

1835

RESTAURANT & COFFEE



GALAPAGOS ISLANDS

WELCOME TO
1835 RESTAURANT & COFFEE
WHERE INNOVATION MEETS
TRADITIONAL CULINARY ROOTS.

**TAG US ON SOCIAL MEDIA AND
RECEIVE A FREE REFILL**

1835_GUEST_5G
PASSWORD: 1.835RESTAURANT



• BREAKFAST •

Croissant y Quinshe

Plain	\$2,50
Lab Chocolate Filling	\$3,00
Smoked ham and mozzarella cheese	\$3,50
Bacon, ham and mushroom quiche	\$4,00
Spinach and pesto quiche	\$4,00



Toast

Two slices of whole wheat bread

ENDEMIC

\$9,75

Avocado puree, tomato, fried eggs, crunchy bacon, arugula, and olive oil.

GREEN

\$9,75

Avocado salad, arugula, cherry tomato, and olive oil salad.

HASH BROWNS

\$10,25

Hash brown toast with Mery's avocado puree and poached eggs.

OMEGA SALMÓN

\$11,50

Homemade Ciabatta Bread with Cream Cheese and Herbs and Smoked Salmon

BREAKFAST SANDUCHES

\$7,75

Bread Sandwiches dipped in eggs with ham, lettuce, tomato, cheddar cheese and avocado.

BENEDICTO

\$ 10.25

Wholemeal loaf bread with guacamole, poached egg and hollandaise sauce.

HAPPY HAM

\$ 10.25

Fried eggs on a bed of cooked ham, cheddar cheese and pico de gallo.

ADD COFFEE AND JUICE OF THE DAY FOR \$3.50



Power Bowls

Energy and Health

\$11,25

BOURBON

Acai Smoothie with granola, sliced almonds, popped amaranth, and seasonal fruit.

SALCHIMOR

Combination of Blueberry, Banana and with almond milk flaxseed and seasonal fruits.

CATURRA

Smoothie of banana, mango, spirulina, seasonal fruit and popped amaranth.

PACAMARA

Smoothie of Cacao, banana, peanut butter, and almonds with fruit of the day.

GEISHA

Pink pitahaya bowl, banana, strawberry, blueberry with pistachio, popped quinoa and fruit of the day.

Eggs Lab

Served with artisanal loaf bread

\$10,50

ARÁBICA

Scrambled eggs with bacon, sautéed mushrooms, and cherry tomatoes.

CATUAI OMELETTE

Try our Omelette with your favorite ingredients, bacon, onion, cherry tomato, ham, bell peppers, mushrooms.

LIBERICA

Fried eggs, smoked bacon, potato rosti, butter and homemade jam.

BURGER EGGS

Soft hamburger bun, Egg omelet, bacon, tomato, lettuce, with avocado mayonesa.

TYPICA

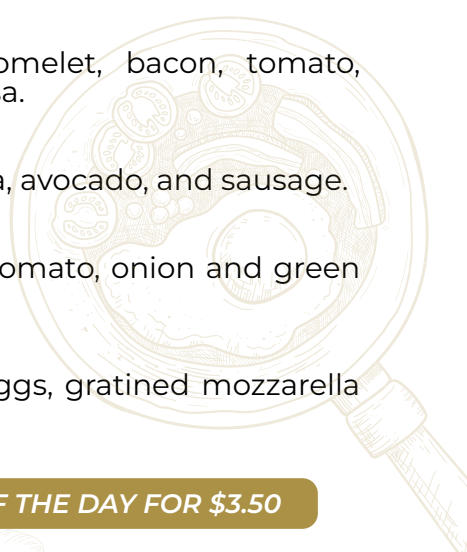
Poached eggs, tomato, arugula, avocado, and sausage.

EXCELSA OMELETTE

Quinoa crepe, vegan cheese, tomato, onion and green peppers

GESHA

Pomodoro Sauce, poached eggs, gratined mozzarella cheese and basil.



