



TO SHARE

Crispy Polenta (Veg)

col. 4,800 (V)

Roasted kale, caramelized onions, fried capers, tomato relish

Calamaretti

col. 5,400

Crispy squid, tajin, lime, house tartare

Ceviche Caribeño

col. 6,400

Fresh white fish, coconut, passion fruit, chives, plantain chips

Hummus Negro

col. 4,500

Creamy refried beans, cumin, homemade plantain chips

BOWLS

Somos Garden Bowl

col. 5,800 (V)

Grilled squash, fresh vegetables, spiced chickpeas, nori, choose your homemade dressing: Lemon & Miso, Apple-Cider Vinegar & Mustard, Creamy Sesame & Roasted Lime

Nutty Goat Bowl

col. 6,800 (VEG)

Nutty lentils, grilled & pickled beetroot, Lolo's local goat cheese, crispy capers, roasted pineapple, nori, seeds, herbs, house honey-mustard vinaigrette

ADD TO YOUR BOWL

Avocado col. 1,000

Goat cheese col. 1,200

Grilled Fish col. 2,600

IN A BUN

The Mahi Mahi

col. 7,400

Grilled local fish filet, creamy slaw, dill pickles, toasted brioche bun, homemade sweet potato fries
Add Cheddar or Mozzarella for col.1,200

The Shortie

col. 7,200

Slow braised pulled short rib beef, house pickled beets, arugula, brioche bun, homemade sweet potato fries
Add Cheddar or Mozzarella for col.1,200

TACO BAR - CHOOSE YOUR FAVORITE - 3 per order in fresh handmade corn tortillas (GF&V)

Pescado al Pastor

col. 6,900

Local grilled fish, achiote, chile morita, crunchy cabbage, lemon-cilantro sauce, house spicy mayo

Carne Mechada

col. 6,800

Slow braised beef short ribs, house pickled carrots, scallions, homemade citrus-mayo

Camaron

col. 7,200

Local grilled shrimp with house spice mix, avocado, fresh green cabbage, lime-cilantro sauce

Pollo a la Macha

col. 6,500

Local organic chicken, salsa macha, roasted corn, fresh cilantro, homemade roasted jalapeno-lime mayo

Vegano

col. 6,000 (V)

Roasted cauliflower, charred red pepper sauce, spiced pumpkin seeds, fresh greens, creamy cilantro-lime sauce

MAKE IT A PLATE

add col. 1,800

Homemade sweet potato fries / Our fresh house salad

OUR HOMEMADE SALSAS col. 900 Famous House Hot Sauce, Pico de gallo, Jalapeno Lime, Spicy Pina, Spicy House Mayo

SEASONAL PLATES

Tuna & Chickpeas

col. 8,600

Pan-seared local yellow fin tuna, chickpeas, kale, tahini, amaranth

Mediterranean Mahi

col. 8,200

Local grilled fish filet, creamy spinach & lemon orzotto, crispy capers, cracked black pepper

DESSERTS

Warm Brownie Cake

col. 4,600

Vanilla, Chocolate or Dulce de Leche Ice Cream

Somos Cheesecake

col. 4,400

Creamy cheesecake in a cup with fresh passion fruit



THE BOOZE

COCKTAILS

*Upgrade your cocktails with: Flor de Caña 7, Martin Millers Gin, Nosotros Tequila

CACAO COFFEE NEGRONI col. 6,500/*col.7,700
Classic negroni with a twist - infused with cacao and coffee

BUTTERFLY PEA GIN TONIC col. 6,200
Butterfly pea infused gin with a hint of orange and lavender

MATCHA GIN TONIC col. 6,200/*col.8,000
Matcha-gin-fusion with hints of lemon, orange and mint

BERRY GIN TONIC col. 6,200/*col.7,700
Assorted berries and black berry powder with lemon fragrance

TROPICAL RUM OLD FASHIONED col. 5,500/*col.6,300
Homemade coconut rum with a dash of symple syrup, angostura bitters, orange, and dehydrated banana

COFFEE CASCARA RUM TONIC col. 5,500/*col.6,300
Rum, ginger syrup, lime juice, cascara tea, tonic water

SPICY MARGARITA col. 5,900/*col.8,500
Tequila, lime juice, mexican chili tincture, thyme

HIBISCUS PALOMA col. 6,500
Hibiscus infused tequila, lime, pomelo soda, red berry salt

PURPLE MEZCALITA col. 7,500
Mezcal, beetroot powder, lemon, agave, cas-salt, pickled beetroot

RASPBERRY SPRITZ col. 7,200
Raspberry cordial, cranberry infused vodka, sparkling rose



WINES AND BEERS

RED glass col. 4,000, bottle col. 17,000
Cabernet Sauvignon (Chile) - smooth, dry, subtle notes of red fruits, pairs great with our short rib beef and pollo tacos

WHITE glass col. 4,000, bottle col. 17,000
Sauvignon Blanc (Chile) - dry, slightly acidic, earthy notes, goes especially well with our fish & seafood dishes, vegan tacos and vegetable bowls

PILSEN col. 2,500
Local Pilsener

IMPERIAL col. 2,500
Local Lager

NON ALCOHOLIC

TURMERIC GINGER BOOSTER col. 2,500
Organic turmeric, ginger, cayenne, mandarine lime

HOUSE FRUIT JUICE col. 2,400
Best fruit of the day

SPARKLING WATER col. 1,900
750ml bottle of filtered sparkling water

HIBISCUS COOLER col. 2,500
Local flor de jamaica and infused spices

PIPA FRIA col. 1,900
Local fresh coconut water