

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 CAMARÔN	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.	
EMPANADA DE CARNE	6
Beef turnover. Served with curtido and aji criollo.	
EMPANADA DE QUESO	5
Cheese turnover dusted with powdered sugar.	

sopas

GF CALDO DE BOLAS DE VERDE	15
Green plantain dumpling filled with beef and vegetables in a savory peanut broth.	
 SPICY CHICKEN	15
Cassava, potatoes, carrots, celery, and South American pasta. Topped with jalapeños.	

ensaladas

GF ENSALADA FRESCA	11
Green salad with tomato, yellow pepper, red pepper, onions, avocado and cheese. Served with fresh lime vinaigrette. Add protein choice:	
Chicken	5
Shrimp	6
Steak	7

sánduches

Add fresh cut fries or salad 2.00.

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 DE CHORIZO	15
Chorizo with red peppers, red onions, egg, mozzarella cheese and aji criollo on a locally made bolillo roll.	
SÁNDUCHE DE CARNE	16
Grilled flank steak with red peppers, onions, mozzarella cheese and aji criollo on a locally made bolillo roll.	
SÁNDUCHE VEGETARIANO	13
Grilled peppers, onions, tomato, 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.	
CHAULAFAN	19
Ecuadorian fried rice with pork, chicken, shrimp, egg, carrot, peas and green onion.	
GF ECUATORIANO VEGETARIANO	19
Rice, beans, llapingacho, muchin de yuca, sweet plantain, avocado and curtido.	

acompañamientos

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

GF = Gluten-free  = Spicy