

Quito, Ecuador

Restaurants

- **URKO – Ecuadorian cuisine**

A cozy restaurant located in the center-north part of the city. Dishes include ingredients coming from agro-communities of the coast, mountains, Amazonia and Ecuador's insular region. Based on research made about ancestral cultures and old diets, those products have been adapted to modern cooking techniques. Chefs have an Ecuadorian identity and try to create a connection between visitors and the country, its products and people.

- Isabel La Católica N 24-862 and Julio Zaldumbide
- (593) 2 5104066
- (593) 2 256318

- **BARLOVENTO – Typical food**

In a modern setting, visitors can taste seafood specialties and typical dishes.

- Amazonas N2-662 and La Pinta
- (593) 2 2223751
- (593) 987312120

- **SALSA COCINA LATINA – International cuisine**

Unique products with exotic flavors and unforgettable scents, that become exquisite courses. Salsa invites the visitors to a singular trip across Latin America's flavors. A trip through its seas, its orchards, its traditions to rediscover ourselves through our tastes.

- Francisco de Orellana 155/Av. 12 de Octubre
- (593) 2 2228614

- **Chez Jérôme – International cuisine**

French gastronomy offers an ambiance of scents, flavors and colors. Chef Jérôme Monteillet delights the guests with the most expressive dishes of French culture and cuisine based on traditional European techniques with a charming Ecuadorian twist. Here one can taste the most original French cuisine in all Ecuador.

- Whymper N30-96 and Av. La Coruña
- (593) 2 2234067
- (593) 2 6000669
- (593) 2 2904391

- **ZAZU – International cuisine**

Combining Ecuadorian and international cuisine, Zazu offers a unique experience in contemporary cuisine to the guests. A warm atmosphere, an excellent setting and a select wine list invite to enjoy the experience.

- Mariano Aguilera 331 and La Pradera
- (593) 2 2543559

- **Carmine Ristorante – Italian cuisine**

Italian and Mediterranean restaurant, set within a beautiful French-style house, surrounded by a wonderful garden, turning the spot into some kind of shelter within the city. Art and gastronomy merge in this place where guests can find kindness and good service, in an experience of visual and cooking delight. This mixture of cultures, tastes and trends are harmonically condensed in five different spaces to suit all tastes and occasions.

- Catalina Aldaz N34-208 and Portugal
- (593) 2 3332829
- (593) 2 3332896

- **Segundo Muelle - Peruvian food**

Segundo Muelle is a chain restaurant specialized in Peruvian seafood. It offers taste, freshness, quality and creativity in new fusion dishes of creole, oriental and Italian cuisine, mainly.

- Av. Isabel La Católica N24-883 and Gangotena
- (593) 2 2226548
- (593) 998469287

- **El Sur - Parrilla Gourmet**

Guests can enjoy an exquisite range of grilled meat, fish and seafood in an exclusive and cozy atmosphere and served by an attentive staff.

- Av. Portugal E11-61 and Catalina Aldaz
- (593) 2256739
- (593) 995139207

- **Mare Nostrum - Ecuadorian seafood cuisine**

Renowned by its coal cooked fish, pan-fried or champagne lobster, and deboned and butter cooked fish. Among its wide range of seafood, the octopus dish deserved a special mention from the French cooking academy. Fish soups are also remarkable.

- Foch 172 and Tamayo
- (593) 252-8686

RESTAURANTS IN THE HISTORIC CENTER

- **Mea Culpa - International cuisine**

Mea culpa is set on the second floor of the Palacio Arzobispal (old town). It overlooks Plaza Grande and has one of the most beautiful restaurant settings in the area, with vaulted ceilings and tall windows. Guests find here a rather formal ambiance and a wide variety of international dishes.

- Palacio Arzobispal, García Moreno and Venezuela
- (593) 2 2951190

- **Theatrum - International cuisine**

Theatrum offers an extraordinary gourmet cuisine menu, with both Ecuadorian and international dishes: seafood, fish, meat and poultry are combined and seasoned with fine herbs, spices and local ingredients to delight the guests.

- Teatro Nacional Sucre (National Theatre), Plaza del Teatro, 2nd. floor
- (593) 2 257-1011

- **Hasta la Vuelta, Señor - Ecuadorian cuisine**

“Quiteño” cuisine is a fusion of exquisite flavors and aromas dating back to pre-Colonial times and syncretized in the Colonial period. A cuisine that became mature in the Republican period, and has incorporated contemporary cooking techniques. Hasta la Vuelta, Señor rescues their history and authenticity, in order to present a new culinary proposal.

- Shopping mall, Pasaje Arzobispal, 3rd. floor
- (593) 2 258-0887

- **Vista Hermosa - International cuisine**

A magical strategic spot in one of the highest buildings in Quito with a magnificent panorama over the old town from its open rooftop terrace. It offers excellent ambiance, tasty food and delicious cocktails.

- Mejía Lequerica OE4-51 and Jose Gabriel García Moreno
- (593) 2 2956132

- **Pim’s (Panecillo)**

With a thirty-year experience and a varied menu, “Servicio Pim’s” stands between “fast food” and “gourmet” concepts, as an option to eat in a comfortable and casual lovely atmosphere, with a great service. A little outside the old town, but with wonderful views over Quito.

- Gral. Melchor Aymerich, Panecillo
- (593) 2 3170878

- **Pim’s Itchimbía**

This branch of the traditional Pim’s restaurant is located in one of Quito’s best lookouts, the Itchimbía.

- Palacio de Cristal, Calle Iquique
- (593) 2 3228410
- (593) 2 3228411

USEFUL INFORMATION

Tips

Tips are given at the discretion of each person. However, a 10% service charge is included in the bill in many places.

Credit cards and banking institutions

The main credit cards are MasterCard, Visa, American Express and Diners Club, which are widely accepted in Ecuador and ATMs can be found throughout the city.

No smoking

In Ecuador, the Tobacco Law prohibits smoking in all public buildings, including bars and restaurants.

EMERGENCY CONTACTS

Meeting planner: 099- 982-5545

Police: 101

Red Cross: 131

Emergency: 911