

AREPAS

A3 - La Paisa 4.75

paisa cheese

A4 - La Guayanesa 6.50

guayanés cheese

A5 - La Pelúa 6.75

shredded beef with cheddar cheese

A6 - Reina Pepiada 6.75

chunky chicken and avocado mix salad

A8 - De Pabellón 7.25

shredded beef, black beans, white salty cheese and sweet plantains

A9 - De Guasacaca 6.25

venezuelan guacamole with paisa cheese

A10 - La del Gato 6.25

guayanés cheese, fried sweet plantains and avocado slices

A12 - De Pollo 6.25

grilled chicken breast with caramelized onions and cheddar cheese

A14 - La Jardinera 6.25

grilled eggplants, sundried tomatoes, caramelized onions and guayanés cheese

A15 - Los Muchachos 7

grilled chorizo, **spicy** white cheese with jalapeños and sauteed peppers

A17 - La Playera 7

shredded white fish garnished with onions, peppers & herbs

A18 - La de Pernil 7

roasted pork shoulder with tomato slices and a **spicy** mango sauce

A19 - La Mulata 6.25

grilled white cheese with jalapeños, sautéed red peppers, fried sweet plantains and black beans

A20 - La Sureña 7.5

grilled chicken and chorizo, with avocado slices and the classic and always enigmatic **spicy** chimi-churri sauce

Baked tofu is available to replace most meats in the arepas

CURIARAS

 {We chose the best arepas combination platters for you to try and share. Each Curiara comes with 3 split arepas for your convenience}

100% Queso 19

specially for the cheese addicts: La Guayanesa, La Paisa and La de Año

La de Carnes 24

for the meat lovers: La de Pernil, La de Pollo and La Pelúa

La Popular 22

the most traditional ones: La de Pabellón, La Reina Pepiada and La Mulata

La Vegetariana 23

always thinking of a veggie option: La Jardinera, La del Gato and La de Guasacaca

SIDEKICKS

Tequeños 8.75

deep fried white cheese sticks wrapped in wheat flour dough

Yoyos 5.50

fried sweet plantain balls stuffed with white cheese

Tajadas 4.50

fried sweet plantains with aged cheese

Guasacaca & Chips 6.25

venezuelan style guacamole with chips

Arroz con Caraotas 5

white rice & black beans bowl

Bolirepitas con Nata 4.50

mini balls arepas mixed with white cheese and a side of nata (sour cream)

Tostones Mochimeros 5.50

Fried Green Plantains topped with Mojito Mayo, a squeeze of lemon and white cheese

Soup of the day

seasonal



EMPANADAS

E1 - De Queso 4.50

white cheese

E2 - Dominó 4.75

black beans and white salty cheese

E3 - De Carne Mechada 5.75

shredded beef

E4 - De Pescado 5.75

finely minced tilapia cooked with annato and tomato sauce

E5 - De Pabellón 6

shredded beef, black beans, white salty cheese and sweet plantains

SALADS

Ensalada Mixta 8.25

mixed greens, tomatoes, heart of palms, carrots and avocado tossed with balsamic dressing

Ensalada Fresca 8.75

watercress, cherry tomatoes and avocado salad over a crispy yucca and cucumber bed, dressed with cotija cheese and a tangy passion fruit vinaigrette

La Silvestre 7.5

So light and fresh you won't regret. Arugula, orange, thinly sliced radish, sweet roasted corn, sunflower seeds and a splash of olive oil and lemon

PLATES

Pabellón Criollo 15

Venezuelan National Dish. Shredded beef, white rice, black beans, and fried sweet plantains sprinkled with salty cheese

Cachapa 11.75 (Seasonal)

a delightful pancake made with sweet tender corn and melted Guayanés cheese w/shredded beef & cheese **14**

Plato Oriental 15

delicious version of the national dish with our special minced tilapia, served with white rice, black beans and fried sweet plantains with salty cheese on top plantains with salty cheese on top

BEVERAGES

Jugos naturales 3.75

natural juices

Papelón con limón 3.50

refreshing blend of dehydrated sugar cane and lime

Cocada 4.75

coconut milkshake with a touch of cinnamon

Camburada 4.75

banana milkshake with a touch of cinnamon

Toddy 4.75 (C) 3.50 (H)

venezuelan chocolate milkshake

Café 2.50

negrito (just black), marrón (dark latte o con leche (latte)

Té 2.50

iced or hot

DESSERTS

Quesillo 4.75

our traditional flan. Thick and caramelized

Marquesa de Chocolate 5.25

layers of thick chocolate mousse and Maria cookies. 100% homemade

Obleas 3.25

a classic from the streets. Two very thin round wafer with dulce de leche in between that you eat with your hands. Perfect when you want just a little sweet after your meal



BEER+WINE

BEERS

Pabst 3

Imperial, Pacífico, Negra Modelo 5

SUMMER WINES

Misterio Rosé (Arg) 8/32

delicate aromas reminiscent of roses and red fruit. Bright and refreshing on the palate

Urban Uco White, Torrontes (Arg) 8/32

in the nose is a tumultuous outpouring of tropical fruits, peaches, pomegranate and lychee but in the mouth it will give you a clean finish

Los Alamos Chardonnay (Arg) 8/32

clean and crisp wine with pear and apple fruits, a touch of grapefruit and sweet all spice

RED WINES

Trapiche Malbec (Arg) 8/32

full-bodied, tart and gently tannic. Ripe black-cherry fruit and a hint of strong black coffee on the palate

Vega del Castillo, Garnacha (Esp) 8/32

Clean, with violet tones. Very ripe fruit aromas. Pleasant, fruity and balanced. It leaves a softer sensation in the mouth

Viña Antigua, Bonarda/Malbec (Arg) 8/32

In the nose aromas to red fruits are perceived, prevails the cherry and the india berry holsts. In the mouth it has a good structure, intense and vigorous

Don Próspero, Tannat (Uy) 8/32

earthy and smoky notes blend with restrained fruit, plums and a hint of cranberry, tapering off gradually in a long finish. Great with beef and pork

COCKTAILS

Michelada 6

our version of this refreshing drink is made with Pacifico beer, lemon, homemade spicy panela and salt

Tinto de Verano 7

refreshing and sparkling wine-based cocktail similar to sangria, very popular in Andalucia

Mimosa de Parchita 5

the classic Mimosa with a tropical and funky twist: passion fruit juice

BRUNCH

{weekends noon - 3pm}

PLATES

Codornices 5.5 NEW

three bite size arepas with quail egg, *Guayanés* cheese, smoked canadian bacon and chilli powder.

Criollo 12.5

Perico* served with a plain arepa, mixed green salad with tomatoes and hearts of palm, shredded beef and grilled white cheese

Amazónico 10.5

Perico, black beans, fried sweet plantains with salty cheese on top, tomato, avocado slices and a plain arepa to work with

AREPAS

La sencilla 5.25

perico* and fresh paisa cheese

Pura Vitamina 5.25

perico* and black beans

Carupanera 5.75

perico* and grilled chorizo

Llanera 6

perico*, aged white cheese and avocado slices

La Clásica 7

fresh ham and Guayanés cheese

SIDEKICK

Arepitas Dulces 4.25

bite-size sweet arepas made with anise and white cheese. Served with guava sauce and Nata for dipping

* Perico: Venezuelan-style scrambled eggs, with peppers and onions

