



LAS OLAS





CEVICHES

Todos los ceviches vienen servidos con chifles, maíz tostado y canguil.

Ceviche Jipijapa 15.50

Manabi's most distinguished ceviche. Catch of the day, octopus and shrimp in citric peanut marinade.

Ceviche de concha 14.50

Black scallops marinated in lemon, with traditional pickling sauce

Ceviche de camarón 12.50

The classic taste of the coast, citrus marinated shrimp, tomato, green bell pepper, garnished with cherry tomato, pickled onion and cilantro.



PARA EMPEZAR Y COMPARTIR

Tiradito de pescado 8.50

Traditional Peruvian dish. Fish slices marinated in citric leche de tigre accompanied by crispy sweet potatoes and chifles.

Conchas asadas 14.00

Delicious black scallops roasted in garlic and parsley butter, served with by house pickles, patacones and lime.

Patacones manabas 5.00

Fried green plantains with salprieda and fresh manaba cheese.

Picada chola 23.00

Shared platter with breaded shrimp, breaded fish and patacones. Served with tartar sauce and ají.

Trilogía de corviches 7.50

Fried green plantain dough with peanuts and fish stuffing, portion of 3 corviches with salprieda and house chili.

Camarones apanados 11.00

Crispy shrimp with french fries, basil mayonnaise and house chili.

Trilogía de empanadas 7.00

Homemade green plantain empanadas stuffed with manaba cheese and house chili.



Nuestro precios incluyen impuestos

*Including taxes



SOPAS

Viche

Traditional Manabí soup with green plantain and peanuts, served with typical accompaniments.

Viche mixto 13.50
Shrimp & fish

Viche de camarón 12.00

Viche de pescado 11.50

Encebollado 7.50

Traditional Ecuadorian soup based on albacore fish, with yucca, tomato, red onion, coriander, chili powder, cumin and other spices. Accompanied by chifles



PASTAS

Spaghetti 9.50

Fettuccine 11.50

Adicionales (Extras):

• Pollo a la parrilla 3.00
(Grilled chicken)

• Camarones al grill 4.00
(Grilled shrimp)

• Lomo fino a la plancha 5.00
(120 gr Grilled tenderloin)

Salsas a elegir:

• Pomodoro

• Carbonara

• Bolognesa

ENSALADAS

Ensalada CAESAR tradicional

Romaine lettuce, croutons, crispy bacon and parmesan cheese with house dressing.

Clásica 8.50
(Classic)

Pollo a la parrilla 10.50
(Grilled chicken)

Camarones a la plancha 12.50
(Grilled shrimp)

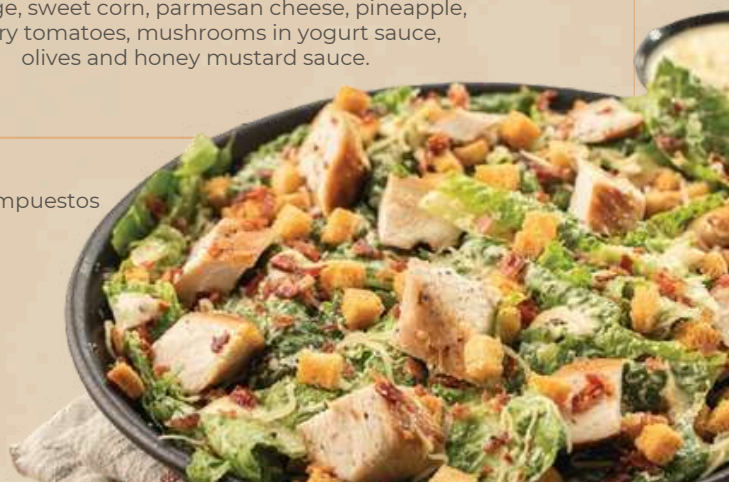
Langostinos a la parrilla 14.50
(Grilled prawns)

Ensalada vegetariana 9.00

Romaine and creole lettuce with radishes. Purple cabbage, sweet corn, parmesan cheese, pineapple, cherry tomatoes, mushrooms in yogurt sauce, olives and honey mustard sauce.

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PLATOS PRINCIPALES

Camotillo frito 22.50

Fried Camotillo, endemic fish with green plantain patacones, fresh salad and house sauce

Pescado apanado 11.00

Breaded fish served with by white rice, lentil stew, salad, patacones and house chili.

Encocado de camarón o pescado 11.50

Shrimp or fish encocado with white rice, fried maduros and avocado salad.

Corvina asada en salsa de mariscos 16.50

Roasted sea bass in seafood sauce with baked potatoes and Mediterranean salad.

Pechuga de pollo a la plancha 10.50

Grilled chicken breast with mashed potatoes, creamy lentil moro and roasted vegetables

Lomo fino a la parrilla 18.50

Tenderloin grilled with creamy lentil moro and patacones with basil mayonnaise.

Langostinos al ajillo 18.00

Garlic shrimp served with Provencal potatoes and salad.

Arroz con camarones 9.00

Delicious rice with fresh shrimp, served with by salad with fried maduro and creole sauce.

Arroz marinero 14.50

Delicious rice with a variety of fresh seafood served with by salad.



HAMBURGUESA DOBLE CON QUESO AMERICANO

100% beef with smoked bacon and french fries 15.00



MENÚ INFANTIL

Nuggets de pollo	7.50
Nuggets de pescado	7.50
Maduro asado	3.00
Choclo asado	3.00
Pan de yuca + yogurt (5 u)	5.50

Pizza grande

Jamón	14.50
Pepperoni	14.50
Margarita	13.00
Hawaiana	14.50

Costillas BBQ (BBQ Ribs)	12.50
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Alitas BBQ (BBQ Wings)	10.50
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Medias pastas:

Spaghetti	7.00
+ pollo	2.50
Fettuccine	8.00



POSTRES

Flan de coco	5.50
Crepes de Nutella y Frutilla	5.50
Pie de limón	5.50
Tiramisú	5.50

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HOTEL, RESORT & SPA