

PUERTO AYORA
GALÁPAGOS



EXPERIMENTAL
ISLAND
CUISINE



TO START

DEVEILED EGGS 2.5 | 4.5

Creamy classic recipe served with crispy bacon and smoked paprika.

GYOZAS 6 | 10

Filled with shimp and served with hoisin sauce.

HUMMUS 4.5 | 8

White bean hummus served with chimichurri and sourdough toast.

PAN ROASTED PUMPKING 4 | 7.5

Andean pesto, fried almonds and local cheese.

THE MAIN

SHRIMP ENSALADITA 7.5 | 14.5

Green plantain toast, roasted pineapple and smoked mayo.

PAPAS REVOLCADAS 7 | 12.5

Anato and smoked pimentón butter fingerlings potatoes and artisanal chorizo.

SSAM DE POLLO 5.5 | 10.5

White rice, small pieces of crispy chicken, fruty Ssam sauce and sesame seeds.

DEEP FRIED COD* 8.5 | 15.5

Small pieces of tempura Galapagos cod, fried butter papa chaucha and house sauce.

DESSERTS

CHOCOLATE TOAST 6 | 10.5

65% chocolate cremeux, sourdough toast, olive oil and salt flakes.

FIGS WITH CHEESE 6.5 | 11.5

Sour and creamy Greek yogurt sauce, sweet confit figs, white chocolate foam and brown sugar cane tuile.

* Ask for seasonal availability | Taxes and discretionary service are not included. | Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. | Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.