

**Produbanco**   
Grupo Promerica

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

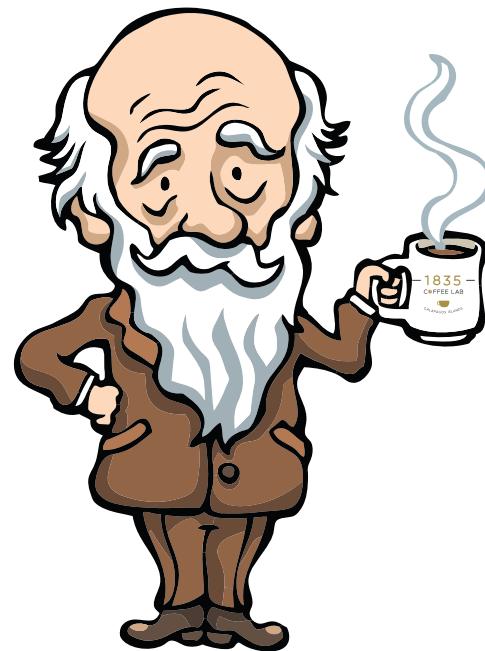
**1835**

RESTAURANT & COFFEE



GALAPAGOS ISLANDS

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



# 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 CUVEE SPARKLING ROSÉ		\$38,00
 POETI PROSECCO BRUT		\$7,50
 CERASUOLO D ABRUZZO DOC WINE ROSSE		\$7,00

## WHITE WINES

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

## RED WINES

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



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1835\_GUEST\_5G  
PASSWORD: 1.835RESTAURANT





## Postres

**\$7,00**

### **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

**\$16,99**

### **DUO TATAKI**

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

**\$16,99**

### **40-MILE TUNA TARTARE**

Tuna tartare, quinoa, avocado, and melcocha sauce.

**\$15,99**

### **LOBERIA SHRIMP**

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

**\$14,99**

### **SCALLOPS ON FIRE**

Flambéed garlic scallops with white wine and Bellavista chili flakes.

**\$14,99**

### **BONE MARROW**

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

**\$14,99**

### **TOMATILLO TARTAR**

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

**\$13,99**

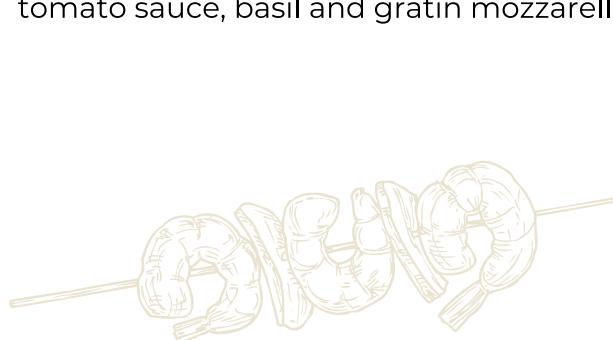
### **DEEP WINGS**

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

**\$12,99**

### **VEGGIE PARMIGIANA**

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





## Ceviches & Bowls



### CEVICHE LAB

Delicious combination of white fish, octopus, and shrimp.

**\$17,99**

### CEVICHE ANDINO

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

**\$17,99**

### TACO BOWL



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

**\$16,99**

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

*Ask for it gluten-free*

### BOWL SIMPATÍA



**\$16,49**

Quinoa bowl with cucumber, chickpeas, mango, cherry tomatoes, avocado, radish, and sesame seeds.

*Balsamic vinegar and honey dressing.*

### BOWL DARWIN

**\$16,99**

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

*Soy and ginger dressing*

### BOWL GILSON



**\$16,99**

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

**\$36,99**

Exceptional juiciness.

#### RIBEYE

**\$35,99**

Intense flavor and smooth texture.

#### NEW YORK

**\$35,99**

Perfect balance between tenderness and juiciness.





## fish and Seafood

Served with super grains and wok vegetables

### GRILLED OCTOPUS CONCHA PERLA

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

**\$25,99**

### BRUJO GPS (boneless)

**MEDIUM \$31,99**   
**LARGE \$39,99**

Whole deep-fried fish served with criolla sauce.

**\$22,99**

### WHITE FRIGATE

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

**\$22,99**

### ISLAND CURRY

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

**\$22,99**

### LOBERIA TUNA

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

**\$22,99**

### ACADEMIA TUNA

Fresh tuna steak served our surprising peanut sauce.

**\$22,99**

### LOBSTER OR GPS LANGOSTINO

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

**\$40,00**

### GORDON'S ROCKS SHRIMPS

Grilled U7 shrimp sautéed in garlic butter.

**\$27,99**

## Meats & Chicken

Served with creamy mashed potatoes and wok vegetables

### GEORGE'S CHICKEN

Grilled chicken breast topped with sautéed mushrooms and melted cheddar.

**\$22,00**

### SMOKED RIBS

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

**\$29,00**

### OSSOBUCO

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

**\$25,00**

### FILET MIGNON LAB

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

**\$26,00**

## 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.*

### OTOF

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



**\$19,99**

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

### 54 CARBONARA



**\$18,99**

Creamy Carbonara pasta with island-smoked pancetta.

### 44 PUTTANESCA



**\$17,99**

Tomato sauce with black olives, capers, and anchovies.



## Los Paninos

ARTISAN CIABATTA BREAD

CHOOSE FRENCH FRIES OR THE SALAD OF THE DAY

**\$16,00**

### 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

**\$16,00**

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

### LAVA JAVA

**\$17,00**

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

### BLUE PACIFIC

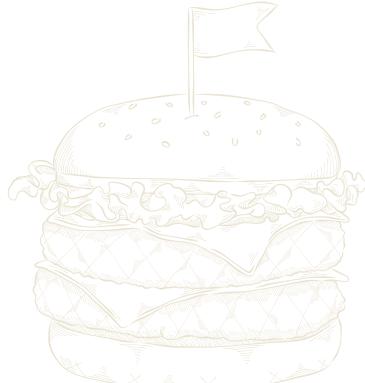
**\$17,00**

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

### THE VEGGIE BURGER

**\$17,00**

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



## Picadas de Darwin

### PACIFIC WAVE

**\$16,99**

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

### NACHOS PULL PORK

**\$16,99**

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

### PAPAS THREE GIO

**\$9,99**

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

### FISH & CHIPS

**\$16,99**

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

### VEGAN WAVE

**\$9,99**

A vegan bite of chips with babaganoush and bell peppers.

Ask for the daily special  
and enjoy together!

