

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

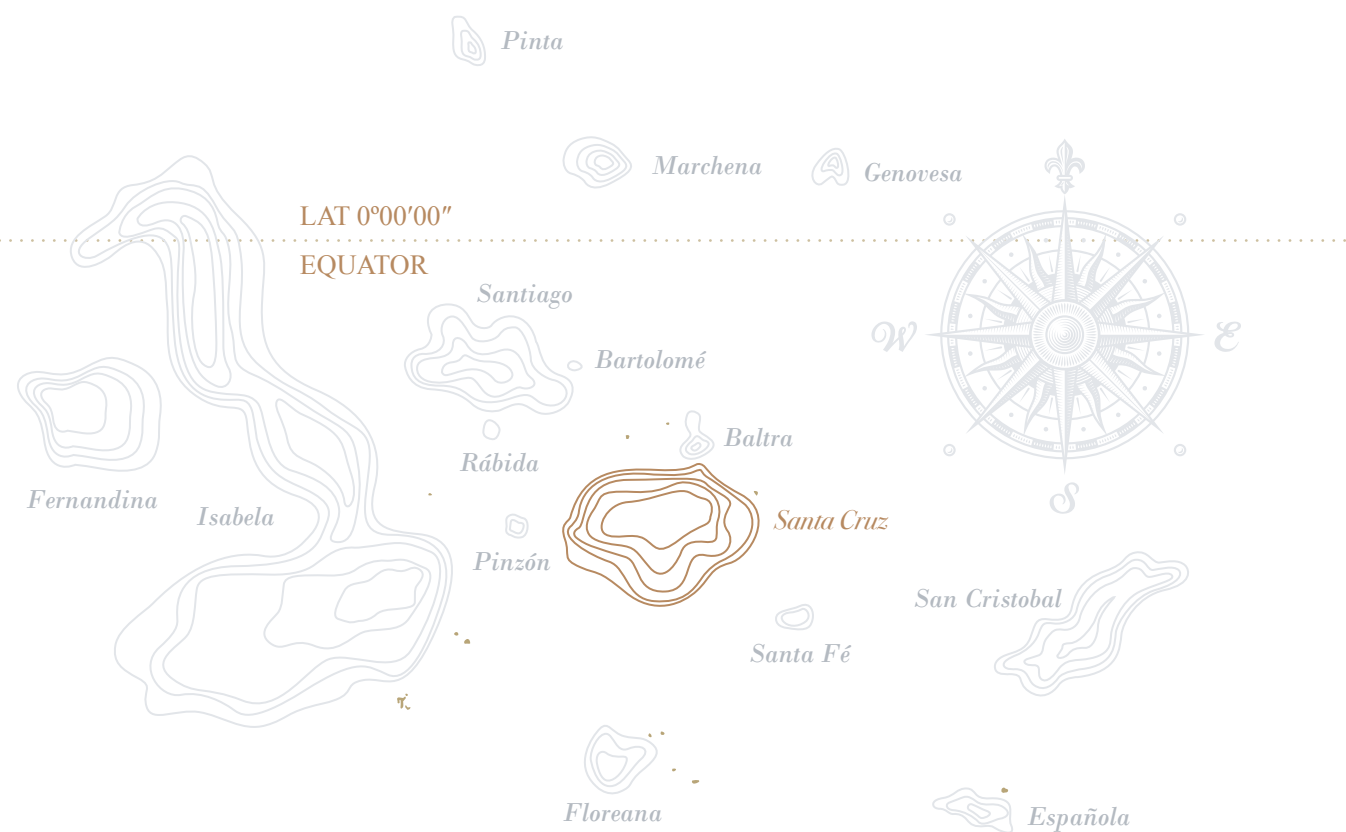
Hot chocolate



RELAIS &
CHATEAUX

welcome

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



Special Ingredient



5. Cacao (*Theobroma cacao*):

Native to tropical subtropical regions of South America: tropical America, evergreen plant of the family Malvaceae. Theobroma means, in Greek, "nourishment of the gods".

It grows wild in the Amazon basin and the oldest trace was found south of Ecuador with a date of 5500 BC. It is theorized that it was transported in pre-Columbian times to Mesoamerica by humans; it seems unlikely that it crossed naturally, because it interposes the cold Andes mountain range in the west or the jungle gulf of Urabá in the northeast.

Fine and flavored cocoa has distinctive aroma and flavor characteristics sought after by chocolate manufacturers. It represents only 5% of world cocoa production. Ecuador, due to its geographical conditions and its rich biological resources, is the producer par excellence of fine and aromatic Cacao Arriba (63% of world production) from the Nacional variety whose flavor has been recognized for centuries.

DESSERTS

Chocolate Cake

Made with 65% Ecuadorian Fino Aroma Cacao^[5] and served with local guava ice cream.

Macambo Tartlet

Caramel and white cacao served with vanilla ice cream.

Sorbets

Passion Fruit and Ginger
Naranjilla and Amazonian spices
Raspberry and Orange blossom
Chocolate

Ice Creams

Vanilla
Chocolate

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.

Special Ingredient



4. Passion Fruit (*Passiflora edulis*):

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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, please let us know about your eating preferences.

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

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.

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.

ENTRÉES

White Fish

Pan broiled white fish fillet served with mashed fingerlings potatoes and drizzled with agave syrup and mustard sauce.

Galapagos Yellow Fin Tuna

Tuna fillet served with grilled broccoli and *passion fruit*^[4] sauce or classic teriyaki sauce.

Chicken Thigh

Paprika marinated chicken thigh, grilled and served with mashed yellow sweet potato, with sautéed green beans and fresh spinach.

