

## To share

Cesta Lat<sup>o</sup>

Mix of fried cassavas, patacones and sweet potato sticks served with brava sauce, avocado hummus and spicy tree tomato sauce.

6.5 €



Extra sauce +1€

## Bolones

Mix of three little bombs made with plantain, filled with either cheese or bacon served with berries coulis.

6 €



Extra sauce +1€

## Arepas from Pasto

Three white corn & fresh cheese arepas, topped with homemade guacamole, sour cream & beetroot hummus.

7.5 €

\*\*arepas: traditional bread, using corn flour & water.



## Toast

## Humboldt Current Toast

Toasted sesame seed bread, topped with beetroot hummus & smoked salmon.

6.5 €



Can be ordered without gluten +€1

## El Niño Toast

Toasted bread, topped with crushed avocado, sprinkled with chia & sunflower seeds & lashings of cilantro (coriander) oil with a free range poached egg.

7.5 €



With an extra egg +1€  
Gluten free bread + 1€

## Eggs

## Mini Tigrillo

Scrambled eggs served with fried plantain, pancetta & melted fresh cheese. Served on toasted bread with one bolone.

7.5 €



8 €

Omelettes Lat<sup>o</sup>

Choose three ingredientes:

bacon, mushroom, corn, cherry tomato, onion, mozzarella, plantain, ham.

All our omelettes are served with bread, potatoes, and coriander sauce (on the side).



## Sweet

## Flaco's tortillas

Two sweet corn flour discs, topped with fresh cheese and sour cream.

7 €



## Classic Pancakes

Four pancakes coated with our homemade berry and yogurt coulis, served with berries and toasted coconut flakes.

7.5 €



## Affogato

Vanilla ice cream with chocolate topping, drowned in our specialty coffee.

4 €



## Cinnamon Rolls

Classic or salted caramel, with red berry saue or ice-cream.

4 €



## Nutritional information



contains lactose



Lactose free



Contains Gluten



Gluten free



With dried fruits



Spicy



## Specials

### Chimborazo

Pulled beef in criolla sauce, together with crunchy patacones, avocado, onions, lime and cilantro.

9.9 €



Add tree tomato ají +1€

### Lat<sup>o</sup> Sandwich

Porchetta (pork) with tamarind sauce, tomato and lettuce served on cassava waffles and accompanied by sweet potato sticks.

9.9 €



### El Mono y el Serrano

2 Bao buns. One with chicken, agrio (tomato, onion, ají, cilantro) sauce and fried plantain. Another one with spicy tuna in mayo, crispy onion, arugula and avocado. Accompanied by fried potatoes bites.

8.5 €



Prefer both to be tuna? +2€

### Salad Mompiche

Spinach, strawberry, mango, apple, cashew, cucumber and prawn salad dressed with passion fruit honey.

9 €



Want bread? +1 €

### Eggs Benedict

Eggs benedict: two poached eggs, bacon & cheddar cheese served on yuca flour waffles, topped with hollandaise sauce.

9.5 €



Salmon instead of bacon? +1.5€  
Have it veggie with avocado instead

### Eggs benedict supreme

Eggs benedict: two poached eggs, bacon, fried plantain & cheddar cheese served on yuca flour waffles, topped with hollandaise sauce.

11 €



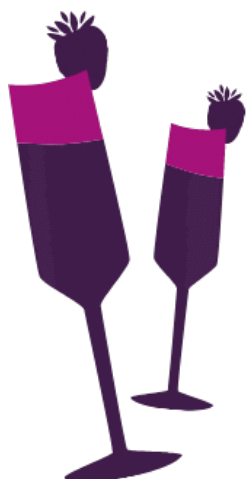
Salmon instead of bacon? +1.5€  
Have it veggie with avocado instead

**Bread basket**

2.5 €

**Extra sauce**

1 €



## UNLIMITED MIMOSAS

23€ PER PERSON

CHOOSE TWO BRUNCH DISHES

PER PERSON AND ENJOY

ALL THE MIMOSAS YOU WANT

FOR 1.15 HOURS

## Nutritional information



contains lactose



Lactose free



Contains Gluten



Gluten free



With dried fruits



Spicy

A super healthy and tasty traditional South American seafood dish. Fresh fish or seafood is freshly cured in citrus juice, and mixed with a variety of complimentary tangy, spicy & zesty flavours (depending on the origin and recipe), and served with salad vegetables and fruits.

