

Chimborazo

2851 Central Ave NE 55418-2951 · +16127881328 · Updated: Jan 14, 2026

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BUENOS DIAS 10

CHIMBORAZO BREAKFAST HASH \$18.00

Breakfast potatoes sautéed with garlic, spinach and onion. Topped with four pork ribs and two eggs.

HORNADO BREAKFAST \$17.00

Slow-roasted pork cooked in highland spices. Served with two eggs, pancakes and a side of fruit.

SALTADO BREAKFAST \$22.00

Tenderloin steak stir-fried with peppers, onion and tomato. Served with two eggs, two llapingachos, avocado and toast.

RIBEYE BREAKFAST \$20.00

Six ounce ribeye, two llapingachos, two eggs and toast.

HUMITAS \$15.00

Ecuadorian corn mixed with onions and cheese filled in a corn husk. Served with bacon and two eggs.

TUNGURAHUA \$17.00

Rice and beans served with two eggs, one llapingacho, avocado and toast.

COTOPAXI \$16.00

Two llapingachos, two eggs, avocado, toast and vegetables. Served with peanut sauce.

LLAPINGACHOS BREAKFAST \$18.00

Cheese-filled potato pancakes, two eggs and toast. Choice of: chorizo, bacon, or roast pork. Served with peanut sauce.

MOTE PILLO \$13.00

Hominey scramble with eggs, onion and garlic.

MOTE PILLO with flank steak \$18.00

OMELETTES 4

HORNADO \$15.00

Three-egg omelette with slow-roasted pork, sweet plantain and mozzarella cheese. Served with breakfast potatoes.

ESPINACA \$17.00

Three-egg omelette with spinach, onion and mozzarella cheese. Served with breakfast potatoes.

SALMON \$18.00

Three-egg omelette with salmon, capers, onion, garlic and cream cheese. Served with breakfast potatoes.

LLAPINGACHO CON JAMÓN \$17.00

Three-egg omelette with potatoes, onion, garlic, ham and mozzarella cheese. Served with fruit.

SÁNDUCHES 3

MEDIA NOCHE SANDWICH **\$15.00**

Chorizo, mozzarella cheese, red pepper, onion, aji criollo and an over easy egg on a locally made bolillo roll. Served with breakfast potatoes.

ECUADORIAN ELVIS SANDWICH **\$14.00**

Over easy eggs, sweet plantain, peanut sauce and grilled queso fresco on toast. Served with breakfast potatoes and a choice of bacon or fruit.

GRINGO TOAST **\$14.00**

Avocado and an over easy egg topped with aji criollo. Served with breakfast potatoes.

ACOMPAÑAMIENTOS 14

PANCAKES **\$5.00**

Add mango, blueberry or plantains

TOAST CON GUAVA **\$3.00**

Toast served with guava jam.

DOS HUEVOS **\$3.00**

Eggs prepared to order.

DOS HUMITAS **\$6.00**

Ecuadorian corn mixed with onions and mozzarella cheese filled in a corn husk.

EMPANADAS DE QUESO **\$8.00**

Two cheese turnovers dusted with powdered sugar.

EMPANADAS DE CARNE **\$10.00**

Two beef turnovers. Served with curtido and aji criollo.

1.5 oz housemade aji criollo, peanut sauce or uchu **\$1.00**

Side of chorizo **\$5.00**

Side of bacon **\$3.00**

Side of avocado **\$3.00**

Side of sweet plantain **\$5.00**

Side of beans **\$3.00**

Fruit cup **\$3.00**

One llapingacho **\$2.00**

CATERING 16

HORNADO **\$180.00**

Roast pork slow cooked in highland spices.

SECO DE POLLO	\$130.00
Chicken stewed in peppers, onions, garlic, and a hint of passionfruit.	
SECO DE CARNE	\$140.00
Tender beef stewed with peppers, onions, garlic, and dark beer.	
CHUPE DE PESCADO	\$150.00
Tilapia sautéed with peppers, onion, tomato, and a splash of white wine.	
CHAULAFAN	\$130.00
Ecuadorian fried rice with pork, chicken, shrimp, egg, carrot, peas, and green onion.	
YUCA FRITA	\$60.00
Fried cassava topped with garlic and citrus.	
ENSALADA FRESCA	\$40.00
Green salad with tomato, yellow pepper, red pepper, onion, avocado, and queso fresco. Served with fresh lime vinaigrette.	
WHITE RICE	\$40.00
MOTE (HOMINY)	\$60.00
BEANS	\$50.00
SWEET PLANTAIN	\$60.00
EMPANADA DE CARNE	\$3.50
Beef turnover.	
EMPANADA DE QUESO	\$3.00
Queso fresco turnover dusted with powdered sugar.	
LLAPINGACHOS	\$2.00
Cheese-filled potato pancakes.	
TRES LECHES	\$80.00
15 piece sheet cake served with fresh strawberries.	
Housemade aji criollo, peanut sauce, or uchu	\$12.00
8 ounce size	

