



SIGNATURE GALAPAGOS CUISINE: A GASTRONOMIC EVOLUTION

Our philosophy is simple: seek out the best ingredients and prepare them with love and creativity. The waters of Galapagos bring us fresh, native and high-quality seafood, which we fuse with other endemic elements of the islands and typical Ecuadorian ingredients – palo santo, cinnamon nut, coconut, lemongrass – that reawaken our palate's passion. We are proud to share the bounty of our islands with you.



OUR CHAKRITA ORGANIC GARDEN

Chakrita is our very own, very unique organic garden, from which we source many of the ingredients on your plate. It is named after the Andean chakra, a plot of land used to produce the food necessary to sustain a community or family. Our Chakrita aims at making the most efficient use of space and available materials. Instead of employing a large plot of land, vegetables are planted vertically in small outcropping pockets of soil in openings along the sides of barrels.

This is another fine example of how the Finch Bay Galapagos Hotel continues to promote environmental sustainability while providing an unparalleled gastronomic experience.

TASTING MENU

THE BEGINNING

Appetizer of the Day

NATURAL FLAVORS

Coconut, shrimp, and lemongrass soup

Sauvignon Blanc

OUR ESSENCE

Fish in coconut sauce

Chardonnay

THE EXPERIENCE

Tuna with crispy sesame crust and citrus sauce

Rosé

SEANERGY

Grilled octopus with chickpea purée

Pinot Noir

TRADITION

Slow roasted pork, tangy vinaigrette sauce

Malbec

SWEET GALAPAGOS

Chocolate and palo santo

Cava

Tasting Menu: \$ 85


Wine pairing (6 glasses 1/4): \$ 39

ECUADORIAN CEVICHE

VEGETARIAN CEVICHE

16

Lemon-marinated lupini beans, with pickled red onion and tomato in cilantro oil



FISH CEVICHE

21

Lemon-marinated fresh fish with pickled red onion and tomato in cilantro oil

OCTOPUS CEVICHE

23

Sous-vide octopus with pickled red onion and tomato in cilantro oil

SHRIMP CEVICHE

23

Red onion-infused Ecuadorian shrimp with pickled onion and tomato in cilantro oil

MIXED CEVICHE

25

Lemon-marinated octopus, shrimp and fish in a cold shrimp reduction, with red onion, tomato, cilantro and olive oil

SALADS

TRADITIONAL CAESAR SALAD*

15



A variety of fresh lettuces, parmesan cheese, croutons, anchovies, and our homemade Caesar dressing

*With Chicken 19

BIO CHAKRITA SALAD

15

Lettuce from our own Chakrita garden, basil leaves, seasonal vegetables, tomato, and citrus mustard dressing

OCTOPUS SALAD WITH SMOKED RED PEPPERS

19

Fresh lettuce, grilled octopus with volcanic salt, smoked red pepper and olive oil emulsion

SOUPS

ISLAND LOCRO



12

Traditional potato soup served with farmer’s cheese

NATIVE TOMATO CREAM

12


Locally-grown tomato, leek confit, and fresh basil

SHRIMP SOUP WITH CHAKRITA HERBAL AROMAS

15




Lemongrass flavored soup with coconut, lemon leaves, and shrimp with bitter orange salt



PASTA


FROM THE FARM 17

Spaghetti in warm tomato sauce, fresh basil from our garden, olive oil-roasted garlic, and toasted butter



BACON & CORN 22

Spaghetti with smoked bacon flakes, fresh parsley cream reduction, and coal-grilled corn with chives




TRADITIONAL CHICKEN 22

Spaghetti in a stewed chicken sauce, grilled chicken bites, and fried red tomatoes



SEA BOUND 26


Spaghetti, octopus, shrimp and lemon fish, roasted garlic sauce, fresh parsley, and red onion salt



MEAT & POULTRY

BASIL & PARSLEY CHICKEN 22

Grilled chicken with basil and parsley sauce, roasted mashed potatoes, and seasonal vegetables macerated with white pepper oil



BEEF & CHOICE OF SAUCE 38

Beef tenderloin with your choice of sauce:
mushroom / citric *chimichurri* herb sauce / Malabar pepper

FINCH BAY SUCKLING PIG 27

Traditional slow roasted suckling pig, mashed potato patties, and tangy vinaigrette sauce with smoked chili

FISH & SHELLFISH

FISH IN COCONUT STEW 29

Fish fillet in its own sauce, smoked coconut milk, and tomatoes seasoned with macerated coriander oil

MACADAMIA FISH 32

Fish fillet with crispy macadamia crust, herb butter, and caramelized red grape reduction

FISH & MUSHROOMS 31

Fish fillet, Andean mushroom reduction with peas in cinnamon nut oil and volcanic salt

OCTOPUS WITH GREEN PARSLEY 31


Grilled octopus with parsley sauce and Galapagos oregano, roasted potatoes in toasted dill butter

ISLAND TUNA WITH CITRIC SAUCE 32

Crunchy sesame-crusted tuna with a fresh citric soy sauce and macerated seaweed


BRUJO 100% GALAPAGOS 32

Brujo fish fillet with warm tomatoes, distilled lemon, and fresh herbs with Galapagos oregano oil




SMOKED GARLIC PRAWNS (Seasonal) 35

Prawns in white wine reduction, grilled smoked garlic, dried Chakrita chili pepper, and fresh parsley



SEAFOOD RICE 26

Creamy rice, shrimp, fish, octopus, flavored with a creamy seafood broth and fresh herbs from the garden





KIDS' MENU

MAC AND CHEESE

10

Elbow-shaped pasta in a Dutch cheese and butter sauce



FINCH PIZZA

12

Homemade dough, fresh tomato pizza sauce, and bits of ham with melted cheese



CHICKEN NUGGETS

12

Corn-breaded chicken tenders

Served with a side of french fries



FISH STICKS

13

Corn-breaded fish sticks

Served with a side of french fries



HOT DOG

11

Hot dog sausage steamed in a tomato sauce and served in a soft wheat bun



Served with a side of french fries



HAMBURGER

13

Ground beef patty with melted cheese in a homemade bun



Served with a side of french fries

CHICKEN WITH RICE

19

Grilled chicken bites with chive butter, wine-steeped rice, peas, and fresh tomatoes sautéed in *annatto* oil



BANANA CAKE

8.5

With ice cream and white chocolate sauce



CHOCOLATE BROWNIE

9

With vanilla ice cream and chocolate chips



Contains Gluten

PRICES INCLUDE TAXES