

Somewhere By Nico -surrealism meets Latin American flair

Edinburgh's West End has a jewel in its crown, and it is as much a feast for the eyes as it is for the palate.

Somewhere by Nico, founded by culinary maestro Nico Simeone, has transformed the former Bar Roma and Foundry building on Queensferry Street into what can only be described as a Salvador Dalí painting come to life.

Having opened its doors in June 2024, this immersive cocktail and dinner destination has quickly established itself as the go-to spot for Edinburgh's cool crowd – and with good reason.

From the moment you cross the threshold, you are transported into a dreamscape of surreal artwork and hypnotic moving flowers. The lighting is deliberately low, casting an intimate glow across the space, with the bar commanding centre stage. For those seeking privacy, the snug booths comfortably accommodate up to four people, while the plush velvet seating at tables for two offers the perfect perch for people-watching.

On weekend evenings resident DJs craft soundscapes that enhance the otherworldly atmosphere without drowning out conversation – a refreshing change from venues where shouting becomes the only form of communication.

Initially offering a fixed-price cocktail experience at £65 per person, Somewhere by Nico has wisely pivoted to a more flexible, Latin American-inspired menu where dishes are

individually priced across categories including Snacks, Raw, Skewers, Tacos, Grill, and Sides, and of course, cocktails.

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LATIN AMERICA



Launch Event Menu

For every two guests, choose a selection of 1 snack, 3 dishes from our Raw, Skewers, Tacos, or Grill section and 1 side to share.

Each guest may also choose up to 3 cocktails or drinks to complement their experience.

Snacks

Padrón Peppers, Sea Salt, Chilli & Lime
Croquetas De Ají De Gallina, Corn-fed Chicken
Corn Ribs, Ancho Chilli Butter, Tajín

Raw

Stone Bass Aguachile, Avocado Cream, Fennel & Jalapeño Gazpacho
Oyster, Chargrilled Papaya Hot Sauce, Coriander
Sea Bream Ceviche, Leche de Tigre, Grapefruit Granita

Skewers (1 PIECE)

Smoked Short Rib, Maitake Mushroom, Anticucho Salsa, Pickled Red Onion
Pork Belly, Butternut Squash, Toasted Sesame Seed Mole, Puffed Pork Skin
Marinated Chicken Wing, Queso Fresco, Coriander Emulsion, Crisp Chicken Skin

Tacos

Suckling Pig Tacos, Chipotle Mayo, Chicharrones (3 PIECES)
Fried Tostada, Tempura Shrimp, Barbequed Mango Salsa (1 PIECE)
Birria Beef, Burnt Onion Salsa, Cotija Cheese, Roasted Beef Broth (1 PIECE)

Grill

Barbequed Onglet, Ají Amarillo, Salsa Verde
½ Grilled Poussin, Pine Nut Mole, 'Nduja, Preserved Lemon
Pork Belly, Pinto Beans, Chiles Toreados, Guajillo Dressing

Sides

Barbequed Corn, Crema, Pickled Jalapeño, Lime
Tenderstem Broccoli, Tahini, Confit Garlic, Sesame
Chargrilled Courgette, Cotija Cheese, Mint Salsa Verde

Please make your server aware of any allergies or dietary requirements you may have.

My fear of the small plate concept is that everything comes

out at once, so while it's probably not encouraged, my dining companions and I have now mastered the art of staggering our order so our table doesn't become overwhelmed by all the plates.

During my visit, the Croquetas De Aji De Gallina proved a delightful departure from their Spanish counterparts, with a more substantial potato and chicken filling infused with the creamy Peruvian stew. The singular, generous croquette presented a sharing challenge for our party of three – though the Padron Peppers with sea salt, lime, and chilli provided a more communal experience.









From the grill selection, the barbecued onglet with Aji Amarillo and Salsa Verde delivered a punch of Peruvian spice, while the half-grilled poussin with pine nut mole, Nduja, and

preserved lemon offered a nod to Mexican culinary traditions. The portions, were described as “small plates,” but proved satisfyingly substantial.













The cocktail offerings are where Somewhere by Nico truly shines, with three distinct menus to explore: Classic, Specials, and In the Spotlight, plus a fourth dedicated to

their current Latin American theme. The mixologists demonstrate both technical prowess and creative flair, incorporating smoke infusions and playful illusions that transform drinking into theatre.





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My Brazilian Caipirinha was executed with precision, followed by The Wanderer (a Dirty Gibson Martini) from their 'In the Spotlight' menu – a sophisticated blend of gin, dry vermouth,

and pickle brine garnished with a pickled onion. While desserts are absent from the food menu, the bar team will happily craft sweet cocktails upon request, but my Black Forest Espresso proved slightly too saccharine for my taste.







For those intrigued by this surrealist escape, Somewhere by Nico has extended their launch offer, with 50% off food bills for bookings made before March 23rd. The venue operates

Wednesday through Sunday, serving until late.

In a city not short on dining and drinking destinations, Somewhere by Nico stands out as genuinely transporting – a place where cocktails, cuisine, and ambiance conspire to carry you somewhere else entirely. Just be warned: once you've ventured into this alternate reality, you may find yourself reluctant to return to the ordinary world outside.

