

# 1835



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RESTAURANT & COFFEE



GALAPAGOS ISLANDS

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



**Produbanco**   
Grupo Promerica

[www.1835coffeelabec.com](http://www.1835coffeelabec.com)



# Wines

Explore the flavors of Ecuador and the world with a glass of wine, the ideal companion for those unforgettable moments with your favorite dish.






## SPARKLING WINES AND ROSÉ

 GRAN CUVÉE SPARKLING ROSSE			\$38,00
 POETI PROSECCO BRUT	\$7,50		\$38,00
 CERASUOLO D ABRUZZO DOC WINE ROSSE	\$7,00		\$30,00

## WHITE WINES

 TRIVENTO CHARDONNAY RESERVA			\$40,00
 BRUMA SAUVIGNON BLANC / CHARDONNAY			\$38,00
 TRAVESIA SAUVIGNON BLANC.			\$38,00
 FABIANO PINOT GRIGIO DELLE	\$9,50		\$40,00
VINO DE LA CASA SAUVIGNON BLANC, CHARDONNAY.	\$8,00		

## RED WINES

 PARADOJA CABERNET SAUVIGNON-MALBEC.			\$50,00
 ALTA VISTA ESTATE MALBEC.			\$45,00
 I MURI NERO D AVOLA.	\$9,50		\$38,00
VINO DE CASA CABERNET SAUVIGNON/MERLOT/MALBEC.	\$9,00		

TAG US ON SOCIAL MEDIA  
AND RECEIVE  
A FREE REFILL!



1835\_GUEST\_5G  
PASSWORD: 1.835RESTAURANT





## Postres

\$6,50

### VULCANO DE CHOCOLATE

Creamy, smooth, and intense with artisanal gelato.

### CRÈME BRÛLÉE 1835

Prepared with our exclusive recipe, from creamy smoothness to a crispy golden caramel layer.

### COFFEE AND CHOCOLATE MOUSSE

Combines the intensity of coffee, the sweetness of nocciola with caramelized nuts, and a passion fruit coulis.

### GRANDMA'S CHEESECAKE

Enjoy a creamy and delicate daily cheesecake with seasonal fruits.

### APPLE CRUMBLE

Delicious apple and walnut crisp pie, served with artisanal gelato.

### SEMIFREDDO

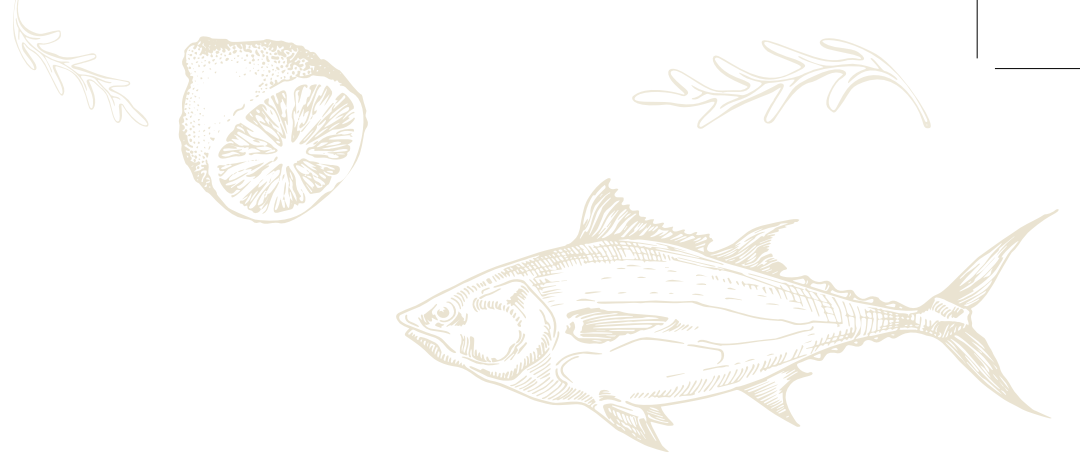
Exquisite artisanal gelato with macadamia pieces covered in chocolate and Baileys sauce.

### QUINUA CREPE

Delicious quinoa crepe filled with strawberries, banana and chocolate love.

### DESSERT WINES

-  Sandeman oporto
-  Royal tokaji late harvest



## Entradas

### DUO TATAKI

Tuna and white fish tataki, combining the freshness of raw fish with an explosion of sweet and sour flavors.

\$16.00

### 40-MILE TUNA TARTARE

Tuna tartare, quinoa, avocado, and melcocha sauce.

\$16.00

### LOBERIA SHRIMP

Shrimp wrapped in bacon, flambéed with local aguardiente and a touch of balsamic.

\$15.00

### SCALLOPS ON FIRE

Flambéed garlic scallops with white wine and Bellavista chili flakes.

\$14.00

### BONE MARROW

Enjoy grilled bone marrow with chimichurri sauce, sauerkraut, and Reggiano parmesan.

\$14.00

### TOMATILLO TARTAR

Marinated concassé tomato with capers, black olives, and olive oil, served on crispy rice crackers. Experience the traditional flavors of Ecuador.

