

evolution  
BY PIKAIA



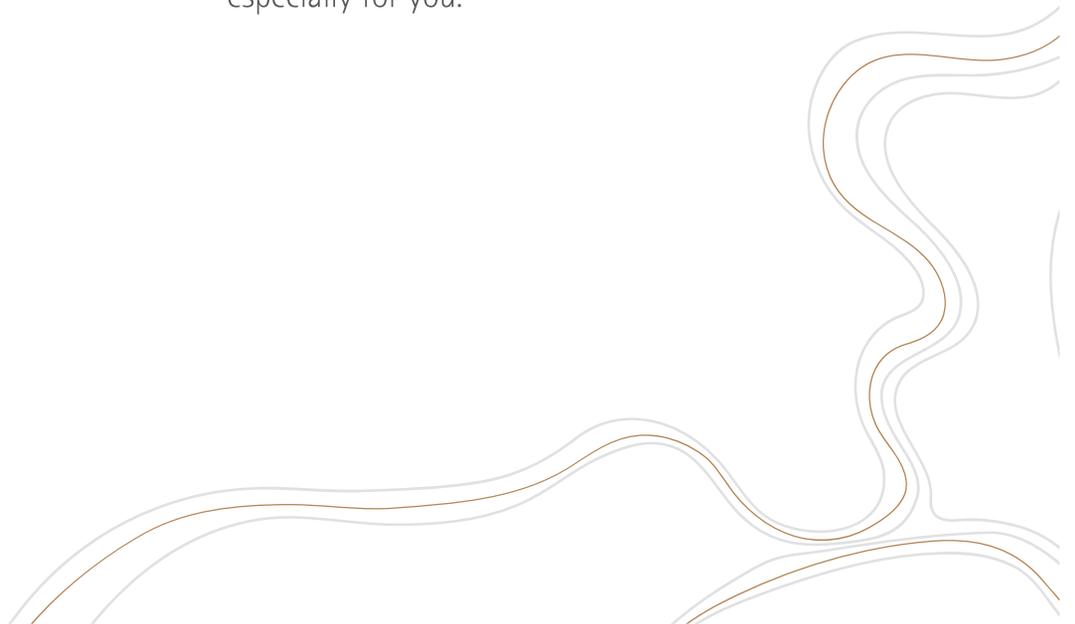
*chef*  
**Cristian Puente**

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

### Caprese Salad

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

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### Humitas\*

Served with semi-ripe cheese gratin and grape sauce.

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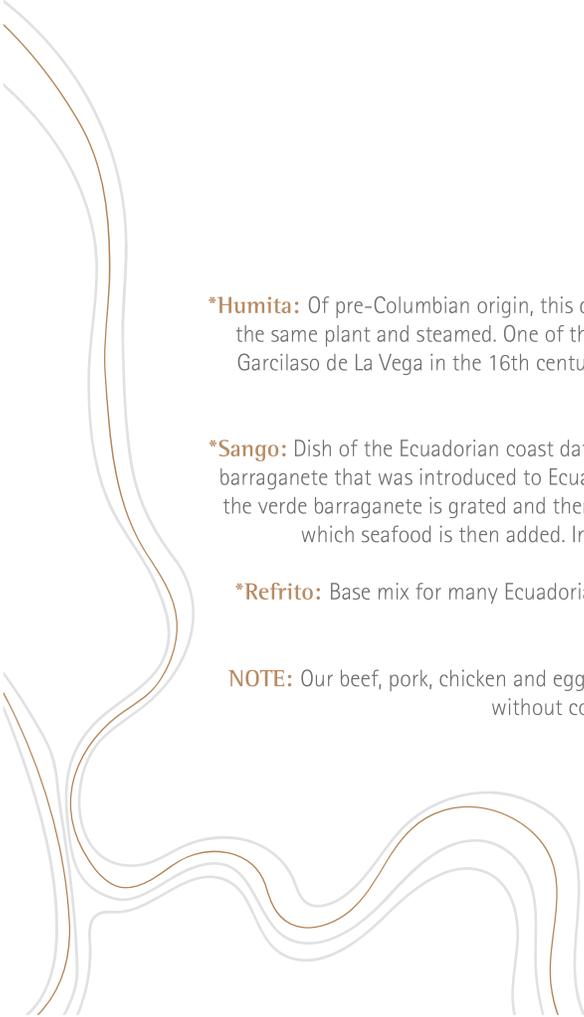
### Octopus Carpaccio

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

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### 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.



## ENTRÉES

### **Papillote Fish**

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

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### **Quinoto**

Creamy mixture of quinoa<sup>[2]</sup>, refrito \* and cheeses from Ecuador.

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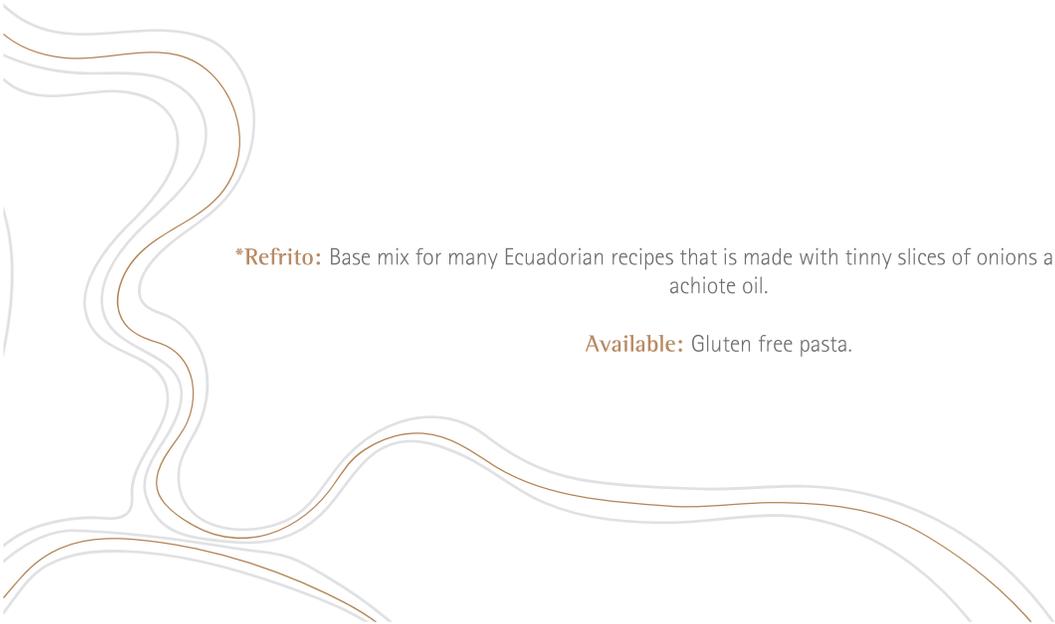
### **Asado Negro**

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

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### **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.



## DESSERTS

### **Chocolate Mousse**

Prepared with chocolate 65% fine aroma cacao<sup>[3]</sup> 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.



## 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

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### Hot

Infusions  
Ristretto  
Espresso  
Macchiato  
Americano  
Latte  
Cappuccino  
Mocaccino  
Decaffeinated  
Hot chocolate

