

The most delicious part!

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.

CLASSIC CANELAZO

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

38 QUE NO JUEGA

Canelazo SOMOS clarified and cold.

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 ferment.

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 Campari, Rosso Vermouth.

AMORFINO, un verso líquido

Murco single malt whiskey, caramel and coffee liqueur, citrus bitters.

LAS PENAS CON CACAO SON MENOS

Single Malt Murco, 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

- Horchata and blackberry - Peach and roses
- Lemon - peppermint

PLURAL PÉT NATS

- Amazonian naranjilla - Eterio
- Morada

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 fruta 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: Jamaica flower and pineapple.

Manuelita Saenz: Maracuyá and uvilla.

SODAS BY SOMOS \$5

Fruit shrub + sparkling water

**Ask for our different options **

MOCKTAILS \$8

Selvatico: Lemon, rue and ginger ferment.

Horchata Spritz: Horchata infusion, spices.

FOR YOU

EMPANADAS

Casera - Chicken stew & sweet plantain \$4 🍷

Riobambeña - 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 \$21 🌱🍷

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 \$15 🌱🍷🍷🍷

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

Accompanied by crispy yuccas with Pelma puree, sauce of your choice and roasted 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.

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.

LOS TORTELINIS DE MAQUEÑO \$22  

Sweet maqueño tortellini, pasta stuffed with roasted maqueño puree and manaba cheese. Served with dry vegetable sauce.

- Hongos Ostras + \$3.50
- Pollo + \$3.50
- Camarón + \$3.50

MENÚ AL APURO

Reduced portions

Combos only from on Monday to Friday

13:00 to 16:00

not available on holidays

APPETIZER

DÚO EMPANADAS

Corn, chicken, goat, shrimp, meat.

PAN DE YUCA  

Cassava dough with manaba cheese Served with guava chutney.

CEVICHE TROPICAL VERDE  

Kiwi and shrimp aguachile with jalapeño, onions, and cilantro, served with chulpi.

\$24 Appetizer + Main Course

(+\$8 Include dessert and traditional lemonade)

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

MAIN COURSE

TONGA DE POLLO   

Orange-infused rice served with crispy peanut-stuffed sweet plantains and chicken.

MELOSO DE MARISCO   

Creamy fish and octopus with saffron aioli, green aioli, and crispy coconut flakes.

HONGO OSTRA  

Bean puree with oven-baked oyster mushrooms, served with vegetables, greens, and macambo tahini.

DESSERT

COQUETA    




Inspired in a milk lemon sponge cake soaked in sweet milk. Served with rose ice cream, macadamia nuts and fresh strawberries.

TIRAMISU    

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

HIELERO    

Sorbets and ice cream (2 servings).

 Gluten Free  Nut-Free  Lactose Free

 Vegan  Vegetarian  Cold Dish  Spicy

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