

# 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, jamaíca, rosemary kefir lemon.

## FOR YOU

### EMPANADAS

Casera - Chicken stew & sweet plantain \$4 🍷

Riobambaña - 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 pepermint.

### HANDMADE BREAD

Brioche - \$4

Sourdough bread - \$3.50

Pita bread - \$4

## TO SHARE

**EL JARDÍN \$17** 🌱🍷

Octopus cooked and seared in our wood fire oven, roasted chaucha potato, tomato-based sauce, peppers and walnuts (cold preparation).

**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.

**DUMPLINGS DE CUY \$22** 🌱🍷

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

\*Subject to availability\*.

**EQUINOCCIO SALAD \$12** 🌱🍷🌱🍷

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

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.

s.polo'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.

- Oyster Mushrooms + \$3.50

- Chicken + \$3.50

- Shrimp + \$3.50

## MENÚ AL APURO

Reduced portions

Combos only from on Monday to Friday

13:00 to 16:00

\*not available on holidays\*

### APPETIZER

#### DUO DE EMPANADAS

Corn, chicken, goat, shrimp, meat.

#### MAQUI

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

#### TOMATO SALAD

Green leaf pesto base, roasted tomato sauce, fresh burrata, mortino balsamic, greens and confited figs.

### \$24 Appetizer + Main Course

(+\$8 Include dessert and traditional lemonade)

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

### MAIN COURSE

#### EL PONCHITO

Sauted pork, fresh pickles and peanut sauce. Served with Romaine lettuce and spicy asian peanut sauce.

#### PESCA HERBAL

Daily catch served with green sauce, cassava puree, bacon chips and pickled onions.

#### HONGO EN LEÑA

Local red beans, served with macambo tahini, roasted oyster mushrooms.

### DESSERT

#### COQUETA



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

#### FINO

Inspiration of a chocolate cake based on a flourless chocolate cake, whipped ganache, and 3 leches.

#### CHIRIMISKY

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

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 Vegan  Vegetarian  Cold Dish  Spicy

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