



# BRUNCH

Saturday and Sundays  
11:30 am - 3:00pm

## TAPAS

<b>Cooti's Camarones al Ajillo</b> Shrimp sautéed with garlic, wine, cilantro and olive oil.	\$17.50
<b>Carmen's Shrimp and Tostones</b> Black Tiger shrimp wrapped in smoked apple bacon glazed with a papaya mustard sauce.	\$ 16.75
<b>La Falda de Yayi</b> Skirt steak sautéed with onion, tomatoes, THAI Chili Peppers with a balsamic glaze.	\$16.50
<b>Emmy's Yuca Frita</b> "The beauty of all roots" fried and drizzled with the family recipe cilantro sauce.	\$ 8.50
<b>Los Tequeños de Christy</b> Hand rolled puff pastry wrapped queso blanco. Served with guava lime sauce on the side.	\$13.50
<b>Mazorca de Liliana</b> Roasted corn with Colombian cheese and cream. Grilled street corn without the cob.	\$10.50
<b>Boli's Quesito</b> Grilled Venezuelan cheese glazed with truffle honey.	\$8.50
<b>Pedro's Nachos</b> One of Pedro's favorite! A bed of malanga chips topped with slowly roasted pork, grilled chicken, Monterrey cheese, pico de gallo, guacamole and finished with chipotle sour cream.	\$15.50

<b>Andres' Empanadas</b> Choice of: cheese, chicken, beef, domino.	\$5.75 each
<b>Las Arepas de Katy</b> The traditional "bread" from Venezuela. This is Katy's breakfast, lunch and dinner- it makes her proud of where she come from.	
<b>Choice of:</b>	
<b>Roasted Pork:</b>	\$5.00 Add cheese \$0.75
<b>Reina Pepiada:</b>	\$5.75 Add cheese \$0.75
<b>Carne Mechada:</b>	\$6.00
<b>Tuna:</b>	\$5.50
<b>Cheese:</b>	\$5.00
<b>Dominó:</b>	\$5.50
<b>Queso Guayanés:</b>	\$6.00
<b>Kike's Aji Amarillo Ceviche</b> Yellow Leche de Tigre, white fish, red peppers, cilantro, lime juice.	\$13.75
<b>Calamares de Beatriz</b> Slightly fried calamari served with garlic aioli.	\$ 14.50
<b>Papa's Yuca Cubana</b> Cuban style soft yuca made with garlic, cilantro and olive oil.	\$ 11.00
<b>Pan con Tomate</b>	\$ 8.50
<b>Guis' Costillitas</b> Smoked pork ribs drizzled with a spicy passion fruit, mango barbeque sauce.	\$ 14.50
<b>Los Tacos de Guadalupe</b>	
<b>Fish:</b>	Garlic Aioli, spicy cabagge, avocado, cotija cheese.
<b>Steak:</b>	Cherry Tomatoes, Onion Jalapeño.
<b>Carnitas:</b>	Tomatillo, red onions, cotija cheese.
<b>Shrimp:</b>	Black beans, roasted corn, red pepper sauce.
<b>Veggie:</b>	Corn, Yellow Squash, Zucchini, Jicama.
<b>Danny's Chicharon</b> Crispy pork belly with caramelized onions.	\$ 11.50
<b>Aliiiiiii's Mussels</b> PEI mussels with a white wine, garlic and fresh tomato sauce. Served with toasted bread.	\$ 14.00
<b>Pupusas de Chera</b> Corn cakes stuffed with chicken, pork and cheese. Served with escabeche cabbage.	\$ 9.00
<b>Clasico de Patricio</b> White fish, red peppers, green peppers, onions, cilantro, lime juice.	\$14.00
<b>Aji Amarillo Ceviche</b> Yellow Leche de Tigre, white fish, red peppers, cilantro, lime juice.	\$13.75
<b>Atun Fresco de Nano</b> Ahí Tuna, sesame oil, soy sauce.	\$14.50

## DINNER

<b>Leda's Pargo</b> Filet with Shrimp and Mussels Whole \$29.00 add Mussels and Shrimp Red snapper sautéed with vegetables in a spicy roasted pepper vinaigrette. Served with coconut rice and tostones.	\$23.00 \$5.00
<b>Vicky's Chicken</b> Our famous half roasted chicken, served with chorizo, black bean rice, yuca and plantains.	\$21.00
<b>Churrasco de Sebastian</b> Grilled Prime New York Steak served with black bean rice, yuca and plantains or the way Sebastian likes it... With Fries and Plantains!	\$ 31.00
<b>La Paella de Pedro</b> Chicken, chorizo, shrimp, clams and fish.	\$ 32.50

