

The Toboroichi is a native species of Santa Cruz de la Sierra, its scientific name is *Ceiba Speciosa*, but it is also known as the Mayflower because it blooms in this month, on the eve of autumn. Given the importance of this tree, Santa Cruz has declared May as the "Month of the Toboroichi." The Toboroichi is a highly representative species of Santa Cruz and is considered one of the symbols of hospitality.

M E N U

I N T E R N A T I O N A L F L A V O R S

4-COURSE TASTING MENU

Courtesy bread, cold welcome dish, one appetizer, one main course and dessert.

Includes a glass of white or red wine

Bs. 180

STARTERS

Creamy Burrata from San Javier

On garlic-infused toast, Tarija prosciutto, salmorejo, red wine onions, balsamic reduction, and wild arugula.

Bs. 80

Shrimp in Garlic

Olive oil and chili, in a clay pot.

Bs. 85

Loin Empanadas

Knife-cut, with lemon wedges and llajua sauce.

Bs. 75

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Please advise our staff about any allergies or dietary restrictions.



I N T E R N A T I O N A L F L A V O R S

SALADS

Prosciutto Salad

Variety of green leaves, Tarija prosciutto, grilled pears, gorgonzola cheese, and Amazon almond praline.

Bs. 85

Caprese Salad

Local bocconcino with pesto, wild arugula, grilled zucchini, marinated olives, sun-dried tomatoes, and crispy focaccia.

Bs. 85

SOUPS AND CREAMS

Chicken Diet

Lean chicken, angel hair pasta, and vegetables.

Bs. 75

Curry Pumpkin Cream

Roasted pumpkin, curry, corn chunks with basil, coconut milk, and toasted blue cheese.

Bs. 75

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P A S T A A N D R I S O T T O S

TRADITIONAL PASTA

Rigatoni, Spaghetti, and Fettuccini.

Choose a sauce to accompany your selection:

Amatriciana, Mushroom Cream, Bolognese, Alfredo or Pesto.

Bs. 100

ARTISANAL PASTA

Ricota, Parmesan and Amazon Almond Sorrentinos with Pomodoro sauce.

Bs. 110

Seafood Lasagna

Lasagna filled with a mix of seafood, topped with a creamy béchamel sauce and melted cheese.

Bs. 120

RISOTTOS

Truffled Risotto

With a variety of mushrooms, tomato textures and a crispy cheese flakes.

Bs. 110

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D E S S E R T S

Tiramisú

Soft sponge cake soaked in coffee, covered with a creamy mascarpone mixture and sprinkled with cocoa.

Bs. 50

Apple crumble

With American cream ice cream and Baileys sauce.

Bs. 50

Cheesecake with Red Berries

Vanilla sponge cake, accompanied by red berries.

Bs. 50



G R I L L E D S P E C I A L T I E S

Beef Tenderloin *Bs. 150*
240gr.

Rump Steak *Bs. 150*
240gr.

Picanha *Bs. 150*
240gr.

Trout *Bs. 150*
220gr.

Paiche *Bs. 120*
220gr.

Chicken Fillet *Bs. 100*
200gr.

Half Chicken *Bs. 100*
300gr.

S I D E D I S H E S

Choose two sides to accompany your selection:

Mashed Potatoes, French Fries, Fried Yuca, Grained Rice, Cheese Rice, Sautéed Vegetables or Fresh Salad.

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O U R F L A V O R S

4-COURSE TASTING MENU

Yuca bread, a hot welcome dish, an appetizer, main course and dessert

Includes a glass of white or red wine

Bs. 160

CREAMS AND SOUPS

Peanut Soup

Peanuts, lean beef, short pasta, paille potatoes, and fresh parsley.

Bs. 90

Criolla Soup

Toasted angel hair pasta, potato, beef, and panca chili paste.

Bs. 90

STARTERS

Trout Croquettes

Trout croquettes, avocado cream and ceviche sauce.

Bs. 85

Sierra Sonso

Grilled cassava sonso with dried meat stew, raisins, and yellow chili sauce.

Bs. 75

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O U R F L A V O R S

MAIN COURSES

Pique Macho Criollo

Beef tenderloin, Criollo sausage, negreño tomatoes on crispy native potatoes, criollo cheese and a mix of locoto peppers.

Bs. 100

Braised Keperi

Braised keperi in tannat wine, served with yuca aligote puree and a reduction of it's juices

Bs. 100

Huacataya Ravioli

Handmade huacataya pasta filled with humacha cheese, served over cream of corn and huacataya oil.

Bs. 100

Pork Chicharrón

Served with mote, baby potatoes, plantains and criollo sauce.

Bs. 100

DESSERTS

Quinoa Sweet

Quinoa ice cream, Amazonian almond praline, and cinnamon ganache.

Bs. 50

Chocolate Marquise

Served with Achachairú ice cream and Pistachio custard.

Bs. 50

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5-COURSE TASTING MENU

Courtesy of the house, 2 welcome dishes, a cold appetizer, main course, and dessert.

Bs. 240

SOUPS

Seafood Chupe

A mix of seafood, fresh fish fillet, served with potatoes, onions, criollo cheese, cream and a poached egg.

