

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*

<b>GF</b> CEVICHE DE CAMARÓN .....	15.5
Shrimp cocktail with red onion, tomato, lime and tostados. Served with patacones.	
<b>GF</b> YUCA FRITA .....	12.5
Fried cassava topped with garlic and citrus. Served with aji crillo.	
<b>GF</b> LLAPINGACHOS .....	12.5
Cheese-filled potato pancakes. Served with egg, curtido and peanut sauce.	
<b>GF</b> PATACONES CON QUESO .....	12.5
Fried green plantain patties topped with queso fresco. Served with curtido and aji criollo.	
<b>GF</b> MUCHÍN DE YUCA .....	12
Cassava croquettes filled with queso fresco. Served with aji criollo.	
<b>EMPANADA DE CARNE</b> .....	6
Beef turnover. Served with curtido and aji criollo.	
<b>EMPANADA DE QUESO</b> .....	5
Cheese turnover dusted with powdered sugar.	

## *sopas*

<b>SOPA DEL DÍA</b> .....	7 / 11
Ask about our homemade soup of the day.	
<b>GF</b> ENCEBOLLADO DE PESCADO .....	16
Hearty soup of ahi tuna, cassava, onions, tomato and tostados. Served with lime.	
<b>GF</b> CALDO DE BOLAS DE VERDE .....	10 / 15.5
Green plantain dumpling filled with beef and vegetables in a savory peanut broth.	
<b>GF</b> CALDO DE BAGRE .....	10 / 15.5
Catfish soup with cassava and plantain in a savory peanut broth.	

## *ensaladas*


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

## *sánduches*

Served with a small sopa del día, ensalada or fresh cut fries.	
<b>GF</b> Make any sandwich by substituting for a plantain bun or 1.00 extra.	
<b>SÁNDUCHE DE PERNIL</b> .....	15.5
Slow-roasted pork with sweet plantain and aji criollo on a locally made bolillo roll.	
<b>SÁNDUCHE DE POLLO</b> .....	15.5
Grilled chicken with mozzarella cheese, mayonnaise and aji criollo on a locally made bolillo roll.	
<b>SÁNDUCHE VEGETARIANO</b> .....	13.5
Grilled peppers, onions, tomato, mozzarella cheese, avocado, mayonnaise and aji criollo on a locally made bolillo roll.	




## platos fuertes

<b>GF CHURRASCO</b> .....	<b>21</b>
Grilled flank steak served with rice, fried egg, beans, sweet plantain, fresh cut fries and curtido.	
Grilled chicken .....	<b>19.5</b>
<b>GF LOMO SALTADO</b> .....	<b>23</b>
 Marinated tenderloin stir-fried with peppers, onions, tomatoes and potatoes.	
Served with rice and avocado.	
Chicken .....	<b>20</b>
Shrimp .....	<b>21</b>
Tenderloin, chicken and shrimp .....	<b>26</b>
<b>SECO DE CARNE</b> .....	<b>20.5</b>
Tender beef stewed with peppers, tomatoes, onions, garlic, passion fruit and beer.	
Served with rice, sweet plantain and curtido.	
<b>SECO DE POLLO</b> .....	<b>19.5</b>
1/4 leg chicken stewed with peppers, tomatoes, onions, garlic, passion fruit and beer.	
Served with rice, sweet plantain and curtido.	
<b>GF HORNADO CON PAPAS</b> .....	<b>20.5</b>
Slow-roasted pork served with llapingachos, mote and curtido.	
<b>GF LLAPINGACHOS CON CHORIZO</b> .....	<b>20</b>
Cheese-filled potato pancakes. Served with chorizo, rice, fried egg, avocado, curtido and peanut sauce.	
<b>CHULETAS DE CORDERO</b> .....	<b>24</b>
Grilled lamb rack, yellow rice, curtido, beans, sweet plantain and aji criollo sauce.	
<b>CHAULAFAN</b> .....	<b>19.5</b>
Ecuadorian fried rice with pork, chicken, shrimp, egg, carrot, peas and green onions.	
<b>GF ENCOCADO</b> .....	<b>22</b>
Mahi-mahi or shrimp stewed in a flavorful coconut sauce with red pepper and onions.	
Served with rice and sweet plantain.	
<b>GF CHUPE DE PESCADO</b> .....	<b>23.5</b>
Halibut sautéed with peppers, onions, tomato and a splash of white wine.	
Served with rice and patacones.	
<b>GF ECUATORIANO VEGETARIANO</b> .....	<b>19.5</b>
Rice, beans, llapingachos, muchin de yuca, sweet plantain, avocado and curtido.	
<b>GF VEGETARIANO SALTADO</b> .....	<b>18.5</b>
 Stir-fried peppers, onions, tomato, mote, asparagus and potatoes. Served with rice and avocado.	

## acompañamientos

1.5 oz housemade aji criollo, peanut sauce or uchu .....	<b>1</b>
Side of rice .....	<b>3</b>
Side of beans .....	<b>3</b>
Side of sweet plantain .....	<b>5</b>
Side of pork .....	<b>7</b>
Side of flank steak .....	<b>9</b>
Side of chicken .....	<b>7</b>
Side of chorizo .....	<b>5</b>
Side of shrimp .....	<b>9</b>
Side of avocado .....	<b>4</b>
Side of fresh cut fries .....	<b>5</b>
One egg .....	<b>3.5</b>
One llapingacho .....	<b>2</b>

**GF** = Gluten-free

 = Spicy

\*Substitutions available for an additional charge.

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

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