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G A L A P A G O S
by ecoventura

SUNDAY

Amuse bouche

Appetizer

Ecuadorian “Encebollado” with fresh sliced tuna, onions, yucca chips, ground green plantain and corn, tomato, and coriander

"Encebollado" ecuatoriano con finas lascas de atún rojo fresco, cebolla paiteña, chips de yuca, plátano verde, maní y maíz molido, tomate y cilantro

Or



Crunchy polenta, tomato jam, roasted fennel and parsley alioli

Pastelitos crocantes de polenta con jalea de tomate, hinojos asados y alioli de perejil

Main Course

Grilled octopus basque-style served with roasted peppers sauce, garlic alioli, crispy chick peas and sautéed “chaucha” potatoes

Pulpo a la vasca sobre salsa de pimientos asados, alioli de ajo confitado, garbanzos fritos Y papas chauchas salteadas

Or

Tournedos of beef in mustard sauce, accompanied by mashed potatoes with garlic confit, glazed carrots, sautéed spinach and teriyaki sauce

Tournedos de res en salsa de mostaza acompañado de puré de papa con ajos confitados, zanahorias glaseadas, espinaca salteada y salsa teriyaki

Dessert

Tiramisú

Our dishes are subject to be modified to meet your dietary needs.



Vegetarian option

We are proud that 53% of our ingredients are sourced from the Galapagos Islands



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MONDAY

Amuse bouche

Appetizer



Ravioli stuffed with spinach and roasted garlic served in marinara sauce, toasted nuts, pesto and blue cheese mousse

Ravioles rellenos de espinaca y ajo confitado servidos en salsa marinara, nueces tostadas, pesto de albahaca y mousse de queso azul

Or

Trout Carpaccio, cucumber, avocado, cappers
with passion fruit dressing

*Carpaccio de trucha con pepino, aguacate, alcaparras
y aderezo ácido de maracuyá*

Soup

Prawn bisque

Bisque de langostinos

Main Course

Corvina in seafood sauce accompanied by sautéed
vegetables, toasted – coconut rice patty and green
plantain croutons

*Corvina en salsa de mariscos acompañada de
vegetales salteados sobre tortilla de arroz con coco
tostado y croutons de plátano verde*

Or

Chicken supreme stuffed with raisins and nuts, accompanied
by almond curry cous-cous, shaved veggies and apple sauce

*Suprema de pollo rellena de frutos secos acompañada
de cous-cous de almendra al curry, vegetales laminados y
salsa de manzana*

Dessert

Crème brûlée

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TUESDAY

Amuse bouche

Appetizer

Spiced filet of duck served with
sweet potato confit and citrus grapes sauce
*Pato especiado, camote confitado y salsa de
uvas y cítricos*

Or



Tartlets filled with apple and brie sauce,
lettuces bouquet and balsamic reduction

*Tartaletas rellenas de manzanas y queso brie, buqué
de lechugas y reducción de vinagre balsámico*

Soup

Roast Pumpkin cream with goat cheese
and toasted pumpkin seeds above crouton

*Crema de zapallo rostizado acompañada de queso
de cabra y semillas de zambo tostadas sobre crouton*

Main Course

Pork tenderloin in garlic confit sauce with glazed apples
chutney, sweet potato purée and sautéed veggies in almond butter

*Lomo fino de cerdo marinado en ajo confitado acompañado de chutney de
manzana, puré de camote morado y vainitas salteadas en mantequilla de almendras*

Or

Grilled prawn in garlic aioli, vegetables pappardelle
with almond, curry rice and confit tomatoes

*Langostinos con aioli de ajo, pappardelle de vegetales con almendra, arroz
al curry con salsa fresca de tomates cherry y albahaca*

Dessert

Brownie with caramel sauce and caramelized nuts
Brownie con salsa de caramelo y nueces caramelizadas

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WEDNESDAY

Amuse bouche

Appetizer

Grilled prawns with cilantro gremolata, accompanied by roast tomatoes, basil and black olives in puff pastry tartlet
Langostinos a la parrilla, gremolata de cilantro acompañado con tomates asados, albahaca y aceitunas negras en tartaleta de hojaldre

Or

 Ratatouille – Steam shaved veggies with black olives tapenade and red bell pepper sauce
Ratatouille – Vegetales laminados con tapenade de aceitunas negras y salsa de pimiento rojo

Soup

Ecuadorian seafood corn chowder
Sopa de choclo con mariscos

Main Course

Beef fillet, Truffle “chaucha” potatoes, asparagus and tamarind chimichurri
Filete de res servido con papas chauchas trufadas, espárragos salteados y chimichurri de tamarindo


Or

Grilled “brujo” fish in dill sauce with white Carrot purée and sautéed asparagus
Brujo al grill en salsa de eneldo acompañado de puré de zanahoria blanca y espárragos salteados

Dessert

Banana foster
Guineos flambeados

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THURSDAY

Amuse bouche

Appetizer

“Guariche” Crabcake served with
capper sauce

*Croquetas de cangrejo servidas
con salsa de alcaparras*

Or



Fresh-mushroom risotto with
goat cheese and truffle oil

*Risotto de hongos frescos, con
queso de cabra y aceite de trufas*

Soup

Potato leek soup with avocado

Locro de papas, aguacate y puerros

Main Course

Pork pancetta in guava and spiced pineapple
barbecue sauce accompanied by baked sweet potatoes purée

*Panceta de cerdo en bbq de guayaba y piñas
especiadas acompañado de puré de camote*

Or

Grilled grouper fish accompanied by ripe
plantains purée with peanut butter, vegetables and citrus sauce

