

evolution
BY PIKAIA



**RELAIS &
CHATEAUX**

welcome

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



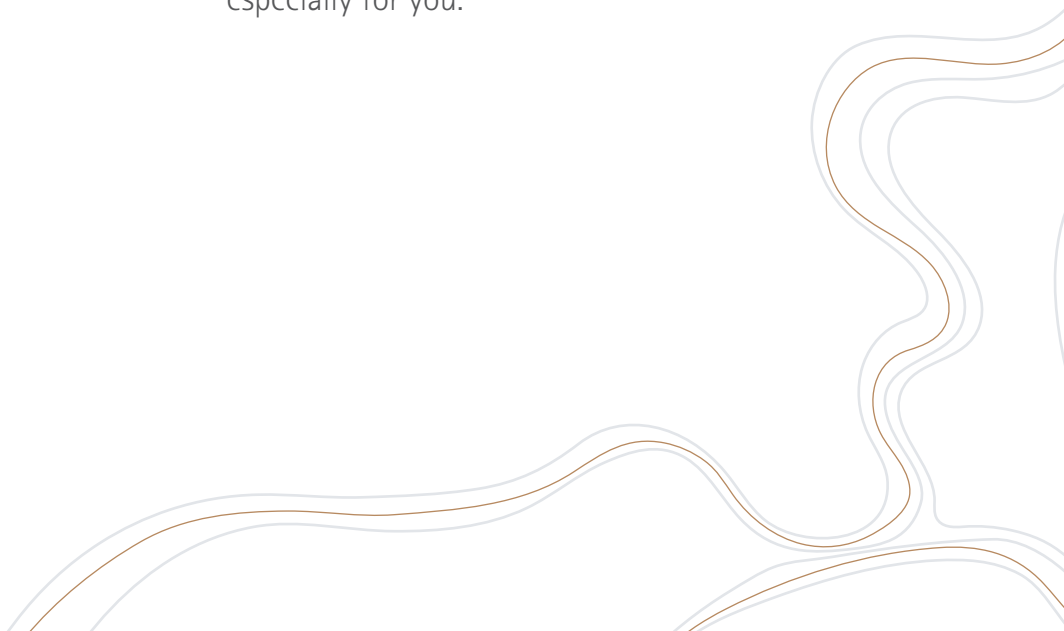
chef
Cristian Puente


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.

Learn more about our exotic ingredients: Find our glossary of ingredients marked with a superscript.

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

If you want to discover our most exotic flavors ask for our tasting menu.

* All prices are in US dollars and includes service charges and taxes.



LUNCH



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.

PASTA

À la Crème

Cream based sauce.

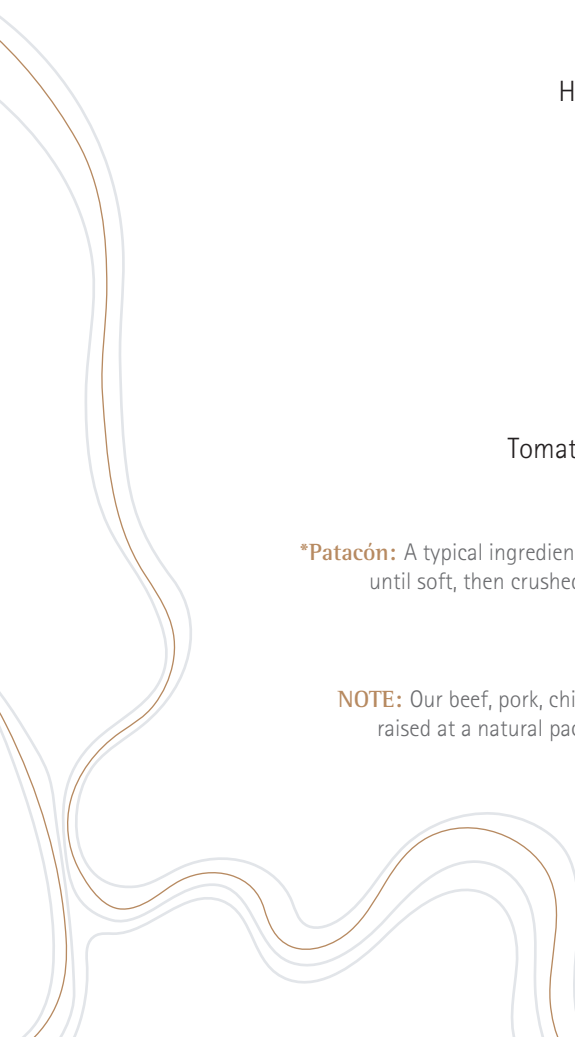
Pomodoro

Tomato, onion, garlic, and basil sauce.

