



evolution  
BY PIKAIA



**RELAIS &  
CHATEAUX**

welcome

YOU ARE ABOUT TO START A NEW  
ADVENTURE IN THE ISLANDS BORN  
OF FIRE AND TITANIC FORCES



*chef*  
**Cristian Puente**

Dear Explorers, we welcome you to the Evolution Restaurant, where our inspiration and innovation are expressed through a unique fusion of Ecuadorian and international flavors.

Our menu has been designed with the aim of providing a high-level culinary experience, using fresh and quality ingredients, we prepare each dish with devotion and creativity.

Our goal is to take your senses on a gastronomic journey of exploration with local ingredients. Such a task is never easy in a place as remote as the Galapagos Islands, however, the purity and delicious flavors of local ingredients definitely makes everything worthwhile.

On behalf of the Evolution Restaurant team we hope you have an unforgettable experience and enjoy this menu created especially for you.



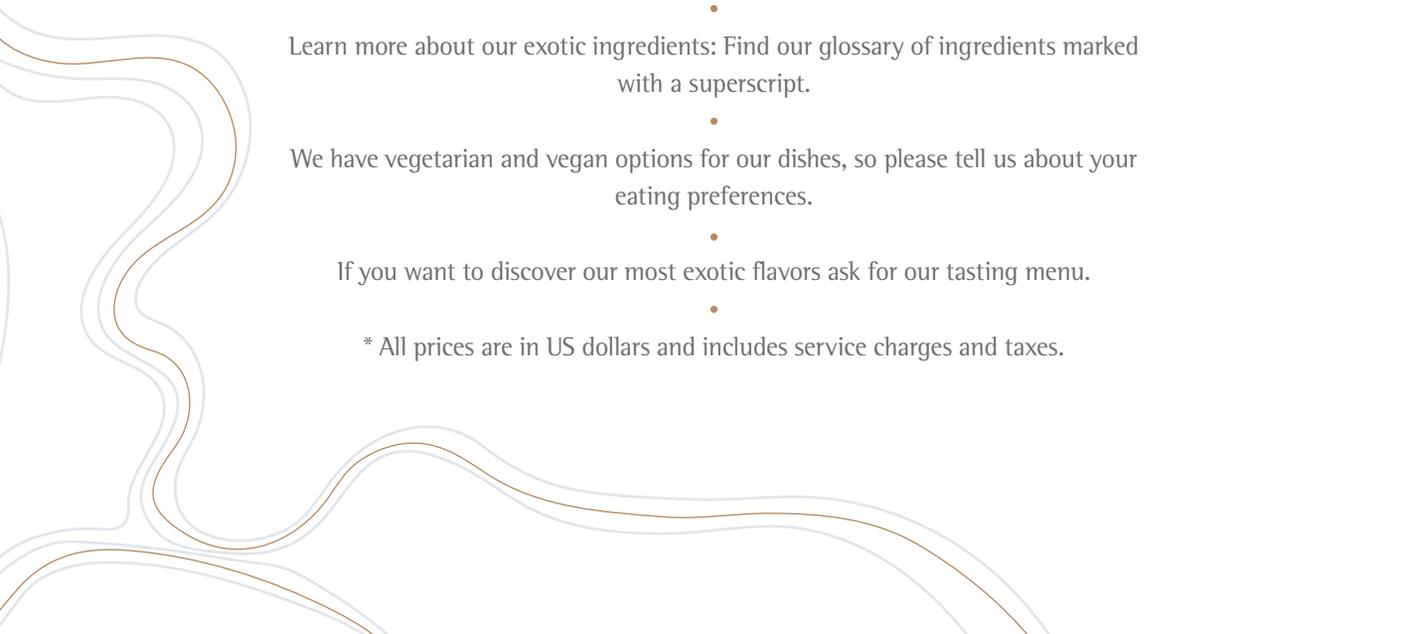
All menu items marked with an asterisk (\*) include information about the ingredient or preparation process at the bottom of the page.

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Learn more about our exotic ingredients: Find our glossary of ingredients marked with a superscript.

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We have vegetarian and vegan options for our dishes, so please tell us about your eating preferences.

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If you want to discover our most exotic flavors ask for our tasting menu.

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\* All prices are in US dollars and includes service charges and taxes.



# BREAKFAST



## DETOX DRINKS

### **Boost**

Banana + strawberry + ginger + lemon + beetroot.

