



**Fruits & Smoothie bowls**

- FRESH LOCAL FRUIT BOWL (V/GF)..... COL.3300
- GREEK YOGURT & FRUITS..... COL.4200
Drizzled with organic honey
- ACAI (V/GF)..... COL.5900
Pure acai, blueberries, banana topped w/ fresh mango, papaya, banana, pumpkin & sunflower seeds, cacao nibs, coconut flakes
- PITAHAYA (V/GF)..... COL.5600
Pink dragon fruit, mango, banana, orange juice topped w/ fresh pineapple, papaya, banana, pumpkin & sunflower seeds, cacao nibs, coconut flakes
- TROPICAL (V/GF)..... COL.5200
Pineapple, passion fruit, fresh coconut, basil, lime, organic honey, topped w/ fresh papaya, mango, pumpkin & sunflower seeds, cacao nibs, coconut flakes
- COCO-BANANA (V/GF)..... COL.5200
Coconut milk, peanut butter, banana topped w/ fresh strawberries, mango, cacao nibs, coconut flakes

+Add Granola or Peanut Butter for 1000

**Toasts & Sandwiches**

- SOMOS AVOCADO TOAST (VEG).....COL.6200
2 poached eggs, roasted spinach & smashed avocado on toasted sourdough bread
- ALL DAY BREAKFAST SANDWICH.....COL.6200
Scrambled eggs, bacon, cheddar, caramelized onions, spicy aioli, tomato in grilled brioche
- BREAKY BURRITO.....COL.5600
Scrambled eggs, avocado, gallo pinto, tomato relish in a grilled tortilla w/ pico de gallo & house hot sauce
- PEANUT BUTTER & HONEY TOSTADA.....COL.3400
On toasted sourdough bread with cacao nibs
- CARAMELIZED BRIOCHE FRENCH TOAST.....
Served with homemade blackberry jam & maple syrup
CLASSIC.....COL.5000
PEANUT BUTTER & CHOCOLATE.....COL.5900
+Add Fresh Fruits 800
- SOMOS SMASH BURGER.....COL.8400
Two beef patties, kale, cheddar, house burger sauce, side salad with poppy seed dressing
- HONEY SESAME CHICKEN BURRITO.....COL.6000
Tempura onions, roasted peppers, cabbage, spicy aioli, grilled tortilla
- BANH MI.....
Vietnamese sandwich with pickled daikon carrot slaw, jalapeño aioli, cilantro, side salad w/ miso dressing
BANH MI GA Chicken & scallions.....COL.6500
BANH MI CHAY (VEG) Spinach & coconut milk omelet.....COL.5900

**Plates & Salads**

- TURKISH EGGS (VEG).....COL.5800
Greek yogurt, 2 poached eggs, roasted red peppers, spiced butter, dill, served w/ sourdough toast
- BREAKY TACOS (GF, V).....COL.5200
3 handmade corn tortillas, black bean hummus, red peppers, jalapeño fava aioli, radish, cilantro
- PINTO BOWL.....COL.5500
Gallo pinto, fried egg, avocado, grilled local cheese, plantain, pice de gallo
- CRISPY FISH BITES.....COL.5400
Citrus salt, roasted garlic aioli
- GREENS & LENTIL SALAD (VEG).....COL.6400
Kale, arugula, green apple, cucumber, goat cheese, pumpkin seeds, mixed herbs, poppy seed dressing.
- GINGER SOY CHICKEN SALAD.....COL.7400
Herbed carrot salad, roasted peanuts, sesame lime dressing

**Sides**

- YUCA FRIES (VEG).....COL.2500
Served with roasted garlic aioli
- SIDE SALAD (V).....COL.1800
Mixed greens, carrots, cabbage, poppy seed dressing

**Homemade Pastries**

- Chocolate Banana Bread.....COL.2400
- Cinnamon Banana Bread (GF).....COL.2600
- Ice Cream Sando.....COL.3500
- Dark Chocolate Brownie (GF).....COL.2800
- Peanut Butter Cookie (GF).....COL.2000
- +Add ice cream scoop Vanilla, Chocolate.....COL.1000
- Pain au chocolat.....COL.2800
- Croissant.....COL.2500
- Cardamon/Cinamon Roll.....COL.2800

**Add Ons**

- AVOCADO.....COL.1200
- BACON.....COL.1700
- CHEESE Tico, mozzarella, cheddar, goat.....COL.1600
- EGG.....COL.700
- CHICKEN Tempura fried or poached.....COL.2500
- HOMEMADE GLUTEN FREE BREAD.....COL.1500

\*Gluten Free(GF) Vegetarian(VG) Vegan(V). \*Please tell our servers about your allergies.

\*All prices are in Costa Rican Colones, 10% service tax not included. Tips are highly welcome & appreciated.

\*WIFI: SOMOS\_GUEST, PW: Rideandshine



**Smoothies**

- FRESH FRUIT SMOOTHIE..... COL.3400  
Choose up to 3 – banana, pineapple, papaya, fresh coconut, passion fruit, mango, orange, watermelon, blueberry, strawberry
- ANTI OX..... COL.4200  
Pure acai, blueberries, pineapple, banana, orange juice, lime juice
- AVOCADO ICE..... COL.4800  
Coconut milk, lime juice, organic honey
- MORNING GLORY..... COL.3900  
Pineapple, ginger, turmeric, lime juice, black pepper
- CHAGA BOOM..... COL.3600  
Coconut milk, banana, cacao, cinnamon
- GREENGO..... COL.3900  
Spinach, pineapple, coconut water, spirulina, lime juice
- CAFE FRAPPE..... COL.4200  
Double shot of espresso, vanilla ice cream, milk, cacao nibs

**Add PROTEIN:** 30 grams of protein col.2000

**Iced Drinks & Fresh Pressed Juices**

- HOUSE FRUIT JUICE.....COL.2400  
Choose from – watermelon, orange or tamarind
- COLD PRESS JUICES.....COL.3000  
Green – spinach, celery, green apple  
Red – beetroot, ginger, lime  
Orange – carrot, ginger, turmeric, orange
- PIPA FRIA.....COL.1700
- MINT LIME SODA.....COL.2400
- HIBISCUS COOLER.....COL.2600  
Infused spices, lime juice
- TURMERIC GINGER BOOSTER.....COL.2600  
Mandarin lime juice, black pepper
- MATCHA MINT LIMEADE.....COL.3000

**From the Brew Bar**

**Coffee**

- POUR OVER.....COL.2500
- DRIP COFFEE.....COL.1600
- COLD BREW COFFEE.....COL.1600
- ESPRESSO.....COL.2000
- AMERICANO.....COL.2000
- CORTADO.....COL.2300
- FLAT WHITE.....COL.2500
- CAPPUCCINO.....COL.2500
- CAFE LATTE.....COL.2900
- MOCCA.....COL.3100
- Double shot of espresso, steamed milk, cacao syrup
- AFFOGATO.....COL.4200  
Double shot of espresso, vanilla ice cream

**Tea ETC.**

- TURMERIC LATTE.....COL.2900
- MATCHA LATTE.....COL.2900
- CHAI LATTE.....COL.2900
- HOT CHOCOLATE.....COL.2400
- HOT TEA.....COL.1600  
Mint or Black
- ICED BLACK TEA.....COL.2300  
Lime juice, syrup

**Alternative Milks:** Oat or Almond col.600

**Add Ons:** Espresso Shot col.1200 – Matcha Shot col.1200 – Vanilla, Cacao or Caramel Syrup col.500



**Open Every Day**

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