

menu

WE ARE A SMALL FAMILY KITCHEN AND COOK EVERYTHING WITH LOVE.
WE APPRECIATE YOUR PATIENCE AS WE BRING YOUR ITEMS OUT.

STARTERS | APERITIVOS

cracklin' coconut shrimp* (5).....\$16

jumbo shrimps marinated in our bluefoot coconut batter and crisped to perfection

cheese empanadas (3).....\$10

made with scallions, sprinkled with sugar

meat empanadas (3).....\$12

your choice of beef or chicken

salchipapas.....\$12

beef hot dogs, french fries and bluefoot sauce

bluefoot house salad.....\$12

bed of organic greens with vibrant toppings
and our bluefoot vinaigrette
add grilled chicken +4 or shrimp +6

soup of the day

served with rice

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



ECUACLASSICS

Ilapingachos de la sierra.....\$22

2 cheesy potato patties topped with our bluefoot peanut sauce served with chorizo and 2 fried eggs

encebollado.....\$24

ecuadorian hangover cure, a citrus-based soup with fresh tuna, yuca and pickled onions served with white rice

seco de pollo.....\$20

tender stewed chicken flavored with citrus, aromatics and spices served with rice and maduros

esmeraldas encocado.....\$23

choice of fish or shrimp, seasoned with citrus, peppers and coconut milk served with rice and maduros

guatita guayaca.....\$22

beef tripe stewed in our bluefoot peanut sauce served with rice and maduros

AUTOMATIC GRATUITY IS ADDED TO PARTIES OF 5+

BEEF | CARNES

lomo guisado.....\$26

braised top round steak served with pepper rice, green beans and mashed potatoes

ropa vieja.....\$25

braised flank steak served with rice, beans and maduros

ñaños.....\$25

churrasco (skirt steak) served with rice, beans and pickled salad

ECUAVICHES*

marinated with lime, tomato, peppers, red onions, cilantro, and bluefoot picante served with white rice

ceviche de pescado (fish)	\$18
ceviche de camarón (shrimp)	\$22
ceviche de pulpo (octopus)	\$28
boobie trap (mixed)	\$25

SEAFOOD | MARISCOS*

grilled or fried fish.....**\$20**
marinated fillet served with rice, beans, and pickled salad

pan-seared salmon.....**\$25**
fillet based in our bluefoot mango or coconut sauce served with pepper rice and green beans

cracklin' coconut shrimp.....**\$25**
crisped coconut-battered shrimp served with pepper rice and green beans

PLEASE INFORM YOUR
WAITER IF YOU ARE
ALLERGIC OR INTOLERANT
TO ANY FOOD ITEMS BEFORE
PLACING YOUR ORDER

FRIED RICE | CHAUFAS

succulent fried rice mixed with peppers, scallions, ginger, and eggs served with maduros

chicken chaufa	\$18
beef or pork chaufa	\$20
shrimp chaufa	\$22
bluefoot chaufa (mixed)	\$24

SIDES | ACOMPAÑAMIENTOS

tostones maduros.....	\$5
white rice.....	\$4
pepper rice.....	\$6
beans (of the day).....	\$4
french fries.....	\$5
mozzarella sticks (6).....	\$10
chicken tenders (6) with fries.....	\$12

DRINKS | BEBIDAS

american/ecuadorian sodas.....	\$3/\$4
iced tea or kid's juice (apple/orange).....	\$3
bottled water (still/sparkling).....	\$2
fresh fruit juice or quaker.....	\$5

DESSERTS | POSTRES

black coffee....	\$3		espresso....	\$4		latte....	\$5	
ecuadorian tea (varied)....								\$3
dessert of the day								

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WE APPRECIATE YOUR PATIENCE AS WE BRING YOUR ITEMS OUT.

WE ARE BYOB. WE SUPPLY THE GLASSES, YOU SUPPLY THE REST.

PLEASE ASK YOUR SERVER ANY QUESTIONS YOU HAVE.

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