



iguana
CROSSING
Galápagos

*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 in a new and original way.
We have created our menu to take full advantage of the bounty of the
sea, island farms and finally, when and if the ship comes in, 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!

PIQUEOS

Picadita Ecuatoriana: muchines de yuca, empanadas, camarones apanados \$ 18.00

Tomates y queso fresco

Sampler dish: fried yucca filled with fresh cheese, pastries with Cheese, breaded shrimp, tomatoes and fresh cheese

Patacones con queso \$ 9.00

Crunchy fried Green plantains with cheese

Patacones \$ 5.00

Crunchy fried Green plantains

Deditos de Pollo: tiras de pollo apanado con papas fritas \$ 12.00

Chicken fingers: breaded chicken and French fries

Deditos de pescado: tiras de pescado apanado con papas fritas \$ 13.00

Fish fingers: breaded fish with French fries

ENSALADAS – SALADS

Ensalada del Huerto: lechuga, tomate, pepino, zanahoria, \$ 6.00

Aceitunas con vinagreta de vinagre balsámico

Orchard's salad: lettuce, tomatoes, cucumbers, carrots, olives with balsamic vinegar vinaigrette

Ensalada Caprese: tomate, queso fresco con salsa de albaca \$ 7.00

Caprese's salad: tomatoes, fresh cheese with basil sauce

Ensalada César: lechuga, crotones, y salsa \$ 6.00

Caesar's salad: lettuce, bread croutons, and dressing

Ensalada César: lechuga, Crotones, pollo y salsa \$ 9.00

Caesar's salad: lettuce, croutons, with grilled chicken and dressing

Ensalada del Huerto con pollo: lechuga, tomate, pepino, zanahoria, \$ 10.00

Aceitunas con una vinagreta de vinagre balsámico y pollo

Orchard's salad with chicken: lettuce, tomatoes, cucumbers, carrots,

Olives, balsamic vinegar vinaigrette with grilled chicken

ENTRADAS - ENTRESS

Isabela Zuchinni apanada con salsa pomodoro y queso \$ 10.00

Parmesano

Isabella Zucchini breaded with tomatoes sauce and parmesan cheese

Tiradito de Atún aleta amarilla: rebanadas finas de atún, choclos \$ 10.00

y salsa picante

Tuna carpaccio with corn and spicy sauce

Brocheta de Pollo en salsa agridulce y ensalada fresca \$ 7.00

Chicken brochette bittersweet sauce and fresh salad

Brocheta de camarón y vegetales \$ 11.00

Shrimp brochette and vegetables

Galapacho: atún en trocitos con encurtido de vegetales \$ 15.00

Galapacho: tuna tartare bring in local vegetables

SOPAS - SOUPS

Sancocho de vegetales: sopa a base de plátano verde con vegetales \$ 10.00

Sancocho: soup of green plantain and vegetables

Sancocho de pescado: sopa a base de plátano verde con pescado y vegetales \$ 14.00

