PICOTEO

CEVICHE MANABITA
(BRANZINO - LECHE DE TIGRE - PEANUT BUTTER - RED ONION - PLATANITOS - LIME) 4,6
5 900 FT

TAKOYAKI ŌSAKA-FU
(OCTOPUS - SPRING ONION - OKONOMIYAKI SAUCE - BENISHOGA - JAPANESE MAYO - AONORI) 1,3,6,8
4 900 FT

EMPANADA HUMITA CON SALSA YASGUA
(SWEET CORN - RED BELL PEPPER - CHEESE -FRESH TOMATO SAUCE) 1,2
3 500 FT

廣東鴨湯・餃子
CANTONESE DUCK SOUP, GYOZA
(DUCK - PAK CHOI - BENISHOGA - SPRING ONION - KUMBU - CORIANDER - LEMONGRASS) 1,8
4 900 FT

TOKYO STYLE TUNA
(TUNA - SUSHI RICE - YUZU - AVOCADO - JALAPEÑO EMULSION - BLACK SESAME SEED) 6,8
5 500 FT

章魚・刈包
OCTOPUS BAO
(OCTOPUS - BAO - CHIMICHURRI - CORN - CORIANDER - LIME) 1,6
6 900 FT

OUR DISHES MAY CONTAIN TRACES OF ADDITIONAL ALLERGENS BESIDES THOSE INDICATED AS INGREDIENTS. PLEASE ASK THE WAITSTAFF FOR MORE INFORMATION.
A 15% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL. OUR PRICES INCLUDE VAT.

UMO

FIRE ZONE

DORADA - BEETROOT - SALSA VERDE 2,6
7 900 FT

„BANDEJA BITES" - UMO BURGER MENU 1,2,8
6 900 FT

LAMB CHOP (300 GR) - SALSA MISO 8
12 900 FT

LOMO (200 GR) - CHIMICHURRI - PADRON PEPPER
15 900 FT

PICAÑA (250 GR) - SALSA VERDE
12 900 FT

TXULETA (1000 GR) - CHIMICHURRI - PIMIENTO PIQUILLO
39 900 FT

GRILLED CAULIFLOWER - LABNEH - PINE NUTS - RAS EL HANOUT 2
6 900 FT

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UMO

LATIN-AMERICAN BASQUET

SOUTH AMERICAN STREET FOOD–INSPIRED,
WHERE DISHES ARE SERVED IN BASKETS.

9 900 FT

CHOCLO
(GRILLED CORN - TAJIN) 2
1 800 FT

CACHAPA
(SWEET CORN PANCAKE - CHEESE) 2,3
2 500 FT

EDAMAME
(SOY BEANS) 8
1 800 FT

CHIPA
(TAPIOCA - PARMESAN CHEESE - ACACIAN HONEY) 2,3
1800 FT

PLATANITOS
(GREEN PLANTAIN CHIPS)
1800 FT

SWEET POTATO - GORGONZOLA 1
1800 FT

SALSA AJI ROJO
(RED BELL PEPPER - LIME - CORIANDER)
1800 FT

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AREPA TOUR

THE AREPA IS A DISH OF PRE-COLUMBIAN ORIGIN, MOST COMMONLY ATTRIBUTED TO THE TIMOTO–CUICA INDIGENOUS PEOPLE, WHO LIVED IN WHAT IS NOW COLOMBIA, VENEZUELA, AND PANAMA. THE WORD AREPA" COMES FROM THE WORD EREPA, MEANING CORN.
IT IS MADE FROM HAND-SHAPED CORNMEAL DOUGH AND CAN BE GRILLED OR COOKED. IT IS TYPICALLY SERVED WITH MEAT, CHEESE, VEGETABLES OR AVOCADO.
AT UMO, YOU CAN TRY BOTH COLOMBIAN AND VENEZUELAN AREPAS!
WHICH ONE IS YOUR FAVORITE?

AREPA RUMBERA

(PORK BELLY - CHEESE - LIME - SALSA TAQUERA) 2,3
CARACAS, VENEZUELA
3 500 FT



AREPA REINA PEPIADA

(CHICKEN - AVOCADO - SALSA TAQUERA) 2,3
CARACAS, VENEZUELA
3 500 FT



AREPA PELÚA

(BEEF - CHEESE - SALSA TAQUERA) 2
ZULIA, VENEZUELA
3 900 FT



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UMO