APERITIVOS 7

Ceviche de Camarón	\$15.50
Shrimp cocktail with red onion, tomato, lime and tostados. Served with patacones.	
Yuca Frita	\$12.50
Fried cassava topped with garlic and citrus. Served with aji criollo.	
Llapingachos	\$12.50
Cheese-filled potato pancakes. Served with egg, curtido and peanut sauce.	

Patacones con Queso	\$12.50
Fried green plantain patties topped with queso fresco. Served with curtido and aji criollo.	
Muchín de Yuca	\$12.00
Cassava croquettes filled with queso fresco. Served with aji criollo.	
Empanada de Carne	\$6.00
Beef turnover. Served with curtido and aji criollo.	
Empanada de Queso	\$5.00
Cheese turnover dusted with powdered sugar.	

SOPAS 4

Sopa del Día	AVAILABLE OPTIONS
Ask about our homemade soup of the day.	\$7.00
	\$11.00
Encebollado de Pescado	\$16.00
Hearty soup of ahi tuna, cassava, onions, tomato and tostados. Served with lime.	
Caldo de Bolas de Verde	AVAILABLE OPTIONS
Green plantain dumpling filled with beef and vegetables in a savory peanut broth.	\$10.00
	\$15.50
Caldo de Bagre	AVAILABLE OPTIONS
Catfish soup with cassava and plantain in a savory peanut broth.	\$10.00
	\$15.50

ENSALADAS 4

Ensalada Fresca	\$11.00
Romaine salad with tomato, yellow pepper, red pepper, onions, avocado and queso fresco cheese. Served with fresh lime vinaigrette.	
Chicken	\$15.00
Shrimp	\$16.00
Steak	\$17.00

PLATOS FUERTES 12

CHURRASCO	AVAILABLE OPTIONS
Grilled flank steak served with rice, fried egg, beans, sweet plantain, fresh cut fries and curtido. Grilled chicken.	Grilled flank steak: \$21.00
	Grilled chicken: \$19.50

LOMO SALTADO

Marinated tenderloin stir-fried with peppers, onions, tomatoes and potatoes. Served with rice and avocado.

AVAILABLE OPTIONS

Chicken: \$20.00

Shrimp: \$21.00

Tenderloin: \$23.00

Tenderloin, chicken and shrimp: \$26.00

SECO DE CARNE

\$20.50

Tender beef stewed with peppers, tomatoes, onions, garlic, passion fruit and beer. Served with rice, sweet plantain and curtido.

SECO DE POLLO

\$19.50

1/4 leg chicken stewed with peppers, tomatoes, onions, garlic, passion fruit and beer. Served with rice, sweet plantain and curtido.

HORNADO CON PAPAS

\$20.50

Slow-roasted pork served with llapingachos, mote and curtido.

LLAPINGACHOS CON CHORIZO

\$20.00

Cheese-filled potato pancakes. Served with chorizo, rice, fried egg, avocado, curtido and peanut sauce.

CHULETAS DE CORDERO

\$24.00

Grilled lamb rack, yellow rice, curtido, beans, sweet plantain and aji criollo sauce.

CHAULAFAN

\$19.50

Ecuadorian fried rice with pork, chicken, shrimp, egg, carrot, peas and green onions.

ENCOCADO

\$23.00

Mahi-mahi or shrimp stewed in a flavorful coconut sauce with red pepper and onions. Served with rice and sweet plantain.

CHUPE DE PESCADO

\$23.50

Halibut sautéed with peppers, onions, tomato and a splash of white wine. Served with rice and patacones.

ECUATORIANO VEGETARIANO

\$19.50

Rice, beans, llapingachos, muchin de yuca, sweet plantain, avocado and curtido.

VEGETARIANO SALTADO

\$18.50

Stir-fried peppers, onions, tomato, mote, asparagus and potatoes. Served with rice and avocado.