

Dinner
MENU

Beverages

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

Café Latte

Cappuccino

Mochaccino

Decaffeinated

Hot Chocolate

Desserts

CHOCOLATE MOUSSE

*Mousse prepared with Ecuadorian Arriba cacao
covered in passion fruit foam*

TIRAMISU

Classic tiramisu with Ecuadorian Arriba cacao

MAQUEÑO CAKE

Sweet plantain cake served with peanut ice cream

Dear Explorers,

Welcome to Evolution Restaurant,
where our inspiration and innovation comes alive through a unique fusion of
Ecuadorian and International flavours.

While creatively and lovingly preparing our dishes using the best and freshest
ingredients, we aim to indulge your taste buds and take your culinary experience
to another level.

The exploring doesn't have to stop until you go to sleep at night!

We will take you on a journey from traditional Ecuadorian cuisine to our own
spin of world renowned dishes as well as feel-good food, which everyone enjoys
from time to time.

Having said that, such task is never easy in a place as remote as the Galapagos
Islands, however, the purity and the rich flavours of local ingredients definitely
make everything worthwhile.

I can only hope you enjoy the food as much as we love making it.

On behalf of the team at Evolution, we wish you a great stay and an
extraordinary adventure.

- Chef Norman Brandt

Appetizers

CAPRESE SALAD

Fresh lettuce, basil, feta cheese and tomato confit in avocado oil dressed with balsamic vinegar

HUMITAS

An ancient indigenous recipe made of ground corn with grated cheese, served with grape gastrique

OCTOPUS CARPACCIO

Thin octopus slices with black olive mayo and chimichurri

SANGO

Traditional Ecuadorian recipe with poached shrimp on yellow rice, coated with plantain sauce

Entrees

PAPILLOTE FISH

White fish prepared with traditional papillote technique served with steamed asparagus and leek sauce

QUINOTTO

Ecuadorian style risotto prepared with quinoa in traditional "refrito"

ASADO NEGRO

Organic grass fed tenderloin steak in a demi-glace sauce with roasted zucchini and potatoes

SPAGUETTI PESTO

Pasta with traditional reggiano-basil sauce