\$14.00

### DEEP WINGS

Crispy scorpionfish wings with melcocha sauce, pico de gallo and fried plantains.

\$13.00

### VEGGIE PARMIGIANA

Eggplant lasagna with vegan mozzarella, tomato sauce, basil and gratin mozzarella.

\$12.00





## 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 tomatoes, guacamole, sweet corn, onion, and semi-spicy pico de gallo sauce.

**Add your favorite protein: shrimp, beef, or chicken \$4.00**

*Ask for it gluten-free*

### BOWL SIMPATÍA

**\$16,00**

Quinoa bowl with cucumber, chickpeas, mango, cherry tomatoes, avocado, radish, and 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 tomatoes, cucumber, wakame, carrot, and island green sprouts.

**Sweet and sour dressing**

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



## kids

**\$14**



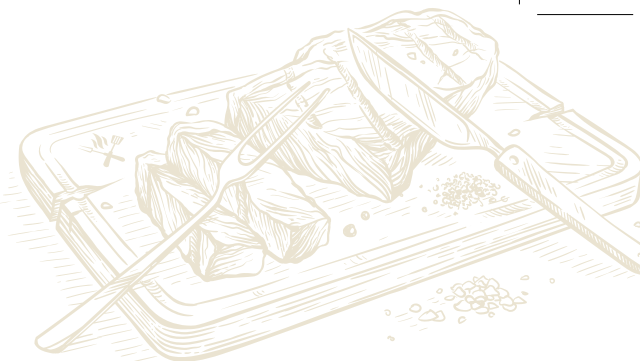
**Choose a dish + drink + ice cream**

**ALL DISHES COME WITH FRIES**

**6 BBQ WINGS**

**MINI BURGER**

**CRISPY CHICKEN FINGERS**



## To Share

*Served with creamy mashed potatoes and wok vegetables*

### PARRILLADA 1835

**\$39.00**

Chicken breast, anticuchos, smoked ribs, pork chop, and a selection of grilled sausages.

### PARRILLADA 2 MUNDOS

**\$45.00**

Catch of the day, shrimp, octopus, mix of grilled sausages, anticuchos, pork chop, and chicken breast.

## Premium cuts of meat

*Served with creamy mashed potatoes and wok vegetables*

*Our chimichurri sauce with apple, melcocha, and hollandaise.*

**APPROXIMATE WEIGHT OF 500GR**

### TOMAHAWK

**\$36.00**

Exceptional juiciness.

### RIBEYE

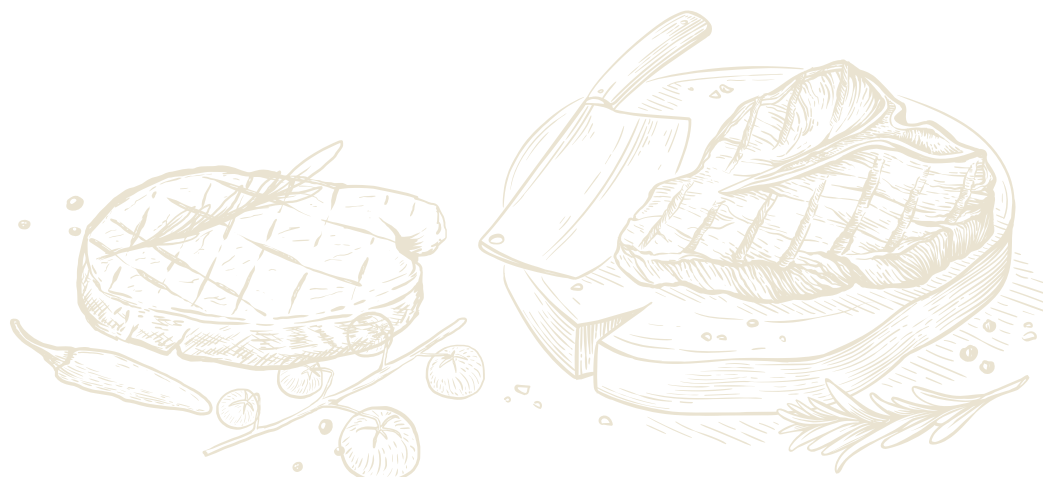
**\$35.00**

Intense flavor and smooth texture.

### NEW YORK

**\$36.00**

Perfect balance between tenderness and juiciness.







## Fish and Seafood

Served with super grains and wok vegetables

### GRILLED OCTOPUS CONCHA PERLA \$24.00

Island octopus grilled and roasted, served with house chimichurri sauce.

### BRUJO GPS (boneless)

MEDIUM \$30.00 

LARGE \$ 38.00 

Whole deep-fried fish served with criolla sauce.

### WHITE FRIGATE \$22.00

White fish fillet baked in tomato sauce, black olives, capers, and anchovies.

### ISLAND CURRY \$22.00

Grilled white fish fillet served with curry sauce and tropical fruits.

### LOBERIA TUNA \$22.00

Tuna fillet with a dehydrated seaweed crust, paired with apple chimichurri sauce.

