

Classics

El Niño Toast 8.5 € LF · V

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 9.0 € LF

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

Yogurt Cotopaxi 7.5 € L · V · N

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

Esmeraldas Eggs 9.5 € L

Scrambled eggs served with fried ripe plantain, pancetta (pork) & melted fresh cheese. Served with crunchy patacones, bread and avocado.

Omelette Supreme 12.50 € L

4-egg omelette served on top of avotoast.

Choose three ingredientes for your omelette:
bacon, mushroom, corn, cherry tomato, onion,
mozzarella, plantain, ham

To Start

Cesta Latº 8.0 € GF · LF

Extra sauce +1,5

Mix of fried tapioca, plantain and potato chunks served with brava sauce, avocado hummus & spicy tree tomato sauce.

Bolones 7 € GF · L

Extra sauce +1,5

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

Flaco's tortillas 7.5 € GF · L

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

Specials

Eggs Benedict 13 € L

Salmon instead of bacon? +3€ | Veggie instead of bacon +1.5€

Two poached eggs, bacon & cheddar cheese served on brioche bread, topped with hollandaise sauce. served with fried plantain topped with sal prieta (peanut butter, corn, pepper, cumin, coriander, achiote, garlic, thyme).

Gluten free? Try the cheese and cassava waffle

Chimborazo 12.5 € GF · LF

Add tree tomato aji +1.5€

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

Latº Sandwich 12.5 € GF · L

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

Los monos 13.9 € LF

2 Bao buns, with spicy tuna (raw) in mayo, crispy onion, arugula, fried plantain and avocado. Accompanied by fried potatoes bites.

Vegan Party 12.0 € GF · LF

Potato and cassava waffle served with mixed veggie mountain, caramelized onions and garlic, served with edamame ceviche and avocado with criolla topping (onion, pepper, tomato, oil).

Mompiche Salad 11.0 € GF · LF · N

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



Unlimited Mimosas
During 1.5 hours
+12.5€ per person, on top of the price of the dishes of your choice

Extra

Bread basket 2.5€

Extra sauce 1.5€



Ceviches

Ecuador - Latitude 0 13.5 € GF · LF

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

Northern Parallel 13.5 € 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 17.5 € 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 13.5 € GF · LF

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

Amazonic 18 € GF · LF

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

Ceviche de chocho japonés (Vegan) 8.5 € GF · LF

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

Sweets

Pancakes - Berries or Lime? 9.0€ 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. *Would you like to two of each?* +2€

Affogato 5.0 € GF · L

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

Cinnamon Rolls 4.5 € L

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



Natural Juices

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

Río Guayas	6 €
Banana, acai and apple energy booster.	
Tomebamba	6 €
Antioxidant delight with raspberry, blackberries, strawberries and apple.	
Pailón del diablo	6 €
Energy bumper with passion fruit, mango and pineapple.	
Los Frailes	6 €
Vitamin kick with beetroot, mango, pineapple and ginger.	
Quilotoa	6 €
Superfood load with kale, spinach, mango and apple.	
Tortuga bay	6 €
Refreshing juice of melon, mango, strawberry and apple.	
Machángara	6 €
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	1.6 €		
Double	2.2 €		
Latte (M)	2.2 €	Latte (L)	3 €
Cappuccino (M)	2.2 €	(L)	3 €
Americano	2.2 €	Mochaccino	3.5 €
Flat White	2.7 €	Macchiato	3 €
Shakerato	3.5 €		
Shakerato+Baileys	6 €		
Chai Latte / Match Latte	3.6 €		
Iced Latte / Caramel Latte	3.8 €		
Andean Fruit Tea	5 €		
Tea	2.7 €		
T.cacao - hot cacao powder with milk	5 €		
Nutella Heart (coffee, Nutella, cream)	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 €