

The most delicious part!

s.o.mos

THINGS GOT INTERESTING

PAPA RONCÓN, El coctel amarimbao

Romero y Sons Rum (9 years), coconut milk, roasted maqueño, chocolate bitters.

SHAKAIM, Protector de la Selva

Puruná Guayusa Gin, dry vermouthe, amazonian syrup, passion fruit, cacao mucilage.

EL RUISEÑOR DE AMÉRICA, 5 centavitos de felicidad

Pitahaya Drakon distillate, orange liqueur, taxo juice, orange blossom foam.

MÁS SABE EL DIABLO POR HUMA QUE POR DIABLO

Romero y Sons Rum 9 years, andean chicha Somos and sweet spices.

CANELAZO QUITIÑO (HOT)

333 cane distillate, naranjilla juice, sweet spices, citrus fruits.

38 QUE NO JUEGA (COLD)

Our clarified version of canelazo.

LET'S GET REFRESHED!

FRESCASO TE PEGAS UN FRESCASO

Gin infused with ataco, lemongrass, orange peels.

KARISHINA, la amante del vino

Blend of wines, uvilla shrub, rose perfume.

TIKIS MIKIS

Romero y Sons Rum 9 years, citrus juice, all spice, falernum SOMOS.

AMANTES DE SUMPA

SUMAX cocoa liquor, cocoa liquor, mandarin lemon, ginger soda.

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

Cruz Loma Gin, Peanut Infused Campari, Rosso Vermouth.

AMORFINO, un verso líquido

Whiskey, caramel and coffee liqueur, citrus bitters.

LAS PENAS CON CACAO SON MENOS

Whiskey, chocolate liqueur, chocolate bitters, mucilage and nibs.

SACHA RUNA

Cruz Loma Gin, dry cocoa vermouthe, Mama Negra herbal liqueur, pickled eugenias.

\$13

\$16

FERMENTS AND BEER

NUESTRA KOMBUCHA

- Seasonal kombucha

CHICHA LA TRADICIÓN DE NUESTROS ANCESTROS

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

Amazónica: Cassava, passion fruit, chonta fruit and guayusa.

Andina: Pineapple peels and corn.

BEER

Bandidos Brewing: IPA, Cream Ale, Stout.

Tres monjes: Tripel, Ambar.

SOMOS Beer: Bitter style based on cacao husks.

\$6

NO ALCOHOL IS ALSO COOL

HOUSE LEMONADES \$5

Chulla Quiteño: Babaco, strawberry syrup, sweet spices, roses.

Colorada: Hibiscus flower and pineapple.

Manuelita Saenz: Pasion fruit and golden berry

SODAS BY SOMOS \$5

Fruit shrub + sparkling water
**Ask for our different options **

A shrub is a sweet and tart mixer made with vinegar, sugar, and fruit

MOCKTAILS \$8

Selvatico: Lemon, and ginger soda.

Horchata Spritz: Horchata infusion, spices.

ECUADORIAN BORN, GLOBALLY INSPIRED

LET'S START

EMPANADAS

Casera - Sweet Plantain / Chicken stew \$4

Riobambeña - Purple corn / Goat ragu \$4 🌱🌿🌶️

Costeña - Green plantain / Shrimp coconut stew \$4 🌶️🌿

Norteña - Cassava / Beef with sweet spices \$4 🌶️🌿

Serrana - Morocho / Corn & cheese \$4 🌿🌱🌶️

Vegana - Green plantain / Coconut vegetable stew \$4 🌿

LA BALA \$8 🌱🌿🌶️

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

EL LLAPI \$6.50 🌿🌱🌶️

Potato dough filled with cheese, roasted tomato sauce.

LA MAQUI \$6.50 🌶️🌿

Sweet plantain dough filled with manaba cheese.

EL MUCHACHO \$7 🌿🌱🌶️

Cassava dough, filled with cayambe's string cheese, Served with tamarind chutney 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. 🌿

PANTRY

Artisanal breads

Sourdough - \$3.50

Cassava pita - \$4

TO SHARE

EL JARDÍN \$21 🌶️🌱🌿🌶️

Octopus cooked and seared in our wood fire oven, crunchy chaucha potato, muhammara sauce, (cold preparation).

