

evolution
BY PIKAIA



**RELAIS &
CHATEAUX**

welcome

YOU ARE ABOUT TO START A NEW
ADVENTURE IN THE ISLANDS BORN
OF FIRE AND TITANIC FORCES



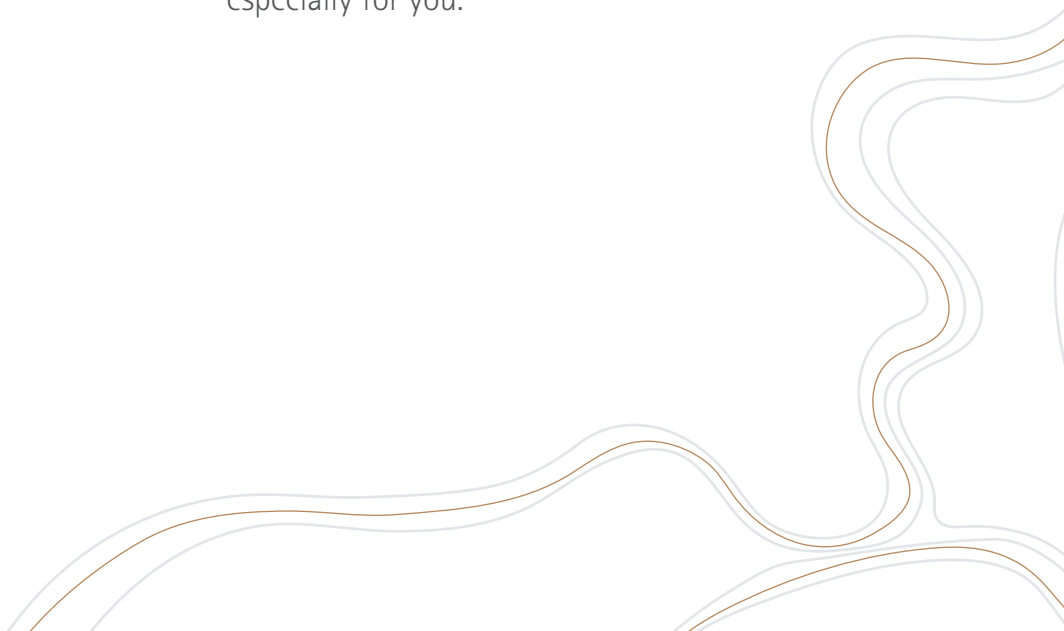
chef
Cristian Puente


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

Caprese Salad

Mix of lettuce, basil, tomatoes with avocado oil confit and feta cheese dressed with balsamic vinegar.

Humitas*

Served with semi-ripe cheese gratin and grape sauce.

Octopus Carpaccio

Thin slices of cooked octopus served with black olive sauce and chimichurri.

Sango*

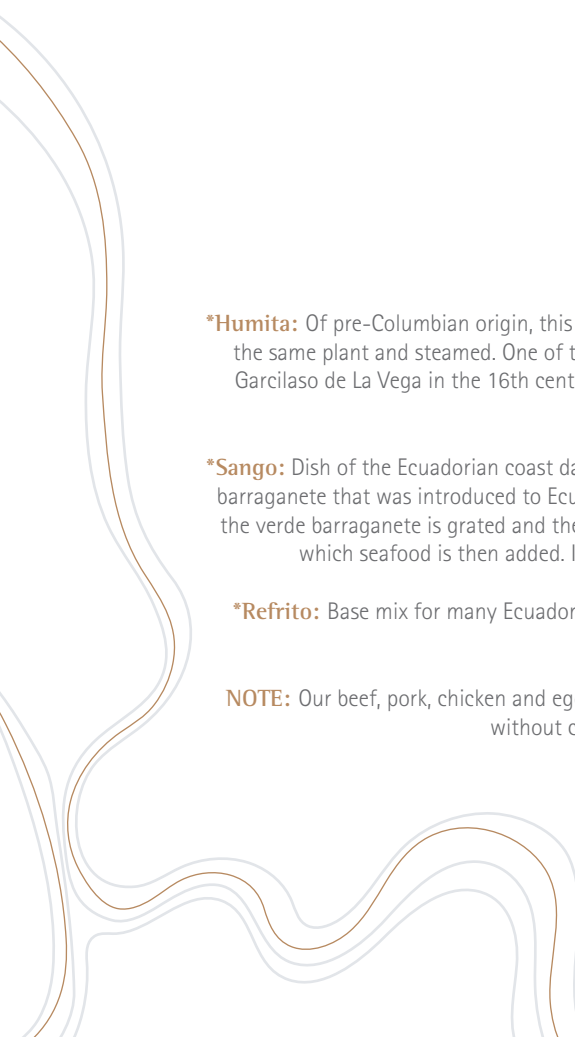
Our interpretation of a colonial recipe. Rice with refrito * and poached king prawns served with Sango sauce base.

