

MENU

GRACIAS MADRE

Mexican Cuisine and Bar

OUR STORY

Guided by the dream of being able to eat healthy even when away from home, we didn't compromise on our vision; we decided to stay true to our values and share healthy, colorful, and fun food on this enchanted island, combined with the magical flavors and charm of the Galápagos Islands, without the use of additives, preservatives, or artificial colors, so you can enjoy without guilt.

WHY GRACIAS MADRE

Inspired by the art of good eating and living, honoring nature, life, and our Mother Earth for her infinite abundance and for being the beginning and the end of everything that exists on this planet called Earth.

OUR RESTAURANT

We offers high-quality, healthy food, according to the season, with local and organic products. We are a restaurant with gluten-free, vegetarian, and vegan options. Our desserts and hot drinks use organic Ecuadorian chocolate.

VGT
Vegetarian

VGN
Vegan

LF
Lactose-Free

G
Contains gluten



Spicy

APPETIZERS

TO START

To begin your experience, we present our selection of the most delicious Mexican dishes, made with high-quality ingredients and traditional cooking techniques.

TOTOPOS ALBEMARLE — $ 12.00

VGT

Crunchy handmade corn chips with melted cheese, served with refried beans, sour cream, pickled jalapeños from the garden, and guacamole. Perfect for sharing.
*Prepared with seasonal local vegetables

PAHOEHOE SHRIMP — $ 17.00

LF

Fresh shrimp sautéed with chipotle, served over roasted plantain, accompish by refried beans, grated cheese, and house mole sauce. Ideal for sharing

AZTEC SOUP — $ 9.00

VGT

Traditional Mexican soup made from corn, chilies, tomatoes, and local vegetables, topped with tortilla strips, fresh local cheese, and organic avocado.

LOS CABOS MARINE TOSTADA — $10.00

LF

Fresh Galápagos tuna sautéed in red chilies on a crispy handmade corn tortilla, served with guacamole and topped with a tequilaflamed shrimp and red onions.

MEXICAN-STYLE CEVICHE — $21.00

Seafood marinated in a citrus sauce made with lime and red chili.

TACOS

DARWIN'S TRADITIONAL

Succulent options of typical Mexican tacos with "Gracias Madre" recipes, accompanied by our traditional house-made salsas. Choose between handmade corn tortillas or wheat tortillas.

PINZON CHICKEN — $ 16.00

LF

Traditional chicken stew sautéed with onions and fine herbs, served with mole sauce.

BARONESS MARINATED PORK — $ 17.00

LF

Traditional local pork marinated in red chilies and fresh orange, served with pineapple and caramelized onions.

BARTOLOMÉ MARINATED SEAFOOD — $ 19.00

LF

Delicious sautéed mix of octopus, shrimp, and fish in red chilies flamed with Golden Tequila and fine herbs.

WHITE MANGROVE VEGETABLES — $ 14.00

LF VGN

A combination of fresh sautéed vegetables: roasted pepper strips, caramelized onions, and mushrooms.

ENCHILADAS

Three soft corn tortillas filled with refried beans and caramelized onions, smothered in spicy red sauce and topped with melted cheese. Choose from chicken, pork, or shredded beef. Served with fresh guacamole and sour cream.

VOLCANIC ENCHILADAS	$22.00
PORK ENCHILADAS	$23.50
RED MEAT ENCHILADAS	$23.50
CHICKEN ENCHILADAS	$22.00
VEGETARIAN ENCHILADAS	$20.00

QUESADILLAS

Quesadillas filled with the best ingredients using “Gracias Madre” recipes. You can choose between corn or wheat tortillas, and they come with our traditional house-made salsas.

SABROSILLA QUESADILLA — $ 22.50

G

Delicious quesadillas filled with melted cheese, caramelized onions, and your choice of pulled pork, shredded beef, or chicken in green sauce. Served with fresh guacamole and sour cream.

WILD VEGETABLES QUESADILLAS — $ 18.00

G

Delicious quesadillas filled with melted cheese and sautéed fresh vegetables. Served with fresh guacamole and sour cream.

SIDES

Rice	$2.50
Corn Tortillas (3 units)	$3.00
Refried Beans	$2.50
Shredded Beef	$4.00
Pulled Pork (40g)	$4.00
Chicken (40g)	$4.00
Small Guacamole	$3.60
Medium Guacamole	$6.80
Sour Cream	$2.50
Aged Cheese	$2.50
Vegan Cheese	$3.60

BURRITOS

NORTEÑO FAVORITES

Traditional burritos with wheat tortillas inspired by Northern Mexico, “Gracias Madre” style, served with our house-made salsas.

TAPATIO PULLED PORK BURRITO — $ 19.00

Traditional burrito filled with pulled pork, refried beans, and caramelized onions, served with sour cream, fresh guacamole, and chipotle BBQ sauce.

CHILANGO CHICKEN BURRITO — $ 17.00

Traditional burrito filled with shredded chicken in green sauce, charro beans with chorizo and bacon, served with sour cream, fresh guacamole, and chili sauce.

JALISCO BEEF BURRITO — $ 19.00

Traditional burrito filled with shredded beef, refried beans, and red onions, served with sour cream, fresh guacamole, and chili sauce.

VEGGIE BURRITOS — $ 16.00

VGT VGN

Traditional burrito filled with sautéed fresh vegetables, refried beans, and lettuce, served with fresh guacamole and sour cream.

MAIN COURSE

feast on this
‘cause there’s no second round

Our selection of main dishes, crafted with authentic Mexican flavors.

