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 Tanta (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.

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### buenos dias

*Breakfast served 8 am to 12 pm*

<table>
<thead>
<tr>
<th>Breakfast Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHIMBORAZO BREAKFAST HASH</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>HORNADO BREAKFAST</strong></td>
<td>13</td>
</tr>
<tr>
<td><strong>SALTADO BREAKFAST</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>HUMITAS</strong></td>
<td>13</td>
</tr>
<tr>
<td><strong>BREAKFAST ECUATORIANO VEGETARIANO</strong></td>
<td>13</td>
</tr>
<tr>
<td><strong>TUNGURAHUA</strong></td>
<td>12</td>
</tr>
<tr>
<td><strong>COTOPAXI</strong></td>
<td>11</td>
</tr>
<tr>
<td><strong>LLAPINGACHOS BREAKFAST</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>ECUATARIANO SCRAMBLE</strong></td>
<td>14</td>
</tr>
<tr>
<td><strong>TORTILLA DE PUERCO</strong></td>
<td>11</td>
</tr>
<tr>
<td><strong>TORTILLA DE ESPINACA</strong></td>
<td>10</td>
</tr>
</tbody>
</table>

*ask about our tropical mimosa flavors!*  

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**buenos dias**

*Breakfast served 8 am to 12 pm

**MEDIA NOCHE SANDWICH** .................................................................12
Grilled chorizo, cheese, red pepper, onion, avocado, ají criollo, and an over easy egg on a locally made bolillo roll. Served with breakfast potatoes.

**ECUADORIAN ELVIS SANDWICH** ......................................................12
Sweet plantain, jam, and bacon on toast. Served with breakfast potatoes and peanut sauce.

**GRINGO TOAST** ...............................................................................11
Avocado toast topped with ají criollo and an over easy egg. Served with curtido and breakfast potatoes.

**acompañamientos**

**TOAST CON GUAVA** .......................................................................3
White toast served with guava jam.

**DOS HUEVOS** ..................................................................................3
Eggs prepared to order.

**DOS HUMITAS** ..................................................................................5
Ecuadorian corn mixed with onions and queso fresco stuffed in a corn husk.

**EMPANADA DE QUESO** ....................................................................3
Queso fresco turnover dusted with powdered sugar.

Housemade ají criollo, peanut sauce, or uchu………………………………………1
Side of chorizo………………………………………………………………………5
Side of bacon…………………………………………………………………………3
Side of avocado………………………………………………………………………..3
Side of sweet plantain ………………………………………………………………3
Side of beans…………………………………………………………………………3
Fruit cup………………………………………………………………………………3
One llapingacho………………………………………………………………………2
Housemade ají criollo, peanut sauce, or uchu - 8 ounce size ……………………12

*Please, no split checks on parties of 6 or more.
*Gluten-free and dairy free available upon request