

PASAPALOS/TAPAS



TEQUEÑOS (V) *Most Love it* **5.00**

4 Crispy fried dough with white cheese.

TOSTONES *Most Love it* **7.00**

Green crispy fried plantains with chicken/cheese/beef/mix.

TAJADAS CON QUESO/SWEET FRIED PLANTAINS WITH CHEESE (V) **6.00**

CHORIZO **6.00**

Chorizo and miniarepas.

MINI EMPANADAS **4.50**

3 Mini corn pasties filled with white cheese/juicy chicken/succulent beef.

MINIAREPAS WITH CHEESE(4)(V) **4.00**

YUCA FRITA/ CASSAVA FINGER(VEG)(V) **4.00**

CARAOTAS NEGRAS/ BLACK BEANS (VEG)(V) **3.50**

PAPAS FRITAS/ CHIPS (VEG)(V) **3.00**

EXTRA GUASACACA **0.50**

PABELLÓN VEGETARIANO (V)(VEG) **10.00**

Mix salad,black beans,white rice and fried plantains.

ASADO CRIOLLO **12.00**

Venezuelan pot roast beef in a sweet rich dark sauce,white rice,fried plantain and green salad

RABO EN SALSA **15.00**

Succulent and tender oxtail,slowly cooked with garlic,onions and carrots served with white rice and green crispy fried plantains.

HALLACA (GF) **12.00**

A dish of beef,pork and chicken mixed with raisins,capers and olives and wrapped in cornmeal dough,all folded within plantain leaves.Served with salad.

ENSALADA TRICOLOR/ TRICOLOR SALAD (V)(VEG)(GF) **6.50**

Tomatoes,cucumber,palm heart on a bed of iceberg lettuce with a homemade vinaigrette.

CENA



PABELLÓN CRIOLLO *Most Love it* **13.00**

Our National Dish
Slow cooked seasoned shredded beef in its own juices,black beans,white rice,fried plantains and fried egg.

PABELLÓN POLLO **12.00**

Shredded chicken, black beans,white rice and fried plantains.

PABELLÓN PERNIL **12.00**

Slow cooked pork,black beans,white rice and fried plantains.

DESSERTS



TORTA 3 LECHES *Most Love it* **4.50**
(3 MILK CAKE)

CHURROS WITH CHOCOLATE **4.50**

(V) VEGETERIAN FOOD
(VEG)VEGAN
(GF) GLUTEN FREE

HOT DRINKS



GUAYOYO

Most Love it

Venezuelan style Americano with sugarcane

AMERICANO

2.20

CAPPUCINO

2.00

LATTE

2.40

LATTE WITH SYRUP FLAVOURS

2.20

(Caramel, Vanilla)

3.00

ENGLISH TEA

1.50

HERBAL TEA

2.00

HOT CHOCOLATE

2.75

HOT CHICHA

3.50

Drink made out of rice and milk, flavored with cinnamon.

COLD DRINKS



JUGO DE FRUTAS/ FRUITS

4.00

JUICES

Most Love it

Homemade smoothie a blend of fresh fruit

PARCHITA (Passion

fruit), **GUANÁBANA** (Soursop),

GUAYABA (Guava), **MORA**

(Blackberry) **MANGO** and **LULO**.

4.20

WITH MILK

CHICHA

Most Love it

4.00

Drink made out of rice and milk, flavored with cinnamon

PAPELÓN CON LIMÓN

3.00

Sugarcane with lemon.

ORANGE JUICE/APPLE JUICE

2.50

COCONUT WATER

3.00

STILL/SPARKLING MINERAL WATER

2.00

MALTA/FRESCOLITA/COLOMBIANA

3.00

CAN SOFT DRINKS

2.00

GLASS OF MILK

1.50

ALCOHOLIC DRINKS



CALENTAO ANDINO

4.50

It's a beverage usually made with Rum along with mulling spices, it is served warm.

PONCHE CREMA

4.50

It's a beverage traditionally served in Venezuela during Christmas made with Rum.

SPIRITS:

RUM, VODKA, WHISKEY, TEQUILA, SAMBUCA, COINTREAU, GIN.

SINGLE (25ML)

3.00

DOUBLE (50ML)

5.00

SPECIAL RUM (25ML)

6.00

Cacique 500, Pampero Aniversario, Diplomatico, Santa Teresa 1796.
(No include for the Happy hour)

CERVEZA/BEERS (BOTTLE)

4.00

Polar (Venezuelan), Sol.

COKTAILS

7.00

CUBA LIBRE

Double shot Venezuelan rum, coke, lemon juice, Angostura bitters and ice.

PAPELÓN RON

Most Love it

Double shot Venezuelan rum, sugarcane, lemon, juice and ice.

COCO RON

Double shot Venezuelan rum, coconut water and ice.

PIÑA COLADA

Double shot Venezuelan rum, coconut cream, pineapples and ice.

DAIQUIRI

Double shot Venezuelan rum, passion fruit, sugar and ice.

MARGARITA

Tequila, Cointreau, lemon, gum and ice

SERVICIO DE RUM

55.00

Venezuelan Rum (Pampero/ Santa Teresa Gran Reserva/ Cacique) bottle, coke & ice.

VINO/ WINE

BOTTLE

GLASS 125 ML

Red Wine

15.00

4.00

White Wine

15.00

4.00