

APPETIZERS

CEVICHE DE CAMARONES	20
Large Ecuadorian Shrimp, marinated in lime juice and aji, served with avocado. fresh tomato, red onion, cilantro and potatoes .	
CEVICHE ECUATORIANO DE CAMARON	19
Ecuadorian shrimps in a delicious blend of flavors sweet and sour perfumed with herbs ,served with rice and corn nuts	
CEVICHE DE MAR	24
Fish,crab, and Shrimp marinated in lime juice, red onion, tomato,potatoes, cilantro, aji and avocado.	
CEVICHE DE PESCADO	18
Fresh fish marinated in lime juice and aji served with red onion, avocado and potatoes	
FRITO DE CALAMARI	14
Served with marinara sauce	
DUO DE HUMITAS	10
Two grilled sweet corn and cheese tamale	
STEAMED HUMITA VIRGIL (each)	4
TRIO DE EMPANADAS SUDAMERICANAS	9
Your choice of beef, cheese or chicken inside a flaky turnover	
EMPANADA DE VIENTO (Queso)	4
Flaky turnover filled with Cheese and Air	
EMPANADA DE CARNE VIRGIL	4
Flaky turnover filled with savory ground meats hard boil eggs olives and spices	

Salads

ENSALADA CRIOLLA DE CARNE	18
Grilled skirt steak, served on Spring mix ,red onions, olives, tomatoes, peperoncini and oregano vinaigrette	
INSALATA SILVER LAKE	Mini 5 9
Mixed greens, tomato, shaved carrots and Sicilian olives with house dressing.	
INSALATA DE GAMBERRI	20
ecuadorian shrimps romaine lettuce hot balsamic vinaigrette with capers	
INSALATA DE POLLO	18
Chicken breast romaine lettuce hot balsamic vinaigrette with capers	
INSALATA DE SALMONE	20
Grilled fresh salmon salad hot balsamic vinaigrette over romaine lettuce	
BURRATA CAPRESE	14
Burrata cheese fresh tomatoes and basil with balsamic vinegar reduction	
BURRATA CON PROCIUTTO DI PARMA	19
Burrata Cheese with Parma Prociutto and roasted peppers	
ENDIVIA CON PERE E NOCI	15
Belgian endive, pears, walnuts, feta cheese and walnut dressing.	
INSALATA MISTA	Mini 4 Large 8
CAESAR SALAD	9 Mini 6 Grilled Chicken 12 Grilled shrimps 20
Caesar Scampi (3 piece Scampi) 22	

LE ZUPPE SOUP SOPAS

* Soups served with ecuadorean rice

SANCOCHO DE CARNE *	15
Hearty beef soup with yucca, plantain and corn.	
CALDO DE GALLINA *	14
Chicken Soup “ecuadorean cold medicine”.	
SOPA DE LENTEJA *	16
Tradicional ox tail broth with lentils , potatoes and fresh herbs	
LOCRO DE PAPA	12
Andean potato soup, feta cheese, avocado and tostado.	
CALDO DE CAMARON	20
Ecuadorian Shrimp soup with pasta potatoes herbs and cheese	
ENCEBOLLADO DE PESCADO	15
Hangover soup with Albacore Tuna, yuca, plantain chips and corn nuts	
SOPA MARINERA	18
Tomato base seafood soup, assorted shellfish perfumed with fresh herbs	
CALDO DE BOLA DE PLATANO VERDE	18
Oxtail broth yucca plantain corn. A ball made of green plantain filled with shredded savory meats hard boil eggs ,spanish olives,raisins,fresh herbs and creamy peanut pure	
SANCOCHO DE PESCADO	15
Fresh fish broth from bones and meat (halibut) yucca plantain and corn,peanut sauce and milk perfumed with fresh herbs	
CALDO DE PATAS	13
Traditional beef foot soup with hominy and a touch of oregano	
CALDO DE SALCHICHA weekends only	14
Ecuadorian cure for Hangover ,Sausage soup with pig entrains and fresh herbs	

South American WOK

LOMO O POLLO SALTADO	18
Stir fried grilled steak sautéed with onions tomatoes and fresh cilantro with a touch of soy sauce	
SALTADO DE CAMARON	20
Stir fried ecuadorian shrimps, with red onions ,tomatoes and fresh cilantro, whit a touch of soy sauce served with rice and french fries	
SALTADO DE MARISCOS	26
Shellfish saltado with red onions ,tomatoes fresh cilantro and a touch of soy sauce	
SALTADO MIXTO (Hot or Mild)	22
Stir fried steak and chicken, onions, tomatoes and cilantro, and a touch of soy sauce	
TALLARIN SALTADO DE CAMARON (Hot or Mild)	20
Stir fried Shrimps,red onios tomatoes fresh cilantro tossed over spaghetti	
TALLARIN MIXTO.	22
Stir fried steak and chicken red onions, tomatoes and fresh cilantro over pasta.	
CHAULAFAN DE CARNE O POLLO (hot or mild)	18
Beef or Chicken fried rice ecuadorian style	
CHAULAFAN DE CAMARONES	20
ecuadorian shrimps fried rice	
CHAULAFAN MIXTO (hot or mild)	22
combination fried rice :beef chicken and shrimps ecuadorian style	
CHAULAFAN REY NEPTUNO (hot or mild)	26
Fish and shellfish fried rice with sausage and herbs	