Cazuela*

Hot dish with green plantain and *refrito** base served with sea food.
Choice of: white fish, shrimp and / or octopus

Moro Rice

A popular ecuadorian dish of rice with lentils, served with sautéed pieces of beef tenderloin and served with fresh cheese and crispy green plantains

Steak Frites

Grass feed sirloin beef served with French Fries.
Choice of: Grounded peppers sauce and / or Café de Paris butter

***Refrito:** The base mix for many Ecuadorian recipes 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 peanut, and served with seafood. The dish is traditionally served in a clay pot called a cazuela, hence its name.

LUNCH

TO SHARE

Patacón*

Fried *green plantain*^[1] served with pomodoro sauce and cheese gratin.

Octopus Tequeños

Crispy octopus wonton rolls served with Katsuo mayonnaise.

The Cauliflower

Grilled roasted cauliflower served over Andean pesto and drizzled with macadamia sauce, accompanied of house pickles.

Hummus

Served with raw vegetable bâtonettes and pita bread.

Pizza Margherita

Local cheeses mix, roasted tomatoes and basil.
Add: Turkey ham, green pepper, bacon, tomatoe, onion and/or mushrooms.

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

Special Ingredient



3. Sugar Cane (*Saccharum officinarum*):

It is a large grass species of the sugarcane plant genus. Its sturdy stems are rich in sucrose which accumulates in the internodes of the stems. It originated in New Guinea, and is now cultivated in tropical and subtropical countries around the world for the production of sugar, ethanol and other products.

The sugarcane industry provides more than 300 million jobs worldwide, of which in Ecuador more than 30,000 direct jobs and 80,000 indirect jobs are estimated, especially during the dry harvest season.

In addition to sugar, bioethanol and bioenergy, sugarcane is used to produce basic inputs for various industries, such as vinegar, mineral citrates, plasticizers and citric acid. Likewise, ethyl alcohol, industrial and pharmaceutical alcohols, bioplastics, and from the residues of the factory process: vinasse, cachaza and ashes, composted fertilizers are produced to improve soil conditions and complement traditional fertilization.

SALADS

Chicken Caesar Salad

Romaine lettuce topped with caesar dressing and parmesan cheese, served with grilled chicken pieces and croutons.

Garden Salad

Mixed seasonal vegetables dressed with fresh basil vinaigrette.

Leaf Salad

Mezclum of green leaves dressed with *panela*^[3] vinaigrette.

SANDWICHES

Pikaia Chicken Sandwich

Homemade bread with a filling of grilled chicken fillet, pickled onion, tomato, ketchup and avocado mayonnaise, served with french fries.

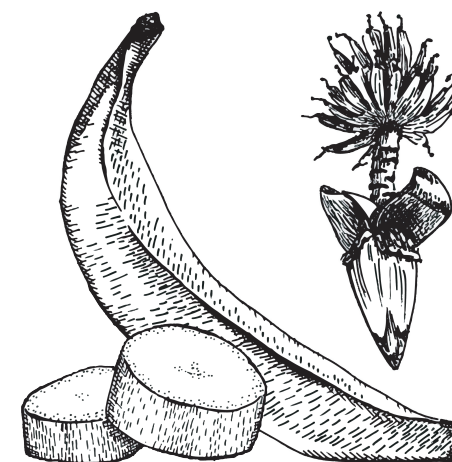
Pikaia Burger

Grass fed beef patty with tomato, lettuce, ecuadorian aged cheese and mayonnaise, served with french fries.

SIDES

French fries
Fried yuca
White rice
Rice with parsley and ginger

Special Ingredient



1. Green Plantain (*Musa Musaceae Plantae*):

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 European regions around 3BC. However, they weren't introduced until 10BC. This became a popular ingredient in Ecuador, especially among the slaves and lower social classes.

Today, its use is widespread in Ecuadorian cuisine. At Pikaia, we work with local farmers, whose produce is free of fertilizers.

SOUPS

Gazpacho

Cold soup prepared with tomatoes and fresh cucumbers.

Lentil Soup

Hot soup served with cream.

APPETIZERS

Fish Ceviche

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

Tuna Crudo with Soursop Emulsion

Thin cuts of *Galapagos Yellowfin Tuna*^[2] seasoned with olive oil and served with a fresh soursop emulsion.

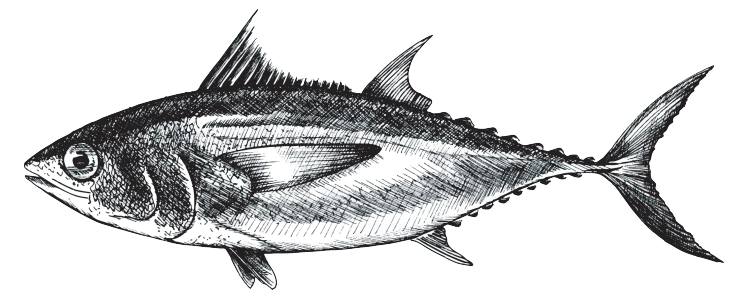
Lava Ceviche

Small cuts of fresh white fish brined in a citrus tree tomato sauce.

Octopus Carpaccio

Thin slices of cooked octopus served with black mayonnaise and chimichurri.

Special Ingredient



2. Yellow Fin Tuna (*Thunnus Albacares*):

It is beautifully colored with a majestic form and it is highly valued for its fine flavor. It is also, one of the tuna varieties that thrives on the coasts of Ecuador.

In Galapagos, it is fished in an artisanal way respecting the protected archipelago. It can measure up to 1.5 meters long and weigh up to 80 kg; It is said that this species lives in harmony with the swordfish, explaining why they are often seen together.