CHICKEN IN MOLE $ 25.00

LF

Chicken fillet (200g) with our traditional homemade mole poblano sauce, served with white rice and charro beans with chorizo.

CABO ROSA FISH $ 26.50

LF

Fresh Galápagos fish (180g) with special adobo made from red chilies, flamed with Golden Tequila, served with fresh sautéed vegetables, 4 handmade tortillas, refried beans, and fresh guacamole.

TEPOROCHOS SHRIMP $ 27.00

Fresh shrimp (180g) flamed with Golden Tequila and creamy fine herb sauce “epazote and cilantro” with a touch of Galápagos lime, served with black rice and fresh sautéed vegetables.

DAY SPECIAL

BBQ COCHINITA RIBS $32.00

Tender slow-cooked pork ribs (250g) covered in homemade chipotle BBQ sauce, served with baked potato in sour cream sauce and corn esquites with cheese.

DESSERTS

LOS CHUCHULUCOS

TOASTED MOUSSE $ 9.00

VGT

Soft black mole mousse with organic chocolate, salted almonds, and red wine sauce with hibiscus flower.

MARGARITA CHEESECAKE $ 9.00

VGT

Delicious cheesecake with an almond crust, organic vanilla, and Himalayan salt, filled with lemon cream cheese from Galápagos and Golden Tequila, topped with natural passion fruit coulis.

GRACIAS MADRE BROWNIE $ 10.00

VGT

Extraordinary Gracias Madre-style brownie made with organic chocolate, nuts, hibiscus flower sauce, and red berries.

TRES LECHES $ 10.00

VGT

Fluffy almond-based sponge cake soaked in our special house recipe of three milks, topped with a delicate layer of dulce de leche.

DRINKS

HOT DRINKS

HERBAL, FLORAL, AND FRUIT INFUSIONS ★ $ 3.50

Leaf teas and infusions from fine Amatea harvests. Choose your favorite from our selection.

HOT CHOCOLATE $ 6.50

Delicious traditional Mexican drink made with 70% cacao and infused with cinnamon, served with your choice of milk or water.

ORGANIC FINE AROMATIC COFFEE FROM GALÁPAGOS:

AMERICANO $ 3.25

Coffee and water

ESPRESSO $ 4.00

Coffee

MACCHIATO $ 5.00

Coffee with a touch of frothy milk.

CAPPUCCINO $ 6.00

Coffee, frothy milk, and a touch of cinnamon.

MOCHA $ 6.00

Coffee, frothy milk, 70% chocolate, and a touch of cinnamon

MOCHA FRAPPE $ 7.00

Coffee, milk, 70% chocolate, ice, vanilla, and cinnamon

COLD DRINKS

Hibiscus flower water	$4.00
Horchata	$5.00
Cucumber, lime, and mint water	$4.00
Sparkling water	$4.00
Spring water	$3.50
Fresh juice with seasonal fruit	$5 .00

BEERS

CHELAS

GRACIAS MADRE $ 9.00

Beer mixed with our house-made red chili sauce, fresh Galápagos lime, and salt.

REFRESHING CHELADA $ 7.00

Beer with fresh Galápagos lime juice, salt, and a touch of chili.

CLUB BEER 330 CC $ 4.30

WINES

HOUSE SELECTION

	Precio por botella	Precio por copa
HOUSE VARIETY	$ 31.00	$ 6.00
SAUVIGNON BLANC	$34.50	$ 10.00
HOUSE ROSE	$ 34.50	$ 10.00
CABERNET SAUVIGNON	$ 34.50	$ 10.00
MALBEC	$ 34.50	$ 10.00
SPARKLING WINE	$ 45.00	

DRINKS

DISTILLED SPIRITS

THE ONES THAT GET YOU DRUNK

MADRE MIA MARGARITA $ 12.50
Fresh passion fruit juice, perfumed with mint, triple sec, golden tequila.

NEPTUNE MARGARITA $ 12.50
Fresh lime juice, triple sec, golden tequila.

IGUANA MARGARITA $ 12.50
Fresh tamarind juice, triple sec, golden tequila, and a touch of salt.

GALÁPAGOS MYSTERY $ 12.50
Tequila, fresh orange juice, cranberry juice, triple sec.

TEQUILA SUNRISE $ 12.50
Fresh orange juice, triple sec, golden tequila, and hibiscus sauce.

AGAVE SHOTS MERO MERO

HACIENDA DORADO TEQUILA	$10.00
ANTIGUA CRUZ SILVER TEQUILA	$10.00
ANTIGUA CRUZ REPOSADO TEQUILA	$ 14.00
ANTIGUA CRUZ AÑEJO TEQUILA	$18.00
PATRÓN REPOSADO TEQUILA	$ 21.00
CHAWAR REPOSADO Agave Americana (Ecuador)	$ 11.00
CHAWAR BLANCO Agave Americana (Ecuador)	$ 9.00

DRINKS

GIN



Enjoy our collection of cocktails made with Tanqueray Gin, with or without alcohol.

JAMAICA Y RED BERRIES — $ 14.00

Tanqueray, hibiscus flower, dried red berries, tonic water.

CUCUMBER AND LIME GIN — $ 14.00

Tanqueray, cucumber slices, sweet spices, lime, and tonic water.

SUNRISE — $ 14.00

Tanqueray, fresh orange juice, hibiscus syrup, and tonic water.

NON-ALCOHOLIC COCKTAILS — $ 9.00

Choose your favorite combination without alcohol.

THANKS FOR VISITING US

*All prices include VAT. Tips are voluntary.



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@graciasmadregalapagos

Gracias Madre Galapagos

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