evolution
BY PIKAIA

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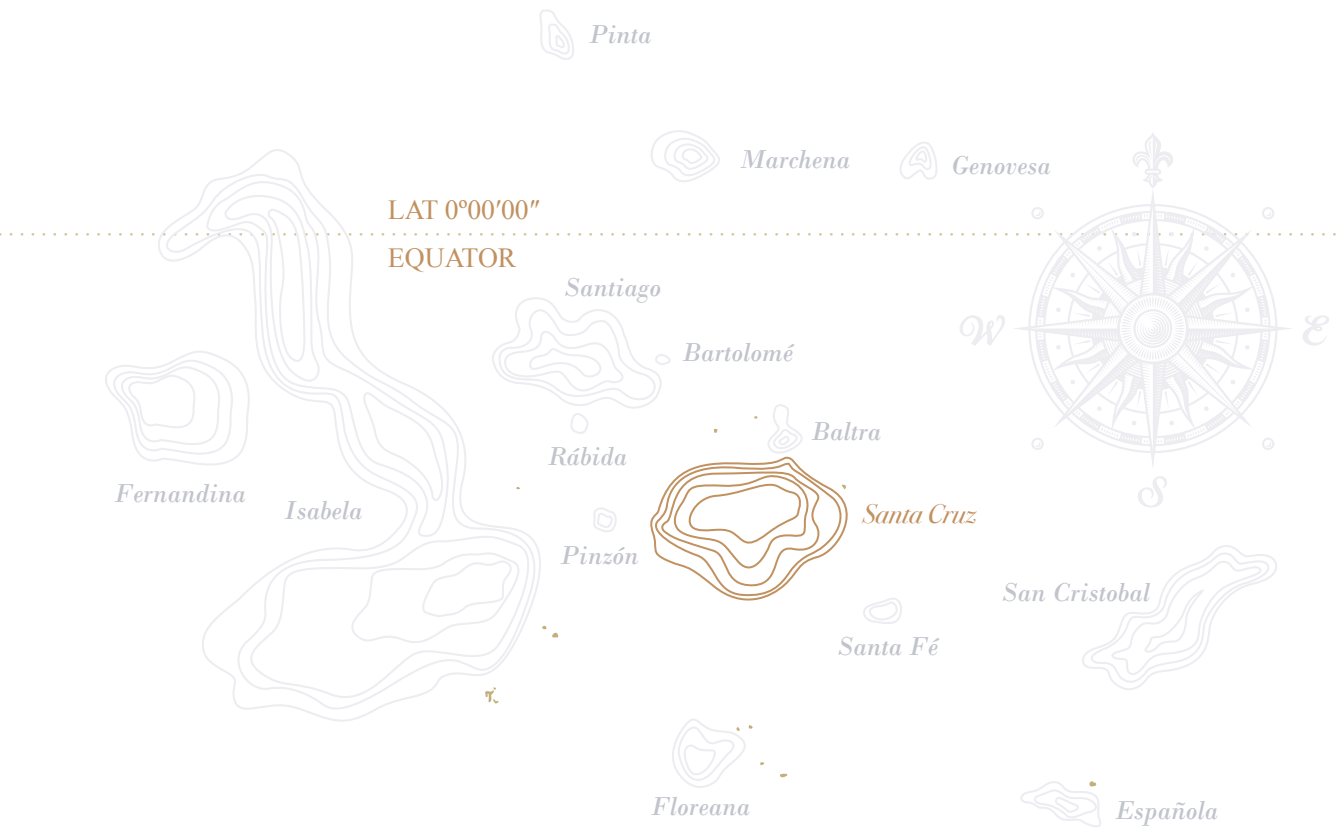
RELAIS &
CHATEAUX

welcome

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



chef
Mateo Egas

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.

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.

DINNER

STARTERS

Ají de Carne
Traditional soup from Ecuador's Coast made with ripe *sweet plantain*[1] and peanuts, served with crispy beef.

Quinoas Salad
Organic Andean quinoa sautéed with nuts, raisins, and garden citrus zest, served with sautéed mushrooms and fresh fennel leaves.

Tuna Tartare
Delicate cuts of fresh tuna seasoned with flavors of Ecuador's coast, served with traditional *muchín** made from cassava.

