

O•R•I•G•I•N T•H•E•O•R•Y E•V•O•L•V•E

G A L A P A G O S

by ecoventura



Sample Menu

Welcome Aboard Origin, Theory & Evolve

As proud members of **Relais & Châteaux**, our yachts embody a philosophy of excellence where cuisine is an art form. Each day at sea brings thoughtfully curated menus crafted by our chefs to reflect the flavors of the Galápagos and beyond. Fresh island ingredients are combined with global inspiration, creating refined dishes that delight the senses.

Over half of our ingredients are sustainably sourced within the Galápagos Islands, ensuring every meal celebrates both authenticity and place. Whether you prefer vegetarian, vegan, gluten-free, or lactose-free options, our culinary team will personalize your dining experience—simply share your preferences in advance so we may prepare accordingly.



Breakfast Buffet

Breakfast is served **buffet-style each morning**, featuring a generous selection of hot dishes, fresh fruits, cereals, yogurt, accompanied by fresh juices, coffee, and tea. Guests may also enjoy our **Eggs to Order Menu**, with eggs prepared exactly to their preference.



MONDAY – BUFFET SELECTION

Caramelized Banana Waffles
Farmhouse-Style Eggs with Confit Potatoes & Garlic Emulsion
Quiche Lorraine

TUESDAY – BUFFET SELECTION

Corn Arepa with Cheese & Black Beans
Tigrillo (Traditional Plantain Mash with Cheese & Fried Egg)
Cocotte Eggs with Spinach & Sautéed Mushrooms

WEDNESDAY – BUFFET SELECTION

Nutella Crêpes
Mote Pillo with Truffle & Avocado Purée
Plantain Dumpling filled with Cheese & Salprieda

THURSDAY – BUFFET SELECTION

Pancakes with Red Berry Sauce & Chantilly Cream
Green Plantain Tortilla
Eggs Benedict with Cassava Tortilla

FRIDAY – BUFFET SELECTION

Cassava Croquettes with Honey & Mint
Spinach & Caramelized Onion Frittata
Fried Eggs with Creamed Corn & Cilantro



SATURDAY – BUFFET SELECTION

Dulce de Leche French Toast
Spanish Tortilla

SUNDAY – BUFFET SELECTION

Eggs Benedict with Green Plantain Base
Scrambled Eggs “Perico” Style (Tomato & Onion)
Mini Fish Dumpling

EXTRA OPTIONS (DAILY)

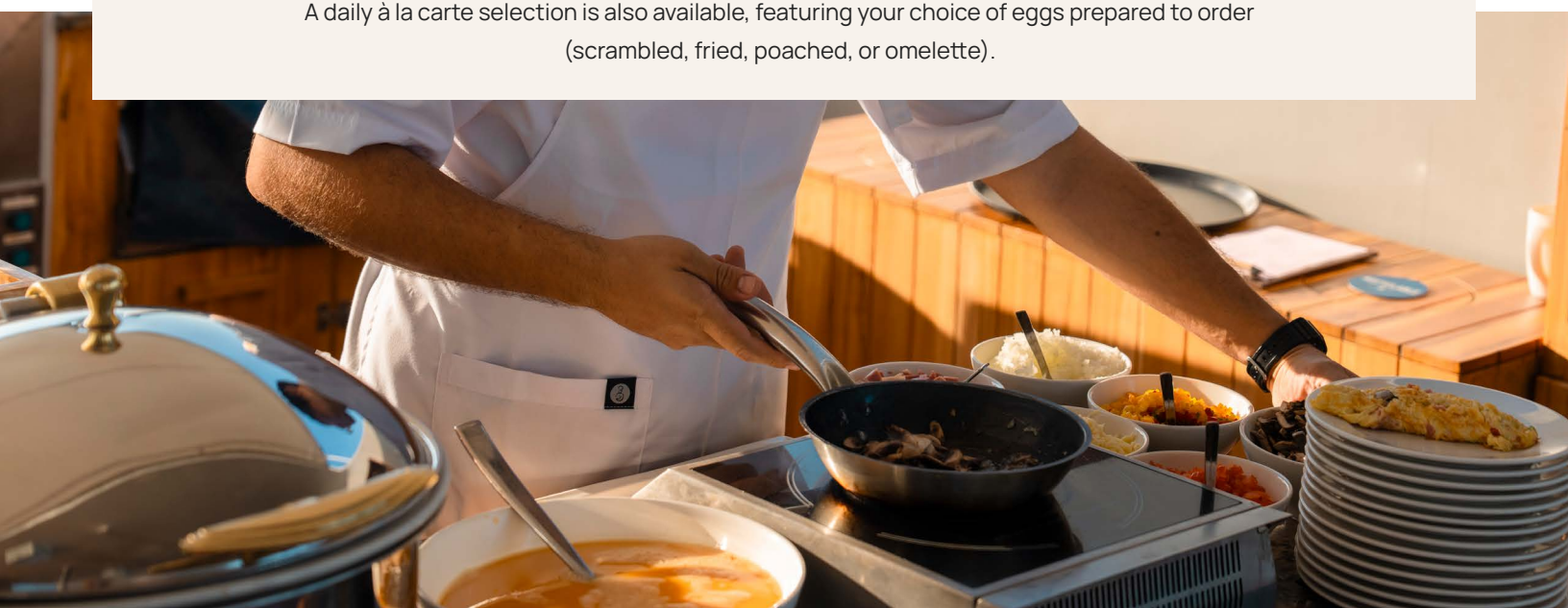
Grilled Sausages
Grilled Bacon & Vegetables