LE PASTE

FUSILLI DE MARE A LA VODKA	20
Butter shallots and garlic, capers, tomato sauce, ecuadorian shrimps a touch of Vodka and cream with sweet basil	
FARFALLE AL GUSTO	14
Butter shallots and garlic, sun dried tomatoes, and sliced mushrooms in a light cream sauce and aged balsamic vinegar. Sweet basil	
RIGATONI A LA VODKA	12
Pasta in a light creamy Vodka sauce	
GNOCCHI A LA SORRENTINA	16
Home made potato dumplings tossed in tomato sauce with fresh burrata and basil	
GNOCCHI AL PESTO FRESCO	14
Home made potato dumplings, tossed in Traditional Pesto Genovese	
RIGATONE BOLOGNESE	15
Rigatoni Pasta in our Bolognese sauce home made from scratch	
LINGUINI AL VONGOLE FRESCHE	18
Linguini pasta, sautéed with clams, in red or clear sauce.	
FETTUCINNE AL PESTO e PESCE BIANCO	20
Broiled white fish served over pasta with pesto sauce	
CAPELLINI A LA FRANCESSE	20
Angel hair pasta, fresh tomato, basil Ecuadorian shrimps and a touch of Pernod.	
CAPELLINI A LA CHECA	12
Angel hair pasta olive oil fresh garlic and diced tomatoes and basil chiffonade	
PASTA PRIMAVERA	12
Olive oil fresh garlic, zucchini, carrots fresh diced tomatoes and mushrooms	
PASTA TRICOLORE E GAMBERI	20
Large ecuadorian shrimps sautéed in olive oil, fresh garlic and peppers red onions and basil touch of dry white wine	
SPAGHETTI SICILIANA	16
Spaghetti pasta, sausage, sautéed onions, peppers, in a red spicy sauce.	
PASTICCIO DE LASAGNA AL FORNO	18
Traditional Italian lasagna.	
FARFALLE AL SALMONE AFUMICATO	15
Bowtie pasta, with smoked salmon. In a light cream & cognac sauce.	
FUSILLI AI DUE FUNGHI	14
Cork screw pasta, Mushrooms and dry Italian porcini mushrooms, sautéed in Port wine Sauce with a touch of cream and fresh herbs	
FETTUCCINE ALFREDO 12 Chicken 18 Shrimps 20	
Fettuccine pasta Alfredo sauce with imported parmesan cheese	
PASTA AL BURRO butter OR AGLIO OLIO garlic extra virgin olive oil	10

VEGETARIAN

PLATO SIN CARNE	18
Potato patty with cheese, roasted humita, menestra de frejol rice platanos maduros and fresh vegetables.	
Farmers Market Veggies Alla GRIGLIA	20
Seasonal fresh organic vegetables grilled	

SEAFOOD

CASUELA MARINERA	25
Fresh shellfish baked in Ecuadorian casuela sauce made with plantain, peanuts And spices. finish Au Gratin	
SANGO DE CAMARON	20
Ecuadorian shrimps in a green plantain and peanut sauce served with rice and ripe plantains	
RISO DE MARE	25
Ecuadorian shrimps white fish mussels and clams cooked in white wine and herbs	
CAMARONES TRICOLORES	20
large ecuadorian shrimps sautéed with olive oil red and green peppers onions and garlic perfumed with fresh herbs ,served with rice and sweet plantains	
PESCADO ENTERO FRITO (Branzino from Italy)	26
Whole fried fish,served with rice,patacones and red onions with avocado	
Branzino Al Carchioffi. (Branzino from Italy).	28
Whole fish poached in a artichoke sauce with white wine and lemon	
CORVINA FRITTA	20
Deep fried sea bass fillet. Served with rice ,french fries and red onions with avocado	
PESCADO A LA PARRILLA	20
Sea bass fillet, broiled with cajun spices ,served with vegetables and rice	
PESCE AL LIMONE	20
Grilled sea bas fillet, lemon butter sauce ,with dill and capers ,served with vegetables	
CORVINA AL CASERIO	20
Grilled sea bass fillet with salsa tricolore rice and plantains	
SALMONE BELLISSIMO	22
Fresh salmon fillet in a Light baby dill sauce and capers	
HALIBUT A LA PARRILLA	24
Halibut fillet charcoal broiled, blackened with Cajun spices and served with fresh vegetables & rice.	
HALIBUT AL CASERIO	24
Broiled halibut served with tricolor sauce rice and sweet plantains	
ARROZ A LA MARINERA (seafood rice)	26
Our signature sea food rice, Large prawns fish mussels and clams fresh herbs and fish stock served with platanos fritos.	
SCAMPI FRA DIABOLO	26
Five large prawns in a cognac spicy sauce served over linguine.	
SANGO DE GRILLED SCAMPI (5 pieces)	26
Grilled Colossal Shrimp in sango sauce (green plantain peanuts and spices)	
ENCOCADO DE PESCADO	20
Sea bass fillet in coconut sauce served with ecuadorian rice and sweet plantains	

