BITES & STARTERS

EMPANADAS (1) LOW GLUTEN — 2.50
Most Love it
Fried corn bread with chicken/cheese/beef.

MINIAREPAS WITH CHEESE(4) — 4.00

MINIAREPAS MIX — 7.00
3 Miniarepas with beef,chicken and cheese on top.

TOSTONES — 7.00
Green crispy fried plantains with cheese/chicken/beef/mix.

TEQUEÑOS (V) — 5.00
Most Love it
4 Crispy fried dough with white cheese.

SALADS

ATÚN (GF) — 6.50
Tuna with lettuce,tomato,cucumber.

CARAOTAS NEGRAS(V)(GF) — 6.50
Black beans with lettuce,tomato with melted cheese.

TRICOLOR (V)(GF) — 6.50
Lettuce,tomato,cucumber and palm heart.

SANDWICHES ON WHITE BREAD

BACON	2.50
SAUSAGE	2.50
CHEESE & HAM	2.50
BLT	3.00
EXTRAS: EGG	1.00

PORTIONS

CARAOTAS NEGRAS/ BLACK BEANS(V)	3.50
ENSALADA/SALAD (V)(GF)	3.00
TOSTONES PLAIN (V) Lettuce,tomato and cucumber	4.00
YUCA FRITA/CASSAVA FINGER (V)	4.00
TAJADAS/SWEET FRIED PLANTAINS (V)	4.00
TAJADAS CON QUESO/SWEET FRIED PLANTAINS WITH CHEESE (V)	6.00
ARROZ/RICE (V)(GF)	3.00
PAPAS FRITAS/CHIPS (V)	3.00
QUESO BLANCO/WHITE CHEESE (V)	2.00
TOAST (1)	0.50
EXTRA GUASACACA	0.50

DESSERTS

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

(V) VEGETERIAN FOOD
(GF) GLUTEN FREE

MAIN COURSE

DESAYUNO CRIOLLO *Most Love it* — **10.00**
Shredded beef, perico (scrambled eggs with tomatoes,onion & coriander),black beans,white cheese and fried arepa.

DESAYUNO VENEZOLANO (V) — **8.00**
Perico(scrambled eggs with tomatoes,onion & coriander),black beans,white cheese and fried arepa

ENGLISH BREAKFAST — **6.75**
Fried eggs, beans,bacon,sausage,hash brown and toast.

PABELLÓN CRIOLLO *Most Love it* — **12.00**
Our National Dish
Slow cooked seasoned shredded beef in its own juices,black beans,white rice,fried plantains and fried egg.

PABELLÓN POLLO — **11.00**
Shredded chicken, black beans,white rice and fried plantains.

PABELLÓN PERNIL — **11.00**
Slow cooked pork,black beans,white rice and fried plantains.

PABELLÓN ORIENTAL — **12.00**
Market white fish,black beans,white rice and fried plantains.

PABELLÓN VEGETARIANO (V) — **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

HALLACA (GLUTEN FREE) — **12.00**
A dish of beef,pork and chicken mixed with raisins,capers and olives and wrapped in cornmeal dought,all folded within plantain leaves.Served with salad.

ARROZ CON POLLO — **10.00**
Rice with chicken,chorizo,vegetables served with fried plantains,tradicional dish from Latin America.

SPECIALS

TORTILLA ESPAÑOLA (V) — **7.00**
Classic Spanish omelette with potatoes & onions served with salad.

ADD CHORIZO — **2.00**

OMELETTE (V) — **4.50**
Served with salad

SCRAMBLED EGGS & TOAST OR AREPA (V) — **4.00**

EXTRAS — **1.00**
Cheese, bacon, ham, egg, sausage

CHILD SIZE DISHES

BEANS ON TOAST — **2.00**

CHICKEN NUGGETS & RICE OR CHIPS — **4.50**

HOT DRINKS

GUAYOYO *Most Love it* — 2.20
Venezuelan style Americano with sugarcane

AMERICANO — 2.00

CAPPUCINO — 2.40

LATTE — 2.20

LATTE WITH SYRUP FLAVOURS — 3.00
(Caramel, Vanilla)

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 JUICES *Most Love it* — 3.95
Homemade smothie a blend of fresh fruit
PARCHITA (Passion fruit),**GUANÁBANA** (Soursop), **GUAYABA** (Guava), **MORA** (Blackberry) **MANGO** and **LULO.**
With Milk — 4.20

CHICHA *Most Love it* — 3.95
Drink made out of rice and milk,flavored with cinnamon

MILKSHAKES — 3.95
Caramel, Vanilla, Chocolate, Strawberry.

PAPELÓN CON LIMÓN — 3.00
Sugarcane with lemon.

ORANGE JUICE/APPLE JUICE — 2.50

COCONUT WATER — 2.50

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) — 4.95

SPECIAL RUM (25ML) — 6.00
Cacique 500, Pampero Aniversario, Diplomatico, Santa Teresa 1796.

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.

VINO/ WINE	BOTTLE	GLASS 125 ML
Red Wine	15.00	4.00
White Wine	15.00	4.00

MI COCINA *es tuya*

VENEZUELAN CUISINE

MENU

- **PABELLÓN** 9.00
  (Black beans,shredded beef,cheese and fried plantain)
- **CARNE MECHADA** 7.50
  (Shredded beef)
- **PELUA** 8.50
  (Sherdded beef and cheddar cheese)
- **PERNIL** 7.00
  (Venezuelan Roast pork)
- **RUMBERA** 8.00
  (Roast pork and cheddar cheese)
- **CATIRA** 8.00
  (Shredded chicken and cheddar cheese)

AREPAS, Venezuelan corn bread.
(LOW GLUTEN)

CACHAPAS, Soft and sweet corn pancake.
(GLUTEN FREE)

- POLLO 7.00
  (Shredded chicken)
- DOMINO 7.00
  (Black beans and white cheese)
- JAMON Y QUESO 7.50
  (Ham and Venezuelan white cheese)
- QUESO 7.00
  (Venezuelan white cheese)
- VIUDA 2.50
  (Arepa plain)
- CACHAPA 3.00
  (Cachapa plain)

LA AREPA ES EL "PAN NUESTRO DE CADA DÍA"
AREPA IS OUR DAILY BREAD.YOU CAN HAVE THEM FRIED.