COLD STATION (DAILY)

Swiss Oats + Cereals, Granola or Muesli
Daily Artisan Toasts with Seasonal Toppings (avocado, mushrooms, tomato, mozzarella, eggplant, tapenade, roasted peppers)
Yogurt (Plain + Daily Flavor)
Fresh Orange Juice + Daily Detox Juice
Coffee, Tea, Herbal Infusions, Milk & Hot Chocolate
Freshly Baked Breads, Butter & Preserves
Cold Cuts & Cheeses
Seasonal Whole Fruits

EGGS TO ORDER

A daily à la carte selection is also available, featuring your choice of eggs prepared to order (scrambled, fried, poached, or omelette).



Buffet Lunch

Lunch is served buffet-style each day, offering a wide selection of fresh salads, cold starters, hot appetizers, main dishes, sides, and desserts. Our menus celebrate Ecuadorian specialties alongside international favorites, crafted with locally sourced ingredients.

Twice during the week, weather permitting, lunch is served al fresco in a relaxed barbecue style on deck.



SUNDAY – BUFFET SELECTION

Appetizer: Mediterranean Dips with Flatbreads

Main Dishes: Chicken Cacciatore, Garlic Butter Prawns

Sides: Pasta or Rice of the Day, Seasonal Vegetables

Desserts: Nutella & Strawberry Crêpes, Fresh Fruit Platter

MONDAY – BUFFET SELECTION

Appetizer: Fish Sancocho

Main Dishes: Roast Beef with Roasted Vegetables, Jamaican Jerk Chicken

Sides: Cuban-Style Black Beans & Rice (Moros con Cristianos), Baked Cauliflower & Broccoli

Desserts: Coconut Mousse with Orange Sponge & Rum, Fresh Fruit Platter

TUESDAY – BUFFET SELECTION

Appetizer: BBQ Glazed Pork Ribs

Main Dishes: Grilled Chicken Breast & Catch of the Day, Burger & Hot Dog Station

Sides: Oven-Baked Potatoes with Sour Cream & Bacon, Grilled Vegetables

Desserts: Lemon Bavaiois with Red Fruits, Fresh Fruit Platter



WEDNESDAY – BUFFET SELECTION

Appetizer: Chicken Consommé

Main Dishes: Ecuadorian Seafood Stew (Encocado de Mariscos),
Traditional Pork Fritada

Sides: Potato Cakes (Llapingachos), Mote Sucio (Hominy with Sausage)

Desserts: Fresh Cheese Flan (Queso de Leche), Fresh Fruit Platter

THURSDAY – BUFFET SELECTION

Appetizer: Stuffed Bell Peppers

Main Dishes: Minced Chicken & Beef Picadillo, Chicken Chimichangas

Sides: Refried Beans, Mexican White Rice

Desserts: Apple Strudel, Fresh Fruit Platter

FRIDAY – BUFFET SELECTION

Appetizer: Vegetarian Lentil Soup

Main Dishes: Chicken Stew (Seco de Pollo), Grilled Fish with Lemon,
Capers & Brown Butter

