

APPETIZERS

Tequeños 5 units, Sweet Chili & Ginger Papelon Syrup (Sweet Chili Red hot + Golfeado Sirope) **\$9**

Tequeños Chia 5 units, Chia Tequeños, Sweet Chili & Ginger Papelon Syrup (Sweet Chili Red hot + Golfeado Sirope) **\$10**

Black Beans Hummus Homemade Sofrito, Suero Foam, Sweet Chili Oil and Arepa Chips **\$8**

Drunken Shrimp Ajillo Style, Venezuelan Rum 12, Cilantro, Garlic **\$13**

Tuna Tartar Sesame Oil, Golfeado Sirope, Crispy Quinoa, Charred Avocado **\$17**

Truffle Super Crunchy Fries White Truffle Oil, Maldon Salt, Parmigiano Reggiano, Cilantro **\$7**

Tenderloin Carpaccio Aji Dulce Cream, Green Plum Sauce, Maldon Salt, Cilantro Oil, Micro Cilantro **\$14**

Tuna Carpaccio Suero Caroreño Foam, Cucumber, Lacto Fermented Red Onions Pearls, Cilantro, Latin / Asian Syrup, Olive Oil, White Truffle Oil, Maldon Salt, Micro Arugula **\$16**

Mordisco Carpaccio Wood Fired Prime Flat Meat, White Truffle Oil, Maldon Salt, Micro Cilantro and Parmigiano Reggiano **\$16**

Octopus Carpaccio Crispy Capers, Fennel Bulb & Red Onion Shaved, Cilantro, Lemon Juice, Aji Dulce Oil **\$16**

Salmon Carpaccio Passion Fruit Leche de Tigre, Suero Caroreño, Avocado, Pepino, Micro Cilantro, Salmon Roe, Cilantro Oil, Radish, Maldon Salt, Cherry Tomatoes **\$12**

Ceviche Carnavaleiro Cobia Fish, Leche de Tigre, Suero Costeño, Fried Sweet Plantains, Cherry Tomatoes, Sweet Chilli Oil, Red Onion, Cilantro. Cobia Fish **\$19** / Mixto **\$22**

Ceviche De La Pasión Cobia Fish, Passion Fruit Leche de Tigre, Sweet Chili Oil, Red Onion, Cilantro, Charred Yellow Corn, Avocado, Red Pepper **\$17**

Ceviche de Chorizo Sausage, Leche de Tigre, Bell Peppers, Red Onions, Fennel, Almonds, Olive Oil, Cilantro, Tostones **\$15**

Vuelve a la Vida Seafood Cocktail Sauce, Shrimp, Squid, Octopus, White Fish, Mussels, Onion, Salsa Criolla de Bulbo de Hinojo **\$16**

Caramelized Sweet Plantain Star Anise, Clove and Semi-Hard Sheared White Cheese **\$9**

Ripe Sweet Plantains Canoe Guayanés Cheese, White Cheese Cream and Parmigiano Reggiano **\$9**

Reina Pepiada Dip Chicken Salad, Avocado with thin Arepas **\$9**

Guasacaca Dip with Plantains Chips **\$7**

SOUPS

Caribbean Seafood Soup / Fosforera Traditional Fosforera Soup with Shimp, Squid, Octopus, White Fish, Mussels, Clams **\$22**

Beef Ribs Soup / Sancocho de Res Delicious latin soup with Tender chunks of Beef, assortment of Root Vegetables such as Yucca, Plantains, Potatoes, and Corn on the cob. With White Rice or Arepa, Lime and Spicy Sauce (on the side) **\$15**

SALADS

Shrimp Salad Shrimp, Red Pepper, Celery, Green Bell Pepper, Red Onions, Sweet Chili Sauce **\$17**