Sancocho: soup of green plantain with fish and vegetables

Encebollado: sopa a base de tomate, yuca, pimentón y pescado \$ 13.00

Encebollado: soup of tomatoes, yucca, peppers and fish

Sopa de cebolla: \$ 6.00

Onion soup

Sopa de Vegetales \$ 8.00

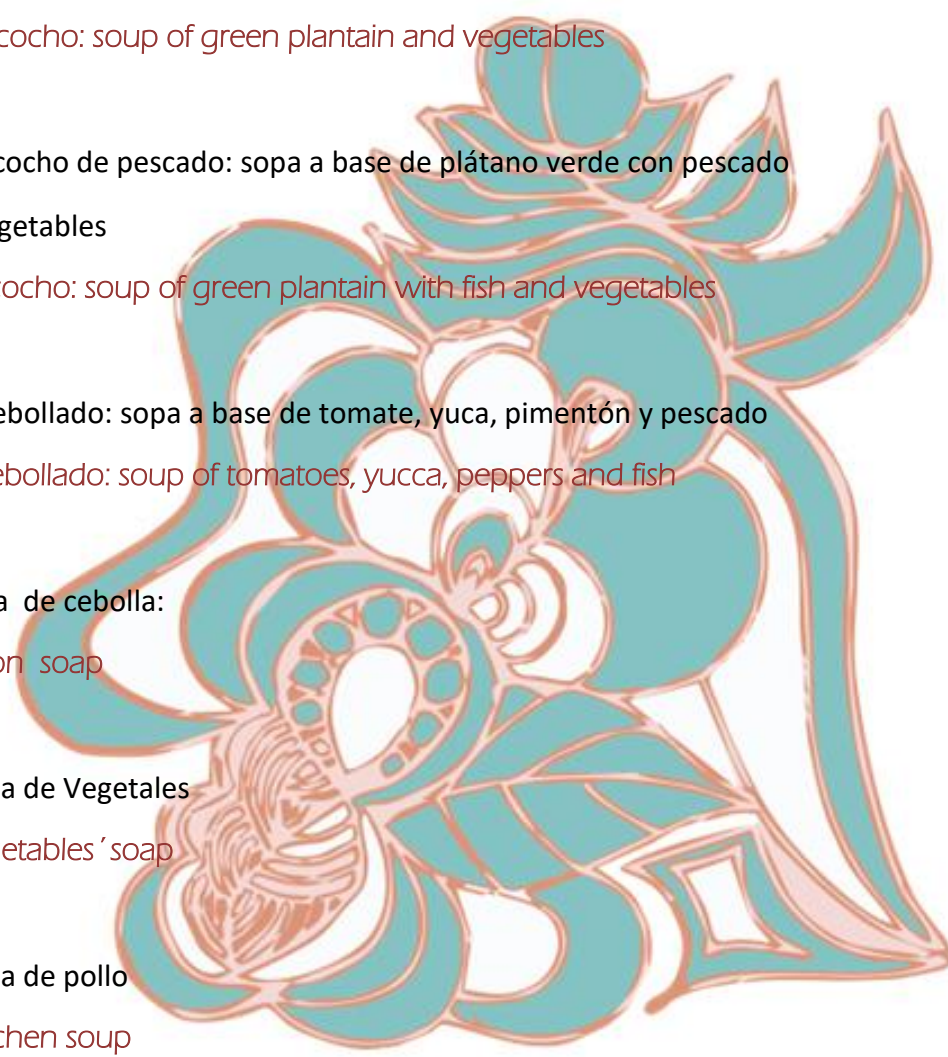
Vegetables' soap

Sopa de pollo \$ 8.00

Chicken soup

Crema de Zapallo \$ 6.00

Squash creme



CEVICHEs - COASTAL DISH

Ceviche de pescado: encurtido de pescado, cebolla, tomate, Pimiento \$ 12.00
Fish ceviche: marinated in lemon juice with onion, peppers and tomatoes

