

The most delicious part!

s. o m o s

THINGS GOT INTERESTING

PAPA RONCÓN, El coctel amarimbao

Rum (Romero y Sons), coconut milk, roasted sweet plantain and ishpingo.

SHAKAIM, Protector de la Selva

Gin infused with guayusa, dry vermouht, our house chicha and cacao mucilage.

EL RUISEÑOR DE AMÉRICA, 5 centavitos de felicidad

Single Malt whisky (Murco), citrics liquor, taxo juice, orange blossom foam.

MÁS SABE EL DIABLO POR HUMA QUE POR DIABLO

Rum (Romero y Sons), our house Andean chicha, sweet spices.

CLASSIC CANELAZO

Base of naranjilla, sweet spices, citrus and Ecuadorian puntas.

LET'S GET REFRESHED!

FRESCASO TE PEGAS UN FRESCASO

Gin infused with ataco, lemongrass, orange peels.

KARISHINA, la amante del vino

Red wine, tangerine shrub, roses syrup.

TIKIS MIKIS

Ron romero y sons 9 years, whisky scotch, all spice, falernum, citrus juice, sweet spices.

AMANTES DE SUMPA

Caña manabita infused with cocoa nibs, mandarin lemon, lemon basil and vanilla bitters.

MISKE AHUMADO, la herencia

Miske Silver (Casa Agave), ginger beer, orange liquor, palo santo smoke.

GIVE ME SOMETHING STRONG, PLEASE

MONTUBIO, our version of a Negroni

Gin, vermouht, peanut campari, sal prieta.

AMORFINO, un verso líquido

Cacao liquor, whisky Single Malt (Murco), orange peel.

LAS PENAS CON CACAO SON MENOS

Single Malt whisky (Murco), cacao liquor, chocolate bitter, mucilage and cacao nibs.

SACHA RUNA

Martini Somos based on Cruz Loma Ecuadorian gin, elderberry and molle liqueur, extra dry vermouht and cocoa kombucha.

\$13

\$16

FERMENTOS Y CERVEZAS

NUESTRA KOMBUCHA

- Horchata and red fruits - Seasonal fruits
- Pineapple, coconut and mint

PLURAL PÉT NATS

Naturally carbonated drinks.

CHICHA LA TRADICIÓN DE NUESTROS ANCESTROS

Ritual: Rice, chamomille, lemongrass, lemon verbena, arrayán, cola de caballo, guava, claudiaand guaytambo.

Amazónica: Cassava, passion fruit, chonta fruta anda guayusa.

Andina: Pineapple peels and corn.

BEER

Bandidos Brewing: IPA, Cream Ale, Stout.

Tres monjes: Tripel, Ambar.

Cerveza SOMOS: Bitter style based on cacao husks.

\$6

NO ALCOHOL IS ALSO COOL

HOUSE LEMONADES \$5

Chulla Quiteño: Babaco, strawberry syrup, mote (type of Andean corn) infusion, spices, roses water.

Cucurucho: Berries, pineapple syrup.

Manuelita Saenz: Passion fruit, goldenberry, sweet basil.

SODAS BY SOMOS \$5

Fruit shrub + sparkling water

**Ask for our different options **

MOCKTAILS \$8

Selvatico: Ginger kombucha, lemon, ruda.

Horchata Spritz: Horchata, jamaíca, rosemary kefir lemon.

FOR YOU

EMPANADAS

Casera - Chicken stew & sweet plantain \$4 🍷

Riobambaña - Goat, Purple corn & Chili \$4 🍷

Costeña - Shrimp coconut stew & green plantain \$4 🍷🌶️

Norteña - Beef with sweet spices stew & cassava \$4 🍷

Serrana - Corn & cheese \$4 🌶️

Vegana - Coconut vegetables stew \$4 🌶️🍷

LA BALA \$8 🍷🍷

Potato dough filled with pulled pork, encurtido, avocado sauce, chili pickles, crispy pork crackeling.

EL LLAPI \$6.50 🌶️🍷

Potato dough filled with cheese, roasted tomatoes sauce, criollo pickles.

LA MAQUI \$6.50 🌶️🍷

Sweet plantain dough filled with manaba cheese. Served with cheese sauce.

EL MUCHACHO \$7 🌶️🍷🍷

Cassava dough, filled with cayambe's string cheese, Served with tamarind chutney sauce and green mango coleslaw. Ask about our vegan option.

PAN DE YUCA \$10 🌶️🍷🍷

Warm cassava bread topped with aged cheese, served with guava chutney. (5 pieces)

CORVICHES \$7 🍷🍷

Green plantain dough with peanuts filled with smoked amazonian fish.

Choose the topping +\$3

Manglar - Guariche crab salad served with fresh cilantro.

Covacha - Shrimp Encocado with Salprieda.

Arrecife - Octopus salad with pepermint.