Cauliflower & Octopus
Braised octopus tentacles glazed with Amazonian demi-glace, served over cauliflower purée, vanilla-infused red bell peppers, and Amazonian vanilla foam.

***Muchin:** Fried yuca dish typical of the province of Esmeraldas; It varies in shape, filling, and presentation depending on the region.

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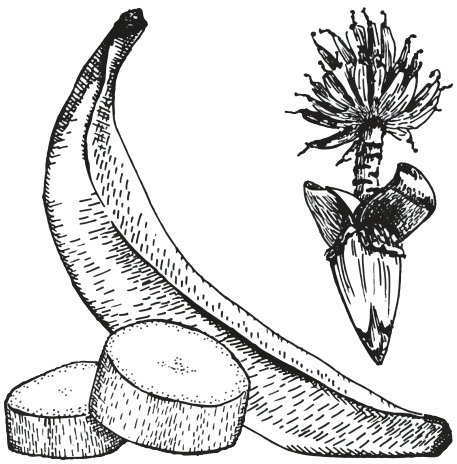
Special Ingredient



1. Green Plantain (Musa Musaceae Plantae):

Originating from the indo-malayasia 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, it's use is widespread in Ecuadorian cuisine. At Pikaia, we work with local farmers, whose produce is free of fertilizers.

ENTRÉES

Tuna
Galapagos yellowfin tuna served with fava bean purée seasoned with mint form our garden, macadamia nuts pâté.

Prawn Fettuccine
Fettuccine in a rich bisque sauce, served with Ecuadorian prawns sautéed in sherry.

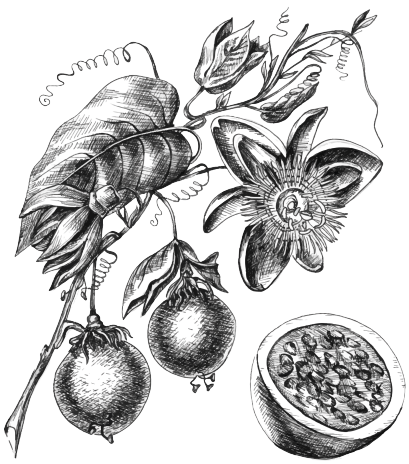
Chanchito Cien Fuegos
Slow-glazed pork leg with *passion fruit* [2] sauce, served with *congrí rice** rolls and a tropical fruit pico de gallo.

Pumpkin Risotto
Local pumpkin risotto prepared using classic technique and finished with Ecuadorian semi-aged cheeses.

***Congri Rice:** Typical dish of the Caribbean islands, which is a mixture of stir-fried white rice with onions, garlic, achiote oil, and black beans.

Available: Gluten free pasta.

Special Ingredient



2. Passion Fruit (Passiflora Edulis):

Historically, this plant is native to the Amazon region and it was not until the early 19th century that the plant was introduced in Hawaii, Australia and other Pacific islands.

The versatility of the plant has allowed a wide range of gastronomic uses for it's pulp, leaves, flowers and the oil of its seeds.

DESSERTS

Chocolate & Zambo Seeds
Warm 65% fine aroma chocolate cake served with
toasted zambo seeds ice cream.

Crème Brûlée
Classic french recipe infused with lemongrass from our garden.

Pear and Horchata
Flambéed pear served over a delicate *horchata* [3] syrup.

Special Ingredient



3. Horchata

A traditional beverage of the province of Loja, Ecuador. It consists of an infusion of aromatic plants with medicinal properties, herbs and flowers.

It is usually prepared with 25 types of herbs, but the number can reach up to 65. Among the most common herbs are mint, chamomile, cedar, lemongrass and melissa; and amongst the flowers, we can find roses, begonias, violets, carnations, white and pink mallow.

At Pikaia, we use the infusion as a base to make a delicate syrup.

PIKAIA SOFT

Pikaia Bloom
Lemon grass I Vanilla I Peregrym flower

Origin Lemonade
Sour orange I Spirulina I Orange blossom I Sparkling water

Island Blush Lemonade
Meyer Lemon I Guava I 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

PIKAIA LODGE

GALAPAGOS ISLANDS

MICHELIN GUIDE 2026