

# Classics

## El Niño Toast 9€ LF • V

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

## Tostada picaflor 11.50€ N • L

Marinated salmon, fresh avocado, grilled mango, herbal cream cheese, pickled red onion, fresh mint, dill on sourdough toast, with tree tomato aji and homemade granola.

## 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.

## Paila Revuleta 12.5€ L

Pan of creamy scrambled eggs, roasted tomato, prawns marinated in achiote, pickled red onion, crunchy fried plantain with sal prieta ((peanut, coriander, pepper, cumin, achiote, garlic, thyme, salt), fresh cilantro with sourdough toast.

## Bowl de los Andes 10.9€ N • L • GF • V

Acai sorbet, with creamy coconut cloud, quinoa granola, blueberries, raspberries and cacao nibs.

## Omelette Supreme 14€ L

4-egg omelette served on top of avotoast.



**Choose three ingredientes for your omelette:**  
bacon, mushrooms, corn, cherry tomato, onion, mozzarella cheese, ripe banana, sweet ham.

# To Start

## Cesta Lat° 9€ GF • LF

**Extra sauce +1,5**

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

# 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 14€ GF • LF

**Add tree tomato aji +1.5€**

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

## Lat° 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€ 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).

## Bikini Manaba 12.5€ N • L

Poached eggs on sourdough toasted bread stuffed with latin cheese, ham and grilled plantain, bathed in peanut sauce, fresh cilantro and toasted peanuts.



## 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 2€**



# Ceviches

## Ecuador - Latitude° 15€ 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 15€ 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 and corn.

## Amazonic 18€ 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) 8.5€ GF • LF

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

# Sweets

## Pancakes: L

### Berries, Lime or Choco? 9.5€

**Can be ordered with ice cream +1€**

A four-stack pancake with the sauce of your choice: our homemade berry and yogurt coulis or served with milky cream lime sauce and vanilla crumble, or with our chocolate sauce with 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€).**

# LAT<sup>o</sup>

## Natural Juices

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

<b>Río Guayas</b> Banana, acai and apple energy booster.	6€
<b>Tomebamba</b> Antioxidant delight with raspberry, blackberries, strawberries and apple.	6€
<b>Pailón del diablo</b> Energy bumper with passion fruit, mango and pineapple.	6€
<b>Los Frailes</b> Vitamin kick with beetroot, mango, pineapple and ginger.	6€
<b>Quilotoa</b> Superfood load with kale, spinach, mango and apple.	6€
<b>Tortuga bay</b> Refreshing juice of melon, mango, strawberry and apple.	6€
<b>Machángara</b> Banana, strawberry and apple juice.	6€



**Homemade lemonade with mint 4€**

## Other Drinks

<b>Water</b>	2.0€
<b>Beer</b>	2.5€
<b>Coke, Fanta</b>	2.3€

## Café de especialidad

<b>Espresso</b>	1.6€
<b>Double</b>	2.2€
<b>Latte (M)</b>	2.2€
<b>Cappuccino (M)</b>	2.2€
<b>Americano</b>	2.2€
<b>Flat White</b>	2.7€
<b>Shakerato</b>	3.5€
<b>Shakerato+Baileys</b>	6€
<b>Chai Latte / Match Latte</b>	3.6€
<b>Iced Latte / Caramel Latte</b>	3.8€
<b>Andean Fruit Tea</b>	5€
<b>Tea</b>	2.7€
Green, english breakfast, red, rooibos, chamomile, peppermint	
<b>T.cacao - hot cacao powder with milk</b>	5€
<b>Nutella Heart (coffee, Nutella, cream)</b>	5€

## Cocktails

<b>Mimosa</b>	Orange juice and cava	5€
<b>Gin Tonic</b>	Gin, schweppes and a squeeze of lime	7€
<b>Bloody Mary</b>	Tomato, vodka, lemon, Lea & Perrins, tabasco, pepper and salt	7€
<b>Pisco Sour</b>	Pisco, lime, simple syrup, angostura, egg white and cinnamon	9€
<b>Michelada</b>	Beer, lime, tabasco, Lea & Perrins, Jugo Maggi, salt	5€
<b>Gin Gin Mule</b>	Gin, simple syrup, mint, lime, ginger beer	8€
<b>Dark N Stormy</b>	Rum, lime, ginger beer	8€
<b>Caipirinha de Maracuyá</b>	Cachaça, simple syrup, lime, passion fruit	8€