### ACADEMIA TUNA \$22.00

Fresh tuna steak served our surprising peanut sauce.

### LOBSTER OR GPS LANGOSTINO \$40.00

Galápagos lobster or langostino grilled with the chef's special sauce.

### GORDON'S ROCKS SHRIMPS \$26.00

Grilled U7 shrimp sautéed in garlic butter.

## Meats & Chicken

Served with creamy mashed potatoes and wok vegetables

### GEORGE'S CHICKEN \$22.00

Grilled chicken breast topped with sautéed mushrooms and melted cheddar.

### SMOKED RIBS \$28.00

Smoked pork ribs, slow-cooked and grilled, glazed with BBQ sauce.

### OSSOBUCO \$24.00

Tender beef shank, slow-cooked for 8 hours in Ecuadorian red wine reduction.

### FILET MIGNON LAB \$26.00

200g beef tenderloin wrapped in bacon with creamy mushroom sauce.

## Salads

ISLAND SPROUTS MIX,  
OUR STYLE

\$13,00

Add to your salad:

Chicken or Smoked Ribs \$4,00

Shrimp, Octopus, or Tuna \$5,00

### CESAR

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

### ROSA

Super grains, mixed greens, zambo seeds, sweet corn, cherry tomatoes, 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.

### GARDNER

Lettuce mix, sweet corn, red cabbage, cherry tomatoes, wakame, avocado, pico de gallo, and Parmesan flakes.

Served with house vinaigrette.

### VERANO

Cucumber, bell peppers, mint, lime, olive oil, peanuts, toasted coconut, and chives.

Served with Galapagos yogurt vinaigrette.

## Pastas

GRANDMA MERY'S HOMEMADE FETTUCCINE

Gluten-free option available

### 35 FRUTTI DI MARE GPS \$19,00

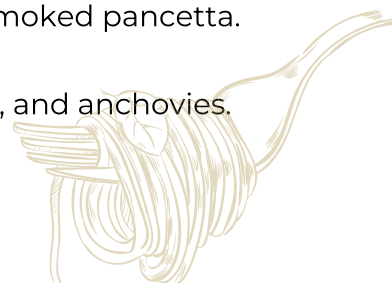
A seafood medley sautéed in white wine with tomato and cherry tomato sauce.

### 54 CARBONARA \$18,00

Creamy Carbonara pasta with island-smoked pancetta.

### 44 PUTTANESCA \$18,00

Tomato sauce with black olives, capers, and anchovies.



## Los Paninos

ARTISAN CIABATTA BREAD  
CHOOSE FRENCH FRIES OR THE SALAD OF THE DAY

**\$15,00**

### EL AHUMADO

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

### EL RENACIDO

Braised beef with caramelized onion, gratinated mozzarella cheese, and island sprouts mix.

### EL REENCUENTRO

Chicken, avocado, marinated eggplant, artisan cheese, and lettuce mix.

### EL COMPARTIR

Grilled tuna fillet, tartar sauce, tomatillo, Dijon mustard, and island sprouts mix.

## The Burgers

ARTESANAL HOME MADE BREAD  
CHOICE FRENCH FRIES OR MIX SALAD

Swap your hamburger bun for a  
Mamá Fanny tortilla or vegan bread

### BAHIA GARDNER

**\$15,00**

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

### LAVA JAVA

**\$16.00**

200g of selected beef with cheese sauce, bacon jam, and crispy onions.

### BLUE PACIFIC

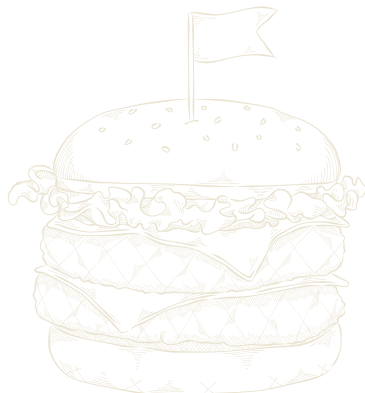
**\$16.00**

200g of selected beef, mushroom sauce, cheddar cheese, arugula, and bacon.

### THE VEGGIE BURGER

**\$16.00**

Vegan hamburger, vegan cheese, guacamole, roasted peppers, marinated zucchini, and vegan avocado mayonnaise.



## Picadas de Darwin

### PACIFIC WAVE

**\$16,00**

Shrimp, scallops, octopus, prawns, and chicken wings, with our house sauce.

### NACHOS PULL PORK

**\$16.00**

Nachos with smoked pork, cherry tomatoes, jalapeños, black olives, pico de gallo, and guacamole with cheddar cheese sauce.

### PAPAS THREE GIO

**\$ 9.00**

Delicious french fries served with crispy bacon, melcocha sauce, cheddar and golf sauce.

### FISH & CHIPS

**\$14.00**

Crispy fish & chips served with tartar sauce and house hot sauce.

### VEGAN WAVE

**\$9.00**

A vegan bite of chipswith babaganoush and bell peppers.

Ask for the daily special  
and enjoy together!

