



DINNER TIME EATS

The Somos Garden Salad col. 4,800 (V)

Fresh vegetables, crunchy lettuce, grilled squash, spiced chickpeas, toasted seaweed, served with your choice of homemade dressing: Lemon & Miso / Apple-Cider Vinegar & Mustard / Creamy Sesame & Roasted Lime

Lentil & Ricotta Bowl col. 5,700 (VEG)

Nutty lentils, grilled & pickled beetroot, Lolo's local goat cheese ricotta, roasted pineapple, toasted seaweed, spiced pumpkin seeds, crispy capers, mixed herbs, served with our house honey-mustard vinaigrette

The DOSA BAR

A fermented, gluten-free & vegan wrap made with lentils, rice, chickpeas and fenugreek.

Crispy Fish & Greens col. 6,200

Local fish tempura, crunchy cabbage slaw, house mayo, fresh greens, homemade cilantro-mint chutney

SWEET POTATO & CHICKPEA col. 5,900 (V)

Roasted sweet potatoes, carrots, chickpeas, ginger, turmeric, cilantro-lime sauce, house sweet & spicy mango chutney

SLOW BRAISED BEEF SHORT RIBS col. 6,400

Pulled melt-in-your-mouth beef, scallions, carrots, pickled beets, served with our homemade tomato relish

THAI OMELETTE & SPINACH col. 5,800 (VEG)

Fluffy coconut milk omelette, raw spinach, cilantro-lime sauce, ginger, jalapeño, fresh carrots, coconut crisp chutney

SPICY KIMCHI CHICKEN col. 6,100

Local organic chicken, chickpeas, homemade kimchi mayo, sweet potato, ginger, house hot sauce

DOSA SIDES col. 1,900 (VEG)

One included with every DOSA

Homemade Sweet Potato Fries & Sea Salt / Grilled Sweet Baby Corn & Miso-Butter / Roasted Cabbage & Olive Oil

EXTRA HOMEMADE CHUTNEYS col. 900 (V)

Coconut Crisp / Sweet & Spicy Mango / Tomato Relish / Cilantro-Mint / House Hot Sauce

SOMOS CAFE BURGER col. 6,400

Grilled local fish filet, toasted brioche burger bun, creamy slaw, dill pickles, served with our homemade sweet potato fries and ketchup Add Cheddar & Mozzarella

THE SHORTIE BURGER col. 6,500

Slow braised pulled short rib beef, toasted brioche burger bun, carrots, house pickled beets, arugula, served with our homemade sweet potato fries and ketchup
Add Cheddar & Mozzarella for col.1,200

FISH & CHIPS col. 5,900 / 4,200

Local fish tempura, house tartare sauce, homemade sweet potato fries and ketchup

THE SOMOS CAFE

THE BOOZE

SPICY MARGARITA col. 4,900

WHISKEY – OLD FASHIONED col. 5,400

RUM – OLD FASHIONED col. 4,900

SOMOS GIN AND TONIC (WATERMELON LIME) col. 4,900

NEGRONI col. 5,500

CACIQUE SOUR col. 4,200

DAIQUIRI col. 4,800

LOCAL BEER col. 2,500

Pilsen/Imperial

WINE

Glass col. 3,200 / Bottle col.17,000

MARTINI ESPRESSO col. 5,500

NON BOOZE

HOUSE FRUIT JUICE col. 2,200

SPARKLING WATER col. 1,900

750ml bottle

HIBISCUS COOLER col. 2,100

Local flor de Jamaica and infused spices

TURMERIC GINGER BOOSTER col. 2,100

Organic turmeric, ginger, cayenne, mandarin lime

PIPA FRIA col. 1,900

Fresh coconut water