HANDMADE BREAD

Brioche - \$4

Sourdough bread - \$3.50

Pita bread - \$4

TO SHARE

EL JARDÍN \$17 🌶️🍷

Octopus cooked and seared in our wood fire oven, roasted chaucha potato, tomato-based sauce, peppers and walnuts (cold preparation).

LOCRO HOGAREÑO \$12 🍷🌶️🍷

Locro de papa soup, made from two varieties of potato. Served with manaba cheese and leaf cheese.

CEVICHE MANICERO \$17 🍷🍷🌶️

White fish, peanut and coconut sauce, diced cucumbers, toasted peanuts, chilli. Served with chulpi corn.

DUMPLINGS DE CUY \$22 🌶️🍷

Guinea Pig dumplings, Pine mushrooms broth, chili oil and cilantro. (7 units)

Subject to availability.

EQUINOCCIO SALAD \$12 🌶️🍷🍷🍷

Andean quinoa, served with amazonian turmeric vinaigrette, manaba cheese and kale.

WAHOO SALSERO \$20 🌶️🍷🌶️

Sweet and spicy passion fruit sauce, green mango, black sesame, cilantro oil.

EL SALSERO VEGGIE \$18 🌶️🍷🌶️

Roasted Mushroom and spicy passion fruit sauce, green mango, black sesame, cilantro oil.

🍷 Gluten Free

🍷 Nut-Free

🍷 Lactose Free

🌶️ Vegan

🌶️ Vegetarian

🌶️ Cold Dish

🌶️ Spicy

Every product we use supports local producers.
Prices include service and taxes.

FROM OUR WOODFIRE OVEN

FISH

Crispy cassava, sauce of your choice and grilled vegetables.

Choose your catch

Swordfish 200g **\$25**

Catch of the day 200g **\$31**

Choose your sauce

Roasted tomato sauce

Encocado: Coconut and peanut milk, refried.

Lemon and smoked salt  

BUTCHER'S CUT

Llapingacho, beet pickle, fresh cream, mustard seeds, morning pesto and coriander.

Choose your cut

Local Tenderloin 250g **\$33**

Uruguayan Tenderloin 250g **\$39**

Uruguayan Bife de Chorizo 300g **\$38**

VEGETABLES

COLIFOR ANDINA \$18   

Cauliflower steak with amazonian turmeric, lentil- miso puree, tamarind chutney.

HONGO OSTRA \$ 18   

Oyster mushroom cooked in our woodfire oven, served on a green plantain puree and roasted pepper sauce.

BERENJENA ASADA \$18    

Japanese eggplant on a smoky tomato sauce, macambo tahini and crispy sourdough crumbs.

s.o.p.l.o.s

MAIN COURSE LUNCH

FROM OUR KITCHEN

EL MERCADITO \$16 

Corn tortilla, ripe banana puree, confit pork, mote sucio, bondiola, pickle, cilantro.

LOS ÑAÑOS \$22

Catch of the day, green plantain gnocchi, coconut and peanut sauce, manaba chorizo, cilantro pesto.

CHIVO DE MUEY \$25 

Ecuadorian-inspired stew. Goat ragu cooked with tamarind, chili, artisanal pappardelle, goat cheese, yogurt and bacon chips.

MENÚ AL APURO

Reduced portions

Combos only from on Monday to Friday

13:00 to 16:00

not available on holidays

\$24 Appetizer + Main Course

(+\$8 Include dessert and traditional lemonade)

(+\$10 Include dessert and glass of wine of the day)

APPETIZER

EMPANADAS DUO

Corn, chicken, goat, shrimp, meat.

ENSALADA DE FALAFEL    

Greens mezclum dressed with a goat cheese vinaigrette, chickpea falafel and pickles.

CORVICHE 

Green plantain and sal prieta patties filled with smoked amazonian fish, served with coleslaw.

Choose the topping +\$3

Manglar - Guariche crab salad served with fresh cilantro.

Covacha - Shrimp Encocado with Salprieda.

Arrecife - Octopus salad with peppermint.

MAIN COURSE

PULPO ENCOADO   

Grilled octopus, served with coconut sauce and vegetables, green plantain patacones, and pickles.

INSPIRACIÓN DE

LLAPINGACHO   

Potato llapingachos, served with roasted tomatoes sauce, avocado, chistorra, beet root, and pickles.

COLIFLOR ANDINA     

Grilled Amazonian turmeric cauliflower steak, lentil-miso puree, tamarind chutney.

DESSERT

PIE DE MARACUYÁ    

Vanilla crumble, served with maracuyá pastry cream, and fresh maracuyá pulp, pineapple and basil sorbet.

ARROZ CON LECHE    

Rice pudding flavored with amazonian cinnamon, served with tropical fruits and roses ice cream.

HIELERO     

Sorbets and ice cream (2 servings).

 Gluten Free  Nut-Free  Lactose Free

 Vegan  Vegetarian  Cold Dish  Spicy

Every product we use supports local producers.
Prices include service and taxes.