

evolution
BY PIKAIA



**RELAIS &
CHATEAUX**

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.



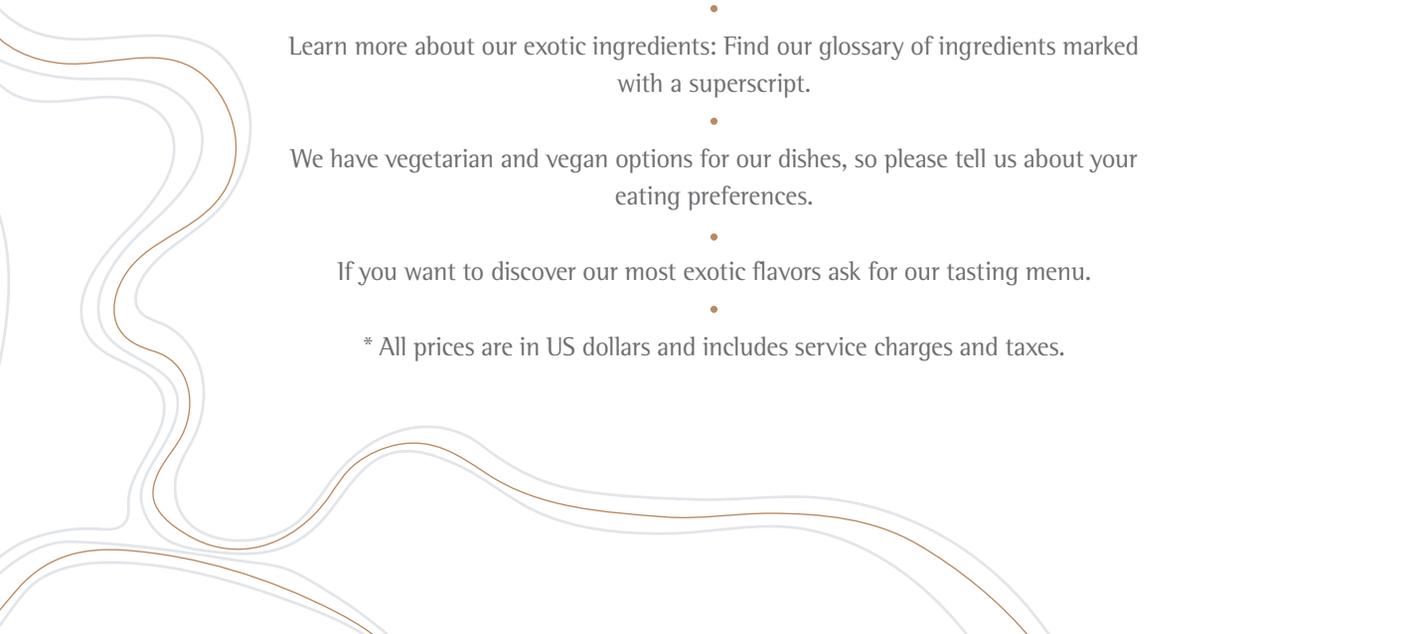
All menu items marked with an asterisk (*) include information about the ingredient or preparation process at the bottom of the page.

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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.



DINNER



APPETIZERS

Tuna Tartare

Fine cuts of fresh tuna seasoned with flavors from the Ecuadorian coast, served with muchín* and fresh avocado sauce.

Quinoa Tabbouleh

Mix of organic Andean quinoa, parsley, tomato and onion, served with pita bread and hummus.

Rock Octopus

Grilled octopus marinated with chimichurri and served with small Andean potatoes.

Ají de Carne

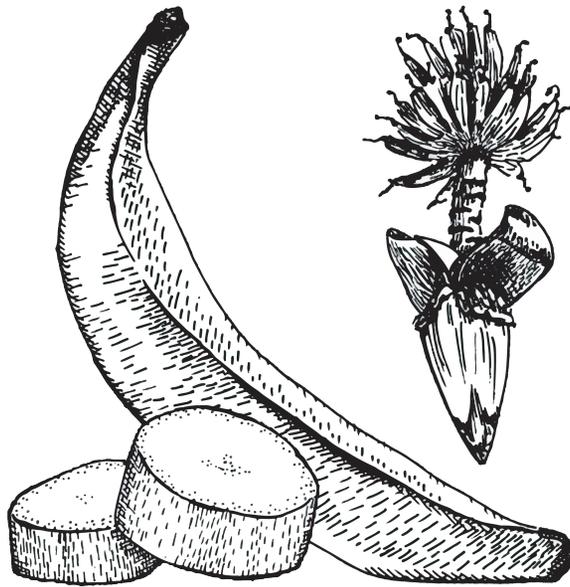
Typical Ecuadorian soup made from ripe plantain^[2] and peanuts served with crispy beef.



***Muchin:** Fried yuca dish typical of the province of Esmeraldas; It varies in shape, filling, and presentation depending on the region.

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

Special Ingredient



1. Verde Barraganete (*Musa Musaceae Plantae*):

Probably originating from the indo-malaysia region, they spread south and east, reaching Hawaii and Polynesia in stages. European merchants brought news of the tree to Europe around the 3rd century BC. but they didn't introduce it until the 10th century. From the plantations of West Africa, the Portuguese colonizers would take it to South America in the 16th century and its cultivation would spread throughout the tropical zone of the continent.

