

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.

CLASSIC CANELAZO

Base of naranjilla, sweet spices, citrus and Ecuadorian puntas.

\$13

LET'S GET REFRESHED!

FRESCASO TE PEGAS UN FRESCASO

Gin infused with ataco, lemongrass, orange peels.

KARISHINA, la amante del vino

Red wine, tangerine shrub, roses syrup.

TIKIS MIKIS

Ron romero y sons 9 years, whisky scotch, all spice, falernum, citrus juice, sweet spices.

AMANTES DE SUMPA

Caña manabita infused with cocoa nibs, mandarin lemon, lemon basil and vanilla bitters.

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

Gin, vermouth, peanut campari, sal prieta.

AMORFINO, un verso líquido

Cacao liquor, whisky Single Malt (Murco), orange peel.

LAS PENAS CON CACAO SON MENOS

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

SACHA RUNA

Martini Somos based on Cruz Loma Ecuadorian gin, elderberry and molle liqueur, extra dry vermouth and cocoa kombucha.

\$16

FERMENTS & KOMBUCHAS

OUR 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, lemon verbena, arrayán, cola de caballo, guava, claudiaand guaytambo.

Amazónica: Cassava, passion fruit, chonta fruta anda guayusa.

Andina: Pineapple peels and corn.

BEER

Bandidos Brewing: IPA, Cream Ale, Stout.

Tres monjes: Tripel, Ambar.

\$6

NO ALCOHOL IS ALSO COOL

HOUSE LEMONADES \$5

Chulla Quiteño: Babaco, strawberry syrup, mote (type of Andean corn) infusion, spices, roses water.

Cucurucho: Berries, pineapple syrup.

Manuelita Saenz: Passion fruit, goldenberry, sweet basil.

SODAS BY SOMOS \$5

Fruit shrub + sparkling water

****Ask for our different options****

MOCKTAILS \$8

Selvatico: Ginger kombucha, lemon, ruda.

Horchata Spritz: Horchata, jamaica, rosemary kefir lemon.

Piña para la niña: Roasted pineapple, coconut milk, spices, ginger, turmeric and ishpingo.

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 salprieda 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 peppermint.

HANDMADE BREAD

Brioche - \$4

Sourdough bread - \$3.50

Pita bread - \$4

TO SHARE

EL ASADITO \$22 🌱🍷🍷

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

LOCRO HOGAREÑO \$14 🌱🌱🍷

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.

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 \$22 🍷🌱🍷

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

EQUINOCCIO SALAD \$12 🌱🍷🌱🍷

Greens mix, caramelized pumpkin, chayote pickle and turmeric and honey vinaigrette and quinoa.

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.

CERDITO EN SU PONCHITO \$21 🍷🌱

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

DUMPLINGS DE CUY \$22 🌱🍷

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

Subject to availability.



Gluten Free



Nut-Free



Lactose Free



Vegan



Vegetarian



Cold Dish



Spicy

Every product we use supports local producers.

Prices include service and taxes.

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FROM OUR WOODFIRE OVEN

FISH

Crispy cassava, sauce of your choice and grilled 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.

HONGO OSTRA \$ 18

Oyster mushroom cooked in our woodfire oven, served on a green plantain puree and roasted pepper sauce.

BERENJENA ASADA \$18

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

ZAPALLO ANDINO \$18

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

FROM OUR KITCHEN

LOS TORTELINIS DE MAQUEÑO \$22

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

- Oyster Mushrooms + \$3.50

- Chicken + \$3.50

- Shrimp + \$3.50

EL CERDO Y SU CUERO \$24

Pork Char Siu with rustic potato puree.

Served with mellocos, pickled red cabbage.

Apple cider demi glaze.

LANGOSTINOS MARIMBEROS \$31

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

CHIVO DE MUEY \$25

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

EL EXTRANJERO \$18

Chickpea falafel, roasted cabbage with palo santo, macambo tahini.

 Gluten Free  Nut-Free  Lactose Free

 Vegan  Vegetarian  Cold Dish  Spicy

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