



iguana
CROSSING
boutique hotel

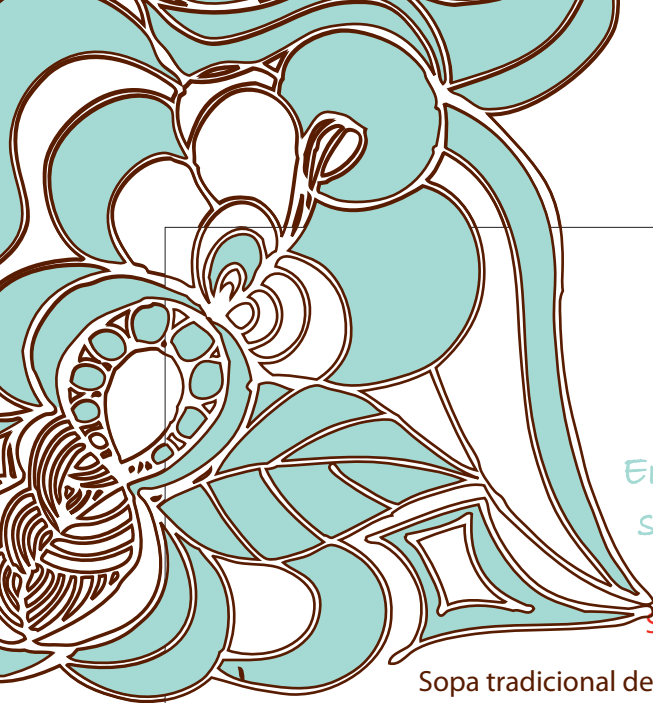
*On an island miles away from anywhere,
where conservation is a priority, the logistics of having
a world class menu can be a bit complicated to say the least...*

at iguana crossing, we meet this challenge everyday. We have created our menu to take full advantage of the bounty of the sea, island farms and finally, what we bring from the mainland. Ingredients change with the seasons, the weather, and sometimes the luck of local sailors, fisherman, farmers or hunters, rest assured that no matter what the ingredients, our kitchen works wonders!

ISLA ISABELA / GALAPAGOS, ECUADOR

www.iguanacrossing.com

av. antonio gil, puerto villamil



Entradas
starters

Sancocho

Sopa tradicional de verde, vegetales y pescado.

*A delicious, traditional, pot au feu
of green plantains, vegetables and fish optional*

\$18

Ensaladas de la Iguana

Capresse, Ceasar o de la casa

\$10

Ceviche Isabela

marinated in lemon juice with onion, peppers and tomato sauce

Pescado/fish

\$10,00

Camarones/shrimp

\$15,00

Langosta, langostino o plupo/lobster, Galapagos lobster or octopus

\$20,00

Mixto/mixed

\$25,00

Tartare Galapacho

Tartare de atún aleta amarilla y perfumes que recuerdan el lejano oriente

*spectacular tuna with onion, pepper
and carrot in a soy and wasabi sauce*

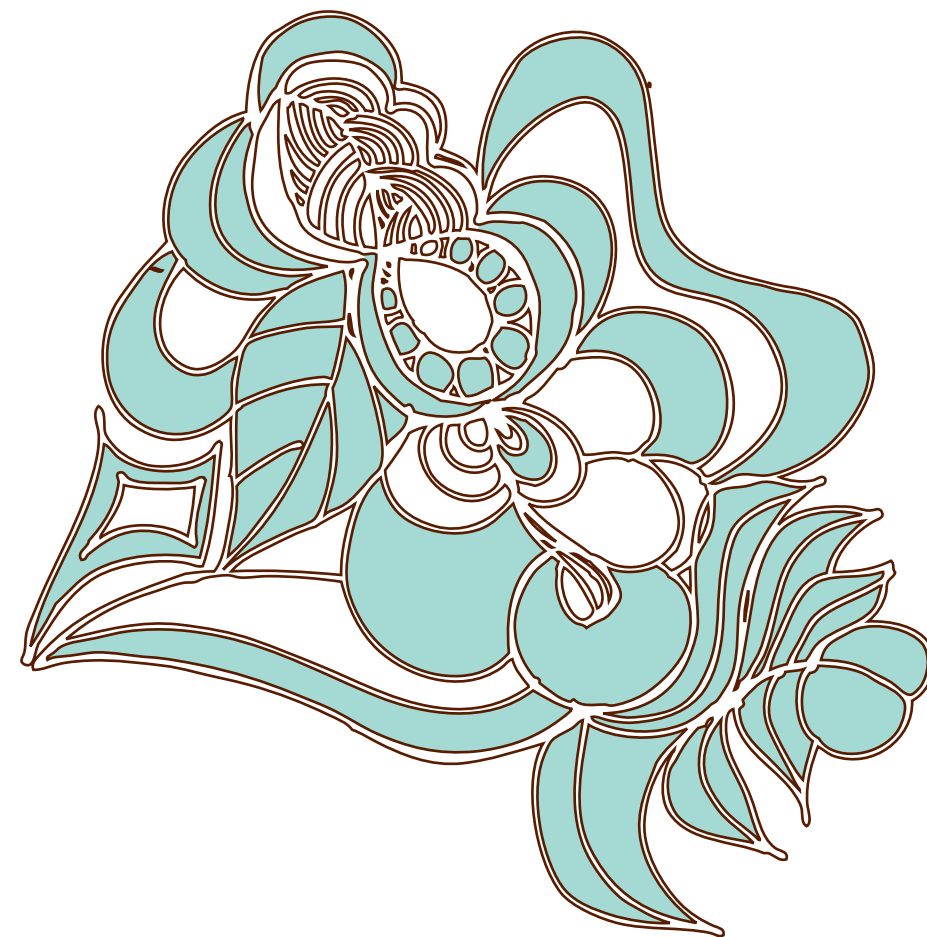
\$15

Encebollado

Tradicional sopa a base de tomate, yuca, pimentón y pescado

Traditional Soup of Tomatoes, magnoque, peppers and fish

\$12



THANK YOU AND WE HOPE
YOU ENJOYED OUR FOOD



desserts

\$5

Crepas marcadas y manjar de leche artesanal, caramelo de café y helado de vainilla