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### **Full**

Ginger + green pepper + cucumber + spinach + celery + green apple.

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### **Golden**

Ginger + honey + lemon + turmeric + paprika + salt + pepper.

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### **Supergreen**

Kiwi + ginger + lemon + flaxseed + honey + orange + parsley + spinach + coconut pulp.



## SPECIAL BREAKFAST

### **Tigrillo\***

Typical Ecuadorian breakfast served with soft boiled eggs and sal prieta<sup>[1]</sup>.  
Add: cheese and/or chicharrón.

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### **Ecuadorian Eggs Benedict**

Soft boiled eggs served on pan de yema toast, slices of avocado, ham, and parsley mayonnaise.

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### **Bolón**

Typical Ecuadorian dish, with a base of green plantain confit  
**Add:** cheese and/or chicharrón.

**\*Tigrillo:** Prepared in the typical Ecuadorian style, cooked green plantain and stir-fried with onions, garlic, achiote oil and pork lard. The traditional recipe is prepared with chicharron and grated fresh cheese.

**NOTE:** Our beef, pork, chicken and eggs are organic and come from "happy farms", raised at a natural pace, without confinement or the use of growth stimulants.

## Special Ingredient



### 1. Sal Prieta

A seasoning, that is one of the main companions of the traditional food from the province of Manabí, mostly consumed at breakfast or as a mid-afternoon snack. It is a seasoning made from peanuts, corn, salt, cumin and achiote.

Yellow in color, and with intense flavor, this sal prieta may accompany several dishes such as fish and soups, however, it is most appetizing when paired with roasted maduro.

## SIDES

### **Bread Basket**

Variety of homemade bread.

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### **Cereals**

Natural, sweet, granola and gluten free cereal.

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### **Fruit Mix**

Selection of seasonal fruits.

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### **Cheese and Hams**

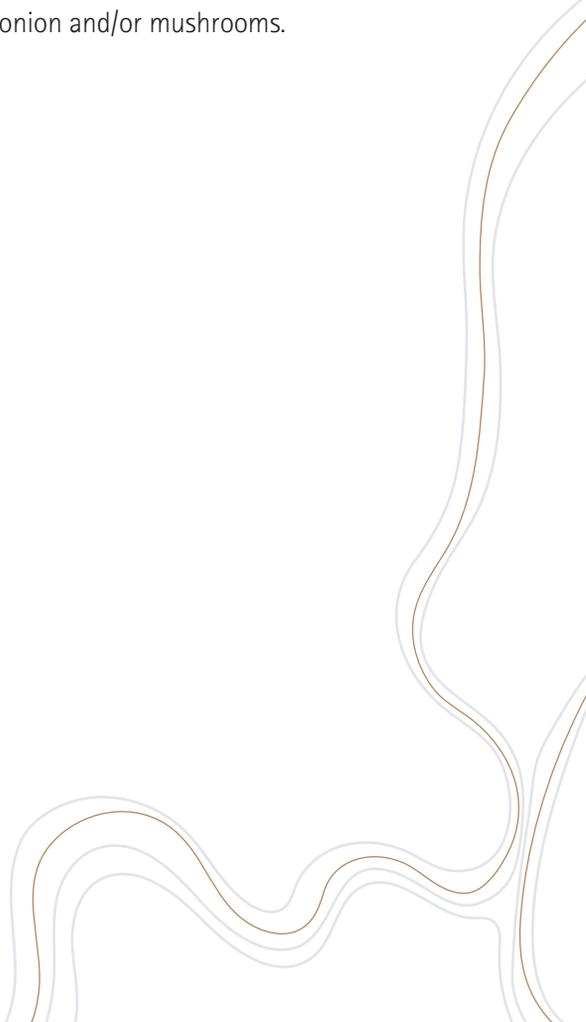
Selection of cheeses and hams.

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### **Eggs**

Cooked, poached, fried, scrambled, or omelette.

Add: Cheese, ham, green pepper, bacon, tomato, onion and/or mushrooms.





## TRADITIONAL BREAKFAST

### Muesli

Prepared with whole meal oats, a mix of dried fruits, seasonal fresh fruit, natural yogurt, and sweetened with honey.

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### Continental

Fruit juice, coffee or tea, and mix of seasonal fruits.

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### American

Fruit juice, coffee or tea, eggs any style served with pancakes, French toast, or waffles.

