

evolution
BY PIKAIA



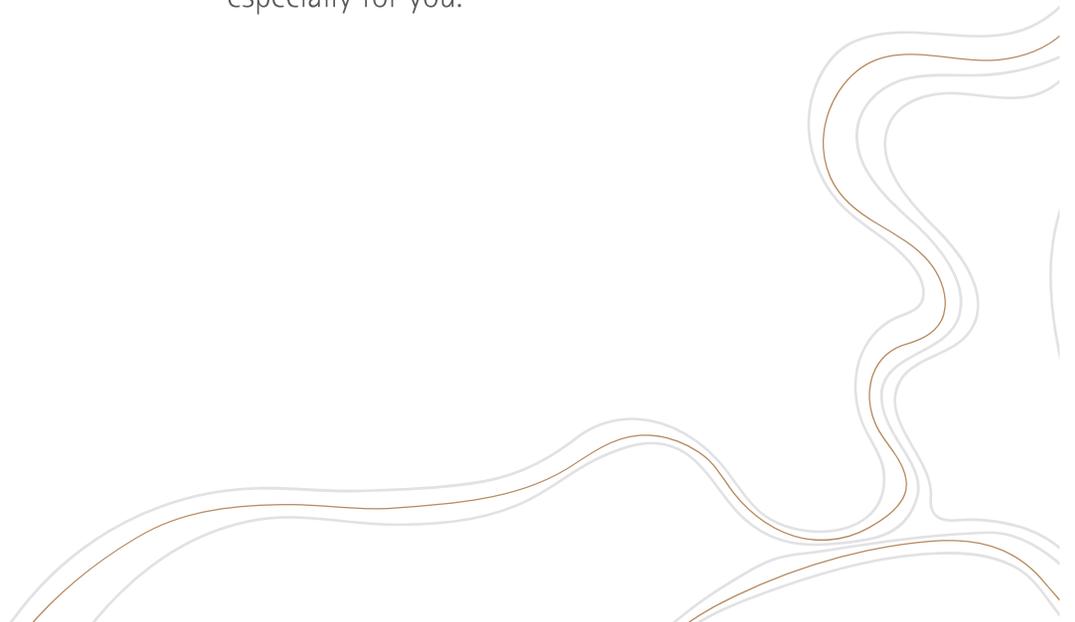
chef
Cristian Puente

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

Octopus Tequeños

Octopus wonton rolls served with black olive mayo.

Patacón*

Fried green plantain^[1] served with pomodoro sauce and cheese gratin.

Crudites

Raw vegetable bâtonette served with a cocktail sauce.

SOUPS

Gazpacho

Cold soup prepared with tomatoes and fresh cucumbers.

Lentil Soup

Hot soup served with cream and crispy carrot.

PASTA

À la Crème

Cream based sauce.

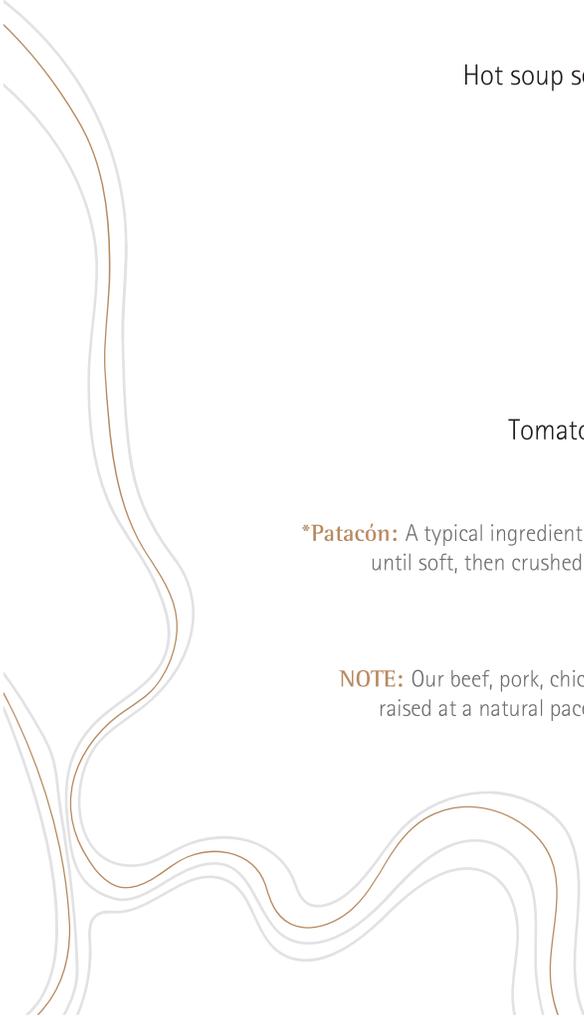
Pomodoro

Tomato, onion, garlic, and basil sauce.

