

evolution
BY PIKAIA



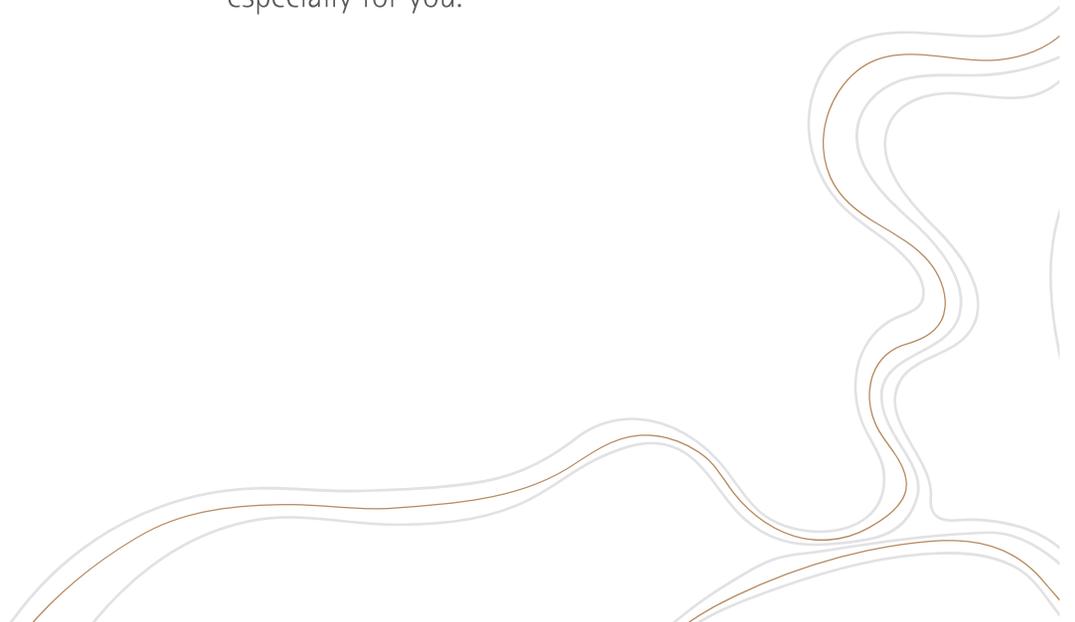
chef
Cristian Puente

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.





APPETIZERS

Tuna Tartare

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

Quinoa Tabbouleh

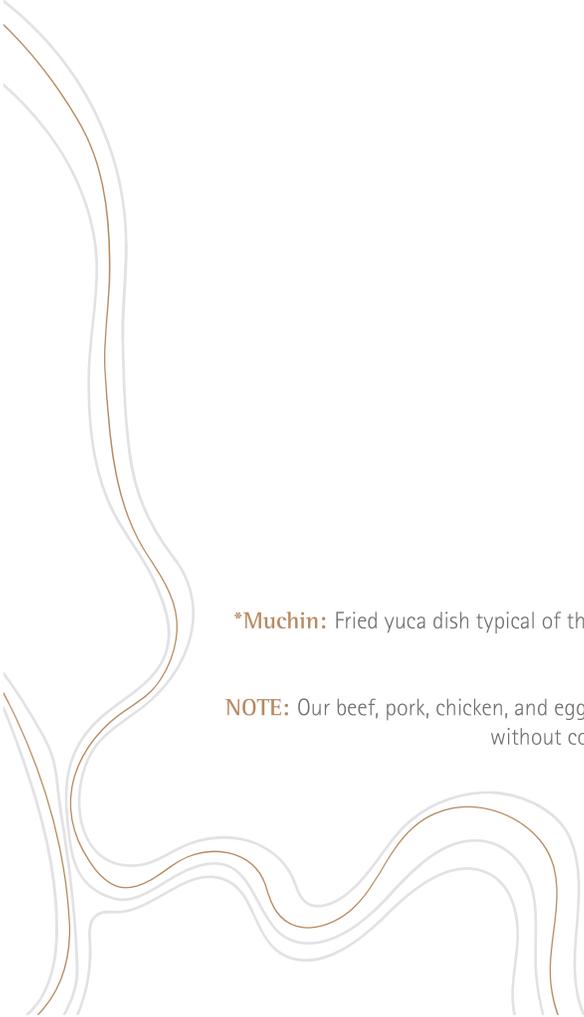
Mix of organic Andean quinoa, parsley, tomato and onion, served with pita bread and hummus.

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.



ENTRÉES

Prawn Fettucinne

Sautéed prawns served with fettuccine with bisque sauce.

100 Fire Pork

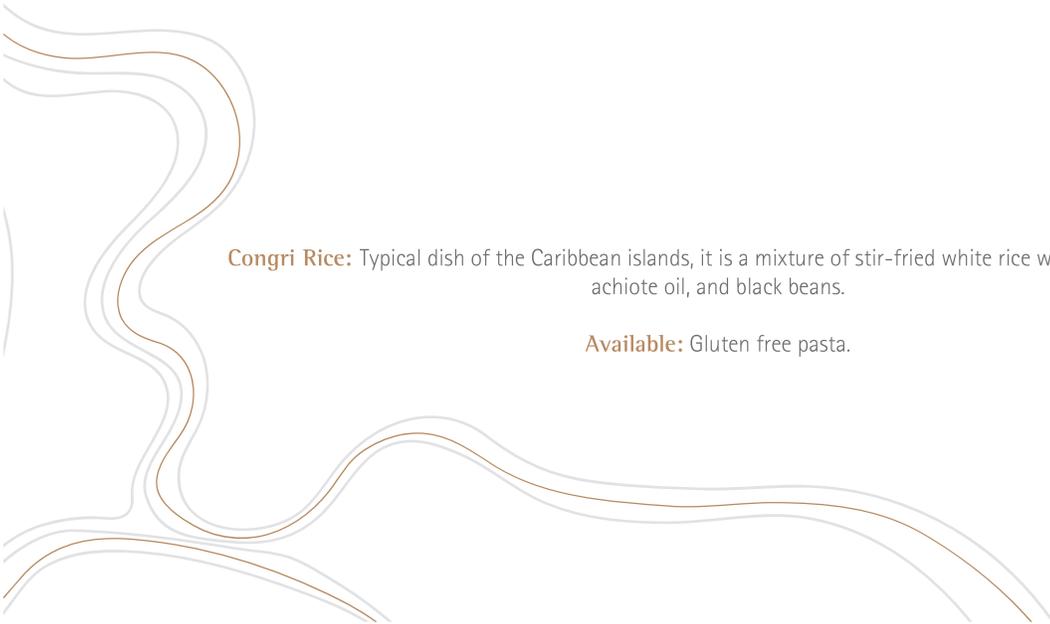
Pork shank glazed in a spicy passion fruit^[2] sauce served with congri* rice rolls and fruit pico de gallo.

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.



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.



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

