

At *chimborazo*, our desire is to introduce our guests to the traditional cuisines of Ecuador and the Andean highlands. We serve hearty dishes familiar to Ecuadorian family tables.

Marcos Pinguil, the owner and chef of *chimborazo*, came to Minneapolis from the Cañar sierra via the tropical coast where from a young age he learned to prepare dishes from Ecuador's varied regions.

In local indigenous lore, Chimborazo volcano represents Taita (Father), while neighboring Tungurahua volcano is seen as Mama. Otavaleño textiles and traditional Quichua music bring the spirit of the highlands to your dining experience.

Substitutions can be made for an additional charge.

Please, no split checks on parties of 6 or more.

**GF** = Gluten-free

## *aperitivos*

- GF** **CEVICHE DE CAMARÓN** ..... 10.5  
Shrimp cocktail with red onion, tomato, lime, and tostados. Served with patacones.
- GF** **MUCHÍN DE YUCA** ..... 7  
Three cassava croquettes filled with onion and cheese. Served with aji criollo for dipping.
- GF** **YUCA FRITA** ..... 7.5  
Fried cassava with garlic and citrus. Served with aji crillo.
- EMPANADA DE QUESO** ..... 2.5  
Cheese turnover.
- EMPANADA DE CARNE** ..... 3  
Beef turnover.
- GF** **LLAPINGACHOS** ..... 7.5  
Three cheese-filled potato pancakes. Served with egg and peanut sauce.
- GF** **PATACONES CON QUESO** ..... 7  
Fried green plantain patties with fresh cheese and onions. Served with aji crillo.
- GF** **PLATANO MADURO** ..... 7  
Fried sweet plantain with cheese. Served with aji crillo.

## *sopas*

- SOPA DEL DÍA** ..... 4.5 / 8  
Ask your server about our homemade soup of the day.
- GF** **ENCEBOLLADO DE PESCADO** ..... 11.5  
Hearty soup of ahi tuna, cassava, onion, and tomato. Served with tostados.
- GF** **CALDO DE BOLAS DE VERDE** ..... 5.5 / 10.5  
Green plantain dumpling filled with meat and vegetables in a savory peanut broth.
- GF** **CALDO DE BAGRE** ..... 5.5 / 10.5  
Catfish soup with cassava and plantain in a savory peanut broth.

## *ensaladas*

- GF** **ENSALADA FRESCA** ..... 8  
Green salad with tomatoes, peppers, avocado, fresh cheese, and lime vinaigrette. *With grilled chicken 9.5*

## *sanduches*

All sandwiches served with a small sopa del dia, side salad or fresh-cut fries. Substitute caldo de bolas or bagre for \$1.50 extra. Sandwich only - no sides - \$5. Any sandwich made gluten-free with green plantains - \$11.

- SANDUCHE DE PERNIL** ..... 9  
Roasted pork with sweet plantain and aji criollo on a bollio roll.
- SANDUCHE DE POLLO** ..... 9  
Grilled chicken with cheese, mayonnaise, and aji criollo on a bollio roll.
- SANDUCHE VEGETARIANO** ..... 8.5  
Peppers, onions, tomato, cheese, avocado, and aji criollo on a bollio roll.

## plato fuerte

<b>GF</b>	<b>HORNADO CON PAPAS</b> .....	<b>12.5</b>
	Roast pork with llapingachos, mote, and tomato-onion curtido.	
	<b>SECO DE CARNE</b> .....	<b>11.5</b>
	Tender beef stewed with peppers, onions, garlic, and dark beer. Served with rice and sweet fried plantain.	
	<b>SECO DE POLLO</b> .....	<b>11.5</b>
	Chicken stewed with peppers, onions, garlic, and a hint of passionfruit. Served with rice and sweet fried plantain.	
<b>GF</b>	<b>SALTADO</b> .....	<b>12</b>
	Stir-fried marinated chicken or beef with peppers, onions, tomato, and fries. Served with rice and avocado. With shrimp 13.	
	<b>MILANESA DE POLLO</b> .....	<b>11.5</b>
	Breaded and pan-fried chicken breast. Served with llapingachos and curtido.	
<b>GF</b>	<b>CHURRASCO</b> .....	<b>12.5</b>
	Grilled flank steak or chicken with rice, fried egg, beans, sweet plantain, and fries.	
<b>GF</b>	<b>LLAPINGACHOS CON CHORIZO</b> .....	<b>12</b>
	Potato pancakes with rice, chorizo, fried egg, and peanut sauce.	
	<b>CHAULAFAN</b> .....	<b>12</b>
	Ecuadorian fried rice with pork, chicken, shrimp, and egg.	
<b>GF</b>	<b>ENCOCADO</b> .....	<b>13</b>
	Mahi-mahi or shrimp stewed in a flavorful coconut sauce. Served with rice and sweet plantain.	
<b>GF</b>	<b>CHUPE DE PESCADO</b> .....	<b>14</b>
	Halibut sautéed with peppers, onion, tomato, and a splash of white wine. Served with rice and patacones.	
<b>GF</b>	<b>ECUATORIANO VEGETARIANO</b> .....	<b>11.5</b>
	Stewed beans, rice, llapingachos, muchín de yuca, sweet plantain, and curtido.	
<b>GF</b>	<b>VEGETARIANO SALTADO</b> .....	<b>11</b>
	Peppers, onions, tomato, and fries. Served with rice and avocado.	

## acompañamiento

Side of rice .....	3
Side of sweet plantain .....	2.5
Side of pork .....	5.5
Side of flank steak .....	6
Side of chicken .....	5
Side of shrimp .....	6.5
Extra egg .....	1.5
Side of avocado .....	2.5
Side of peanut or aji criollo sauce .....	1
Side of fresh-cut fries .....	3
Extra llapingacho .....	1.5
Side of beans .....	2.5