Bs. 115

Seafood Parihuela

Served with a mix of fresh seafood, onions, tomatoes, cilantro and a touch of leche de tigre.

Bs. 115

STARTERS

Classic Ceviche

Fresh fish fillet served with sweet potato, corn, onions, chili, cilantro and a classic leche de tigre.

Bs. 95

Criollo Tiradito

Thin slices of trout, dressed with yellow chili paste, served with corn, avocado, chalaquita and a touch of crispy sweet potato.

Bs. 95

Crispy Causitas

Crispy causita topped with a thick layer of leche de tigre, crowned with fresh salmon tartare, accompanied with avocado, chili and purple potato chips.

Bs. 95

Bravo Ceviche

Fresh fish fillet served with sweet potato, corn, onions and cilantro on rocoto paste and crowned with crispy squid.



MAIN COURSES

Lomo Saltado and Spaghetti Huancaína

Beef tenderloin served with onions, tomatoes, yellow chili and cilantro accompanied by spaghetti in a creamy Huancaína sauce with criollo cheese.

Bs. 120

Seafood Rice

A mix of sautéed seafood with bell peppers, peas and carrots served with aromatic rice and topped with fresh criollo salsa

Bs. 140

Chaufa Rice

Wok - fried rice with bondiola, criollo sausage, bell peppers and green onions, accompanied by a fried egg omelette.

Bs. 90

Airport Rice and Breaded Bondiola Fillet

Wok - fried rice and angel hair pasta with broccoli, green onions and a fried egg omelette, accompanied by crispy bondiola and tamarindo sauce.

Bs. 110



P E R U V I A N F L A V O R S

DESSERTS

Suspiro Limeño

Nut tart filled with suspiro, topped with red wine sauce and italian merengue.

Bs. 50

Cinnamon Cake

Cinnamon-filled cake with dulce de leche, soaked in anise syrup, served over red fruit coulis and crunchy white chocolate with black quinine

Bs. 50

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INTERNATIONAL 4-COURSE TASTING MENU

Courtesy of the house

Bs. 180

WELCOME

Creamy Burrata

Burrata from San Javier on garlic toast with Tarija prosciutto, red wine onions, balsamic reduction and wilde arugula.

APPETIZER

Shrimps in Garlic

Olive oil and chili in a clay pot.

MAIN COURSE

Truffle Risotto

With a variety of mushrooms, tomato textures and crispy cheese shavings.

DESSERT

Shrimps in Garlic

With american ice cream and Bailey's sauce.

Served with a glass of house red or white wine.

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OUR FLAVORS 4-COURSE TASTING MENU

Courtesy of the house

Bs. 160

WELCOME

Trout Croquettes

Trout croquettes on a bed of avocado cream and Cambita chili sauce.

STARTER

Sonso de la Sierra

Grilled yuca, dried beef stew with raisins and yellow chili sauce

MAIN COURSE

Braised Keperí

In Tannat wine, served with yuca purée and it's own juice reduction.

DESSERT

Chocolate Marquise

With achachairú ice cream and pistaccio english cream.

Served with a glass of house red or white wine.

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PERUVIAN 5-COURSE TASTING MENU

Bs. 240

APPETIZER

Singani Sour

WELCOME

Seafood Chupe

Mixed seafood, fresh fish fillet, accompanied by potatoes, onions, local cheese cream, and a poached egg.

FIRST COURSE

Crispy Causita

Crispy causita topped with a thick layer of leche de tigre, crowned with fresh salmon tartar accompanied by avocado, chili and crispy purple potato chips.

STARTER

Criollo Tiradito

Thin slices of trout dressed with yellow chili paste, accompanied by corn, avocado, chalaquita and crispy sweet potato garnish.

MAIN COURSE

Criollo Lomo Saltado and Spaghetti a la Huancaína

Beef Tenderloin with onions, tomatoes, yellow chili and cilantro, served with spaghetti drenched in a creamy Huancaína sauce with local cheese.

DESSERT

Suspiro Limeño

Nut tart filled with suspiro and red wine sauce, topped with italian merengue.

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D I E G O S O T O

With over two decades of experience in the culinary field, Diego Soto, Argentine chef, has made his mark in hotel gastronomy and various restaurants.

He stands out for his exceptional ability to lead and train specialized teams in the execution of large banquets. His training took place alongside the master chefs of the old hotel gastronomy school, marking his beginnings at the prestigious Sheraton Hotel in Buenos Aires. Currently, Diego takes on the beautiful task of imparting know-how to his team thanks to his years of experience in the industry, as well as aligning with the established standards at the prestigious Marriott in Santa Cruz de la Sierra, the only one in Bolivia.

Diego passionately undertakes the task of transmitting his knowledge to his team, benefiting from his years of experience in the sector. His focus is on placing the diner at the center of the culinary experience, considering the customer as the guest of honor. His gastronomic proposal, of international character, does not neglect the importance of highlighting local products. Diego's cuisine is distinguished by enhancing and preserving the traditional identity of Bolivian gastronomy, avoiding altering the essence of its original ingredients. Convinced of the excellent quality of products in Bolivia, he strives to present them in an authentic manner down to the last detail.