ADD COFFEE AND JUICE OF THE DAY FOR \$3.50

Waffles y más...

\$10,75

WAFFLE DE ALTURA

Banana, strawberries, acai ice cream, almonds, blueberries and coconut honey.

TOSTADA 1835

French toast with fruit of the day and agave honey.

SWEET PANCAKE

Exquisite oatmeal and banana pancake, with blueberries, strawberries and homemade house sauce.



Green Energy

High in fiber, potassium and magnesium

TORTILLA LAB

\$9,95

Delicious green tortilla and peanuts shredded meat sauce served with a fried egg.

TOSTADA DE VERDE

\$8,95

Green plantains sandwich with mushrooms, avocado, pickles, dried tomato and arugula.

TIGRILLO BOWL

\$12,80

Delicious Triguillo with traditional seco de carne, grated cheese, pork crackling, fried egg, avocado and cherry tomato.

ADD COFFEE AND JUICE OF THE DAY FOR \$3.50

Breakfast kids **\$9,99**

Served with chocolate and juice of the day



MICKEY PANCAKES

Fun pancakes served with fruit and sauce to your liking.



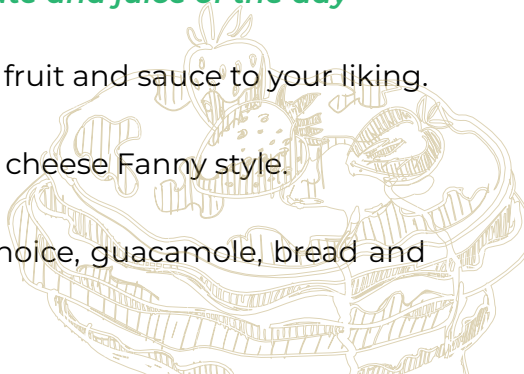
BAMBINO CRUNCHY

Crispy toast with ham and cheese Fanny style.



HAPPY EGGS

Scrambled eggs of your choice, guacamole, bread and bacon.



• LUNCH TIME •

Salads

MIX OF ISLAND SPROUT

\$13,00

Add to your salad:

Chicken or Smoked Rib \$4,00

Shrimp, Octopus, Tuna \$5,00

CESAR

Classic 1835 style with croutons, parmesan reggiano cheese, coconut bacon and anchovies.

ROSA

Super grains, mixed greens, zambo seed, sweet corn, cherry tomato, avocado and coconut bacon.

Served with fruity soy dressing.

OTOY

Island sprouts, marinated mushrooms, avocado, crispy onion, cherry tomatoes, sweet corn, and zambo seeds.

Served with ponzu vinaigrette.

GARNER

Mix of lettuce, sweet corn, purple cabbage, cherry tomato, wakame, avocado, pico de gallo and parmesan flakes.

Accompany it with house vinaigrette.

VERANO

Cucumber, green peppers, mint, lemon, olive oil, toasted peanuts and coconut, green chili.

Accompany it with GPS yogurt vinaigrette





Ceviches & Bowls



CEVICHE LAB

\$16,00

Delicious combination of white fish, octopus and shrimp.

CEVICHE ANDINO

\$16,00

Tuna ceviche in fruity soy sauce, mango and sweet corn.

TACO BOWL

\$16,00

Island sprout in a corn basket, with beans, cherry tomato, guacamole, sweet corn, onion and semi-spicy pico de gallo sauce.

Pair it with your favorite protein: Shrimp, meat or chicken \$4.00

Ask for it gluten-free

BOWL SIMPATÍA

\$16,00

Bowl of quinoa, cucumber, chickpea, mango, cherry tomato, avocado, radish, sesame seeds.

Balsamic vinegar and honey dressing

BOWL DARWIN

\$16,00

Quinoa bowl, with sautéed shrimp or marinated tuna, melon, avocado, radish, cucumber and sesame seeds.

