evolution BY PIKAIA

DNA BAR

RELAIS & CHATEAUX

”Those who drink, explore. Those who explore, awaken.”

Mateo Egas
Executive Chef Pikaia Lodge

THE JOURNEY BEGINS HERE

In these islands, where life evolves with quiet intensity, we understood that to explore is not only to observe, but to feel. We ventured into this territory with absolute curiosity, tracing botanicals, wild fruits, and hidden memories between lava and ocean.

From this journey, our cocktails emerge: liquid fragments of a singular environment, where each ingredient reveals its origin and every blend interprets the pulse of the land.

Here, every glass is a discovery. A way of listening to what the islands have to say.

Diego Romero
Head DNA Bartender

COCKTAILS

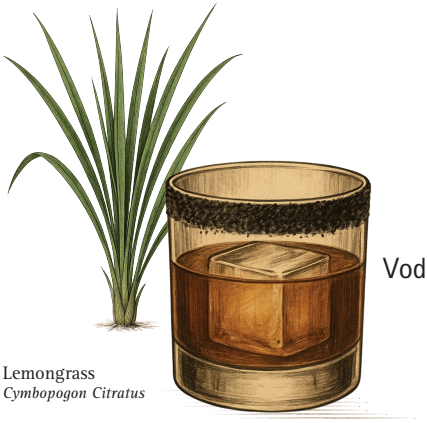
EXTRACTO NO. 1

Tangerine cordial I Sugar Cane Spirit
Gin I Vodka

"Explored between morning dew and the honey of wild citrus."



Tangerine
Citrus reticulata



Lemongrass
Cymbopogon Citratus

INFUSIÓN NOCTURNA

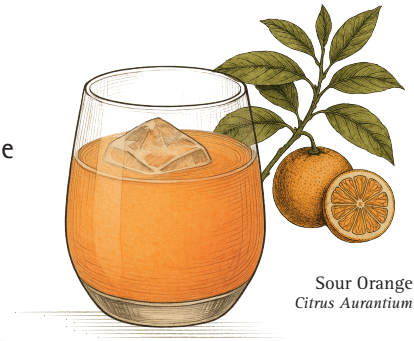
Vodka I Lemongrass I Effervescent I Coffee

"Fermented on the edges of science and intuition."

REGISTRO ÁMBAR

Aperol I Gin I Passion Fruit I Sour Orange

"Notes on the sun-born acidity of an edible flower."



Sour Orange
Citrus Aurantium

ALTIPLANO 2532

Ron Flor de Caña I Naranjilla
Melaza I Yogurt

"Liquid altitude, among pale greens and volatile spices."



Naranjilla
Solanum Quitoense



Guava
Psidium Guajava

ESTUDIO NO.5

Galápagos Ron I Guava I Cacao

"Rosy notes on ripe fruit and ancestral cacao."

REGISTRO GALÁPAGOS

Miske Silver I Vermouth Bianco I "Maduro" Plantain I Pinot Grigio I Saline Solution

"Notes of aromatic resin and deep blue pigments."



Sacred Wood
Bursera Graveolens



EXPERIMENTO GOLOSO

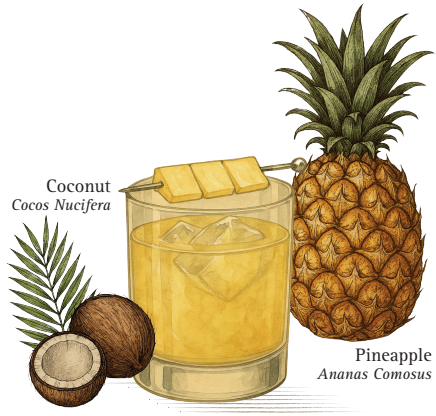
Brandy I Banana I Cocoa Nibs

"Observations on dense fruits in deep ripening states."

REGISTRO COSTERO

Sugar Cane Spirit I Tío Pepe Sherry
Coconut Milk I Pine Apple

"Tropical coast log, between coconut fibers and fermented pineapple."





FRAGMENTO SELVÁTICO

Gin Cruz Loma I Amazonian Guava
Tonic Water

"Underground expedition records among bark and acidic fruits."

MOCKTAILS

ATARDECER



Orange I Pine Apple I Peregrina Flower

"Fragments of sunset in citrus fruits
and tropical flowers."

ESTUDIO BOTÁNICO



Botanics I Sweet Spices I Tonic Water

"Flashes of sweet spices in
crystalline bubbles."

REGISTRO ÁMBAR II



Peach I Sugar Cane I Cinnamon

"Record of ripe fruits under the
warmth of ancestral spices."

EXPERIMENTO VERDE NO. 7



Pine Apple I Avocado I Eucalyptus Syrup I Lemon

"Wild creaminess and medicinal leaves."

RELAIS &
CHATEAUX

CHAMPAGNE
BILLECART
SALMON

CHAMPAGNE
DUVAL-LEROY

CHAMPAGNE
TAITTINGER

CHAMPAGNE
POMMERY

TAYLOR'S

MONKEY 47

REDBREAST
SINGLE POT STILL
Irish Whiskey

Tequila
CÓDIGO
1530

OFFICIAL PARTNERS 2026