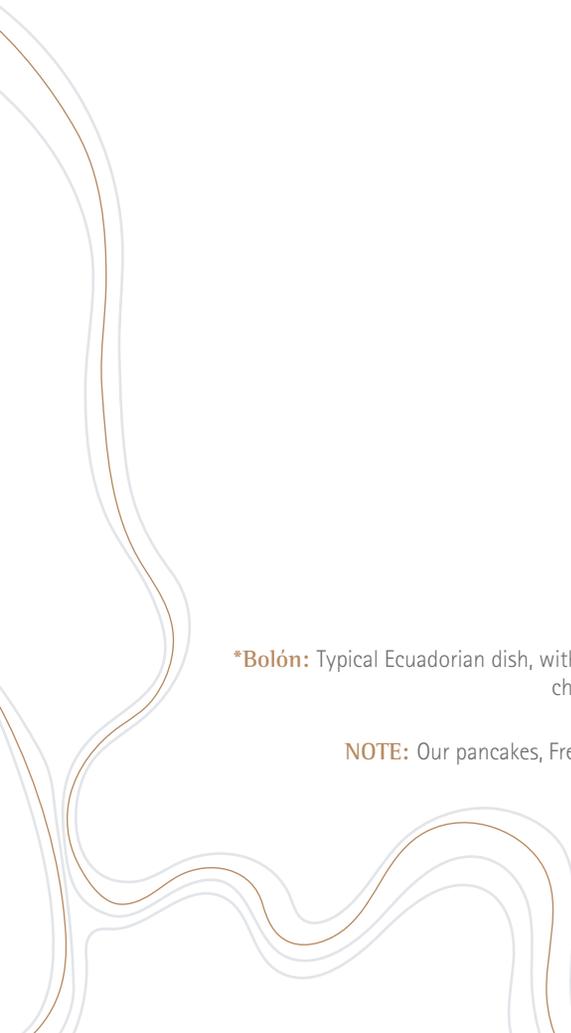
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### Explorer

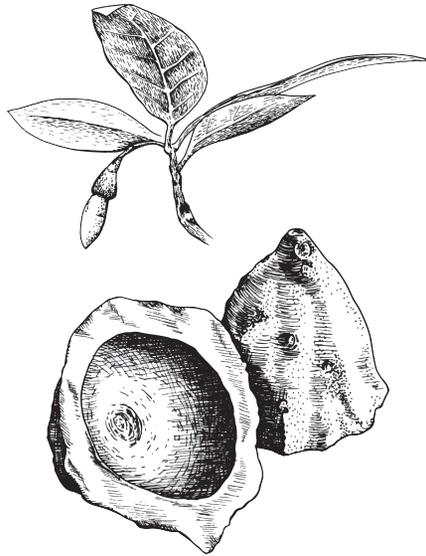
Fruit juice, coffee or tea, eggs any style and bolón\* with cheese and/or chicharrón.

**\*Bolón:** Typical Ecuadorian dish, with a base of green plantain confit; the traditional recipe is served with chicharron and grated fresh cheese.

**NOTE:** Our pancakes, French toast, and waffles are served with Ishpingo<sup>[2]</sup> syrup.



## Special Ingredients



### 2. Ishpingo (Ocotea Quixos):

Also known as Amazon cinnamon, this tree is typical of the Ecuadorian and Peruvian Amazon.

The Inca, Atahualpa was the one who made the Amazonian cinnamon known to the Spanish as a product from the Oriente region of Ecuador. In 1539, a Spanish expedition set out from Quito looking for El Dorado, and arrived at the Pastaza River in Ecuador, obsessed by the Amazonian cinnamon, he called the region Country of Cinnamon, because of the many Ishpingo trees that were there.

The culinary and medicinal use of ishpingo is wide, any application we can give to cinnamon, we can give it to ishpingo.

In Pikaia we use it to aromatize the panela syrup that accompanies several dishes.

## DRINKS

### Cold

Still / Sparkling water  
Soft drinks  
Gatorade  
Glass of fruit juice  
Jug of fruit juice  
Iced tea  
Lemonade / Sparkling lemonade  
Yogurt shake  
Frappuccino  
Iced coffee  
Chocolate

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### Hot

Infusions  
Ristretto  
Espresso  
Macchiato  
Americano  
Latte  
Cappuccino  
Mocaccino  
Decaffeinated  
Hot chocolate