White Mushroom Salad **\$14.5**

Caesar Salad **\$14.5**

DESSERTS

Brownie with vanilla ice cream **\$9** **Churros with Nutella** **\$9**

SIDES

Tostones **\$3.50**

Mashed Potatoes **\$3.50**

White Rice **\$3.50**

Caribbean Black Beans **\$3.50**

Boiled Yuca **\$4 with Mojo +\$1**

Yuca Fries **\$4**

Ripe Plantains **\$4**

Caramelized Ripe Plantains **\$5**

Super crunchy Fries **\$7**

Congri **\$7**

CARNE EN VARA

Carne en Vara with 2 sides of your choice **\$26**

Carne en Vara, Salsa Au Poivre 8oz. Wood Fired Flap Meat, Classic Green Peppercorn Sauce with Super crunchy Fries. **\$27**

Carne en Vara with Salsa Strogonoff 8oz. Wood Fired Flap Meat, Strogonoff Sauce with Mashed Potatoes **\$27**

Parrilla Mixta 10oz. Wood Fired Prime Flap Meat, ½ Wood Fired Chicken, Artisan Sausage, Boiled Yucca with Mojo, Green Plantains, Mini Arepitas, Avocado, Guasacaca and Suero Caroreño **\$60**

Parrilla Mordisco 10oz. Wood Fired Prime Flap Meat, 8oz. Picanha, ½ Wood Fired Chicken, Artisan Aausage, Boiled Yucca with Mojo, Green Plantains, Mini Arepitas, Avocado, Guasacaca and Suero Caroreño **\$70**

Parrilla Mar y Tierra 10oz. Wood Fired Flat Meat, Octopus, Shrimp, Mussel, Branzino, Calamari and Clams, Red and Green Peppers and Onions. With White Rice and Salsa **\$80**

Woodfired Chicken | Pollo en Brasa with Two Sides.
¼ Chicken **\$9** | ½ Chicken **\$12** | Whole **\$20**

MAIN

Branzino Seafood Sauce Mixed Caribbean Sea Food on Red Sauce with Rice **\$32**

Safood Casserole / Cazuela de Mariscos Tomato, Cobia Fish, Shrimp, Mussels, Squid, Octopus, Clams, Seafood Cream **\$26**

Rum BBQ Pork Ribs St Louis Smoke Ribs, Glaze Rum BBQ, (Dry Bonito, Dry Cilantro, Sesame Seeds, Celery & Dill Seeds Blend) **\$21**

Pasticho / Venezuelan Lasagna Ground Beef Sauce, Bechamel Sauce, Mozzarella Cheese, Parmesan Cheese **\$18**

Latin Carbonara Alfredo Sauce, Crispy Bacon, Parmesan Cheese. with Chicken **\$22** | Shrimp **\$25**

Fettuccine Arrabiata Bacon, Shallots, Homemade Pomodoro Sauce, Heavy Cream, Parmigiano Reggiano, Cherry Tomatoes, Pepper Flakes **\$19**

Fettuccine Margariteño Shrimp, Mussels, Squid, Octopus, Clams, Cilantro with a delicious homemade Aji Dulce Sauce **\$28**

AREPAS

Queen Arepa Wood Fired Chicken, Homemade Guasacaca Avocado, Cilantro, Red Bell Pepper and Mayo **\$6**

Diablito Sifrino Homemade White Serrano Spanish Ham and Sweet Pimenton **\$7**

Cochinillo Pernil, Pork Cracklings, and White Wine Sauce **\$6**

Caribbean Octopus Sofrito and Octopus slices **\$7**

Shrimp Salad Shrimp, Red Pepper, Celery, Green Bell Pepper, Red Onions, Sweet Chili Sauce **\$7**

BURGERS

5 de Julio Burger 2 Smash Patties, American Cheese, Wood Fired Picanha, Green Plum Sauce, Aji Dulce Cream, Ketchup and Lettuce with Super Crunchy Fries **\$18**

KIDS MENU

Rigatoni with Red Sauce **\$7**

Rigatoni with Alfredo Sauce **\$8**

Cheeseburger **\$9**

¼ **Wood Fired Prime** Flap Meat with Rice or Super Crunchy Fries **\$10**

¼ **Wood Fired Chicken** with Rice or Super Crunchy Fries **\$7.5**