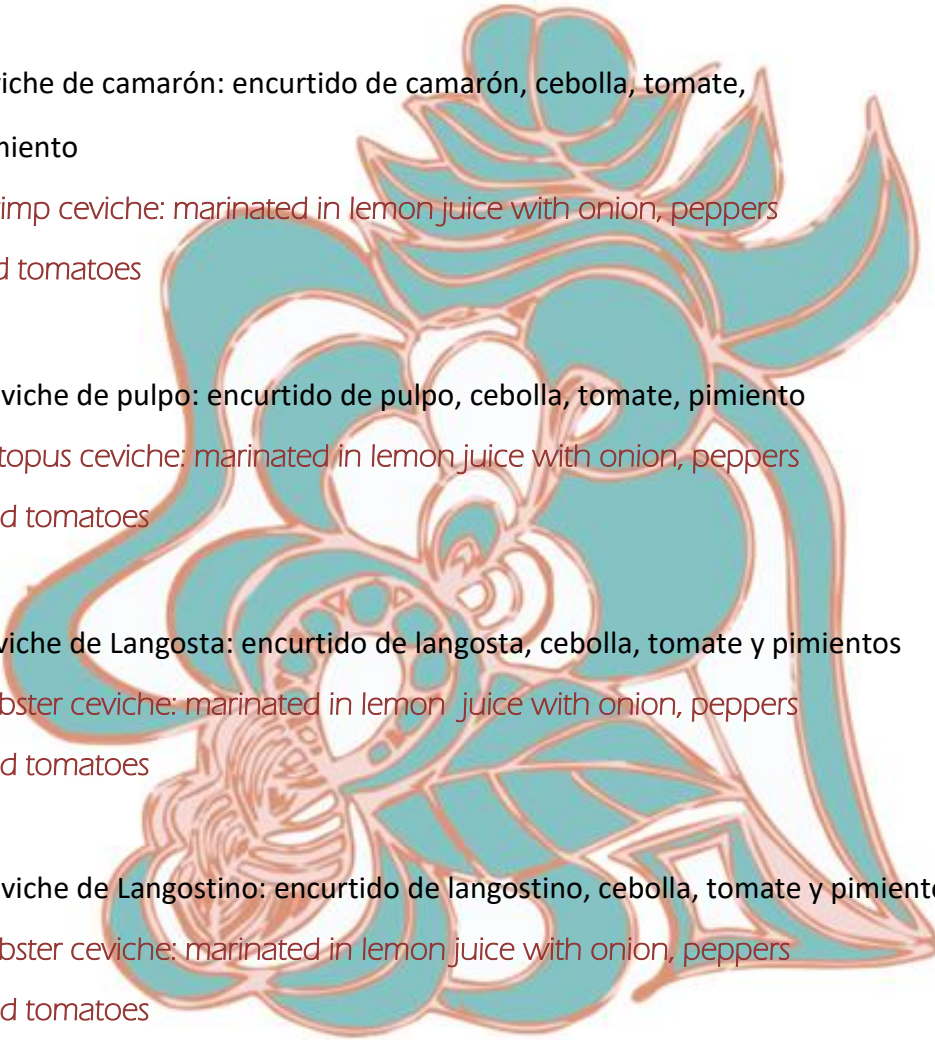
Ceviche de camarón: encurtido de camarón, cebolla, tomate, pimiento \$ 15.00
Shrimp ceviche: marinated in lemon juice with onion, peppers and tomatoes

Ceviche de pulpo: encurtido de pulpo, cebolla, tomate, pimiento \$ 20.00
Octopus ceviche: marinated in lemon juice with onion, peppers and tomatoes

Ceviche de Langosta: encurtido de langosta, cebolla, tomate y pimientos \$ 24.00
Lobster ceviche: marinated in lemon juice with onion, peppers and tomatoes

Ceviche de Langostino: encurtido de langostino, cebolla, tomate y pimientos \$ 24.00
Lobster ceviche: marinated in lemon juice with onion, peppers and tomatoes

Ceviche Mixto camarón, pescado, pulpo y langosta: encurtido de Camarón y pescado, cebolla, tomate, pimiento \$ 30.00
Mixed ceviche: made of shrimp, fish, octopus and lobster, marinated In lemon juice with onion, peppers and tomatoes



PESCADO - FISH

Encocado de pescado: pescado en salsa cremosa de coco \$ 20.00
servido con patacones y arroz

Fish Encocado: fish in a coconut sauce, White rice and green plantain

Atún al estilo Japonés: atún, salsa de soya dulce, cebolla y pimienta \$ 15.00

Japanese tuna: tuna, sesame oil, onion and peppers

Sudado de pesca blanca: pescado al horno con salsa de maní \$ 15.00

Sudado: White fish of season oven made, with peanuts sauce

Pescado al Grill, arroz y ensalada fresca \$ 15.00

Grilled fish, rice and salad

Pescado al Ajillo \$ 15.00

Sautéed fish with garlic

CAMARONES - SHRIMPS

Camarones al Ajillo \$ 18.00

Garlic shrimps

Camarones apanados \$ 18.00

Breaded shrimps



Camarones al grill \$ 18.00
Grilled shrimps

Camarones y pulpo al ajillo \$ 20.00
Garlic shrimp and octopus

PULPO - OCTUPUS

En salsa de higos \$ 20.00
Octopus in figs. Sauce

A la plancha \$ 22.00
Grilled octopus

Al Ajillo \$ 22.00
Garlic octopus

LANGOSTA Y LANGOSTINO - LOBSTER

Encocado de langosta: langosta en salsa cremosa de coco servido \$ 30.00
con patacones y arroz
Lobster Encocado: lobster in a coconut cream and sauce
Accompanied with white rice and green plantain

Encocado de langostino: langostino en salsa cremosa de coco servido \$ 30.00
con patacones y arroz
Lobster Encocado: lobster in a coconut cream and sauce
Accompanied with white rice and green plantain

