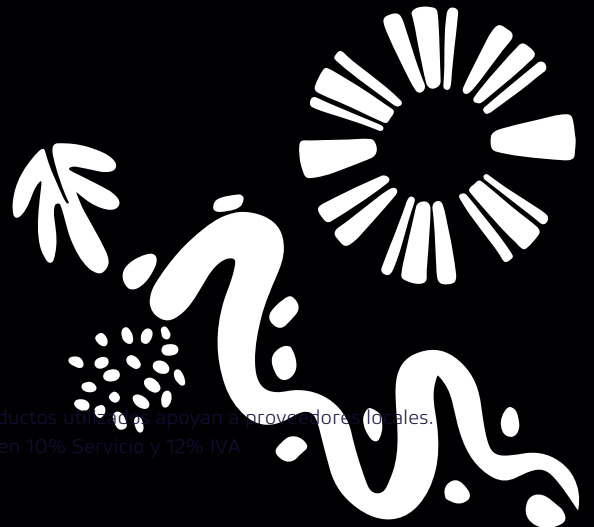


s.p.p.o's

LUNCH MENU



Todos los productos utilizados apoyan a proveedores locales.
Precios incluyen 10% Servicio y 12% IVA
20-11-2023

LUNCH SPECIALS

Not available for Combos

FROM OUR WOODFIRE OVEN

The Beef, Crunchy chaucha potatoes, house sour cream, manaba chorizo and chives, with Béarnaise sauce

Choose your cut

- Local Tenderloin 200g **\$30**
- Uruguayan Tenderloin 200g **\$35**
- Local Bife de Chorizo 180g **\$30**

DUMPLINGS DE CUY \$20

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

Subject to availability

WAHOO SALSERO \$19

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

SOMOS LUNCH

Choose one from 2 options:

- A la Carte
- Combo (smaller portions):
 - **FULL MENU \$29***
 - Entrée + Main Course + Dessert
 - **"ON A RUSH" MENU \$23***
 - Entrée + Main Course
 - Main Course + Dessert
 - ***ADD A GLASS OF HOUSE WINE \$5**

TO BEGIN

EMPANADAS (X2) \$8

- Green Plantain empanada stuffed with vegetables
- Sweet Plantain empanada stuffed with chicken stew

BURRATA SALAD \$12

Green leaf pesto base, roasted tomato sauce, fresh burrata, mortiño balsamic and greens

WATERMELON GAZPICHE WITH SHRIMPS \$12

Ceviche and gazpacho inspiration with smoked watermelon juice, pickled watermelon rind and poached shrimp

PLANTAIN GRATIN \$22

Soup made from a base of shrimp, vegetables, peanuts and plantain, gratin with manaba cheese and leaf cheese

TO CONTINUE

OCTOPUS TOAST \$17

Nixtamalized corn tortilla toast, roasted bell pepper aioli, pico de gallo with avocado and cilantro

CARMELLE FIDEO \$16

Pasta stuffed with ricotta and onions, served with tartiflette-inspired sauce with crispy pancetta and manaba cheese

COLIFLOR ANDINA \$18

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

SWEET FINISH

ANDEAN TIRAMISU \$12

Vanilla sponge cake, coffee syrup, whipped butter cream, cacao and coffee crumble

TROPICAL PAVLOVA \$8

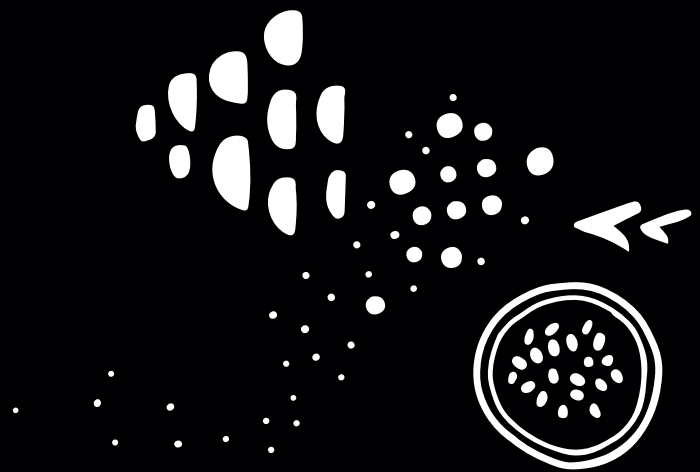
Cold coconut, passion fruit and mango soup. Accompanied by Swiss meringue and tropical fruits ice cream

CHIRIMISHKY \$5

House made ice-creams and sorbets. (2 scoops)

s.p.l.o.s

DINNER
MENU



COMIENZA, PLANIFICANDO EL FINAL

We make things our way. We want to make sure that you make enough space for the best part of dinner: **DESSERT** :)

LA COQUETA 12

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

CHOCOPOP DE ALTURA, EVERYONE'S FAVORITE! 10

Chocolate lava cake with 75% Somos dark chocolate. Served with popcorn ice-cream. Our Best Seller! (**Prep Time: 20min**)

CHCOBANANA 12

65% Dark Chocolate mousse with peanut crunch, brownie bites and caramelized bananas. Served with Rum-banana ice-cream

DESSERT TASTING 14

Taste a mini version of our best-seller desserts: Coqueta, Chocopop, Chirimiski

*Chirimiski: Ask us for our daily ice cream & sorbet specials! All Home-made and delicious! \$8

*ADD ON

Somos Chocolate tasting experience + \$15

CALENTANDO MOTORES

EMPANADAS 4 /per unit

Chicken stew

Goat stew 

Coconut shrimp stew 

Beef stew 

Corn and cheese 

MUCHÍN DE YUCA 6

Cassava dough, filled with cayambe's string cheese, Served with tamarind chutney sauce and green mango coleslaw

