



## TAPAS

### CEVICHE

#### PERUVIAN CEVICHE

Whitefish cooked in lime juice and mixed with red peppers, green peppers, onions, and cilantro. Served with malanga chips.

#### AJI AMARILLO CEVICHE

Whitefish cooked in Leche de Tigre. Rocoto, red peppers, and cilantro. Served with Malanga Chips.

#### AHÍ TUNA CEVICHE

Fresh Tuna cooked in lime juice and soy sauce. Tossed with avocado and topped with roasted sesame seeds.

### LAS DE VENEZUELA

#### LOS TEQUEÑOS DE CHRISTY

Hand-rolled puff pastry wrapped queso blanco. Served with guava lime sauce on the side.

#### BOLI'S QUESITO

Grilled Venezuelan cheese glazed with truffle honey.

#### ANDRES' EMPANADAS

Fried Turnovers made with corn dough. Served with Chimichurri sauce. Choice of: cheese, chicken, beef, and domino

#### LAS AREPAS DE KATY

Homemade grilled corn flour bread. The traditional "bread" from Venezuela, stuffed with your choice of filling.

#### CHOICE OF:

ROASTED PORK	5.00	REINA PEPIADA	5.75	QUESO	5.00
CARNE MECHADA	6.00	shredded chicken, avocado, and mayonnaise		QUESO GUYANÉS	6.00
FRESH TUNA	5.50	DOMINO	5.50	ADD CHEESE	1.00
with tomatoes, onions and spices		black beans, and white Venezuelan cheese			

### LAS DEL MAR

#### COOTI'S CAMARONES AL AJILLO

Shrimp sautéed with garlic, white wine, cilantro and olive oil. Served with toasted bread.

#### CARMEN'S SHRIMP AND TOSTONES

Black Tiger shrimp wrapped in applewood smoked bacon and served over tostones. Glazed with a papaya mustard sauce.

#### CALAMARES DE BEATRIZ

Lightly fried calamari served with garlic aioli and pickled cabbage.

#### PRINCE MUSSELS

PEI mussels with a white wine, garlic and fresh tomato sauce. Served with toasted bread.

### LAS DE MEXICO

#### PEDRO'S NACHOS

One of Pedro's favorite! A bed of malanga chips topped with slowly cooked roasted pork, grilled chicken, Monterey Jack cheese, black beans, pico de gallo, guacamole, topped with chipotle sour cream.

#### LOS TACOS DE GUADALUPE

##### FISH

Mahi-Mahi, garlic aioli, spicy cabbage, avocado, cotija cheese

##### STEAK

Grilled skirt steak, cherry tomatoes, onion, jalapeño

##### CARNITAS

Tomatillo salsa, red onions, cotija cheese

##### SHRIMP

black beans, roasted corn, red pepper sauce

14.00

##### VEGGIE

Corn, yellow squash, zucchini, jicama

13.75

### LAS VARIADITAS

#### LA FALDA DE YAYI

Skirt steak sautéed with onions, tomatoes, and Thai chili. Topped with a balsamic glaze and served with warm tortillas.

14.50

#### GUIS' COSTILLITAS

Smoked pork ribs finished with a spicy passion fruit and mango BBQ sauce.

13.50

#### DOMINICAN CHICHARON

Crispy pork belly topped with caramelized onions.

8.50

#### EMMY'S YUCA FRITA

"The beauty of all roots" fried and served with the family recipe cilantro sauce.

5.75 EACH

#### PAPA'S YUCA CUBANA

Cuban style soft yuca sautéed with garlic, cilantro, and olive oil.

#### MAZORCA DE LILIANA

Roasted corn without the cob topped with Colombian cheese and cream.

#### LAS PUPUSAS DE SIIIH

Corn cakes stuffed with chicken, pork, and cheese. Served with cabbage escabeche.

5.00

6.00

1.00

## OUR SPECIAL CREATION – LA TABLA!

ASK YOUR SERVER FOR DETAILS

## DINNER

17.50

#### CHURRASCO DE SEBASTIAN

12 oz Grilled prime New York steak served with chorizo, black bean rice, yuca, and plantains. Or with truffle fries, garlic aioli, and plantains... That's the way Sebastian likes it!

37.00

16.75

#### PEDRO'S BIRTHDAY FLANK STEAK

Grilled all-natural 12 oz flank steak served with rocoto peppers and Roquefort butter. Served with black bean rice, yuca, and plantains.

33.50

14.95

#### EL GAUCHO

Grilled 12 oz skirt steak served with Argentinian Chimichurri. Served with black bean rice, yuca, and plantains.

31.95

#### LA PICANHA DE YOLANDA

12oz Prime Sirlon Spicy Picanha. Served with black bean rice, yuca, and plantains.

29.00

15.50

#### LEDA'S FILET PARGO

Sautéed red snapper fillet topped with spicy roasted peppers and onions vinaigrette, mussels, and shrimp. Served with coconut rice and tostones.

28.75

6.00 EACH

#### LEDA'S WHOLE PARGO

Fried red snapper topped with spicy roasted peppers and onions vinaigrette. Served with coconut rice and tostones. Add mussels and shrimp +6.00

32.50

6.00 EACH

#### EL SALMÓN DE SAN JUDAS TADEO

Grilled Salmon Fillet with sautéed shrimp. Topped with roasted peppers and onions.