Langosta a la Mantequilla y Cebollas \$ 30.00
With lobster butter and onions

Langosta o Langostino al Ajillo \$ 30.00
A favorite coastal dish lobster with garlic

Langostinos al Grill \$ 30.00
Grilled sleeper lobster

CAZUELAS - CERAMIC COOKING POOT MADE IN THE OVEN

Cazuela de Langosta, en plátano verde gratinado y arroz \$ 30.00
Lobster cazuela: plantain gratin with lobster and rice

Cazuela de Langostino, en plátano verde gratinado y arroz \$ 30.00
Sleeper lobster cazuela: plantain gratin with sleeper lobster and rice

Cazuela de pescado, en plátano verde gratinado y arroz \$ 17.00
Fish cazuela::plantain gratin with fish and rice

Cazuela de camarón, en plátano verde gratinado y arroz \$ 20.00
Fish cazuela: plantain gratin with shrimps and rice

Cazuela Mixta camarón, langosta en plátano verde gratinado y arroz \$ 25.00
Mix cazuela: plantain gratin with shrimps, lobster and rice

PLATOS TIPICOS



Arroz con Menestra y carne asada	\$ 15.00
Rice, lentils or beans stew and slice beef steak	
Arroz con menestra y pollo	\$ 15.00
Rice, lentils or beans stew and fried chicken	
Arroz con menestra y pescado	\$ 15.00
Rice, lentils or beans stew and fried fish	
Arroz Relleno con Camaron	\$ 18.00
Sautéed rice with shrimp	
Arroz Relleno con mariscos	\$ 20.00
Sautéed rice with seafood	
Arroz relleno con pollo	\$ 13.00
Sautéed rice with chicken	
Arroz con Vegetales	\$ 10.00
Rice with vegetables	

CARNES - BEEF

Lomo al vino con arroz y vegetales	\$ 25.00
Steak grilled in wine with onions, garlic and rice	

Lomo salteado con verduras \$ 25.00
Steak with sauted vegetables

Carne apanada y papas fritas \$ 18.00
Breaded meat and French fries

Lomo a la piedra con arroz y menestra \$ 25.00
Grilled meat with rice and lentils or beans stew

POLLO - CHICKEN

Pollo Cordón Blue: enrollado de pollo con queso y jamón acompañado \$ 15.00
puré de papa y vegetales
Chicken cordon blue: chicken roll with cheese and ham accompanied
with vegetables and mashed potatoes

Pollo apasionado con salsa bbq de maracuyá, acompañado \$ 15.00
con papas fritas
Passionate chicken bacon passion fruit bbq sauce and French fries

Pollo a la Plancha arroz y ensalada \$ 15.00
Grilled chicken with rice and salad

Brocheta de pollo y ensalada \$ 15.00
Chicken brochette with bittersweet sauce and salad