***Humita:** Of pre-Columbian origin, this dish is made with ground tender corn which is wrapped in the leaves of the same plant and steamed. One of the first records of the humita appears in "The Chronicles" by the Inca Garcilaso de La Vega in the 16th century; Its name comes from the Quechua word Humintas which means cornbread.

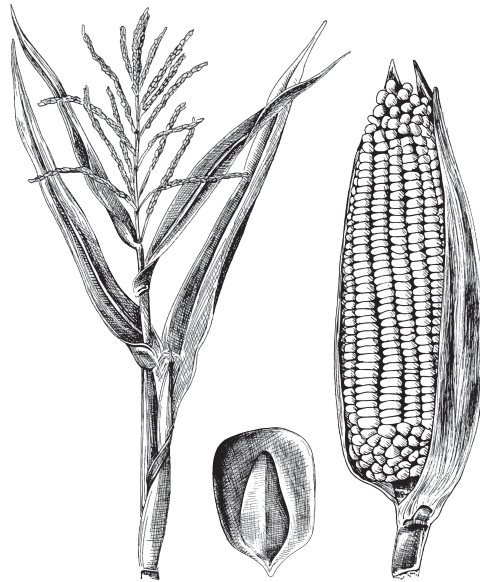
***Sango:** Dish of the Ecuadorian coast dating from the colonial era, the base ingredient of the recipe is the verde barraganete that was introduced to Ecuador by a Spanish priest in the fifteenth century. In the original recipe, the verde barraganete is grated and then cooked in a refrito (onions, garlic and achiote oil) with fish broth, to which seafood is then added. In Pikaia we use the sauce base and serve it in a different way.

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

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. Choclo (Zea Mays):

The American anthropologist Richard Stockton MacNeish, found archaeological remains of corn plants, which are estimated to date from approximately eight millennia ago. The development of different types of corn, was concurrent to the development of indigenous civilizations, it is believed that the Spanish and European invaders who came to America, had no influence on it.

In the time of the Inca empire, corn represented such a fundamental pillar in their diet that it is included even in ceremonial drinks in gratitude to the sun and the earth in the time of harvest.

Within Ecuadorian cuisine, corn represents an important axis in indigenous-mestizo food, it is involved in various salt and sweet dishes.

In Pikaia, we use it to share one of the emblematic dishes of Ecuador that starts from the corn, or tender corn, a wrap known as: humita.



ENTRÉES

Papillote Fish

White fish fillet prepared in the traditional papillote technique, served with leek onion sauce and steamed asparagus.

Quinoto

Creamy mixture of quinoa^[2], refrito * and cheeses from Ecuador.

Asado Negro

Beef tenderloin served on sweet demi-glace sauce with Andean potatoes and roasted zucchini slices.

Pesto Spaghetti

Pasta served with the traditional sauce of pine nuts, basil, garlic and olive oil.



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

Available: Gluten free pasta.

Special Ingredient



2. Quinoa (*Chenopodium Quinoa*):

Of the Quechua Word, kinwa or kinua. The available historical evidence indicates that his domestication by the peoples of America may have occurred between the years 3,000 and 5,000 BC; the evidence suggests that it originated in the surrounding areas of Lake Titicaca of Peru and Bolivia, and was a staple food of the Inca population before the arrival of the Spaniards.

Currently, its versatility in the kitchen is very wide when using not only the seeds of this plant but also its leaves and flowers. It is the only plant-based food that provides all the essential amino acids, trace elements and vitamins.

In Pikaia quinoa is the main ingredient in several of our preparations; It comes from small farmers associations in the Ecuadorian highlands and is free of transgenics.



DESSERTS

Chocolate Mousse

Prepared with chocolate 65% fine aroma cacao^[3] served with 70% fine cacao biscuit and three textures obtained from cacao arriba nibs.

Tiramisu

Traditional biscuit cake recipe soaked with coffee and amaretto.

Maqueño Cake

Hot creamy maqueño cake served with peanuts ice cream.



Special Ingredient



3. Fine Aroma Cocoa (*Theobroma cacao*):

The domestication, cultivation and consumption of cocoa was carried out by the Toltecs, Aztecs and Mayas about 2,000 years ago. Recent research indicates that at least one variety of cocoa has its origin in the Upper Amazon, dating to 5,000 years ago: the fine aroma cocoa from Ecuador; It is a Fine Aroma Cocoa known since colonial times, as 'Arriba'.

Ecuador is the country with the largest production of Fine Aroma Cocoa in the world, making up 63% of the market.

Its cultivation is not domesticated at all, the plants from which the fine aroma cocoa is now harvested in Ecuador are perennial and wild; records indicate that it is very difficult to determine the age of these plants. It is cared for and harvested by hand.

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

Decorative wavy lines in the bottom left corner, consisting of several overlapping, flowing lines in shades of light blue and brown.

