

*Dinner*  
MENU

# *Beverages*

## **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*

*Café Latte*

*Cappuccino*

*Mochaccino*

*Decaffeinated*

*Hot Chocolate*

# *Desserts*

## **VULCAN CAKE**

*Chocolate fondant served with  
passion fruit ice cream and seasonal fruits*

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## **ANDEAN FRUIT CHEESECAKE**

*Mortiño cheesecake with strawberries  
flambeéd in whiskey*

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## **ICE COFFEE CAKE**

*Cold cake with vanilla ice-cream and creamy chocolate,  
covered in English coffee cream*

Dear Explorers,

Welcome to Evolution Restaurant,  
where our inspiration and innovation comes alive through a unique fusion of  
Ecuadorian and International flavours.

While creatively and lovingly preparing our dishes using the best and freshest  
ingredients, we aim to indulge your taste buds and take your culinary experience  
to another level.

The exploring doesn't have to stop until you go to sleep at night!

We will take you on a journey from traditional Ecuadorian cuisine to our own  
spin of world renowned dishes as well as feel-good food, which everyone enjoys  
from time to time.

Having said that, such task is never easy in a place as remote as the Galapagos  
Islands, however, the purity and the rich flavours of local ingredients definitely  
make everything worthwhile.

I can only hope you enjoy the food as much as we love making it.

On behalf of the team at Evolution, we wish you a great stay and an  
extraordinary adventure.

*- Chef Norman Brandt*

# Appetizers

## POPCORN PRAWNS

*Jerez sautéed prawns with popcorn sauce*

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## LAVA CEVICHE

*The region's most celebrated dish, raw fish cured in a citrus aji sauce*

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## QUINOA CROQUETTE

*Quinoa croquette filled with chicken,  
served with aji de pepa*

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## CHICKEN CAESAR

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

# Entrees

## LOMITO SALTADO

*Beef fillet with onions and tomato  
served with white rice*

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## TOMATO FISH

*White fish fillet with sautéed vegetables  
in a pomodoro sauce topped with cheese gratin*

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## BEACH TUNA

*Tuna breaded with coconut granola,  
served with fried yucca and a sweet and sour cocounut sauce*

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## FUNGHI TORTELLINI

*Pasta filled with ricotta cheese & spinach,  
served with mushroom sauce*

Request for Gluten Free, Lactose Free or Vegetarian options.