*Filete de mero a la plancha acompañado de puré de plátano maduro
con salprieda, vegetales de temporada y salsa de cítricos*

Dessert

Mille-feuille with diplomat cream and berries

Mil hojas con crema diplomática y frutos rojos

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FRIDAY

Amuse bouche

Appetizer

Grand marnier–marinated melon
wrapped in prosciutto

*Jamón serrano y melón macerado
en grand marnier*

Or



Eggplant parmesan, blue cheese mousse,
fig confit and basil pesto

*Berenjena a la parmesana mousse de queso azul,
higos confitados y pesto de albahaca*

Soup

Tomato soup cream with roasted cherries and fried bread

Crema de tomate con cherries asados y pan frito

Main Course

Duck with pear in red wine, balsamic reduction,
pumpkin purée and lemon verbena dressing

*Pato, acompañado de peras pochadas en vino tinto, reducción de vinagre
balsámico, puré de calabaza y aderezo de cedrón*

Or


Pistachio-crust mahi mahi, provençal vegetables,
and spiced lima bean purée with spiced butter

*Dorado en costra de pistachos y salsa de ajillo cremoso,
acompañado de vegetales a la provenzal y con puré de habas pallar*

Dessert

Apple crumble
Crumble de manzana

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SATURDAY

Amuse bouche

Appetizer

Sushi rolls (California, Philadelphia, Galapagos)
Rollos de sushi (California, Philadelphia, Galápagos)

Or

 Asian vegetable salad
Ensalada asiática de vegetales

Main Course

Tuna tataki with teriyaki sauce, moro (rice and beans) and sautéed vegetables

Atún tataki con salsa teriyaki, moro (arroz y frijoles) con vegetales salteados

Or


Galapagos prawn poached in citrus butter served with spinach and noisette potatoes

Langostino de Galápagos pochado en mantequilla de cítricos servido con espináca y papas noisette

Dessert

Lemon cheesecake with toffee and chocolate sauce
Cheesecake de limón con salsa de toffee y chocolate

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Vegetarian Menu

Sunday

Amuse bouche

Appetizer

Turnip remoulade, apple and walnuts on potato croquette
Remoulade de celeriac, manzana y nueces sobre croqueta de papa

Main Course

Eggplant and almond stew on creamy polenta
Guiso de berenjena y almendra sobre polenta cremosa

Dessert

Coconut pannacotta with red fruit jelly and vanilla crumble
Pannacotta de coco con jalea de frutos rojos y crumble de vainilla

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Vegetarian Menu

Monday

Amuse bouche

Appetizer

Potato and spinach cannelloni in pomodoro sauce gratin with panko
Canelones de papa y espinaca en salsa pomodoro gratinados con panko

Soup

Onion soup
Sopa de cebollas

Main Course

Vegetable curry with coconut and peanut milk accompanied by white rice
Curry de vegetales con leche de coco y maní acompañado de arroz blanco

Dessert

Lemon curd with granola and vegan yogurt
Lemon curd con granola garrapiñada y yogurt vegano

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Vegetarian Menu

Tuesday

Amuse bouche

Appetizer

Mediterranean salad and pita chips on chickpea hummus
Ensalada mediterránea y pita chips sobre hummus de garbanzo

Soup

Pumpkin soup
Sopa de calabaza

Main Course

Eggplant rolls stuffed with provencal herbs
and quinoa in walnut sauce on lentils
*Rolls de berenjena rellena de hierbas provenzal
y quinua en salsa de nueces sobre lentejas*

Dessert

Vegan chocolate brownie
Brownie vegano de chocolate

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Vegetarian Menu

Wednesday

Amuse bouche

Appetizer

Vegetable lasagna with pesto

Lasagna de vegetales al pesto

Soup

Corn soup

Sopa de choclo

Main Course

Potato pie with seitan, roasted peppers and olive pesto

Pastel de papa con seitán, pimientos asados y pesto de aceituna

Dessert

Banana foster

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Vegetarian Menu

Thursday

Amuse bouche

Appetizer

Cauliflower cous cous timbal on
roasted pepper romesco

*Timbal de cous cous de coliflor sobre
romesco de pimiento asado*

Soup

Potato locro with leek and avocado

Locro de papa con puerro y aguacate

Main Course

Cayambe dried mushroom ragu on palmito spaghetti

Ragú de hongos secos de cayambe sobre spaghetti de palmito

Dessert

Mille-Feuille with almond cream, amaretto and fresh fruit

Mil Hojas de crema de almendra con amaretto y fruta fresca

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Vegetarian Menu

Friday

Amuse bouche

Appetizer

Zucchini rolls with sicilian
caponata and spicy vegan yogurt

*Rollos de zucchini con caponata
siciliana y yogurt vegano picante*

Soup

Tomato cream with pesto

Crema de tomate con pesto

Main Course

Spinach arancini in teriyaki sauce with
avocado mashed and fresh sprouts

*Arancini de espinaca en salsa teriyaki con
puré de aguacate y brotes fresco*

Dessert

Pumpkin pie with oat crust and vanilla coconut foam
Tarta de calabaza con costra de avena y espuma de coco y vainilla

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Vegetarian Menu

Saturday

Amuse bouche

Appetizer

Quinoa salad with olives, avocado puree and pickled vegetables
Ensalada de quinua con aceitunas, puré de aguacate y vegetales encurtidos

Main Course

Pad thai with tofu, white onion, beans, peanuts and carrot
Pad thai con tofu, cebolla blanca, vainitas, maní y zanahoria

Dessert

Red wine Poached Pears
Pera al vino

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