

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

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

## *omelettes*

<b>HORNADO</b> .....	15
Three-egg omelette with slow-roasted pork, sweet plantain and mozzarella cheese. Served with breakfast potatoes.	
<b>ESPINACA</b> .....	17
Three-egg omelette with spinach, onion and mozzarella cheese. Served with breakfast potatoes.	
<b>SALMON</b> .....	18
Three-egg omelette with salmon, capers, onion, garlic and cream cheese. Served with breakfast potatoes.	
<b>LLAPINGACHO CON JAMÓN</b> .....	17
Three-egg omelette with potatoes, onion, garlic, ham and mozzarella cheese. Served with fruit.	

*ask about our tropical mimosa flavors!*

*ask about our tropical  
mimosa flavors!*

## *sánduches*

\*Breakfast served 8 am to 12 pm

<b>MEDIA NOCHE SANDWICH</b> .....	<b>15</b>
Chorizo, mozzarella cheese, red pepper, onion, aji criollo and an over easy egg on a locally made bolillo roll. Served with breakfast potatoes.	
<b>ECUADORIAN ELVIS SANDWICH</b> .....	<b>14</b>
Over easy eggs, sweet plantain, peanut sauce and grilled queso fresco on toast. Served with breakfast potatoes and a choice of bacon or fruit.	
<b>GRINGO TOAST</b> .....	<b>14</b>
Avocado and an over easy egg topped with aji criollo. Served with breakfast potatoes.	

## *acompañamientos*

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

\*Substitutions available for an additional charge.

\*No split checks on parties of 6 or more.

\*Gluten-free and dairy free available upon request.