

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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LATIN-AMERICAN BASQUET

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

9 900 FT

CHOCLO

(GRILLED CORN - TAJIN) 2

1800 FT

CACHAPA

(SWEET CORN PANCAKE - CHEESE) 2,3

2500 FT

EDAMAME

(SOY BEANS) 8

1800 FT

CHIPA

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

1800 FT

PLATANITOS

(GREEN PLANTAIN CHIPS)

1800 FT

SWEET POTATO - GORGONZOLA¹

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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