

evolution
BY PIKAIA



**RELAIS &
CHATEAUX**

welcome

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



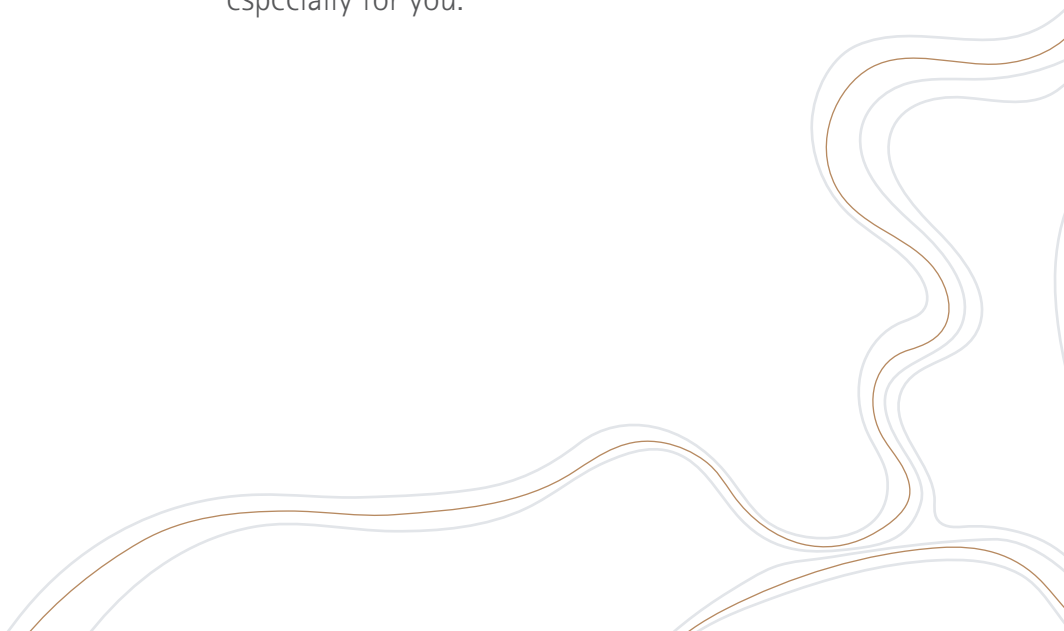
chef
Cristian Puente


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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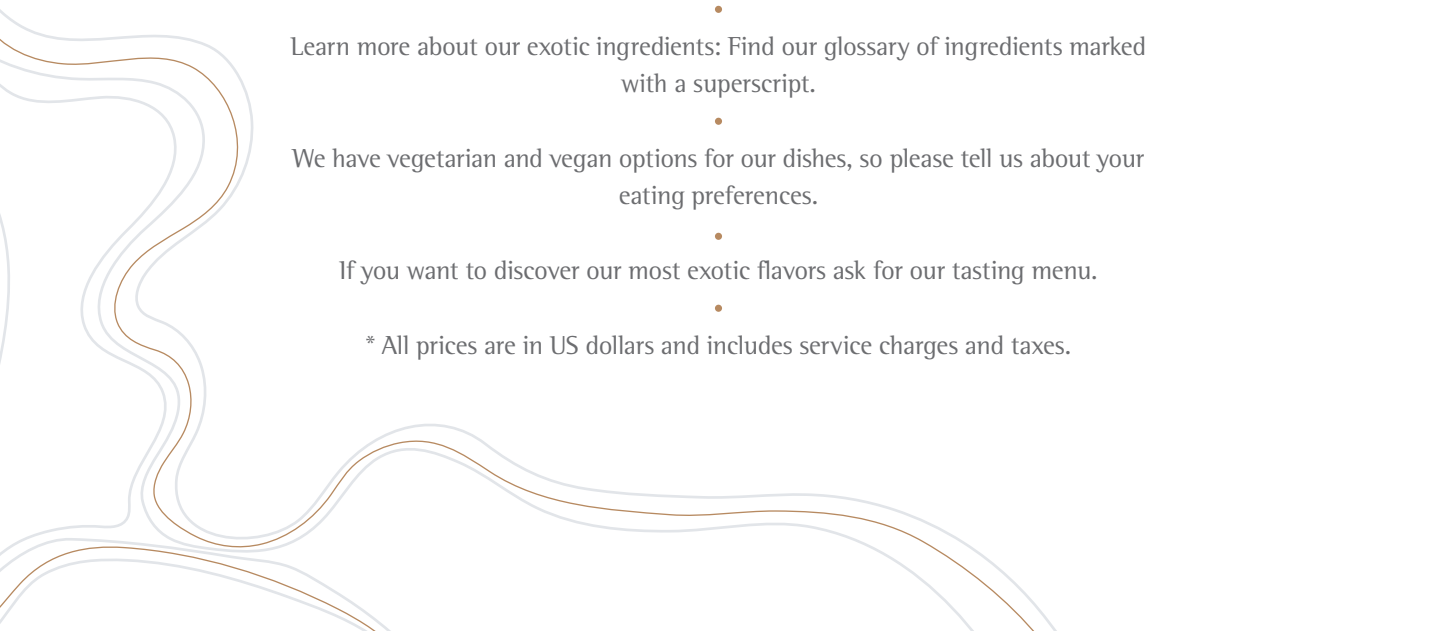
We have vegetarian and vegan options for our dishes, so please tell us about your eating preferences.

