

PIKAIA SOFT

Pikaia Bloom

Lemon grass | Vanilla | Peregrym flower

Origin Lemonade

Sour orange | Spirulina | Orange blossom | Sparkling water

Island Blush Lemonade

Meyer Lemon | Guava | Sweet Pepper Corn

DRINKS

Cold

Iced Tea

Iced coffee

Still / Sparkling water

Fruit juice

Hot

Infusions

Ristretto

Espresso

Americano

Macchiato

Capuccino

Latte

Mocaccino

Hot chocolate



RELAIS &
CHATEAUX

DETOX DRINKS

Boost

Banana, strawberry, ginger, lemon, beetroot.

Full

Ginger, green pepper, cucumber, spinach, celery, green apple.

Golden

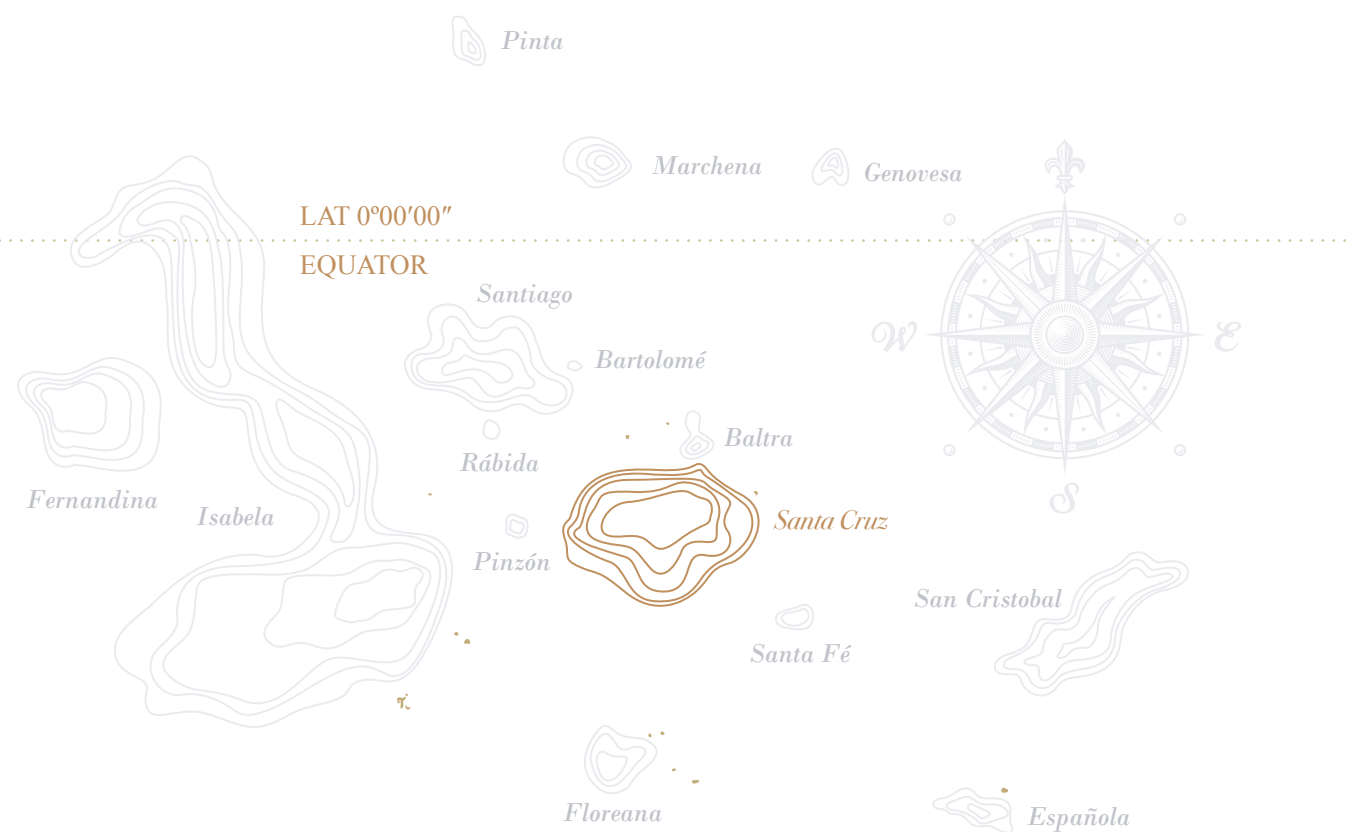
Ginger, honey, lemon, turmeric, paprika, salt, pepper.

