



THE SOMOS CAFE

SANDWICHES N' MORE

TUNA SANDO

col. 7,400

Lightly pan-seared tuna, salsa verde, whole grain mustard, crunchy carrots, arugula, sesame, house mayo, toasted brioche toast

SOMOS SHRIMP ROLL

col. 7,100

Buttery toasted brioche bun, local shrimp, green apple, celery, dill, homemade mayo

BRISKET SANDWICH

col. 8,200

Fluffy brioche toast, KOOKS house smoked brisket, mozzarella, cheddar, wholegrain mustard, house pickled beetroot

ROASTED ONION HUMMUS

col. 5,700

Creamy homemade hummus, spiced chickpeas, roasted red peppers, tahini, parsley, sourdough toast

BANH MI GA

col. 6,700

Free-range organic chicken, roasted jalapeno-lime sauce, house pickled carrots, daikon, cilantro

BANH MI CHAY

col. 5,900

Fluffy coconut milk omelette, spinach, lime-cilantro sauce, house pickled carrots, daikon, cilantro

GREENS & LENTILS SALAD VG

col. 6,200

Kale, lentils, local goat cheese, arugula, cucumber, mixed herbs, pumpkin seeds, sweet mustard dressing

All our SANDWICHES come with your choice of side: Homemade sweet potato chips or our house salad



GLUTEN FREE BREAD AVAILABLE + col. 1000 GF

BAKES N' PASTRIES

CHOCOLATE CHIP BANANA BREAD

col. 2,400

Served lightly toasted with a sprinkle of cinnamon and organic brown sugar
+add scoop of Ice Cream for col.1.500

CARROT CAKE

col. 2,400

Made with lots of local organic carrots
+add scoop of Ice Cream for col. 1,500

WARM BROWNIE CAKE GF

col. 2,600

Soft, thick, a little crispy on top, heated just right
+add scoop of Ice Cream for col. 1,500

OUR DAILY CAKE

col. 2,400

Ask for todays special
+add scoop of Ice Cream for col. 1,500

GAUCHA ICE CREAM

col. 4,000

3 scoops of your choice: vanilla, dulce de leche or chocolate (vegan)

HOMEMADE COOKIES GF

col. 2,000

Peanut butter & chocolate chip

MEDIALUNA GRANDE

col. 1,900



Gluten Free



Vegan



Vegetarian

SMOOTHIES

FRESH FRUIT SMOOTHIE Choose up to 3 local fruits	col. 3,400
ANTI OX Pure açai, blueberries, banana	col. 4,000
AVOCADO ICE Avocado, coconut milk, lime juice, organic honey	col. 4,500
PINEAPPLE GINGER Pineapple, ginger, lime juice, turmeric	col. 3,800
CHAGA BOOM Cacao, coconut milk, banana, cinnamon + add a single shot espresso col.1,000	col. 3,400
GREENGO Spinach, spirulina, pineapple, lime, coconut water	col. 3,800

COLD BEVS

HOUSE FRUIT JUICE Best Fruit of the day	col. 2,300
COLD PRESSED JUICE Ask for todays mix	col. 3,000
PIPA FRIA Fresh coconut water	col. 1,700
MINT LEMONADE Fresh lime, mint, organic honey	col. 2,600
HIBISCUS COOLER Local flor de Jamaica, infused spices, fresh lime, organic honey	col. 2,300
TURMERIC GINGER BOOSTER Organic turmeric, ginger, cayenne, fresh lime, organic honey	col. 2,300

SPECIALTY COFFEE

*Oat or Almond Milk - col. 600

BLACK COFFEE Drip by MoccaMaster	col. 1,600
ESPRESSO Single/double	col. 1,200/2,200
CORTADO Single shot, milk*	col. 1,600
AMERICANO Double shot espresso, hot water	col. 2,200
FLAT WHITE Double shot espresso, milk*	col. 2,400
CAPPUCCINO Single shot espresso, milk*, cacao, cinnamon	col. 2,300
SOMOS CAPPUCCINO A capuccino with orange peel infused coffee, milk*, cacao	col. 2,500
BIG LATTE Double shot espresso, milk*	col. 2,600
MOCCA Double shot of espresso, milk*, chocolate, melted cacao nibs	col. 2,500

ICED AND SPECIALS

*Oat or Almond Milk - col. 600

COLD BREW Homemade	col. 2,300
AFFOGATO Double shot of espresso, artisanal vanilla ice cream	col. 4,200
FRAPPUCCINO Double shot of espresso, banana, peanut butter, chocolate cinnamon, cacao, chantilly	col. 4,500
ICED LATTE Concentrated coffee, milk*, ice	col. 2,700
MATCHA LATTE Matcha tea, milk*	col. 2,900
CHAI LATTE Homemade chai - Hot or iced, milk*	col. 2,700
HOUSE ICED TEA Black tea, fresh lime, agave, cinnamon	col. 2,300

