

AREPAS

Perico

Scrambled eggs, tomatoes, onions, peppers.

\$5

De Queso

Cheeses like Queso de Mano or Gouda.

\$4

La Pelúa

Shredded beef, fresh white cheese.

\$7

Dominó

Black beans, fresh white cheese.

\$7

De Pernil

Roasted pork, tomato, onion, mayo.

\$7

La Rumbera

Shredded beef, fried plantains, cheese.

\$8

Reina Pepiada

Shredded chicken, avocado, mayo, lime.

\$8

La Cafira

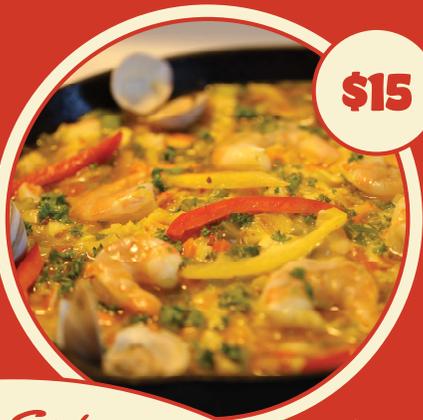
Shredded chicken, yellow cheese.

\$7

La Sifrina

Shredded chicken, avocado, mayo, lime, cheese.

\$9



Asado Negro

Slow cooked beef in a caramelized sauce, served with 2 sides.

\$18

Pabellón Criollo

Venezuela's national dish: shredded beef, black beans, rice, and plantains.

\$10

Paella

Spanish dish with vegetables, and a savory mix of seafood and meats.

\$15

Bollitos

Corn dough rolls filled with crispy pork cracklings.

\$1.50

Pastel de Chucho

Venezuelan casserole with seasoned shredded fish, sweet ripe plantains, cheese.

\$10

Pan de Jamón

Sweet bread filled with ham, olives, and raisins. A holiday classic

\$27

Pernil Horneado

Venezuelan casserole with shredded cazón, eggs, onions, peppers, herbs.

\$10

Hallacas

Iconic holiday dish with meats, olives, raisins, and capers wrapped in plantain leaves.

\$7

Sides/Contornos

\$3 - Yuca, Rice, Salad, Plantains