



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 the neighboring volcano represents Tungurahua (Mama). Otavaleño textiles and traditional Quichua music bring the spirit of the Andean Highlands to your dining experience.



buenos dias

*Breakfast served Saturday & Sunday, 8 AM – 12 PM

CHIMBORAZO BREAKFAST HASH	18.5
Breakfast potatoes sautéed with garlic, spinach and onion. Topped with four pork ribs, two eggs and toast.	
HORNADO BREAKFAST	18
Slow-roasted pork cooked in highland spices. Served with two eggs, pancakes and a side of fruit.	
SALTADO BREAKFAST	23.5
Tenderloin steak stir-fried with peppers, onion and tomato. Served with two eggs, two llapingachos, avocado and toast.	
RIBEYE BREAKFAST	20.5
Six ounce ribeye, two llapingachos, two eggs and toast.	
HUMITAS	16
Two corn husks fill with Ecuadorian corn, mixed with onion and cheese. Served with bacon and two eggs.	
TUNGURAHUA	18
Rice and beans served with two eggs, one llapingacho, avocado and toast.	
COTOPAXI	17
Two llapingachos, two eggs, avocado, toast and vegetables. Served with peanut sauce.	
LLAPINGACHOS BREAKFAST	19
Three cheese-filled potato pancakes, two eggs and toast. Choice of: chorizo, bacon, or roast pork. Served with peanut sauce.	
MOTE PILLO	13.5
Hominy scramble with eggs, onion, garlic and mozzarella cheese.	
With flank steak	20

omelettes

HORNADO	16
Three-egg omelette with slow-roasted pork, sweet plantain and mozzarella cheese. Served with breakfast potatoes.	
ESPINACA	17
Three-egg omelette with spinach, onion and mozzarella cheese. Served with breakfast potatoes.	
SALMON	19
Three-egg omelette with salmon, capers, onion, garlic and cream cheese. Served with breakfast potatoes.	
LLAPINGACHO CON JAMÓN	17
Three-egg omelette with ham, llapingacho, onion, garlic and mozzarella cheese. Served with fruit.	

ask about our tropical mimosa flavors!

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sánduches

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MEDIA NOCHE SANDWICH 15
Chorizo, mozzarella cheese, red pepper, onion, avocado, aji criollo and an over easy egg on a locally made bolillo roll. Served with breakfast potatoes.

ECUADORIAN ELVIS SANDWICH 14
Over easy eggs, sweet plantain, peanut sauce and grilled queso fresco on toast. Served with breakfast potatoes and a choice of bacon or fruit.

GRINGO TOAST 14
Avocado and an over easy egg topped with aji criollo. Served with breakfast potatoes.

acompañamientos

PANCAKE 5
Add mango, blueberry or plantains 1

TOAST CON GUAVA 3
Toast served with guava jam.

DOS HUEVOS 3.5
Two eggs prepared to order.

DOS HUMITAS 8
Two corn husks fill with Ecuadorian corn, mixed with onion and cheese.

EMPANADAS DE QUESO 8
Two cheese turnovers dusted with powdered sugar.

EMPANADAS DE CARNE 10
Two beef turnovers. Served with curtido and aji criollo.

Side of housemade aji criollo, peanut sauce or uchu 1

Side of pork 7.5

Side of flank steak 10

Side of chicken 7.5

Side of chorizo 5

Side of bacon 5

Side of avocado 4

Side of sweet plantain 5

Side of beans 3

Fruit cup 3

One llapingacho 2

One egg 2

*Substitutions available for an additional charge.

*Gluten-free and dairy free available upon request.

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Daily specials on Facebook!

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