



LATIN AMERICAN KITCHEN & BAR

SOMOS means “we are” – a simple, inclusive phrase that inspires us to celebrate the world of Latin cuisines in our own delicious and creative way.

Starters

- Croquetas** – Aji de Gallina - Chicken and Aji Amarillo Fritters 7
Albondigas – Cilantro Braised Beef Meatballs, Cotija, Grilled Bread 7
Cachapa – Corn pancake, Cotija, Grilled Leeks and Mushrooms, Tomato Jam 10
Alitas de Pollo (6) – Chicken wings, spicy Romesco 10
Chicharron de Pescado – Quinoa Crusted Cod, Pico de Gallo, Piquillo Aioli 12
Causa de Calabaza – Mashed Kabocha Squash, Aji Amarillo, roasted mushrooms 9
Platano – Crispy Plantain Topped with Braised Skirt Steak 12
Ahi Tuna Ceviche – Coconut, Rocoto, Plantain, Lime 14
Black Bass Ceviche – Tomatillo, Avocado, Crispy Tortilla, Cilantro 13
Shrimp Ceviche – Passionfruit, Crispy Quinoa, Gala Apple, Radish 14
Somos Salad – Bibb Lettuce, Shaved Carrots, Avocado, Fried Onions, Sofrito Vinaigrette 10
Warm Quinoa Salad – Kabocha, Brussel Sprouts, Bartlett Pears, Chorizo, Pepitas, Cotija 10
Cubano Flatbread – Mojo-marinated Pork, Jamon Serrano, Monterey Jack sauce 12
Mejillones – PEI Mussels, Creamy Aji Amarillo Broth, Scallions, White Wine, Tomato 13

Mains

- Asado de Res Pappardelle** – Peruvian beef pot roast, Carrots, Tomato 18
Frutos del Mar Cavatelli – Shrimp, Pulpo, Mussels, Calamari, Tomatoes, Piquillo 23
Pollo Adobado – Achiote Roasted Chicken, Yukon Potato Puree, Jicama Slaw 17
Churrasco – Grilled Skirt Steak Encebollado, Rice and Black Bean Hash, Fried Egg, Sweet Plantains 25

Sides

- Verdura del Dia** – Daily Market Vegetable 5
Tacu-Tacu – Rice and Black Bean Hash 5
Patatas Bravas – Crispy Potatoes, Spicy Romesco Aioli 5

Desserts

- Pineapple Tres Leches** – Pineapple Cake, Coconut-Rum Sauce, Passionfruit 8
Arroz con Leche – Coconut Rice Pudding, Mango Sauce, Coconut (Vegan) 7
Buñuelos de Calabaza - Squash Donuts, Fig and Panela, Chirimoya 9

Chef Juan Placencia @SomosRestaurant #EatDrinkCelebrate

SOMOS

185 River Road, North Arlington, New Jersey 07031 (201) 621-0899 somosNJ.com

SOMOS

Somos Cocktails

Designed by Rachael Robbins @chickologist - 11.

Have a Cigar – Cask & Crew Rye, Banana, Lime, Panela, Coffee & Cocoa Bitters

For a Good Time Call... - 1615 Pisco, Vanilla, Passionfruit, Lemon, Cane Juice, Cava

Humbert & Lo – Choice of Rum or Horchata Vodka, Lime, Pineapple, Cotton Candy

Carmen Sandiego – 1615 Pisco, Ginger Beer, Calamansi, Cardamom, Orange Blossom

Drama in the LBC – Apostoles Gin, Tonic Essence, Yerba Mate, Citrus

Run Nemo Run – Tanteo Jalapeño Tequila, Mango, Lime, Thai Green Market Bitters

Tati's Locks – Brockmans Gin, Pink Liqueur, Guava, Pink Peppercorn, Lemon, Violet, Rose

Glass 8 / Pitcher 26

Johnny Llamas – Tito's Vodka, Housemade Chicha, Clementine

Holiday Sangria – House-made Cranberry Sauce, Rosemary, Allspice, Apple Brandy

Wines By The Glass

Spumoso

2015 Summarroca Cava Brut Reserva Ya Cuvee 23, Catelonia, Spain Gl 10 / Btl 39

2016 Raventos i Blanc Conca dei Riu Blanc de Blancs, Catelonia, Spain Gl 14 / Btl 48

Blanco

2017 Rancho Rodeo Pinot Grigio, Lodi, California Gl 8 / Carafe 30

2018 Elki Sauvignon Blanc, Elki Valley, Chile Gl 10 / Carafe 38

2015 Pacific Standard Chardonnay, Santa Barbara, California Gl 10 / Carafe 38

Rosado

2017 Sabine Rose, Coteaux d'Aix-en-Provence AOC Gl 9 / Carafe 32

Tinto

2017 Ranch Rodeo Pinot Noir, Lodi, California Gl 9 / Carafe 32

2017 El Rede Malbec, Mendoza, Argentina Gl 10 / Carafe 38

2017 Katas Tempranillo, Rioja, Spain Gl 10 / Carafe 38

2017 Pacific Standard Cabernet Sauvignon, Mendocino, California Gl 11 / Carafe 40

Draft Beer

Stella Artois 6

Goose Island IPA 6

Bud Light 4

Dos XX Lager 6

Modelo Especial 6

Yuengling 4

Blue Moon 6

Pasifico 6

Lagunitas IPA 7

Riverhorse Tripel 9

Rogue Hazelnut Brown 7

Downeast Original Apple Cider 6

Bottle Beer

Aguila, Colombia 5

Corona Extra 5

Cusqueña, Peru 5

Imperial, Costa Rica 5

Sagres, Portugal 5

Modelo Negro, Mex 5

Estrella Inedit, Spain 7

Presidente, D.R. 5

Heineken 5

Budweiser 4

Michelob Ultra 4

Coors Light 4

Miller Lite 4



LATIN AMERICAN KITCHEN & BAR

WINES BY THE BOTTLE

Spumoso

2015 Summarroca Cava Brut Reserva Ya Cuvee 23, Catelonia, Spain	40
2016 Raventos i Blanc Conca dei Riu Blanc de Blancs, Catelonia, Spain	50

Blanco

2017 Pessoa da Vinha Vinho Verde, Minho, Portugal	36
2016 Luigi Bosca Chardonnay, Lujan de Cuyo, Mendoza, Argentina	36
2017 Bodegas Garcon Sauvignon Blanc, Uruguay	40
2017 Can Sumoi Xarello, Catalonia, Spain	40
2017 Atelier A Cruz Das Anima Albarino, Rias Baixas, Galicia, Spain	50

Rosado

2018 Emiliana Natura Rose, Rapel Valley, Chile	36
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Tinto

2017 Moli dels Capellans Trepas, Catalonia, Spain	36
2012 Burgo Viejo Crianza, Rioja, Spain	36
2017 Filipa Pato Beiras Tinto, Bairrada, Portugal	36
2015 Odfjell Vineyards Orzada Camenere, Valle Central, Chile	40
2017 Guimaro Mencia, Ribeira Sacra, Spain	40
2015 Maipe Cabernet Sauvignon Reserva, Mendoza, Argentina	45
2014 Casa de Uco Salvaje Malbec, Valle Uco, Argentina	50
2016 Ritme Cellar Priorat Tinto, Priorat, Spain	50
2009 La Rioja Alta Vina Ardanza Reserva, Rioja, Spain	75