



DESSERTS

For the heart

BANANA RUM CAKE _____ **\$14**



Caramelized banana cake, creamy cacao, with mucilage honey.

LA COQUETA 🍌🍋🍓🍓 _____ **\$12**

Lemon cake soaked in sweet milk. Served with rose ice cream, macadamia nuts and fresh strawberries.

CHOCOPOP 🍫🍌🍫 _____ **\$12**

Chocolate lava cake (70% Somos dark chocolate). Served with popcorn ice-cream. Our Best Seller! **(Prep time 20 mins).**

PAVLOVA OUR WAY 🍌🍋 _____ **\$12**

Tropical fruit soup, passion fruit sorbet, lemon meringue and chulpi.

PRISTIÑOS CON ISHPINGO 🍌🍋🍓🍓 _____ **\$12**

Warm crunchy beignets with spices and orange peel. Palo santo ice cream

EL HIELERO 🍌🍋 _____ **\$8**

Tasting of homemade seasonal ice cream and sorbets (3 scoops).

Ecuadorian specialty coffee

12oz. YINYANG _____ **\$5.5**

Espresso, chai tea, black tea, and textured milk.

12oz. LATTE _____ **\$5.5**

Espresso and textured milk.

12oz. SMOKED MOCHACCINO _____ **\$5**

Espresso, textured milk and somos chocolate.

2oz. DOUBLE ESPRESSO _____ **\$4**

Double coffee extraction.

8oz. AMERICANO _____ **\$4**

Espresso and hot water.

8oz. CAPPUCCINO _____ **\$4**

Espresso and textured milk.

1oz. ESPRESSO _____ **\$2.5**

Simple extraction.

Filtered

CHUSPA _____ **\$7**

Traditional drip.

Ask about our coffee varieties

V60 SOMOS _____ **\$7**

Ecuadorian Specialty Coffee Brewing Method.

Iced coffee

CAFEMISKE _____ **\$5**

Somos ice cream, espresso and cacao nibs.

COLD BREW _____ **\$4**

Cold infusion of coffee.

Coffe with spirits

TIRAMISU COFFEE _____ **\$6**

Almond liqueur, espresso, cream cheese, cacao nibs.

TAITA CHIMBORAZO _____ **\$5**

Miske Casa Agave, honey, espresso and cream