***Patacón:** A typical ingredient of Ecuadorian gastronomy. The green plantain^[1] is first fried until soft, then crushed to form a tortilla shape, then fried again until crispy.

Available: Gluten free pasta.

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

Fish Ceviche

Traditional Ecuadorian dish prepared with small cuts of fresh white fish cured in lemon juice.

Catch of the Day

Steamed white fish fillet, grilled or breadcrumbed, served with aioli sauce and two sides of your choice.

Teriyaki Tuna

Fresh pan-seared tuna^[3] in a teriyaki sauce served with two sides of your choice.

Beef Tenderloin

Grass fed organic beef with a pepper sauce served with two sides of your choice.

SANDWICHES

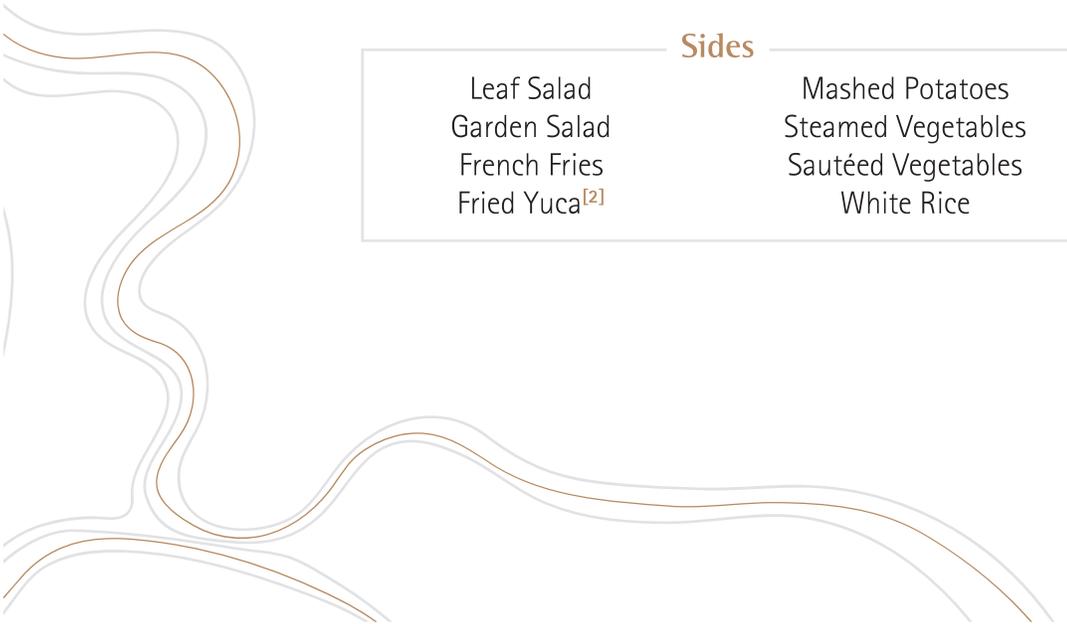
Pikaia Club

Homemade bread, grilled chicken fillet, pickled onion, ketchup and avocado mayonnaise, served with one side of your choice.

Pikaia Burger

Beef, chicken, or vegan patty with tomato, lettuce, cheese, and mayo, served with one side of your choice.

Sides



Leaf Salad
Garden Salad
French Fries
Fried Yuca^[2]

Mashed Potatoes
Steamed Vegetables
Sautéed Vegetables
White Rice



ECUATORIAN ENTRÉES

Arroz Moro

Traditional Ecuadorian dish.

A mix of lentils and rice with marinated beef, garnished with costeño cheese and crispy plantain^[1].

Cazuela*

A hot dish with a base of green plantain^[1] and refrito* served with seafood.

To select: white fish, shrimp and / or octopus.



***Refrito:** The base mix for many Ecuadorian recipes that is made with fine slices of onions and garlic fried in achiote oil.

***Cazuela:** Typically prepared on the coast of Ecuador by cooking grated green plantain in refrito*, with fish broth and mani*, and served with seafood. The dish is traditionally served in a clay pot called a cazuela, hence its name.

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DESSERTS

Ice Cream Mix

Fruit Salad

Selection of seasonal fruits.

Milky Rice

Traditional Ecuadorian dessert prepared with rice, milk, raisins, and cinnamon.

Almond Cake

Gluten free almond cake served with naranjilla^[6] ice cream.



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

