

evolution
BY PIKAIA



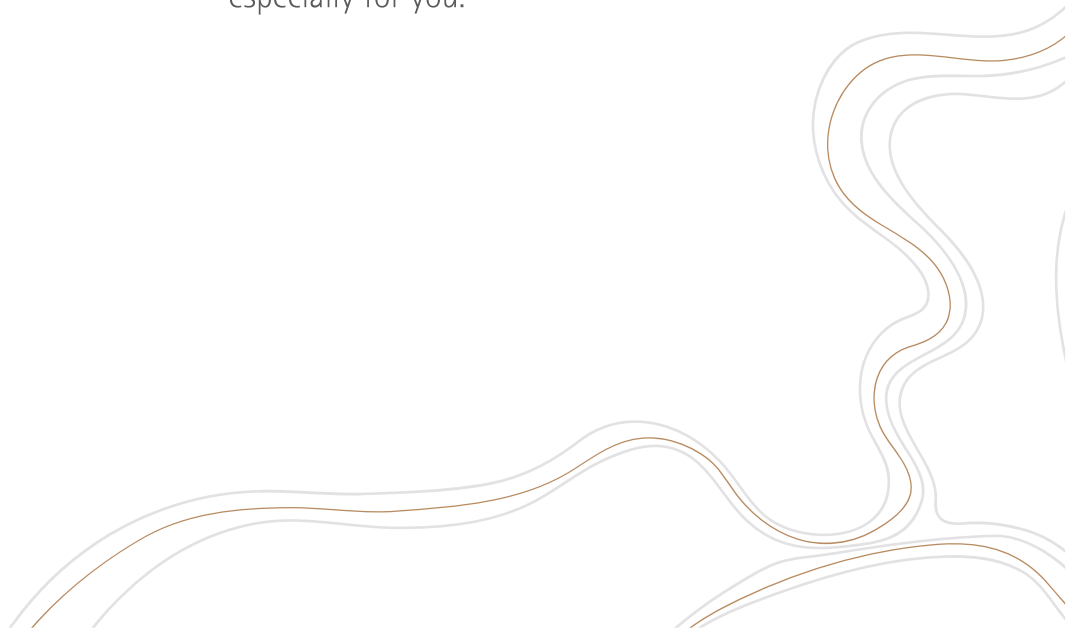
chef
Cristian Puento

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

Cangrejada


Pangora^[1], aioli, chives, and chili salad served on a crisp wheat dough.

Prawn^[2] Salad

Sautéed prawns^[2] served on fresh lettuce and fruit dressed with strawberry balsamic vinegar.

Llapingacho

Andean potato tortilla with fresh cheese, served with parsley, chicharron, cherry tomatoes and peanuts sauce.



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



ENTRÉES

Encocao

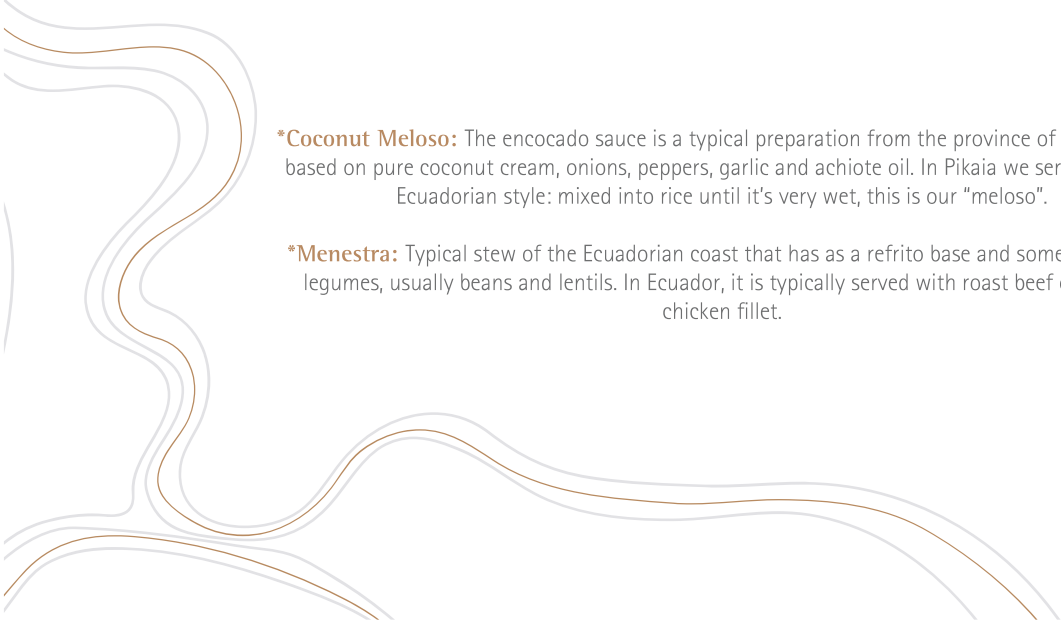
Pan seared white fish fillet served with coconut meloso *.