BISQUE DE TOMATE \$14 🌿🌱

Latacunga tomato bisque, served with oyster mushroom tartare.

EQUINOCCIO SALAD \$15 🌶️🌿🌱

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

DUMPLINGS DE CUY \$22 🌶️🌱🌿

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

Subject to availability.

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
- 🌿 Nut
- 🌶️ Lactose
- 🌶️ Hot Dish
- 🌿 Vegan
- 🌱 Vegetarian
- 🌿 Cold Dish
- 🌶️ Spicy

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

ECUADORIAN BORN, GLOBALLY INSPIRED

FROM OUR WOODFIRE OVEN

FROM THE SEA 🐟

Served with crunchy yucca fries, pelma puree and sauce of your choice

Choose your favorite

Swordfish 200g \$25 🍴🌱

Catch of the day 200g \$31 🍴🌱

Ecuadorian king prawns (4) \$31

Sauce

Wood fired tomato sauce 🍴🌱

Encocado: Coconut milk and sofrito. 🌱

Lemon and smoked salt

BUTCHER'S CUT 🥩

Llapingacho, pickle beets, sour cream, mustard seeds, and coriander.

Choose your cut 🍴🌱

Local beef tenderloin 250g \$33

Uruguayan beef tenderloin 250g \$40

Uruguayan bife de chorizo 300g \$39

VEGETABLES 🥕

COLIFOR ANDINA \$18 🍴🌱🌱

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

BERENJENA ASADA \$18 🍴🌱🌱🌱

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

HONGO OSTRA \$ 18 🌱🌱

Roasted beans puree, herbal chimichurri, macambo tahini and seasonal greens.

s.o.p.u.o.s

MAIN S
LUNCH

FROM OUR KITCHEN

EL MERCADITO \$16 🍴🌱🌱🌱

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

LA TONGA \$18 🌱🌱🌱

Rice with orange and basil, tender chicken, peanut sauces, fried sweet plantain and pickle greens.

LOCRO HOGAREÑO \$12 🍴🌱

Potato soup, made from two varieties of potato. Served with manaba cheese and avocado.

CHIVO DE MUEY \$25 🍴🌱🌱🌱

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

LOS TORTELLINIS DE MAQUEÑO \$22 🍴🌱🌱

Sweet plantain tortellini. Served with roasted sofrito sauce. (Add protein for \$4.50).

CEVICHE MANICERO \$17 🌱🌱🌱

Catch of the day, peanut and coconut sauce, diced cucumbers, toasted peanuts, chilli. Served with chulpi corn.

MENÚ AL APURO

Smaller portions

Combos only from Monday to Friday

13:00 to 16:00

not available on holidays

\$24 Appetizer + Main Course

(+\$8 Includes dessert and traditional lemonade)

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

APPETIZER

DÚO EMPANADAS

Corn, chicken, goat, shrimp, meat.

CORVICHE 🍴🌱🌱🌱

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

CRUDO HERBAL 🌱🌱

Green aguachile made with avocado, mint, chili, cilantro, with by searde fish, served with plantain chifles.

MAIN COURSE

EL PINCHO 🍴🌱🌱

Green plantain puree and sweet plantain served by roasted vegetables, pepper sauce, and national beef tenderloin, served with beef demi-glace.

MANABÍ AL AJILLO 🌱🌱🌱🌱

Garlic shrimp with a colonche green plantain, manaba crumble, fresh avocado chili pickle onion.

BISQUE DE TOMATE 🍴🌱🌱🌱🌱

Tomato cream inspiration, oyster mushroom tartare and high-altitude bread.

DESSERT

TIRAMISU 🍴🌱🌱🌱

Plantain and dark cocoa sponge cake, served with coffee cream infused with amaretto, plantain ice cream, and cacao nibs.

DULCE MANABA 🍴🌱🌱🌱

Sweet plantain cake with Salpriedra pastry cream, banana ice cream, and peanut crumble, served with chocolate cream.

HIELERO 🌱🌱🌱

Sorbets and ice creams (2 scoops).

🍴 Gluten

🌱 Nut

🌱 Lactose

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🍴 Spicy

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