BALA DE MAQUEÑO 6

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

BALA DE LLAPINGACHO 6

Potato dough filled with wood fired pulled pork, sweet vinaigrette, avocado sauce, pickles with crispy pork crackling

PAN DE YUCA 10

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

CORVICHE 6

Green plantain and sal prietra patties filled with smoked amazonian fish, served with coleslaw and crab from Ecuadorian mangrove

 Gluten Free  Vegetarian  Spicy

 Vegan  Cold Dish

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

PARA COMPARTIR

WAHOO SALSERO 19

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

PUERTO DE TARQUI 19

Ecuadorian-inspired coastal crudo with Spanish influence. Mahi- Mahi (raw fish) on a creamy almond sauce, coconut, pickles and blueberries

THIS IS NOT A TATAKI 21

Seared and marinated tenderloin steak, roasted bell pepper sauce with neapía, crispy Chinese onion, chaucha potatoes, with a side of wood-fired sourdough bread

CARPACCIO DE PULPO 21

Vietnamese inspired octopus carpaccio with sweet and sour sauce, mint and crispy tapioca with a side of cassava chips

DUMPLINGS DE CUY 20

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

Subject to availability

CERDO EN SU PONCHITO 19

Pork sautéed with basil, ginger, sesame seeds and spices. Served with garden leaves, pickles and a sweet peanut sauce

PROFUNDICEMOS

EL CERDO Y SU CUERO 24

Pork Char Siu with rustic potato puree. Served with mellocos, pickled red cabbage. Apple cider demi glaze

TORTELLINI MANABA 21

Pasta filled with grilled maqueño, traditional seco de pollo sauce, served with crispy manaba cheese and avocado

UMIÑA 24

Woodfire Grilled swordfish steak, grilled tomatoes sauce, crunchy cassava, manaba pesto

COLIFLOR ANDINA 18

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

FROM OUR WOODFIRE OVEN

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LANGOSTINOS ENCOCAOS 30

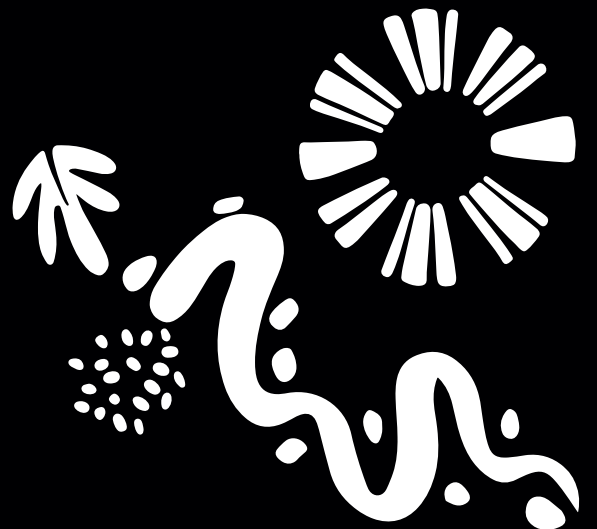
Malaysian-inspired curry dish. Grilled King prawns served with yellow curry encocado, ginger and turmeric. Squid ink pasta, coconut milk, lemon sauce and roasted peanuts

CHIVO DE MUEY 23

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

s.p.p.o's

LUNCH
MENU



The most delicious part!

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 vermouth, 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

LET'S GET REFRESHED!



FRESCASO TE PEGAS UN FRESCASO

Gin infused with ataco, lemongrass, orange peals



KARISHINA, la amante del vino

Wine selection, tangerine shrub, roses syrup



GALLITO DE LA CATEDRAL

Miske Silver (Casa Agave), strawberry and rocoto shrub, grapefruit



MISKE AHUMADO, la herencia

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

GIVE ME SOMETHING STRONG, PLEASE



MONTUBIO

Gin, vermouth, peanut campari, sal prieta



AMORFINO, un verso líquido

Cacao liquor, whisky Single Malt (Murco), cacao crunch Somos



LAS PENAS CON CACAO SON MENOS

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

\$12

\$15

FERMENTS & KOMBUCHAS

NUESTRA KOMBUCHA

Traditional Ecuadorian botanicals

EL KÉFIR DE LA CASA

Made with tropical and andean fruits

CHICHA LA TRADICIÓN DE NUESTROS ANCESTROS

Ritual Rice, chamomille, lemongrass, cedrón, arrayán, cola de caballo, guava, claudia and guaytambo

Amazónica Cassava, passion fruit, chonta fruit and guayusa

Andina Pineapple peals, corn mix

CERVEZAS

SOMOS

Cacao Husk

BANDIDOS BREWING

IPA, Cream Ale, Stout

TRES MONJES

Tripel, Ambar

\$5

NO ALCOHOL IS ALSO COOL

HOUSE LEMONADES \$4

Chulla Quiteño

Babaco, strawberry syrup, mote (type of Andean corn) infusion, spices, roses water

Cucurucho

Red fruits, pineapple syrup

Manuelita Saenz

Passion fruit, goldenberry, sweet basil

SODAS BY SOMOS \$4

Fruit shrub + sparkling water

**Ask for our different options **

MOCKTAILS \$8

SELVÁTICO Ginger kombucha, lemon, ruda

HORCHATA SPRITZ Horchata, jamaíca, rosemary kefir, lemon

PIÑA PARA LA NIÑA Roasted pineapple, coconut milk, spices, ginger, turmeric and ishpingo

