

BITES & STARTERS



TEQUEÑOS (V) <i>Most Love it</i>	5.00
4 Crispy fried dough with white cheese.	
EMPANADAS (1) LOW GLUTEN	2.50
Fried corn bread with chicken/cheese/beef. <i>Most Love it</i>	
MINIAREPAS MIX	7.00
3 Miniarepas with beef, chicken and cheese on top.	
TOSTONES MIX	7.00
Green crispy fried plantains with cheese/chicken/beef/mix.	
MINIAREPAS WITH CHEESE(4)(V)	4.00
YUCA FRITA/ CASSAVA FINGER (VEG)(V)	4.00
TAJADAS CON QUESO/SWEET FRIED PLANTAINS WITH CHEESE (V)	6.00

PORTIONS



ENSALADA/SALAD (VEG)(V)(GF)	3.00
Lettuce, tomato and cucumber	
CARAOTAS NEGRAS/ BLACK BEANS (VEG)(V)	3.50
ARROZ/RICE (VEG)(V)(GF)	3.00
TAJADAS/SWEET FRIED PLANTAINS (VEG)(V)	4.00
TOSTONES PLAIN (VEG)(V)	4.00
PAPAS FRITAS/CHIPS (VEG)(V)	3.00
QUESO BLANCO/WHITE CHEESE (V)	2.50
TOAST (1)	0.50
EXTRA GUASACACA	0.50

SANDWICHES ON WHITE BREAD



CHEESE & HAM	2.50
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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)(VEG)(GF)	6.50
Lettuce, tomato, cucumber and palm heart.	

DESSERTS



TORTA 3 LECHEs <i>Most Love it</i>	4.50
(3 MILK CAKE)	
CHURROS WITH CHOCOLATE	4.50

(V) VEGETERIAN FOOD
(VEG) VEGAN
(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.

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.

PABELLÓN ORIENTAL 12.00

Market white fish, black beans, white rice and fried plantains.

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.

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.

ARROZ CON POLLO 10.00

Rice with chicken, chorizo, vegetables served with fried plantains, traditional 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

Cheddar cheese, ham, egg.

CHILD SIZE DISHES



BEANS ON TOAST 2.00

CRISPY CHICKEN FILLETS & RICE 4.50

OR CHIPS

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 *Most Love it* JUICES 3.95

Homemade smoothie 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

M E N U

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

AREPAS, Venezuelan corn bread.
(LOW GLUTEN)



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



- **PABELLÓN VEGETARIANO** 9.00
(Black beans, white cheese and fried plantain)
- **DOMINO** 7.00
(Black beans and white cheese)
- **CARAOTAS (VEGAN)** 7.00
(Black beans)
- **JAMON Y QUESO** 7.50
(Ham and Venezuelan white cheese)
- **QUESO** 7.00
(Venezuelan white cheese)
- **VIUDA** 2.50
(Arepas 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.