

# 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 8.5 € L

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

## 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 Share

## Cesta Latº 8.0 € GF · LF

**Extra sauce +1,5**

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

## Bolones 6.5 € 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 12.5 € L

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

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

**Choose your carb: cheesy tapioca waffles (GF) or brioche bread?**

## Chimborazo 11.9 € GF · LF

**Add tree tomato aji +1.5€**

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

## Latº Sandwich 11.9 € GF · L

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

## 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

Avotoast with mixed veggie mountain, caramelized onions and garlic, served with edamame ceviche.

## 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€**

**LATº**

# Ceviches

## Ecuador - Latitude 0 13.0 € 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 13.0 € 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 17.0 € 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 13.0 € 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 17.5 € 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 - 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 4.0 € 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€).

<b>Río Guayas</b>	5.5 €
Banana, acai and apple energy booster.	
<b>Tomebamba</b>	5.5 €
Antioxidant delight with raspberry, blackberries, strawberries and apple.	
<b>Pailón del diablo</b>	5.5 €
Energy bumper with passion fruit, mango and pineapple.	
<b>Los Frailes</b>	5.5 €
Vitamin kick with beetroot, mango, pineapple and ginger.	
<b>Quilotoa</b>	5.5 €
Superfood load with kale, spinach, mango and apple.	
<b>Tortuga bay</b>	5.5 €
Refreshing juice of melon, mango, strawberry and apple.	
<b>Machángara</b>	5.5 €
Banana, strawberry and apple juice.	

Homemade lemonade  
with mint

4€



## Other Drinks

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

## Specialty Coffee

<b>Espresso</b>	1.5 €		
<b>Double</b>	2.2 €		
<b>Latte (M)</b>	2 €	<b>Latte (L)</b>	3 €
<b>Cappuccino (M)</b>	2.2 €	<b>(L)</b>	3 €
<b>Americano</b>	2.2 €	<b>Mochaccino</b>	3.5 €
<b>Flat White</b>	2.7 €	<b>Macchiato</b>	1.7 €
<b>Shakerato</b>	3 €		
<b>Shakerato+Baileys</b>	4.5 €		
<b>Chai Latte / Match Latte</b>	3.5 €		
<b>Iced Latte / Caramel Latte</b>	3.5 €		
<b>Andean Fruit Tea</b>	3.5 €		
<b>Tea</b>	2.5 €		
<b>T.cacao - hot cacao powder with milk</b>	4 €		

## 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>Passion fruit Caipirinha</b>	Cachaça, simple syrup, lime, passion fruit	8 €