

SOMOS CAFE

Shares

BABA GHANOUSH-ISH & SPICE OIL(VG)(GF option).....	COL.4900
CEVICHE CARIBENO(GF).....	COL.6400
CALAMARETTI & TARTARE SAUCE(GF).....	COL.5400
FISH CROQUETTAS & SWEET CHILI JAM.....	COL.5200
CHARRED GREEN CABBAGE(VG).....	COL.5800
Tomato-ginger salsa, tahini, greek yogurt	



Mains

TROPICAL MAHI(GF).....	COL.8200
Coconut-basil sambal, potatoes, green beans	
AGRI-DULCE SHRIMP & CRISPY RICE.....	COL.7200
TUNA & CHICKPEAS(GF).....	COL.8600
Seared yellow fin tuna, chickpeas, kale, tahini, lime	
FISH BURGER(GF option).....	COL.7400
SOMOS SMASH BURGER(GF option).....	COL.8400
Two patties, cheddar, tomato, crispy kale, sweet potato fries	
TACOS- GUAVA CHIPOTLE FISH OR ADOBO PORK RIBS.....	COL.6900
3 tacos per plate, choose your style	

Salads

SOMOS GARDEN SALAD(V).....	COL.5800
Squash, veggies, chickpeas, lime-miso dressing	
NUTTY GOAT BOWL(GF/VG).....	COL.6800
Lentils, goat cheese, beetroot, nori, herbs, mustard dressing	
MIXED GREENS & HERBS(GF/V).....	COL.4000
+Add Ons: Avocado COL.1200 Goat Cheese COL.2000 Grilled Mahi COL.3000 Grilled Tuna COL.3500	

Desserts

CHOCO PINEAPPLE UPSIDE DOWN CAKE.....	COL.4900
ICE CREAM SANDO.....	COL.3500
PASSION FRUIT CHEESE CAKE IN A CUP(GF option).....	COL.4400
WARM BROWNIE CAKE & ICE CREAM(GF).....	COL.4500

GF V VG
Gluten Free Vegan Vegetarian



Cocktails

LA ROSITA.....COL.8200 Mezcal, ginger, lemongrass honey, watermelon	CACIQUE GUAVA SOUR.....COL.5200 Cacique, guava, lime, agave, bitters, aqua faba
OXIMORON.....COL.8200 Mezcal, green mix juice, pineapple, spicy chili	PECCATO TROPICAL.....COL.5900 Rum, Campari, pineapple, lime, agave
CARAJILLO MEZCAL.....COL.8200 Mezcal, liquor 43, specialty coffee	WIKI COCO.....COL.6500 Spice-infused whisky, coconut ice, cinammon
SPICY MARGARITA.....COL.5200 Tequila, lime, chili tincture, thyme	OAK PASSION.....COL.7200 Bourbon, maracuya, orange juice, agave mandarin

Wines

HOUSE WINE.....glass COL.5,000 / bottle COL.22,000
 RED - Well balanced, medium bodied with red fruit notes
 WHITE - Dry, fresh, fruity, citrus aromas
 ROSE - Light bodied, crisp with raspberry, banana/melon notes

WINE BOTTLES

Vgneti del Sole, Pinot Grigio, Veneto (Italy).....COL.24,000
 Subtle and floral with green apple, lemon and almond notes

Destino, Cabernet Sauvignon, Mendoza (Argentina).....COL.25,000
 Flavors of raspberries and blackberries with firm tannins

Beers and Crafts

NATIONAL BEERS (Pilsen, Imperial 350ML).....	COL.2500
COLLECTIVE ART CRAFT BEERS (473ML)	
Audio/Visual, Lager 4.9%.....	COL.4500
Hazy State, Neipa 4.1%.....	COL.4800
Ransak, IPA 6.8%.....	COL.5000
Mimosa Style 4,5%.....	COL.4700

Soft Drinks

SPARKLING WATER.....COL.1900 750ml bottle of filtered sparkling water	HIBISCUS COOLER.....COL.2500 Flor de jamaica and infused spices
PIPA FRIA.....COL.1700 Local fresh coconut water	TURMERIC GINGER BOOST.....COL.2500 Turmeric, ginger, cayenne, fresh lime
HOUSE FRUIT JUICE.....COL.2400 Fruit of the day	MINT LEMONADE.....COL.2600 Fresh lime, mint, organic honey
HOUSE ICED TEA.....COL.2300 Black tea, lime, agave, cinnamon	MOCKTAILS.....COL.3500 Ask the bar for daily availabilities

OPEN EVERY DAY

10% gov. tax not included. If you enjoyed the service TIPS are very WELCOME. WIFI: **SOMOS GUEST** PASSWORD: **rideandshine**