Sides: Baby Potatoes with Pumpkin Seed Sauce, Gratin Vegetables

Desserts: Pavlova with Local Fruits & Ginger, Fresh Fruit Platter

SATURDAY – BUFFET SELECTION

Appetizer: Mixed Ceviche

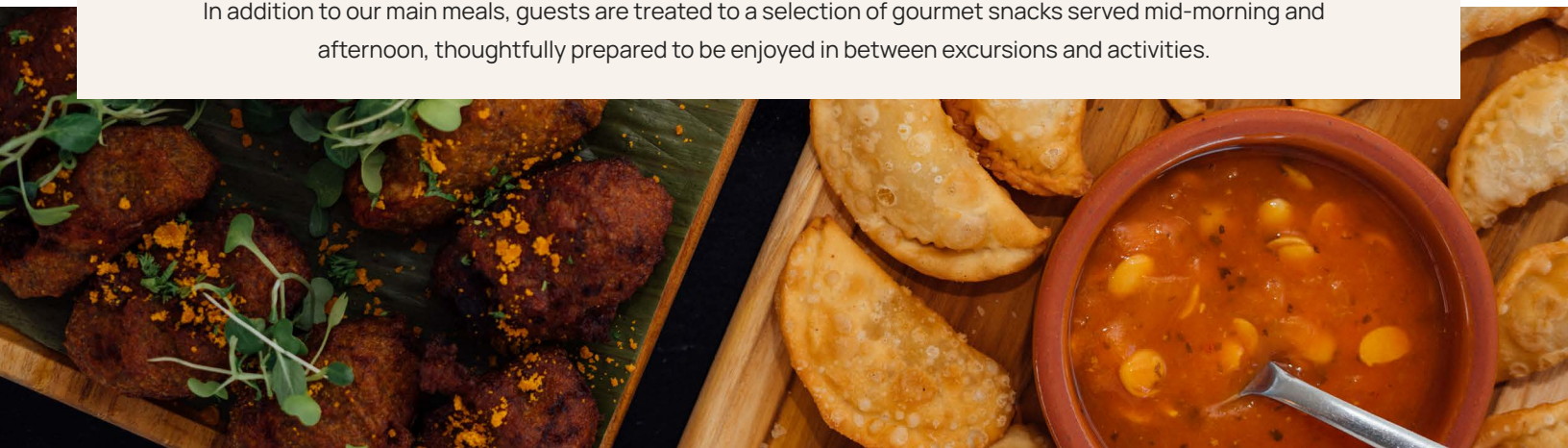
Main Dishes: Grilled Lobster or Prawns, Grilled Octopus & Fish

Sides: Roasted Potatoes with Pesto, Mixed Vegetables

Desserts: Carrot Cake with Cream Cheese Frosting & Orange Glaze, Fresh Fruit Platter

GOURMET SNACKS

In addition to our main meals, guests are treated to a selection of gourmet snacks served mid-morning and afternoon, thoughtfully prepared to be enjoyed in between excursions and activities.



Dinner

Dinner is served à la carte, with each evening featuring a refined multi-course menu crafted by our Relais & Châteaux chefs. Guests wishing for a lighter option may inform us earlier in the day, and our team will be pleased to prepare a fresh salad or a simple pasta to suit their preferences.




SUNDAY

Amouse Bouche

Appetizer

Ecuadorian encebollado | Fresh sliced tuna | Onions | Yucca chips | Ground green plantain | Corn | Tomato | Coriander

or

Roasted beets | Creamy goat cheese | Baby lettuce | Truffle vinaigrette | Cassava chips 

Intermezzo

Main Course

Grilled octopus Basque-style | Roasted pepper sauce | Garlic aioli | Crispy chickpeas | Sautéed chaucha potatoes

or

Beef tournedos | Mustard sauce | Mashed potatoes with garlic confit | Glazed carrots | Sautéed spinach | Teriyaki sauce

Dessert

Warm 56% chocolate brownie | Caramel sauce | Vanilla ice cream





MONDAY

Amouse Bouche

Appetizer

Calamari rings | Polenta croquettes | Roasted apple compote | Green apple salad |
Burnt butter sauce

or

Fresh palm heart "ceviche" | Macerated fruits | Toasted nuts 

Intermezzo

Main Course

Catch of the day | Seafood sauce | Sautéed vegetables | Toasted coconut rice patty |
Green plantain croutons

or

Chicken supreme | Stuffed with raisins and nuts | Almond curry couscous | Shaved
vegetables | Apple sauce

Dessert

Crème brûlée


TUESDAY

Amouse Bouche

Appetizer

Lacquered duck magret | Sweet potato | Candied orange | Grape sauce | Citrus salad |
Fried green beans

or

Roasted Brussels sprouts and fennel | Basil vinaigrette | Galápagos cherry tomatoes |
Sourdough croutons 

Soup

Roast pumpkin cream | Goat cheese | Crouton

Intermezzo

Main Course

Pork tenderloin | Garlic confit sauce | Glazed apple chutney | Sweet potato purée |
Sautéed vegetables in almond butter

or

Grilled prawn | Garlic aioli | Vegetable pappardelle with almond | Curry rice | Confit
tomatoes

Dessert

Tiramisu



WEDNESDAY

Amouse Bouche

Appetizer

Avocado and pangora | Pickled vegetables | Passionfruit cream | Vegetable chips

or

Crispy cassava sticks | Melted cheese | Fava bean salt | Marinated tomatoes 

Soup

Ecuadorian seafood corn chowder

Intermezzo

Main Course

Beef fillet | Truffle chaucha potatoes | Asparagus | Tamarind chimichurri

or

Grilled Galápagos scorpionfish "brujo" | Dill sauce | White carrot purée | Sautéed asparagus