Ajillo Prawns^[2]

Prawns^[2] sautéed in garlic butter served with Andean potato gnocchi.

Menestra* & Lomo

Grass fed organic sirloin beef served with red bean stew.



***Coconut Meloso:** The encocado sauce is a typical preparation from the province of Esmeraldas, based on pure coconut cream, onions, peppers, garlic and achiote oil. In Pikaia we serve it in the Ecuadorian style: mixed into rice until it's very wet, this is our "meloso".

***Menestra:** Typical stew of the Ecuadorian coast that has as a refrito base and some variety of legumes, usually beans and lentils. In Ecuador, it is typically served with roast beef or grilled chicken fillet.



DESSERTS

Zambo^[3] Confit

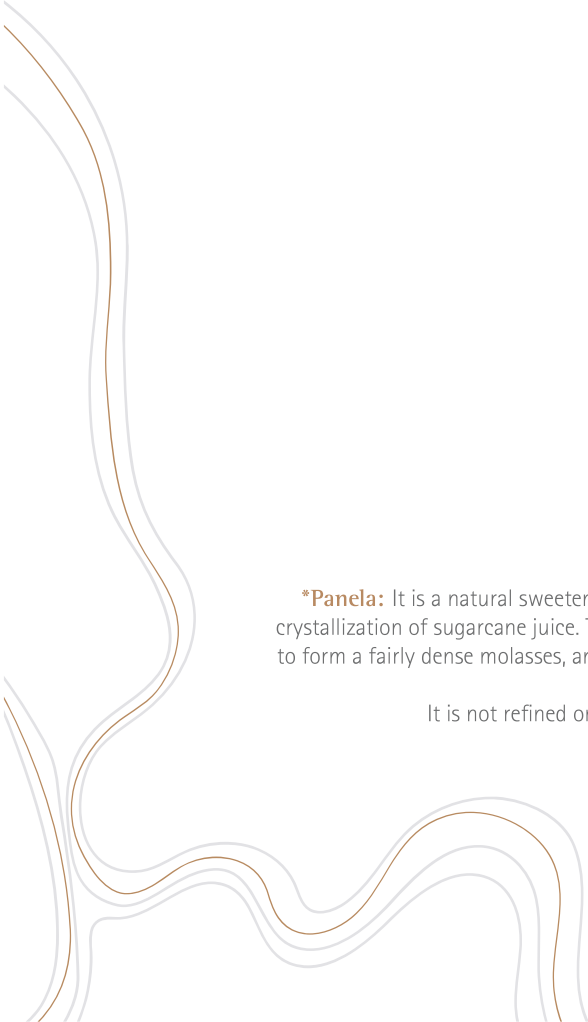
Zambo^[3] and panela* confit served with local cheese foam and crumble.

Merengón de Guanábana

Creamy soursop and crunchy meringue.

Tropical Mousse

Light and spongy dessert made from fresh pureed fruit served with crumble and coconut panacotta cream, lemon cream and sautéed pineapple.



***Panela:** It is a natural sweetener that is obtained from the evaporation, concentration, and crystallization of sugarcane juice. To produce the panela, this juice is cooked at high temperatures to form a fairly dense molasses, and then left in molds where it is allowed to dry until it solidifies.

It is not refined or centrifuged so it has a high molasses content.

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

