

# 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 vermouht, 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.

## 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, vermouht, 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 vermouht and cocoa kombucha.

\$13

\$16

## FERMENTOS Y CERVEZAS

### NUESTRA KOMBUCHA

- Horchata and red fruits - Seasonal fruits
- Pineapple, coconut and mint

### PLURAL PÉT NATS

Naturally carbonated drinks.

### 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.

**Cerveza SOMOS:** Bitter style based on cacao husks.

\$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 🍷 🍷

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 \$12** 🍷 🌿 🍷

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** 🌿 🍷 🍷 🍷

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.

**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.

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 Vegan  Vegetarian  Cold Dish  Spicy

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