PASTA

Con salsa Alfredo \$ 13.00

Alfredo sauce

Con salsa Pomodoro \$ 13.00

Pomodoro sauce

Con vegetales \$ 13.00

With vegetables

Con salsa carbonara \$ 13.00

Carbonara sauce

Con camarones \$ 17.00

With shirmp

SANDUCHES – SANDWICH

Sanduche de Jamón y papas fritas \$ 8.00

Ham sandwich and French fries

Sanduche de Queso y papas fritas \$ 7.00

Cheese sandwich and French fries

Sanduche de Jamón y queso y papas fritas \$ 10.00

Ham and cheese sandwich and French fries



Sanduche de pollo y papas fritas \$ 10.00
Chicken sandwich and French fries

Sanduche de atún, pescado y papas fritas \$ 10.00
Tuna sandwich and French fries

OMELETTES

Queso \$ 8.00
Cheese

Jamón \$ 10.00
Ham

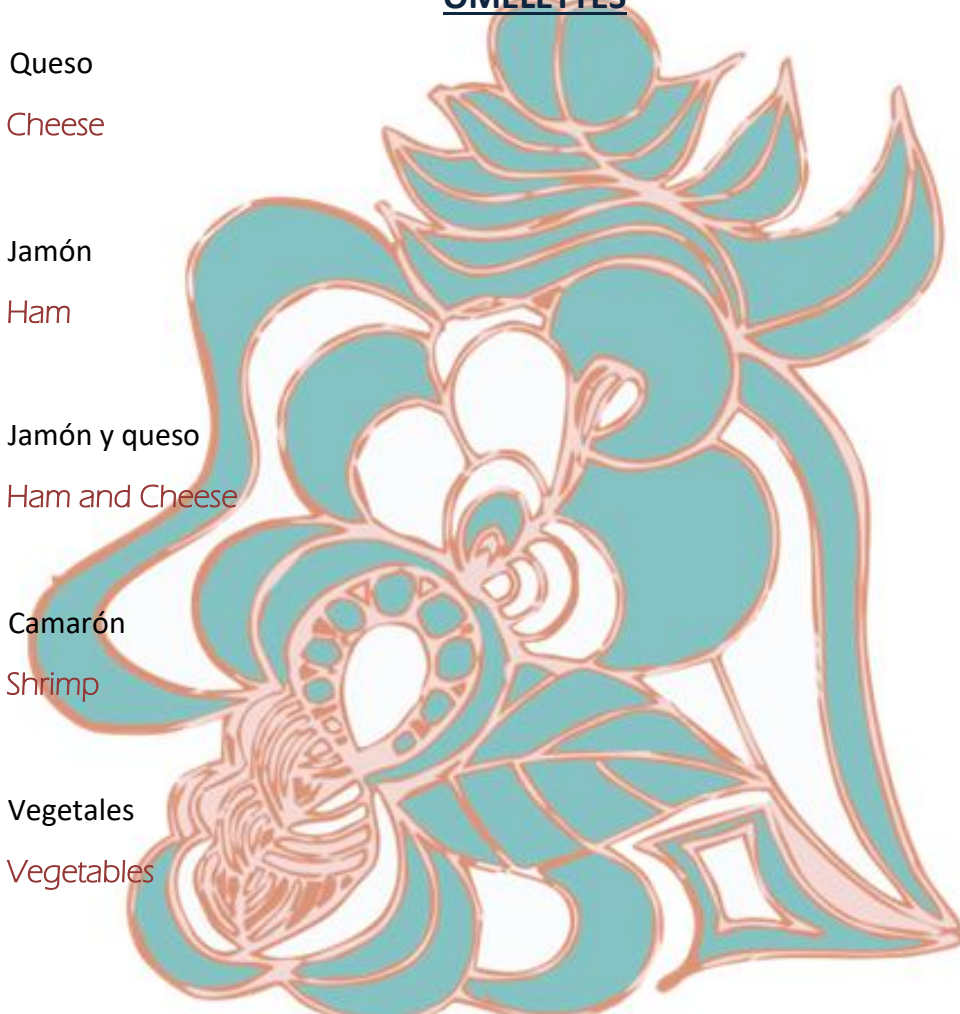
Jamón y queso \$ 12.00
Ham and Cheese

Camarón \$ 14.00
Shrimp

Vegetales \$ 10.00
Vegetables

GUARNICIONES ADICIONALES

Puré de papa \$ 4.00
Mashed potatoes



Puré de Zapallo \$ 4.00
Mashed squash

Arroz blanco \$ 3.00
White rice

Vegetales salteados \$ 6.00
Sauted vegetables

Menestra de lenteja o frejol \$ 4.00
Lentils or beans stew

Papas Fritas \$ 3.00
French fríes

POSTRES DESSERTS

Crepes con manjar de leche \$ 8.00
Crepes served with dulce de leche

Volcán de chocolate con Helado \$ 10.00
Sierra negra chocolate volcano with ice creame

Tiramisú \$ 8.00
Homemade tiramisú

Crema helada de limón y chocolate \$ 8.00
Homemade lemon cream and chocolate

Helado \$ 5.00
Ice cream

NOTA: A ESTOS PRECIOS SE LES SUMARA EL 10 % SERVICIO 12 % IVA

NOTE: THIS PRICES DOES NOT INCLUDE THE 10 % SERVICES 12 % TAXES IVA

THANK YOU AND WE HOPE
YOU ENJOYED OUR FOOD

ISLA ISABELA / GALAPAGOS, ECUADOR

www.iguanacrossing.com.ec

Av. Antonio Gil Puerto Villamil