<b>Pabellón Criollo</b> The most traditional Venezuelan dish! Carne Mechada, white rice, black beans and sweet plantains. <b>Add Fried Egg \$2.00</b>	\$21.50
<b>Gaby's Flank Steak</b> Certified Natural beef grilled and finished with rocoto and roquefort butter, served black bean rice & plantains.	\$26.50
<b>Skirt Steak</b> With Argentinian ChimiChurri served with black bean rice, yuca and plantains.	\$24.50
<b>Salmon San Judas Tadeo</b> Grill Salmon with the roasted peppers and onion, and sautéed shrimp.	\$25.00

## SALADS

<b>Roques</b> Bed of romaine lettuce, grilled chicken, sunflower seeds, dried cranberries, jicama, red onion and tossed with a lemon garlic dressing.	\$15.50
<b>La de Raquel</b> Bed of romaine lettuce, shredded chicken, tomatoes and avocado tossed with cilantro dressing.	\$15.50
<b>La de Camaron</b> Bed of kale, grilled shrimp, tomato and mango tossed with lemon dressing.	\$16.50
<b>El Poderoso power Bowl</b> Add <b>Salmon \$5.50 Shrimp \$4.00 Steak \$5.50</b>	\$ 15.50
<b>Chicken \$2.50</b> Cilantro hummus, pickled onion, quinoa, spinach, roasted corn and avocado.	

## SOPAS

<b>La de Mamá</b> Chicken soup made just like Mamá!	\$ 6.00
<b>El Sancocho de mis Flacos</b>	\$7.00
<b>Soup of the day</b>	\$5.00

## KIDS MENU

<b>Menu de Niños</b>	
<b>Miranda's Crispy Chicken cutlet</b> served with fries	\$ 10.00
<b>Luisito's Quesadilla</b> Choice of chicken or cheese, served with fries.	\$8.50
<b>Marquito's Mac &amp; Cheese</b>	\$5.50

@PEKARESTAURANT

## SIDES

Morcillia	\$5
Chorizo	\$4
Plantains	\$6
Tostones	\$4
Black bean rice	\$3.50
Grilled arepa	\$2.50



## DRINKS

Passion Fruit Juice.	\$3.50
Mango Juice.	\$3.50
Frescolita Venezuelan special can drink.	\$2.75
Malta Polar	\$2.75
Sodas	\$2.75
Coffee	\$2.75
Espresso	\$3.75
Capuchino	\$4.50
Latte	\$4.50
<b>WATER :</b>	
Pellegrino	\$3.75
Acqua Panna	\$3.75



## DESSERTS

<b>Flan</b>	\$7
Coconut Chocolate Milk	
<b>Tres Leches</b>	\$7
<b>Arroz con Leche</b>	\$7



## BRUNCH

### PEKA's Huevos Rancheros | \$14.50

A bed of black beans on corn tortilla, spicy tomatillo ranchera secret PEKA sauce, queso blanco, avocado and eggs sunny side up

### Cesar's Breakfast Quesadilla | \$14.50

Scrambled eggs, Monterrey cheese, jalapeno, chorizo, and topped with guacamole and pico de gallo.

### Caracas Brunch | \$16.00

Perico, grilled chorizo, plain arepa, black beans, carne mechada and sweet plantains



### Katy Brioche French Toast | \$11.50

Tres Leches soaked Brioche, caramelized bananas and strawberries. Ask Katy how delicious it is!

### You make Pedro's Omelet today | \$10.00

**Choices of:** \$1.00 each

**Veggies:** Tomato, onion, roasted peppers, mushroom, asparagus, spinach,

**Protein:** Ham, chorizo,

**Cheese:** Goat, Fontina, American, queso blanco

### Cachapas | \$13.50

Mini sweet corn pancakes made with Queso Guyanés

## DICTIONARY



**Yuca:** Vegetable roots.

**Chorizo:** Spanish sausage

**Perico:** Scrambled eggs with sautéed onions and tomatoes.

**Queso blanco:** Special white cheese from Venezuela.

**Malanga chips:** Vegetable roots.

**Empanadas:** Homemade fried corn dough turn over.

**Arepas:** Homemade grilled corn flour.

**Reina Pepiada:** Shredded chicken, avocado and Mayo.

**Dominó:** Black bean and white Venezuelan cheese.

**Leche de Tigre:** Peruvian term for the citrus-based marinade that cures the seafood in a ceviche.

**Guayanés:** Traditional handmade soft and salty cheese from Venezuela.

**Tostones:** Smashed green plantains, lightly salted and fried.



Please inform your server of any food allergens prior to ordering. Also, consumption of raw or undercooked eggs seafood poultry shellfish may increase your risk of foodborne illness.