

Breakfast Classics

El Niño Toast 7.5 € LF · V · N

Can be ordered without gluten +1€

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

Humboldt Current Toast 6.5 € LF

Can be ordered without gluten +1€

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

Yogurt Cotopaxi 7.0 € L · V · N

Jar of greek yogurt with coco chia pudding, granola, honey, fruit, cacao, passion fruit sauce and peanut butter.

Mini Tigrillo 7.5 € L

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

Omelette Supreme 12.50 € L

3-egg omelette served on top of avotoast.

Choose three ingredientes for your omelette:

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

Can be ordered without gluten +1€

To Share

Cesta Lat° 6.5 € GF · LF

Extra sauce +1

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

Bolones 6.0 € GF · L

Extra sauce +1

Mix of three little bombs made with plantain, filled with cheese served and served with berries coulis.

Arepas from Pasto 7.5 € GF · L

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

Specials

Eggs Benedict 10.5 € GF · L

Salmon instead of bacon? +2€ | Veggie instead of bacon +1€

Two poached eggs, bacon & cheddar cheese served on yuca flour waffles, topped with hollandaise sauce.

Eggs Benedict Supreme 12.0 € GF · L

Salmon instead of bacon? +2€ | Veggie instead of bacon +1€

Two poached eggs, bacon, fried plantain & cheddar cheese served on yuca flour waffles, topped with hollandaise sauce.

Chimborazo 9.9 € GF · LF

Add tree tomato aji +1€

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

Lat° Sandwich 9.9 € GF · L

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

El mono yel serrano 9.9 € LF

Prefer both to be tuna? +2€

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

Mompiche Salad 9.0 € GF · LF · N

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



Unlimited Mimosas

25€ per person

Choose two different brunch dishes (except for supremes) per person and all the mimosas you want during 1.15

Extra Bread basket 2.5€ Extra sauce 1€



Ceviches

Ecuador - Latitude 0 12.0 € GF · LF

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.

Northern Parallel 12.0 € GF · LF

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

Southern Parallel 16.0 € GF · LF

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 amd corn.

The Equinox 12.0 € GF · LF

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.

Amazonic 17.0 € GF · LF

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

Ceviche de chocho japonés (Vegan) 8.0 € GF · LF

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

Sweets

Pancakes - Berries or Lime? 8.5 € L

Can be ordered with ice cream +1€

Choose between four pancakes coated with our homemade berry and yogurt coulis or served with milky cream lime sauce and vanilla crumble.

Flaco's tortillas 7.0 € GF · L

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

Affogato 4.5 € GF · L

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

Cinnamon Rolls 4 € L

Classic or salted caramel,; with red berry sauce or ice cream **DelaCrem** (+1€).



Natural Juices

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

Río Guayas 4.5 €

Banana, acai and apple energy booster.

Tomebamba 4.5 €

Antioxidant delight with raspberry, blackberries, strawberries and apple.

Pailón del diablo 4.5 €

Energy bumper with passion fruit, mango and pineapple.

Los Frailes 4.5 €

Vitamin kick with beetroot, mango, pineapple and ginger.

Quilotoa 4.5 €

Superfood load with kale, spinach, mango and apple.

Tortuga bay 4.5 €

Refreshing juice of melon, mango, strawberry and apple.

Machángara 4.5 €

Banana, strawberry and apple juice.

Homemade lemonade
with mint

4€



Other Drinks

Water 2.0 €

Beer 2.5 €

Coke , Fanta 2.3 €

Specialty Coffee

Espresso 1.5 €

Double 2 €

Latte (M) 2 € Latte (L) 3 €

Capuccino (M) 2.2 € Capuccino (L) 3 €

Americano 2.2 € Mochaccino 3.5 €

Flat White 2.5 € Macchiato 1.7 €

Shakerato 3 €

Shakerato+Bayles 4 €

Chai Latte / Match Latte 3.5 €

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

Andean Fruit Tea 3.5 €

Sweet, dry fruit tea

Tea 2.5 €

Green, english breakfast, red, rooibos, camomile. mint.

T.cacao - hot cacao powder with milk 4 €

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 €