



Shares

BABA GHANOUSH-ISH & SPICE OIL (VG).....	COL.4900
CEVICHE CARIBEÑO (GF).....	COL.6400
CALAMARETTI & TARTARE SAUCE (GF).....	COL.5600
SWEET N' SPICY ROASTED CABBAGE (VG).....	COL.5800
Tomato-ginger-sesame sauce, greek yogurt, tahini	
SEARED TUNA.....	COL.6000
Cilantro, orange, roasted jalapeno, crispy scallions	

Mains

TROPICAL CATCH.....	COL.8600
Fresh catch, coconut-basil sambal, potatoes, green beans	
AGRI-DULCE SHRIMP & CRISPY RICE.....	COL.7800
TUNA & CHICKPEAS (GF).....	COL.8900
Seared yellow fin tuna, chickpeas, kale, tahini, lime	
FISH BURGER.....	COL.8200
SOMOS SMASH BURGER.....	COL.8600
Two beef patties, cheddar, tomato, crispy kale, sweet potato fries	
BANH BURGER.....	COL.8600
Two beef patties, cheddar, pickled daikon carrot slaw, jalapenos, spicy aioli, sweet potato fries	
TACOS - GUAVA CHIPOTLE FISH OR ADOBO PORK RIBS.....	COL.7200
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.6900
Lentils, goat cheese, beetroot, nori, herbs, mustard dressing	
MIXED GREENS & HERBS (V).....	COL.4000
+Add Ons: Avocado col.1200 Goat Cheese col.2000 Grilled Mahi col.3000 Grilled Tuna col.3500	

Desserts

ICE CREAM COOKIE SANDWICH.....	COL.3500
WARM BROWNIE CAKE & ICE CREAM (GF).....	COL.4800
BANANA BREAD (GF).....	COL.2400
CHOCO-BANANA BOLITAS (GF).....	COL.2800

GF V VG
 Gluten Free Vegan Vegetarian



Cocktails

CAIPIRINHA.....COL.6500 Cachaça, lime, agave	CACIQUE GUAVA SOUR.....COL.5200 Cacique, guava, bitters, lime juice, aquafaba
PASSION FIZZ.....COL.6800 Gin, passion fruit, lime juice, agave, mint	PECCATO TROPICAL.....COL.6300 Rum, campari, pineapple, lime juice, agave
GIN-TONIC WATERMELON.....COL.6500 Classic Gin & tonic w/ a splash of watermelon	WHISKEY SOUR.....COL.6200 Almond liquour, lime, aquafaba, angostura, rosemary
MARGARITA Reg/Spicy.....COL.5900 Tequila, lime juice, thyme-chili infusion	MEZCALITA Reg/Spicy.....COL.7500 Mezcal, lime, thyme-chili tincture

UPGRADE your cocktail with our selection of premium spirits. Ask our service team for pricing.

Wines

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

WINE BOTTLES

Vgneti del Sole, Pinot Grigio, Veneto (Italy).....COL.24,000
Subtle and floral with notes of green apple, lemon and almond
Chateau Pillet: Sauvignon frank(red), Chardonnay(white).....COL.25,000
Flavors of blackberry, cherry and plum with subtle dry tannins

Beers and Crafts

NATIONAL BEERS (Pilsen, Imperial 350ML).....COL.2500
Corona.....COL.3200
Papagayo.....COL.4000
IPA 6.2% - Beach Lager 5.0% - Passion Fruit 5.0%
Calle Cimarrona.....COL.4100
Malinche Wheat Beer 5.5% - Diablo IPA 5.5%

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 LIME SODA.....COL.2800 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**