

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
5 600 FT

EMPANADA HUMITA CON SALSA YASGUA

(SWEET CORN - RED BELL PEPPER - CHEESE -
FRESH TOMATO SAUCE) 1,2
4 200 FT

TEQUEÑOS DE GUAYABA CON QUESO

(GRILLED CHEESE - GUAVA - LIME - GARLIC SAUCE) 1,2,3
3 900 FT

TOKYO STYLE TUNA

(TUNA - SUSHI RICE - YUZU - AVOCADO - JALAPEÑO EMULSION - BLACK
SESAME SEED) 6,8
5 900 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.

FIRE ZONE

DORADA - QUINOA - FURIKAKE - TAHINI 2,6,8
9 900 FT

**CALAMARI - SPRING ONION MAYO -
CHIMICHURRI** 3,6
11 900 FT

“BANDEJA BITES” - UMO BURGER MENU 1,2,8
9 900 FT

LAMB CHOPS (300 GR) - SALSA MISO 8
14 900 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

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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

TOMATO CHERRY

(TOMATO - OLIVE OIL)

1 800 FT

CHIPA

(TAPIOCA - PARMESAN CHEESE - ACACIAN HONEY - BUTTER) 2,3

1 800 FT

PLATANITOS

(GREEN PLANTAIN CHIPS)

1 800 FT

ENSALADA CRIOLLA

(RED ONION - LIME - CORIANDER - JALAPEÑO - TOMATO)

1 200 FT

SALSA AJI ROJO

(RED BELL PEPPER - LIME - CORIANDER)

1 200 FT

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UMO

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

CARACAS, VENEZUELA

4 200 FT

AREPA DE HUEVO

(VEGETARIAN - CHEESE - EGG - SALSA TAQUERA) 2,3

BOYACÁ, COLOMBIA

3 200 FT



AREPA REINA PEPIADA

(CHICKEN - AVOCADO - SALSA TAQUERA) 2,3

CARACAS, VENEZUELA

3 900 FT



AREPA PELÚA

(BEEF - CHEESE - SALSA TAQUERA) 2

ZULIA, VENEZUELA

4 600 FT



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