

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.



aperitivos

GF CEVICHE DE CAMARÓN	16
Shrimp ceviche with red onion, tomato, lime and tostados. Served with patacones.	
GF YUCA FRITA	13
Fried cassava topped with garlic, onion and citrus sauce. Served with aji crillo.	
GF LLAPINGACHOS	13
Cheese-filled potato pancakes. Served with egg, curtido and peanut sauce.	
GF PATACONES CON QUESO	13
Fried green plantain patties topped with queso fresco. Served with curtido and aji criollo.	
GF MUCHÍN DE YUCA	12.5
Cassava croquettes filled with queso fresco. Served with aji criollo.	
EMPANADA DE CARNE	6
Beef and vegetable turnover. Served with curtido and aji criollo.	
EMPANADA DE QUESO	5
Cheese turnover dusted with powdered sugar.	

sopas

GF ENCEBOLLADO DE PESCADO	Large 16.5
Hearty soup of ahi tuna, cassava, onion, tomato and tostados. Served with lime.	
GF CALDO DE BOLAS DE VERDE	Small 10 Large 16
Green plantain dumpling filled with beef and vegetables in a savory peanut broth.	
GF CALDO DE BAGRE	Small 10 Large 16
Catfish soup with cassava and plantain in a savory peanut broth.	
SOPA DEL DÍA	Small 7 Large 11
Ask about our homemade soup of the day.	

sánduches

Served with a small sopa del día, ensalada or papas fritas (fresh cut fries).	
GF Substitute a plantain bun for 1.00.	
SÁNDUCHE DE PERNIL	16.5
Slow-roasted pork with sweet plantain and aji criollo on a locally made bolillo roll.	
SÁNDUCHE DE POLLO	16.5
Grilled chicken with mozzarella cheese, mayonnaise and aji criollo on a locally made bolillo roll.	
SÁNDUCHE VEGETARIANO	15
Grilled peppers, tomato, onion, mozzarella cheese, avocado, mayonnaise and aji criollo on a locally made bolillo roll.	

ensalada

GF ENSALADA FRESCA	11
Romaine salad with tomato, yellow pepper, red pepper, onion, avocado and queso fresco cheese. Served with fresh lime vinaigrette.	
Steak	17
Shrimp	16
Chicken	15

platos fuertes

GF CHURRASCO	22
Grilled flank steak served with rice, fried egg, beans, sweet plantain, fresh cut fries and curtido.	
Grilled chicken	20.5
GF SALTADO	
Stir-fried peppers, tomatoes, onions, potatoes and red wine vinegar. Served with rice and avocado.	
Marinated tenderloin	23.5
Shrimp	22.5
Marinated chicken	21.5
Marinated tenderloin, shrimp and chicken	27
SECO DE CARNE	21
Tender beef stewed with peppers, tomatoes, onions, garlic, passion fruit and dark beer. Served with rice, sweet plantain and curtido.	
SECO DE POLLO	20.5
1/4 leg chicken stewed with peppers, tomatoes, onions, garlic, passion fruit and light beer. Served with rice, sweet plantain and curtido.	
GF HORNADO CON PAPAS	21
Slow-roasted pork served with three llapingachos, mote and curtido.	
GF LLAPINGACHOS CON CHORIZO	21
Three cheese-filled potato pancakes. Served with chorizo, rice, fried egg, avocado, curtido and peanut sauce.	
CHULETAS DE CORDERO	24.5
Grilled lamb rack, yellow rice, curtido, beans, sweet plantain and aji criollo sauce.	
CHAULAFAN	20.5
Ecuadorian fried rice with pork, chicken, shrimp, egg, carrots, peas and green onions.	
GF ENCOCADO	
Mahi-mahi or shrimp stewed in a flavorful coconut sauce with red peppers and onions. Served with rice and sweet plantain.	
Mahi-mahi	22.5
Shrimp	23.5
Combo	25.5
GF CHUPE DE PESCADO	24
Halibut sautéed with peppers, tomatoes, onions and a splash of white wine. Served with rice and patacones.	
GF ECUATORIANO VEGETARIANO	20.5
Rice, beans, llapingacho, muchin de yuca, sweet plantain, avocado and curtido.	
GF VEGETARIANO SALTADO	19
Stir-fried peppers, tomatoes, onions, potatoes, mote, asparagus and red wine vinegar. Served with rice and avocado.	

acompañamientos

Side of housemade aji criollo, peanut sauce or uchu	1
Side of rice	3.5
Side of beans	3.5
Side of sweet plantain	5
Side of pork	7.5
Side of flank steak	10
Side of chicken	7.5
Side of chorizo	5
Side of shrimp	9
Side of avocado	4
Side of fresh cut fries	5
One egg	2
One llapingacho	2
12 oz bottle - Housemade aji criollo or uchu	12

GF = Gluten-free  = Spicy

*Substitutions available for an additional charge. *Gluten-free and dairy free available upon request.

MINNEAPOLIS - FULL SERVICE
2851 Central Ave NE
Minneapolis, MN 55418
P: (612) 788-1328

Daily specials on Facebook!

ST. PAUL - COUNTER SERVICE
508 Lexington Parkway South
St. Paul, MN 55105
P: (651) 728-1483

chimborazorestaurant.com

03/23/2026