Dessert

Frangipane tart


THURSDAY

Amouse Bouche

Appetizer

Grilled prawns | Cilantro gremolata | Roasted tomatoes | Black olives | Tartlet

or

Baby carrots marinated in curry and ginger | Aromatic herb salad | Toasted pecans 

Intermezzo

Soup

Locro (Ecuadorian potato soup) | Avocado | Leeks 

Main Course

Pork ribs | Guava and spiced pineapple barbecue sauce | Baked sweet potato purée

or

Catch of the day | Ripe plantain purée | Vegetables | Citrus sauce

Dessert

Crispy apple pie | Vanilla ice cream



FRIDAY

Amouse Bouche

Appetizer

Braised beef croquette | Andean corn crunch | Tree tomato chili sauce | Avocado mousseline | Seasonal sprouts

or

Cauliflower in textures | Matcha | Creamy basil 

Soup

Galápagos tomato cream soup | Roasted cherry tomatoes | Fried bread 

Intermezzo

Main Course

Duck | Pear in red wine | Balsamic reduction | Pumpkin purée | Lemon verbena dressing

or

Pistachio-crusted catch of the day | Provençal vegetables | Spiced lima bean purée | Spiced butter

Dessert

Fig pavlova | Mixed berries


SATURDAY

Amouse Bouche

Appetizer

Angel hair salad | Caviar | Cured Galápagos tuna | Green vinaigrette

or

Compressed watermelon | Citrus | Blue cheese | Arugula | Garlic black pickled vegetable 

Intermezzo

Main Course

Tuna tataki | Teriyaki sauce | Ecuadorian Moro (rice and lentils) | Sautéed vegetables

or

Galápagos prawn | Poached in citrus butter | Spinach | Noisette potatoes

Dessert

Galápagos coffee and chocolate dome

Vegetarian Menu



SUNDAY

Amouse Bouche

Appetizer

Turnip rémoulade | Potato croquette | Apple | Walnuts

Intermezzo

Main Course

Eggplant & almond stew | Creamy polenta

Dessert

Coconut panna cotta | Red fruit jelly | Vanilla crumble

MONDAY

Amouse Bouche

Appetizer

Potato & spinach cannelloni | Pomodoro sauce | Panko gratin

Soup

French onion soup

Intermezzo

Main Course

Vegetable curry | Coconut & peanut milk | White rice

Dessert

Lemon curd | Granola | Vegan yogurt





TUESDAY

Amouse Bouche

Appetizer

Mediterranean salad | Pita chips | Chickpea hummus

Soup

Pumpkin soup

Intermezzo

Main Course

Eggplant rolls | Provençal herbs | Quinoa | Walnut sauce | Lentils

Dessert

Vegan chocolate brownie

WEDNESDAY

Amuse Bouche

Appetizer

Vegetable lasagna | Pesto

Soup

Corn soup

Intermezzo

Main Course

Potato pie | Seitan | Roasted peppers | Olive pesto

Dessert

Bananas Foster

53% of our ingredients are proudly sourced from the Galápagos Islands.



THURSDAY

Amuse Bouche

Appetizer

Cauliflower couscous timbal | Roasted pepper romesco

Soup

Locro (Ecuadorian potato soup) | Avocado | Leeks

Intermezzo

Main Course

Cayambe dried mushroom ragù | Palmito spaghetti

Dessert

Mille-feuille | Almond cream | Amaretto | Fresh fruit

FRIDAY

Amuse Bouche

Appetizer

Zucchini rolls | Sicilian caponata | Spicy vegan yogurt

Soup

Tomato cream | Pesto

Intermezzo

Main Course

Spinach arancini | Teriyaki sauce | Mashed avocado | Fresh sprouts

Dessert

Pumpkin pie | Oat crust | Vanilla coconut foam

SATURDAY

Amuse Bouche

Appetizer

Quinoa salad | Olives | Avocado purée | Pickled vegetables

Intermezzo

Main Course

Pad Thai | Tofu | White onion | Beans | Peanuts | Carrots

Dessert

Red wine-poached pears

Kids Menu

All dishes are served with your choice of **French Fries** or **Garden Salad**.
Meals may also be tailored to accommodate dietary needs.

CLASSICS

Hot Dog

Cheeseburger

BBQ Ribs

Chicken Nuggets (with BBQ or Honey Mustard Sauce)

Ham & Cheese Pizza

WRAPS & SANDWICHES

Chicken Wrap

Chicken Quesadilla

Grilled Cheese

Club Sandwich

PASTA

Spaghetti (Marinara or Pesto)

Macaroni & Cheese

Option to add Grilled Steak or Chicken
