

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	15
Shrimp cocktail with red onion, tomato, lime and tostados. Served with patacones.	
GF YUCA FRITA	12
Fried cassava topped with garlic and citrus. Served with aji crillo.	
GF LLAPINGACHOS	12
Cheese-filled potato pancakes. Served with egg, curtido and peanut sauce.	
GF PATACONES CON QUESO	12
Fried green plantain patties topped with queso fresco. Served with curtido and aji criollo.	
GF MUCHÍN DE YUCA	11
Cassava croquettes filled with queso fresco. Served with aji criollo.	
GF PLATANO MADURO	10
Fried sweet plantain with queso fresco. Served with aji criollo.	
EMPANADA DE CARNE	6
Beef turnover. Served with curtido and aji criollo.	
EMPANADA DE QUESO	5
Cheese turnover dusted with powdered sugar.	

sopas

SOPA DEL DÍA	7 / 10
Ask about our homemade soup of the day.	
GF ENCEBOLLADO DE PESCADO	15
Hearty soup of ahi tuna, cassava, onions, tomato and tostados. Served with lime.	
GF CALDO DE BOLAS DE VERDE	15
Green plantain dumpling filled with beef and vegetables in a savory peanut broth.	
GF CALDO DE BAGRE	15
Catfish soup with cassava and plantain in a savory peanut broth.	

ensaladas



GF ENSALADA FRESCA	11
Green salad with tomato, yellow pepper, red pepper, onions, avocado and cheese. Served with fresh lime vinaigrette.	
Chicken	13
Shrimp	15
Steak	16

sánduches

Served with a small sopa del día, ensalada or fresh cut fries. Substitute Caldo de Bolas or Caldo de Bagre for 2.00 extra. Make any sandwich **GF** by substituting for a plantain bun for 1.00 extra.

SÁNDUCHE DE PERNIL	15
Slow-roasted pork with sweet plantain and aji criollo on a locally made bolillo roll.	
SÁNDUCHE DE POLLO	15
Grilled chicken with mozzarella cheese, mayonnaise and aji criollo on a locally made bolillo roll.	
SÁNDUCHE VEGETARIANO	13
Grilled peppers, onions, tomato, mozzarella cheese, avocado, mayonnaise and aji criollo on a locally made bolillo roll.	


platos fuertes

GF	CHURRASCO	20.5
	Grilled flank steak served with rice, fried egg, beans, sweet plantain, fresh cut fries and curtido.	
	Grilled chicken	18.5
GF	LOMO SALTADO	22
	Marinated tenderloin stir-fried with peppers, onions, tomatoes and potatoes. Served with rice and avocado.	
	Chicken	19
	Shrimp	20
	Tenderloin, chicken and shrimp	25
	SECO DE CARNE	19
	Tender beef stewed with peppers, tomatoes, onions, garlic and beer. Served with rice, sweet plantain and curtido.	
	SECO DE POLLO	18
	Chicken stewed with peppers, tomatoes, onions, garlic, passion fruit and beer. Served with rice, sweet plantain and curtido.	
GF	HORNADO CON PAPAS	20
	Slow-roasted pork served with llapingachos, mote and curtido.	
GF	LLAPINGACHOS CON CHORIZO	19.5
	Cheese-filled potato pancakes. Served with chorizo, rice, fried egg, avocado, curtido and peanut sauce.	
	MILANESA DE POLLO	18
	Breaded and pan-fried chicken breast. Served with llapingachos, lettuce, avocado and curtido.	
	CHAULAFAN	19
	Ecuadorian fried rice with pork, chicken, shrimp, egg, carrot, peas and green onion.	
GF	ENCOCADO	21
	Mahi-mahi or shrimp stewed in a flavorful coconut sauce with red pepper and onions. Served with rice and sweet plantain.	
GF	CHUPE DE PESCADO	23
	Halibut sautéed with peppers, onions, tomato and a splash of white wine. Served with rice and patacones.	
GF	ECUATORIANO VEGETARIANO	19
	Rice, beans, llapingachos, muchin de yuca, sweet plantain, avocado and curtido.	
GF	VEGETARIANO SALTADO	18
	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	1
Side of rice	3
Side of beans	3
Side of sweet plantain	5
Side of pork	7
Side of flank steak	9
Side of chicken	7
Side of chorizo	5
Side of shrimp	8
Side of avocado	4
Side of fresh cut fries	5
One egg	2
One llapingacho	2

GF = Gluten-free

 = Spicy

*Substitutions available for an additional charge.

*No split checks on parties of 6 or more.

*Gluten-free and dairy free available upon request.