

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



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## Sample Menu

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# 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.

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# 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

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#### TUESDAY – BUFFET SELECTION

Corn Arepa with Cheese & Black Beans

Tigrillo (Traditional Plantain Mash with Cheese & Fried Egg)

Cocotte Eggs with Spinach & Sautéed Mushrooms

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#### WEDNESDAY – BUFFET SELECTION

Nutella Crêpes

Mote Pillo with Truffle & Avocado Purée

Plantain Dumpling filled with Cheese & Salprieta

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#### THURSDAY – BUFFET SELECTION

Pancakes with Red Berry Sauce & Chantilly Cream

Green Plantain Tortilla

Eggs Benedict with Cassava Tortilla

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#### 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

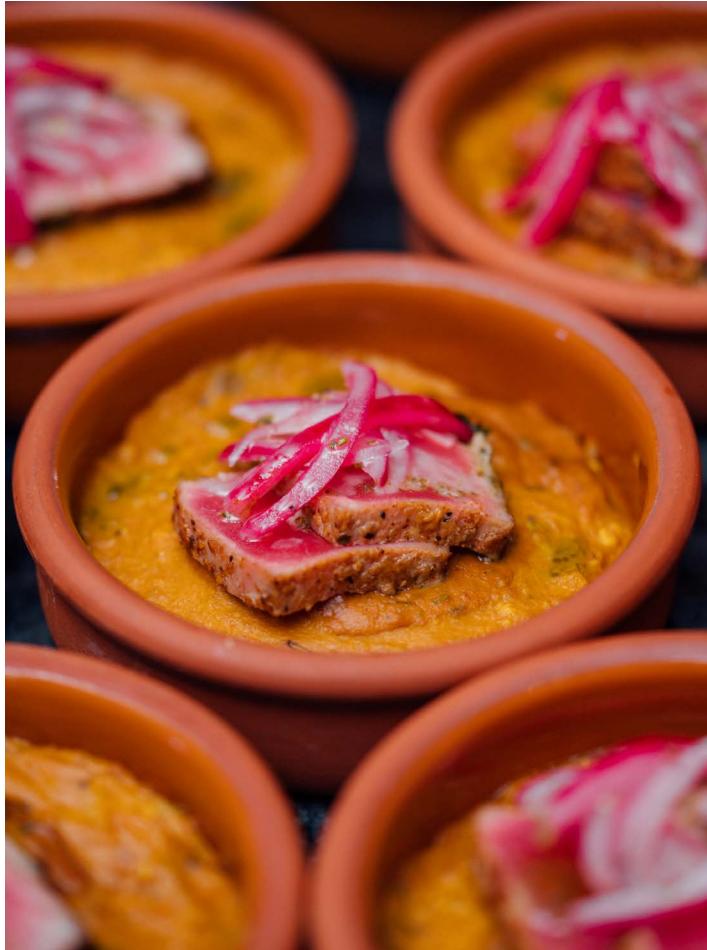
A daily à la carte selection is also available, featuring your choice of eggs prepared to order (scrambled, fried, poached, or omelette).



## 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

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### 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

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### 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 Bavarois 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

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#### 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

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#### 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

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#### SATURDAY – BUFFET SELECTION

**Appetizer:** Mixed Ceviche

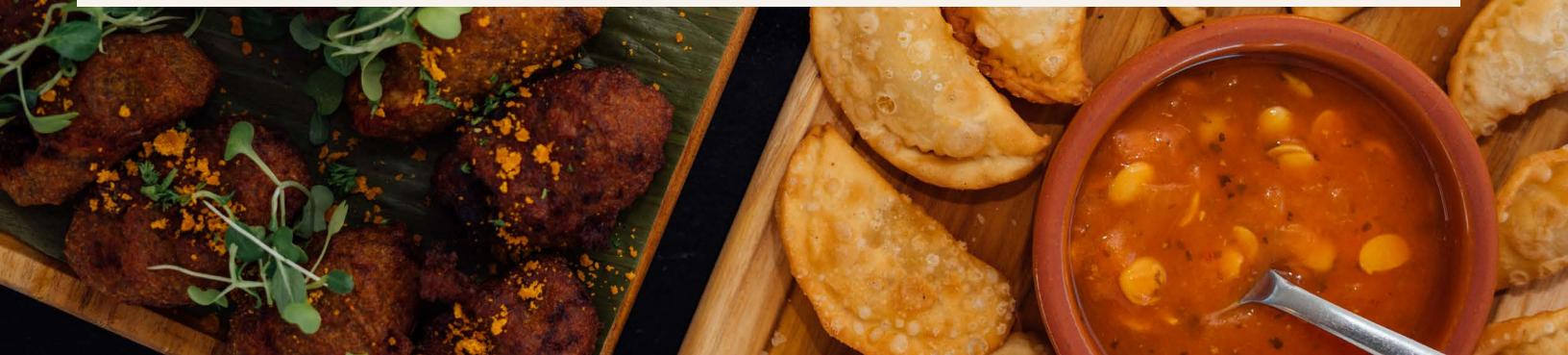
**Main Dishes:** Grilled Lobster or Prawns, Grilled Octopus & Fish

**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

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## 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

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## 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

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## 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

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## 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

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## 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

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## 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.

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## CLASSICS

Hot Dog

Cheeseburger

BBQ Ribs

Chicken Nuggets (with BBQ or Honey Mustard Sauce)

Ham & Cheese Pizza

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## WRAPS & SANDWICHES

Chicken Wrap

Chicken Quesadilla

Grilled Cheese

Club Sandwich

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## PASTA

Spaghetti (Marinara or Pesto)

Macaroni & Cheese

*Option to add Grilled Steak or Chicken*

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