



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

14.50

LA FALDA DE YAYI

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

GUIS' COSTILLITAS

13.50

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

DOMINICAN CHICHARON

8.50

Crispy pork belly topped with caramelized onions.

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 SIII

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

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!

35.00

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.

28.50

14.50

EL GAUCHO

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

29.00

LA PICANHA DE YOLANDA

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

29

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.

25.00

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 +5.00

29.00

4.50 EACH

4.50 EACH

EL SALMÓN DE SAN JUDAS TADEO

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

25.00

4.50 EACH

LA PAELLA DE PEDRO

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

36.00

5.50 EACH

VICKY'S CHICKEN

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

21.00

4.50 EACH

PABELLÓN CRIOLLO

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

21.50

LA KATY BURGER

14.95 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

DINNER QUESADILLAS

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

14.50

CHEESE

Queso Oaxaca and pico de gallo

19.00

11.50

CHICKEN

Roasted Chicken, black beans, roasted corn, Oaxaca cheese

21.00

7.99

SHRIMP

Shrimp, bacon, jalapeño, and Oaxaca cheese

24.00

8.50

CUBANA

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

20.00

10.50

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 10.00
served with fries

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
 AREPAS
Homemade grilled corn flour bread
 REINA PEPIADA
Shredded chicken, avocado, and mayonnaise
 DOMINO
Black beans and white Venezuelan cheese
 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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