUCHAS GRACIAS! THANK YOU!

For the privilege and honor of serving you. We hope to see you soon again!

Parties of five or more will include a gratuity of 18%.

WE ACCEPT VISA, MASTER CARD, DISCOVER and AMEX

## Private Party

Host an event with El Caserio Silver Lake's private dining room. Open for business or pleasure, day or night, El Caserio's private dining room or patio will leave a lasting impression on you and your guests. Whether it is for your closest friends or esteemed colleagues, rest assured your event will be something they will not soon forget.

Our Chef is happy to accommodate any dietary need upon request,  
any change or substitution will add \$2 per order.  
Split orders from the kitchen will be \$2.00 per split.

**GRAZIE MUCHAS GRACIAS THANK YOU**  
**For the privilege and honor of serving you. We hope you will return.**  
**For parties of five or more an 18% gratuity will be included.**