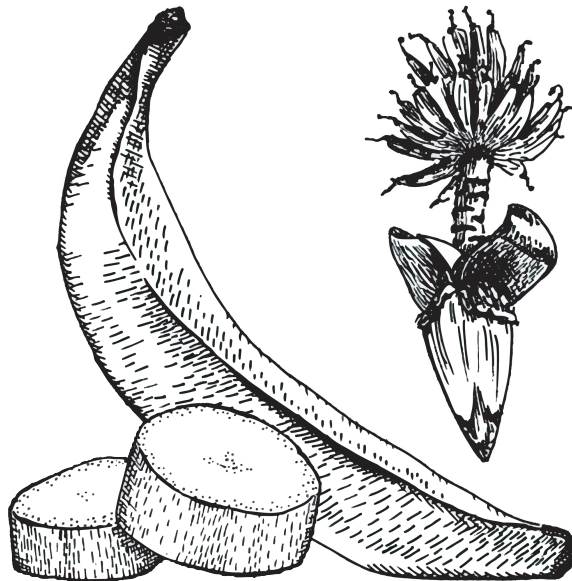
***Patacón:** A typical ingredient of Ecuadorian gastronomy. The green plantain^[1] is first fried until soft, then crushed to form a tortilla shape, then fried again until crispy.

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.



Special Ingredient



1. Verde Barraganete (*Musa Musaceae Plantae*):

Probably originating from the indo-malaysia region, they spread south and east, reaching Hawaii and Polynesia in stages. European merchants brought news of the tree to Europe around the 3rd century BC. but they didn't introduce it until the 10th century. From the plantations of West Africa, the Portuguese colonials would take it to South America in the 16th century and its cultivation would spread throughout the tropical zone of the continent. It was during miscegenation, that it became a popular ingredient in Ecuador, especially among the slaves and lower social classes.

Today, its use is widespread in Ecuadorian cuisine, both as a side and the main ingredient of a dish, and can be used both green and ripe.

In Pikaia we work with local farmers, whose produce is free of fertilizers



ENTRÉES

Fish Ceviche

Traditional Ecuadorian dish prepared with small cuts of fresh white fish cured in lemon juice, served with popcorn and plantain chips

Galápagos White Fish

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.