Seared cinnamon crepes and dulce de leche, coffee caramel and vanilla ice cream

Volcán Sierra negra de chocolate, coulis de mora de Isabela y helado de vainilla

Chocolate moelleux, Isabela's blackberry coulis and vanilla ice cream

Tiramisu de la casa y helado de chocolate amargo

Homemade tiramísú, and bitter chocolate ice cream

Peras pochadas y crema helada de limón y chocolate hecha

Pouched pears and homemade lemon and chocolate ice cream

Platos principales Main courses

encocado de langosta o langostino de galapagos \$30.00

Un favorito de la costa esmeraldeña; salsa cremosa de coco y achote servido con patacones, arroz y piña rostizada, y el crustaceo de temporada

a favourite coastal dish of fish in a creamy coconut sauce served with white rice, plantain paddies, pineapple and white fish according to the season

atún aleta amarilla sellado \$25.00

Fresco atún galapagueño, servido con pico de gallo, salsa de soya dulce y cebolla blanca al sesamo

Seared yellow fin tuna, with "pico de gallo" and sauted scallions with sesame oil

camarones y pulpo al ajillo \$25.00

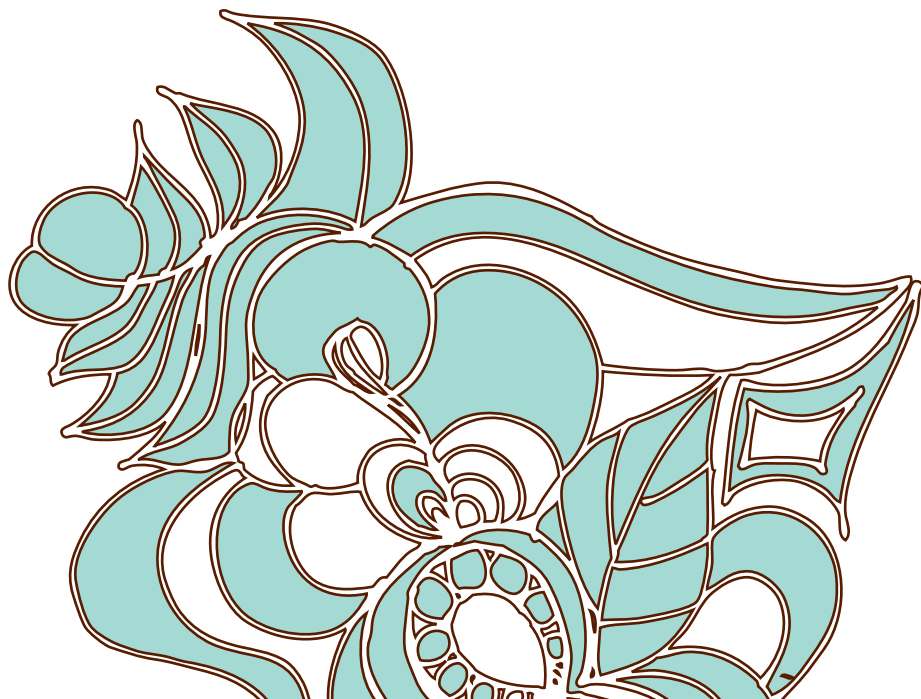
Salteados con generoso ajo, ají, vino blanco y hierbas.

Sauted Shrimp and octopus, with garlic, chili peppers, white wine and herbs.

sudado de pesca blanca \$20.00

Pescado al horno en hoja de platano con salsa de maní.

Oven grilled in plantain leaf, white fish of the season in peanuts sauce



Pasta

Pasta Alfredo, Pomodoro o Carbonara...

Carbonara, alfredo or pomodoro sauces

15.00

Pollo y BBQ de Maracuya

Pollo a la sartén glaseado con salsa bbq de maracuya y papas fritas

Chicken, bacon and Passion fruit BBQ Sauce

18.00

Rissotto de vegetales

vegetables risotto

15.00

Lomo a la piedra con arroz colorado y menestra

Lomo sellado en piedra volcánica, con arroz y menestra de frejol

Seared sirloin on volcanic stone, rice and beans stew.

28.00

Cazuela de verde y mariscos

Camarón, pescado y pulpo acompañados de arroz en un gratinado de platano verde.

Plantain gratin with shrimps, fish and octopus.

25.00

comfort food and kids

Sandwich de jamón y queso/ham or cheese sandwich

\$8.00

omelettes

\$8.00

deditos de pollo y papas fritas/chicken fingers and french fries

\$12.00

deditos de pescado y papas fritas/fish fingers and french fries

\$12.00

Arroz frito con pollo, mariscos o vegetales/sauteed rice with chicken, seafood or veggies

\$12.00

Picadita ecuatoriana para 2/sampler dish for 2

\$18.00

muchines/fried yucca filled with cheese

empanadas/pastries with cheese

Camarones apanados/Breaded shrimps

Tomates y queso fresco/Tomatoes and fresh cheese

