

# 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 peppermint. 🍌

### PANTRY

#### Artisanal breads

Sourdough - \$3.50

Cassava pita - \$4

## TO SHARE

### EL ASADITO \$22 🍌🍌🍌🍌

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

### PUERTO DE TARQUI \$20 🍌🍌🍌

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

### PULPO ISLEÑO \$28 🍌🍌🍌🍌

Vietnamese inspired octopus carpaccio with lemon ginger vinaigrette, mint and crispy tapioca with a side of cassava chips.

### 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.

### EL SALSERO VEGGIE \$18 🍌🍌🍌🍌

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

### CERDITO EN SU PONCHITO \$21 🍌🍌🍌

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

🍌 Gluten   🍌 Nut   🍌 Lactose   🍌 Hot Dish

🍌 Vegan   🍌 Vegetarian   🍌 Cold Dish   🍌 Spicy

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

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**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.

#### ZAPALLO ANDINO \$18

Caramelized pumpkin, couscous salad with dried fruits, herbs and yogurt.

## ALL TIME BEST SELLERS

### LOCRO HOGAREÑO \$12

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

### CEVICHE MANICERO \$17

Catch of the day, 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)

### WAHOO SALSERO \$20

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

### PICUDO Y VERDE

Ecuadorian green plantain soup inspiration, salted vegetables, achogcha, green plantain crispy balls filled with smoked fish.

### LANGOSTINOS MARIMBEROS \$31

Malaysian-inspired curry dish. Grilled King prawns served with ginger and turmeric yellow curry encocado. Squid ink pasta.

### CHIVO DE MUEY \$25

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

### EL CERDO Y SU CUERO \$24

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

### LOS TORTELLINIS DE MAQUEÑO \$22

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

### LLAMA

Llama tartar with cured yolk, agave flower, served with sourdough bread.

 Gluten Free  Nut-Free  Lactose Free

 Vegan  Vegetarian  Cold Dish  Spicy

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