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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

Popcorn Prawns

Sherry and paprika sautéed prawns, served with fine popcorn sauce.

Lava Ceviche


Small pieces of white fish cured in lemon juice and chili sauce with red bell peppers.

Quinoa Croquettes

Prepared with quinoa and Andean potatoes, stuffed with chicken, and served with aji de pepa^[1].

Caesar Salad

Romaine lettuce topped with parmesan cheese, breaded chicken and homemade Caesar dressing.



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. Pepa de zambo (*Cucurbita Ficifolia*):

it is a climbing species of edible fruit of the Cucurbitaceae family, its closest resemblance is pumpkin; although the wild variety from which the archaeological record originated is unknown, it shows that it was extensively used and commercialized in pre-Inca times in northern Peru.

Its use within the typical cuisine of the Ecuadorian highlands is varied, it is included in salty dishes such as soups and stews, and also for sweet creams, jams, and typical desserts.

In Pikaia we use its seeds to make a sauce that accompanies quinoa croquettes.



ENTRÉES

Lomito Saltado

Beef tenderloin slices sautéed with oyster sauce, onions, and fresh tomatoes, served with white rice.

Tomato Fish

White fish fillet with pomodoro sauce and cheese gratin, served with sautéed seasonal vegetables.

Beach Tuna^[2]

Tuna^[2] breaded in crunchy oats and grated coconut served with coconut sweet and sour sauce and fried yuca.

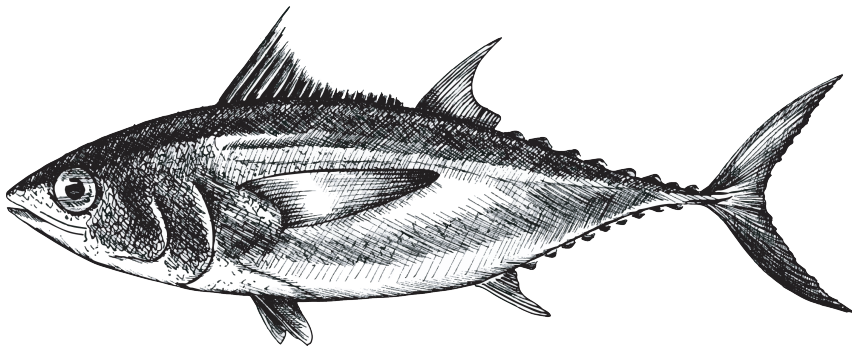
Funghi Fettucine

Pasta served with creamy mushroom sauce, sautéed fresh mushrooms and feta cheese.



Available: Gluten free pasta.

Special Ingredient



2. Blue Fin Tuna (**Thunnus Thynnus**):

Beautifully colored and with a majestic form. Its meat is highly valued for its fine flavor. It is one of the tuna varieties that thrives on the coasts of Ecuador. In

Galapagos it is fished in a very artisanal way and it is here, in Pikaia where we prepare the fish, respecting the highest health standards. It can measure up to 2.5 meters long and weigh up to 225 kg; It is said that this species lives in harmony with the swordfish, explaining why they are often seen together.



DESSERTS

Vulcan Cake

Hot creamy chocolate cake with 65% fine aroma cocoa served with passion fruit ice cream.

Andean Fruit Cheesecake

Cheesecake served with mortiños^[3] and strawberries sautéed with whiskey.

Golden Sweet Coffee

Pineapple and lemon grass sorbet served with three different presentations of chocolate and coffee mousse.



Special Ingredient



3. Mortiño (*Vaccinium Meridionale*):

It is an endemic shrub of the Ecuadorian wilderness, that evidence suggests is possibly one of the first plants used in the high Andes of Ecuador; It is also known as grape of the Andes, mountain grape, or mountain chamomile.

This plant has never been domesticated, so its cultivation and harvest are still done manually in the wild, and only during the months of October and November when it is used as the main ingredient in one of the most typical Ecuadorian drinks prepared during the day of the dead: the colada morada, a hot sweet drink.

Its closest resemblance is blueberry.

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