It was during miscegenation that it became popular in Ecuador, especially among the slaves and lower social classes. Today, its use is widespread in Ecuadorian cuisine, both as a side and main ingredient of a dish, and can be used both green and ripe.

In Pikaia we work with local farmers, whose produce is free of fertilizers and chemical products.



ENTRÉES

Prawn Fettucinne

Sautéed prawns served with fettuccine with bisque sauce.

100 Fire Pork

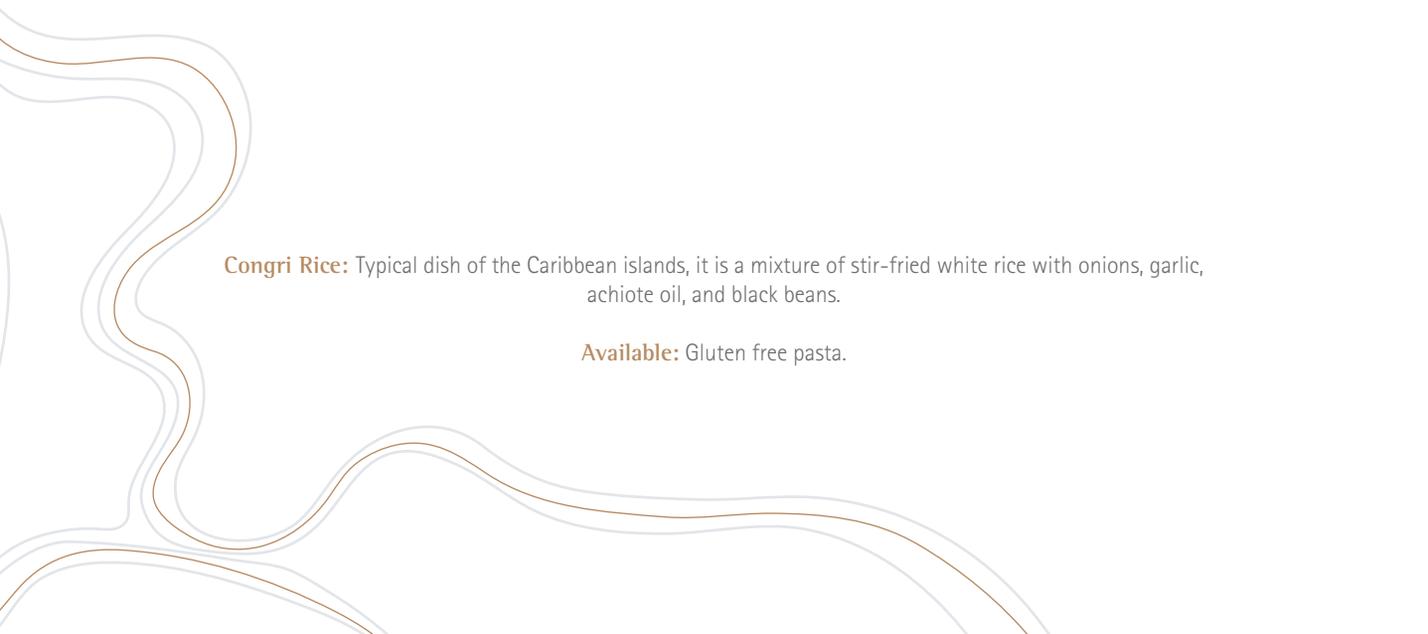
Pork shank glazed in a spicy passion fruit^[2] sauce served with congri* rice rolls and fruit pico de gallo.

Honey Mustard Fish

White fish fillet served with rum, honey, Dijon mustard, and dill sauce served with mashed potatoes and steamed vegetables.

Gnocchi All'arrabiata

Gnocchi made with Andean potatoes and served in spicy pomodoro sauce.



Congri Rice: Typical dish of the Caribbean islands, it is a mixture of stir-fried white rice with onions, garlic, achiote oil, and black beans.

Available: Gluten free pasta.

Special Ingredient



2. Passion Fruit (*Passiflora Edulis*):

Historical records show that this plant is native to the Amazon region and it was not until the early 19th century that the plant was introduced in Hawaii, Australia and other Pacific islands.

The versatility of the plant has allowed a wide range of gastronomic uses for its pulp, leaves, flowers, and currently, the oil of its seeds.



DESSERTS

Crème Brûlée

Classic French recipe, flavored with lemongrass from our garden.

Chocolate and Little pumpkin seeds

Semi-bitter hot chocolate 65% fine aroma cacao cake served with naranjilla ganache and little pumpkin seeds home made ice cream.

Pear and Horchata^[3]

Flambé pear served on horchata^[3] syrup.



Special Ingredient



3. Horchata

A traditional beverage of the province of Loja in Ecuador. It consists of an infusion of aromatic plants with medicinal properties, such as herbs and flowers.

It is usually prepared with 25 types, but the number can reach up to 65, among the most common herbs are mint, chamomile, cedar, lemongrass and melissa; and amongst the flowers we can find roses, begonias, violets, carnations, white mallow, and pink mallow,.

The escancel or ataco is what gives the drink a reddish hue.
In Pikaia we use the infusion as a base to make a delicate syrup.

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

Hot

Infusions
Ristretto
Espresso
Macchiato
Americano
Latte
Cappuccino
Mocaccino
Decaffeinated
Hot chocolate