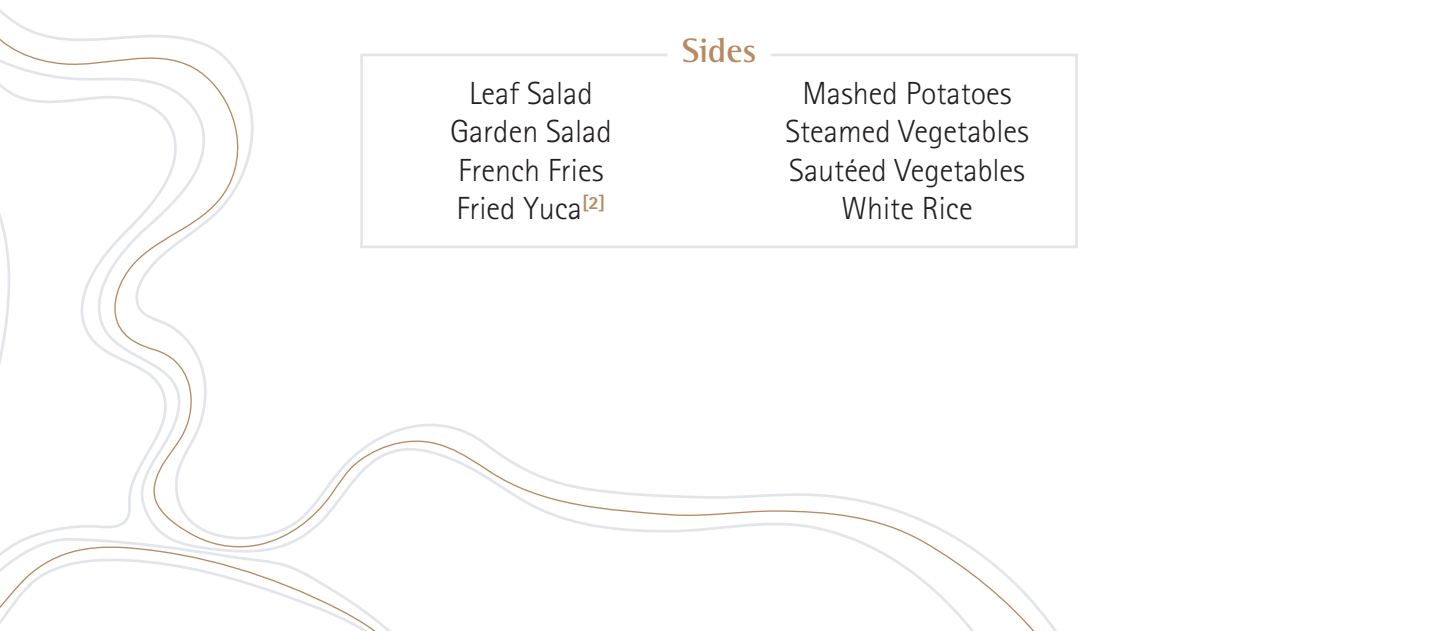
Pikaia Burger

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

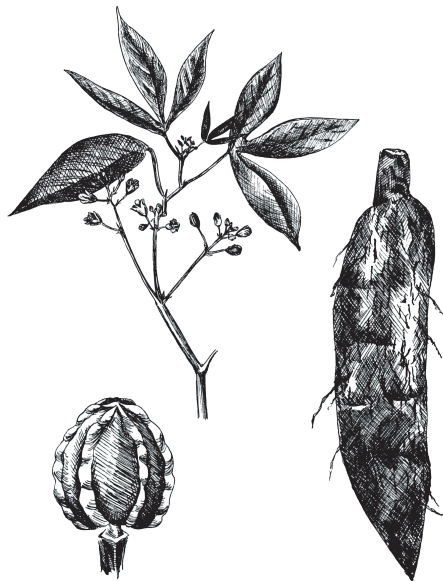
Sides

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

Mashed Potatoes
Steamed Vegetables
Sautéed Vegetables
White Rice



Special Ingredient



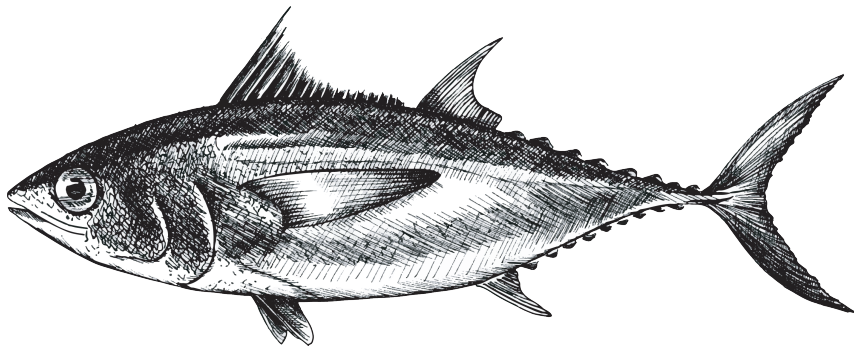
2. Yuca (**Manihot Esculenta**):

According to records this tuber has more than 4000 years of history, is native to the tropical areas of America, receives several names throughout the continent, and was a staple food for large indigenous populations for its high caloric value.

In Ecuador, it is called yuca and is a staple in the diet of indigenous populations living in the jungle. It is very versatile, and can be found in hot fermented drinks, cooked in water, or fried in chips, or even prepared as stuffed cheese tortillas.

In Pikaia we work with local farmers, our product is free of fertilizers and chemical products. We use it as the main ingredient in purees and fried dishes.

Special Ingredient

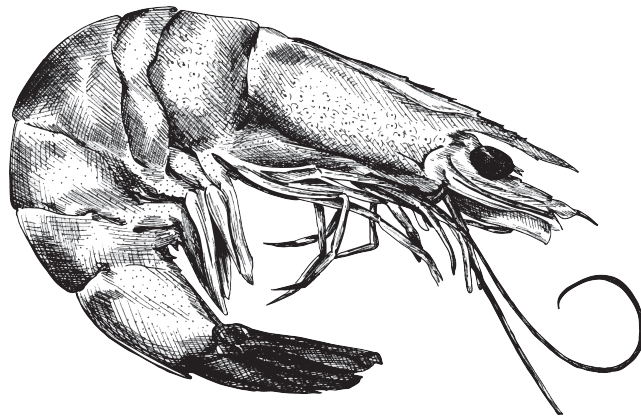


3. Blue Fin Tuna (**Thunnus Thynnus**):

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.

Special Ingredient



4. Ecuadorian Prawn (*Penaeus Monodon*):

Ecuador is the fifth largest producer of farmed shrimp worldwide, and a leader of genetic research and nutrition, to the point that it has achieved the first certification for sustainable aquaculture based on environmental regulations. The Ecuadorian shrimp is recognized as one of the best in the world for its quality, size and flavor.

In Pikaia we use it in multiple ways; This product arrives directly from the province of Guayas.



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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Special Ingredient



5. Maní (*Arachis Hypogaea*):

Also known as peanut, there are records that in its first written use it was called "cacaguate", according to the work of Bernabé Cobo's, New World History of 1653. Its etymology is Amerindian, from the Nahuatl word tlalkakáwat, which is from tlalli = land + kakáwatl = cocoa.

It was the American archaeologist Tom Dillehay, who found traces of peanuts in Peru dating back 7,800 years ago; The evidence shows that it was the Inca Empire who expanded the peanut crop from the Andean coast of Peru to the other regions of the South American continent.

In Ecuadorian gastronomy, although there is no record of its antiquity, it is widely used throughout the country in salty dishes, especially in the provinces of Esmeraldas and Manabí where they even use it within the traditional ceviche. In the highlands, it can be found in sauces that accompany cooked potatoes.