SIDE ORDERS

Patacones 6 Platanos maduros 5, Arroz ecuatoriano 3,
Tortillas de papa 6, Fríjoles negros 5, Llapingachos 8,
Yuca frita 5, Vegetales 5, Tostado 4, Encebollado 3 ,
Mote 3, 1 Egg any style 3, Side maní 3.
Avocado 6. Half avocado 3

LOS PLACERES DE LA CARNE

LLAPINGACHOS CON CARNE ASADA	18
Grilled potato patties served with grilled skirt steak egg over easy and peanut sauce	
LLAPINGACHOS CON FRITADA	18
Grilled potato patties served with pork riblets roasted with garlic and onions topped with egg over easy and peanut sauce	
MOTE CON FRITADA	17
Hominy corn nuts sweet plantains and roasted pork	
CHURRASCO Carne asada 18 New York 20 Rib eye 32	
Single Cut steak of your choice grilled to perfection served traditional Style	
CHULETA DE PUERCO	18
Grilled pork chop served with avocado, potatoes, peanut sauce and beans	
CARRE D'AGNELO A LLA GRIGLIA	28
Grilled frenched lamb chops served in a cognac mushroom sauce. And vegetables	
MENESTRAS Rib eye 14oz 32 New York 8oz 20 Carne asada 18	
Chicken breast 19 Fish fillet with cajun spices 20 served with lentils rice and plantains	
CARNE APANADA	18
Breaded Angus skirt steak served traditional style	
SECO DE CHIVO	18
Tender boneless goat braised in red sauce with beer and fine herbs	
SECO DE GALLINA	16
Chicken cooked with beer, fresh tomatoes, onions, peppers, and fine herbs	
LENGUA EN SALSA	18
Tender beef tongue braised with tomatoes onions carrots peas and fresh herbs	
COSAS FINAS (to share)	28
Roasted pork, hominy maduros fritos, yuca, tostado, tortillas de papa, humitas a la plancha	
CHUCHUCARA (to share)	24
Boiled hominy roasted pork, sweet plantains, corn nuts, cheese empanadas garnished with red onions and fresh cilantro	
PETTO DE POLLO ALLA MILANESE	18
Breaded chicken breast served with rice potato patty and sweet plantains	
PETTO DE POLLO AI FERRI	18
Grilled marinated in cajun spices boneless skinless chicken breast served with ecuadorian rice vegetables and encebollado	
POLLO MARSALA	18
Boneless skinless grilled chicken breast, mushrooms marsala wine sauce	
POLLO DRAGONCELLO	18
Boneless skinless grilled chicken breast, mushrooms carrots and tarragon sauce	
POLLO CACHIATORRE	18
Boneless skinless chicken breast, mushrooms carrots, zucchini and tomatoes sauce	
BISTEC A CABALLO (skirt steak)	20
steak braised in onions tomatoes peppers and herbs, served with egg over easy and rice	
GUATITA	15
Beef tripe, in peanut onions and potatoes sauce served with rice and plantains and avocado	
CUBA LIBRE	18
White marble center cut pork chop served with rice, black beans and sweet plantains	

EXOTIC NATURAL JUICES 4

NARANJILLA LULO
MORA (black berry)

MARACUYA
GUANABANA

All of the above with milk 5

IMPORTED DRINKS

TROPICAL Fresa o Manzana (Ecuador)	4	INKACOLA(Peru)	4
GUARANA (Brazil)	4	SAN PELLEGRINO CLEMENTINE	4
COLOMBIANA	4	MALTA Pony	4
MINERAL WATER ITALIAN S. PELLEGRINO	Still or Sparkling	MEDIUM	4
ICED TEA (3 refills)		LARGE	6
LIMONADA	4	QUAKER	4

COKE, DIET COKE, SPRITE, ORANGE

From the fountain 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	Blue Moon.	6
Amstel ligh	6.	805. Lager.	6

Cafe reg. or decaf

CAFE (drip)	3	AMERICANO	4
CAPUCHINO	5	CHOCOLATE	4
ESPRESSO	3	CAFÉ OLE	5
ESPRESSO II	5	CAFE CORRETO	6
CAFÉ LATE	6	CAFÉ MOCA	6
ICED COFFE	4	MACHIATTO	4
VANILA LATTE	6	Hazelnut Latte	6

Organic Hot Teas 2 cups 6 1 cup jar 4

Herbal

Peppermint
Berry Patch
Lemon Grass
Chamomile
Jasmine

Green

Sencha
Yerba Mate

Black

Mango patch
Black Chai
English Breakfast
Earl grey
Passion Fruit

Cork fee 15 / 750 ml.

Our Chef is happy to accommodate any dietary need upon request

any change or substitution please add \$2 per order

Split orders from the kitchen \$2.00 per split

GRAZIE MUCHAS GRACIAS THANK YOU

For the privilege and honor of serving you. We hope you will return.

Parties of five or more 18% gratuity will be included

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