27.50

5.50 EACH

#### LA PAELLA DE PEDRO

Simmered rice cooked in a lobster broth with chicken, chorizo, mussels, shrimp, clams, fish, and saffron.

37.50

6.25 EACH

#### VICKY'S CHICKEN

Our famous half roasted chicken served with chorizo, black bean rice, yuca, and plantains.

21.00

5.00 EACH

#### PABELLÓN CRIOLLO

The most traditional Venezuelan dish! Carne Mechada, white rice, black beans, and sweet plantains. Add Fried Egg +2.50

22.50

14.95

#### LA KATY BURGER

Half pound Prime Angus Beef, American cheese, applewood smoked bacon, red onions, tomatoes, lettuce, avocado, and Katy's secret sauce on a potato bun. Served with truffle fries and house pickles Add Fried Egg +2.50

18.50

14.95

### DINNER QUESADILLAS

SERVED WITH BLACK BEAN RICE, YUCA, AND PLANTAINS. ALL QUESADILLAS ARE TOPPED WITH SOUR CREAM, GUACAMOLE, AND PICO DE GALLO.

12.75

#### CHEESE

Queso Oaxaca and pico de gallo

19.00

8.50

#### CHICKEN

Roasted Chicken, black beans, roasted corn, Oaxaca cheese

21.00

8.50

#### SHRIMP

Shrimp, bacon, jalapeño, and Oaxaca cheese

24.00

10.50

#### CUBANA

Pernil, queso Oaxaca, pickles, baby arugula, Cuban aioli

20.00

9.00

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.



## BRUNCH

SUNDAYS | 11:30AM - 3PM

### CACHAPAS

Mini sweet corn pancakes made with Queso Guyanés

### PEKA'S HUEVOS RANCHEROS

A bed of black beans on corn tortillas topped with queso blanco, avocado, and eggs sunny side up. Finished with our secret spicy tomatillo ranchera sauce.

### CESAR'S BREAKFAST QUESADILLA

Scrambled eggs, Monterey Jack cheese, jalapeño, chorizo. Topped with guacamole and pico de gallo.

### CARACAS BRUNCH

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

### KATY BRIOCHE FRENCH TOAST

Tres Leches soaked Brioche, topped with caramelized bananas and strawberries. Ask Katy how delicious it is! Add fried egg +2.50

### CARNE A LA PARILLA

Grilled Steak marinated with classic Latin spices served with black bean rice, yuca, and plantains. Add Fried Eggs +2.50

## SIDES

MORCILLIA  
 CHORIZO  
 PLANTAINS  
 TOSTONES  
 BLACK BEAN RICE  
 GRILLED AREPA  
 PAN

## SOPAS

LA DE MAMA  
*Chicken soup made just like mama!*  
 EL SANCOCHO DE MIS FLACOS  
*Hearty soup with Latin root vegetables, chicken, corn, and green plantains.*  
 SOUP OF THE DAY

## SALADS

13.50  
 14.50  
 14.50  
 16.00  
 11.50  
 17.50

ROQUES  
*Romaine lettuce, grilled chicken, sunflower seeds, Cajun peanuts, dried cranberries, jicama, and red onion. Tossed in a lemon garlic dressing.*  
 LA DE RAQUEL  
*Romaine lettuce, shredded chicken, tomatoes, and avocado. Tossed in cilantro dressing.*  
 LA DE CAMARONES  
*Kale and romaine lettuce, grilled shrimp, tomatoes, and mango. Tossed in lemon garlic dressing.*  
 EL PODEROSO POWER BOWL  
*Cilantro hummus, pickled onions, quinoa, spinach, roasted corn, and avocado. add salmon +5.50 • shrimp +4.00 • steak +5.50 • chicken +2.50*

## DESSERTS

FLAN  
*coconut, chocolate, or vanilla*  
 ARROZ CON LECHE  
 CHURROS  
*with Vanilla Ice cream*

## MENU DE NINOS

5.00 MIRANDA'S CRISPY CHICKEN CUTLET  
*served with fries*  
 4.00 CHEESE QUESADILLA  
*served with fries*  
 6.00 CHICKEN QUESADILLA  
*served with fries*  
 3.50  
 2.50  
 2.50

## DICTIONARY

YUCA  
*Root vegetable similar to potatoes*  
 CHORIZO  
*Spanish sausage*  
 PERICO  
*scrambled eggs with sautéed onions and tomatoes*  
 QUESO BLANCO  
*Special white cheese from Venezuela*  
 MALANGA CHIPS  
*Root vegetable chips*  
 EMPANADAS  
*Homemade fried turnover, made with corn dough*  
 15.50 AREPAS  
*Homemade grilled corn flour bread*  
 15.50 REINA PEPIADA  
*Shredded chicken, avocado, and mayonnaise*  
 16.50 DOMINO  
*Black beans and white Venezuelan cheese*  
 15.50 LECHE DE TIGRE  
*Peruvian term for the citrus-based marinade that cures the seafood in a ceviche*  
 GUYANESE  
*traditional handmade soft and salty cheese from Venezuela*  
 TOSTONES  
*Smashed green plantains, lightly salted and fried*

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