Supergreen

Kiwi, ginger, lemon, flaxseeds, honey, orange, parsley, spinach, coconut pulp.

welcome

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



SIDES

Bread Basket

Variety of homemade bread.

Cereals

Natural, chocolate, granola and gluten free cereal.

Fruit Mix

Selection of seasonal fruits.

Cheese and Hams

Selection of cheeses and hams.

Eggs

Cooked, poached, fried, scrambled, or omelette.
Add: Cheese, ham, green pepper, bacon, tomato,
onion and/ or mushrooms.

chef
Cristian Puente

Dear Explorers,

Welcome to Evolution restaurant, a space where cuisine is born from wonder and from a deep relationship with the territory we inhabit. In the Galápagos, cooking is an act of attention and respect: every ingredient, every gesture, and every decision enters into dialogue with the land, the sea, and the people who work them with patience and care.

Our exploratory cuisine is shaped through constant observation and curiosity, rooted in close relationships with artisanal fishermen and local producers. Ingredients arrive fresh and full of identity, and we approach them with technique and sensitivity, seeking to accompany rather than transform them, allowing their essence to speak for itself.

This menu has been conceived as a serene journey. Each dish naturally adapts to those who gather at the table, guided by the belief that an authentic experience unfolds best when everything finds its place and time is allowed to slow down.

Dining here begins with the privilege of being in the Galápagos: an irreplaceable territory where nature sets the rhythm and invites us to look more closely. Each plate is a dialogue with this place, a reminder of what is fragile, valuable, and alive. We invite you to surrender to the experience without haste, to observe, to taste, and to let each flavor awaken that deep and timeless human instinct to discover.

Thank you for being part of this journey.

TRADITIONAL BREAKFAST

Muesli

Prepared with wholemeal oats, a mix of dried and seasonal fresh fruit, natural yogurt, sweetened with agave syrup.

Oatmeal

Classic oatmeal with cinnamon and raisins cooked with milk, almond milk or water.

Continental

Fruit juice, coffee or tea and mix of seasonal fresh fruits.

American

Fruit juice, coffee or tea and eggs any style, served with pancakes or french toast.

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, please let us know about your eating preferences.

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Our white fish offer depends on the seasonality of the product.

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Our meat products and eggs are organic and come from "happy farms", and are raised at a natural pace. They live without confinement and do not use growth stimulants.

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

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

NOTE: Our French toast are served with strawberries and Crème Anglaise. Our pancakes are served with Ishpingo Syrup^[2].

Special Ingredient



2. Ishpingo (**Ocotea Quixos**):

Also known as the Amazonian cinnamon, this tree is typical of the Ecuadorian and Peruvian Amazon.

The Inca warrior Atahualpa, was the one who made the Amazonian cinnamon known to the Spanish as a product from the East region of Ecuador. In 1539, a Spanish expedition set out from Quito looking for

El Dorado, and arrived at the Pastaza River, obsessed by the Amazonian cinnamon, he called the region "Country of Cinnamon", because of the many Ishpingo trees that were there.

At Pikaia, we use it to aromatize the panela syrup that accompanies several dishes.

BREAKFAST

Special Ingredient



1. Sal Prieta

A seasoning that is one of the main companions of the traditional food from the province of Manabí. Mostly consumed at breakfast or as a mid-afternoon snack, it is a seasoning made from peanuts, corn, salt, cumin and achiote.

Yellow in color and with intense flavor, sal prieta may accompany several dishes such as fish and soups.

ECUADORIAN BREAKFAST

Tigrillo*

Typical Ecuadorian breakfast served with soft boiled egg and sal prieta.
Add: Cheese and/or pork chicharrón.

Pikaia Benedict

Soft boiled egg served on brioche toast, slices of avocado, ham, and hollandaise sauce.

Bolón

Typical Ecuadorian dish, with a base of green plantain confit.
Add: Cheese and/or pork chicharrón.

***Tigrillo:** Prepared in the typical Ecuadorian style. Cooked green plantain and stir-fried with onions, garlic, achiote oil and pork lard. The traditional recipe is prepared with chicharrón and grated fresh cheese.

NOTE: Our meat produce and eggs are organic and come from "happy farms", which are raised at a natural pace. They live without confinement and do not use growth stimulants.