### Ecuador - Latitude o

Zesty & tangy Ecuadorian ceviche made with citrus cured tiger prawns, red onion, tomatoes, chopped cilantro (coriander) & marinated in the juices of lime, orange and tomato.

12 €



### Northern Parallel

Creamy & crunchy Colombian ceviche made with citrus cured tiger prawns, sour cream, finely chopped red onion, cilantro/coriander & topped with fried sweet plantain chunks.

12 €



### Southern Parallel

Made with citrus cured croaker, red onion & toasted corn marinated with a base of lime juice, cilantro (coriander) & ginger, served with finely sliced fried yuca and sweet potato and corn.

16 €



### The Equinox

Sweet ceviche made with citrus cured salmon, avocado, mango, red onion & cilantro/coriander with a marinade of leche de tigre (tiger's milk) and tamarind.

12 €

\*\*leche de tigre: the Peruvian name for the typical ceviche marinade of lime juice, sliced onion, chillies, salt, & pepper.



### Ceviche Amazónico

White fish ceviche with red onion, toasted corn, marinated in lime, coconut, coriander and ginger, served with sweet potato corno and cassava chips.

17 €



### Ceviche de chocho japonés (Vegan)

Vegan ceviche with edamame, onions, tomatoes, coriander, lemon, orange and tomato sauce.

8 €



### Nutritional information

contains lactose
 Lactose free
 Contains Gluten
 Gluten free
 With dried fruits
 Spicy



## Natural Juices

Each of these juices can be made with milk (+1€). Or with alternative milk: soy or oat (+1.5).

### Río Guayas

Banana, açai and apple energy booster. **4.5 €**

### Tomebamba

Antioxidant delight with raspberry, blackberries, strawberries and apple. **4.5 €**

### Pailón del diablo

Energy bumper with passion fruit mango and pineapple. **4.5 €**

### Los Frailes

Vitamin kick with beetroot, mango, pineapple and ginger. **4.5 €**

### Quilotoa

Superfood load with kale, spinach, mango and apple. **4.5 €**

### Tortuga bay

Refreshing juice of melon, mango, strawberry and apple. **4.5 €**

### Machángara

Banana, strawberry and apple juice. **4.5 €**

## Homemade lemonade with mint

**4 €**

## Other drinks

Water **2 €**

Beer **2.5 €**

Coke, Fanta **2.3 €**

## Specialty Coffee

Espresso **1.5 €**

Double **1.8 €**

Latte (M) **2 €** Latte (L) **3 €**

Capuccino (M) **2.2 €** Capuccino (L) **3 €**

Americano **2 €** Mochaccino **3.5 €**

Shakerato **3 €** Shakerato + Bayles **4 €**

Flat White **2.5 €**

Macchiato **1.7 €**

Chai latte / Matcha Latte **3.5 €**

Iced latte (XL) / Caramel Latte (XL) **3.5 €**

Andean fruit tea **3.5 €** Tea **2.5 €**

## Cocktails

Mimosa Orange juice and cava **5 €**

Gin Tonic Gin, schweppes and a squeeze of lime **7 €**

Bloody Mary Tomato, vodka, lemon, Lea & Perrins, tabasco, pepper and salt **7 €**

Pisco Sour Pisco, lime, simple syrup, angostura, egg white and cinnamon **9 €**

Michelada Beer, lime, tabasco, Lea & Perrins, Jugo Maggi, salt **5 €**

Gin Gin Mule Gin, simple syrup, mint, lime, ginger beer **8 €**

Dark N Stormy Rum, lime, ginger beer **8 €**

Passion fruit Caipirinha Cachaça, simple syrup, lime, passion fruit **8 €**