Soy and ginger dressing

BOWL GILSON

\$16,00

Bicolor quinoa, avocado, cherry tomato, cucumber, wakame, carrot, and island sprout

Sweet and sour dressing

ADD A PROTEIN OF SHRIMP, SMOKED SALMON, OR OCTOPUS FOR \$5.00

Pastas

**FETTUCCINE MADE FROM GRANDMA MERY
AVAILABLE GLUTEN FREE PASTA**

35 FRUTTI DI MARE GPS

\$19,00

A combination of seafood scented with white wine with pomodoro sauce and cherry tomato.

54 CARBONARA

\$18,00

Creamy Carbonara Pasta with Smoked Island Pancetta.

44 PUTTANESCA

\$18,00

With pomodoro sauce, black olives, capers and anchovies.

Los Paninos

CIABATTA ARTESANAL
CHOOSE FRENCH FRIES OR SALAD OF THE DAY

\$15,00

EL AHUMADO

Smoked pork, roasted onion, black garlic mayonnaise, tomato and fresh sprouts.

EL RENACIDO

Ossobuco meat with baby onions, grilled mozzarella cheese, island sprouts mix.

EL REENCUENTRO

Smoked chicken, avocado, marinated eggplant, local mozzarella cheese, lettuce mix.

EL COMPARTIR

Grilled tuna steak, tartar sauce, tomatillo, dijon mustard and island sprouts mix.

Picadas de Darwin

PACIFIC WAVE

\$16,00

Fried Wizard wings, Shrimp, scallops, octopus and prawns served with our house sauce.

NACHOS PULL PORK

\$16.00

Nacho with smoked pork, cherry tomato, jalapeño, black olive, Pico de Gallo, guacamole with cheddar sauce.

PAPAS THREE GIO

\$ 9.00

Crispy potatoes served with three different sauces, melcocha sauce, cheddar and tomato-mayo sauce.

FISH & CHIPS

\$14.00

Crispy Fish & Chips accompanied by tartar sauce and house chili.

CRISPY SHRIMPS CHIPS

\$14.00

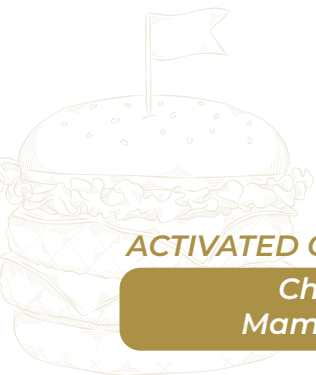
Enjoy crispy shrimp wrapped in rice paper with guacamole sauce and poblano sauce.

VEGAN WAVE

\$9.00

Green plantain with babaganoush sauce, tzatziki and bell peppers.





Las Burgers

ACTIVATED CHARCOAL BREAD AND FRENCH FRIES

Change your hamburger with a
Mama Fanny tortilla o vegan bread .

BAHIA GARDNER

\$15,00

200gr selected beef, cheddar cheese, bacon, crispy onions, tomato and lettuce mix.

LAVA JAVA

\$16.00

200gr selected beef with cheese sauce, bacon jam, and crunchy onion.

BLUE PACIFIC

\$16.00

200gr selected beef, mushroom sauce, cheddar cheese, fried egg and bacon.

THE VEGGIE BURGER

\$16.00

Vegan burger, vegan coconut cheese, guacamole, roasted peppers, marinated cucumber sauce.

Postres

\$6,50

VULCANO DE CHOCOLATE

Creamy soft, and intense with artisanal gelato.

CHEESECAKE DE LA ABUELA

Enjoy a creamy and delicate cheesecake of the day, with seasonal fruits.

TORTA DE ZANAHORIA

Delicious carrot cake with a soft and creamy texture.

MOJADA DE MANZANA

Delicate apple pie made with a lot of love.

SEMIFREDDO

Exquisite artisanal gelato with macadamia covered in chocolate with Baileys sauce

QUINUA CREPE

Delicious quinoa crepe filled with strawberries, banana and chocolate love

