

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 8 am to 12 pm

CHIMBORAZO BREAKFAST HASH	18
Breakfast potatoes sautéed with garlic, spinach and onion. Topped with four pork ribs and two eggs.	
HORNADO BREAKFAST	17
Slow-roasted pork cooked in highland spices. Served with two eggs, pancakes and a side of fruit.	
SALTADO BREAKFAST	22
Tenderloin steak stir-fried with peppers, onion and tomato. Served with two eggs, two llapingachos, avocado and toast.	
RIBEYE BREAKFAST	20
Six ounce ribeye, two llapingachos, two eggs and toast.	
HUMITAS	15
Ecuadorian corn mixed with onions and cheese filled in a corn husk. Served with bacon and two eggs.	
TUNGURAHUA	17
Rice and beans served with two eggs, one llapingacho, avocado and toast.	
COTOPAXI	16
Two llapingachos, two eggs, avocado, toast and vegetables. Served with peanut sauce.	
LLAPINGACHOS BREAKFAST	18
Cheese-filled potato pancakes, two eggs and toast. Choice of: chorizo, bacon, or roast pork. Served with peanut sauce.	
MOTE PILLO	13
Hominy scramble with eggs, onion and garlic.	
With flank steak	18

omelettes

HORNADO	15
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	18
Three-egg omelette with salmon, capers, onion, garlic and cream cheese. Served with breakfast potatoes.	
LLAPINGACHO CON JAMÓN	17
Three-egg omelette with potatoes, onion, garlic, ham 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, 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

PANCAKES	5
Add mango, blueberry or plantains	1
TOAST CON GUAVA	3
Toast served with guava jam.	
DOS HUEVOS	3
Eggs prepared to order.	
DOS HUMITAS	6
Ecuadorian corn mixed with onions and mozzarella cheese filled in a corn husk.	
EMPANADAS DE QUESO	8
Two cheese turnovers dusted with powdered sugar.	
EMPANADAS DE CARNE	10
Two beef turnovers. Served with curtido and aji criollo.	
1.5 oz housemade aji criollo, peanut sauce or uchu	1
Side of chorizo	5
Side of bacon	3
Side of avocado	3
Side of sweet plantain	5
Side of beans	3
Fruit cup	3
One llapingacho	2

*Substitutions available for an additional charge.

*Gluten-free and dairy free available upon request.

MINNEAPOLIS - FULL SERVICE
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*No split checks on parties of 6 or more.

Daily specials on Facebook!

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chimborazorestaurant.com

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