

ENTREMESES (APPETIZERS)

AREPA 6.00

THIS GROUND CORN CREATION IS THE EPITOME OF VENEZUELAN CUISINE. A VERSATILE FOOD, IT IS USED AS AN ACCOMPANIMENT OR AS A MAIN DISH. YOUR AREPA WILL BE SERVED WITH SHREDDED CHEESE, BLACK BEANS AND AVOCADO

CAMARONES AL AJILLO 11.00

SHRIMP COOKED IN GARLIC OIL

CHORIQUESO 7.00

SPANISH PORK SAUSAGE IN MELTED CHEESE. SERVED WITH SOFT TORTILLAS FOR MAKE-YOUR-OWN TACOS

CUBAN SLIDERS 7.00

OUR BITE SIZE VERSION OF THE CUBAN FRITA (STREET BURGER). MADE WITH BEEF AND PORK AND TOPPED WITH JULIENNE POTATOES

HOUSE SALAD 4.00

SIDE SALAD. PERFECT AS AN APPETIZER OR TO ACCOMPANY A MEAL. HOUSE DRESSING.

GUACAMOLE 7.00

AVOCADO DIP SEASONED WITH LIME AND CILANTRO. ENJOY WITH HOUSE MADE TORTILLA CHIPS

CEVICHE 11.00

FISH AND SHRIMP MARINATED IN LIME AND DELICATELY SEASONED. SERVED WITH SOFT TORTILLAS

SOPE 6.00

TRADITIONAL DISH FROM CULIACÁN, MEXICO. A TAPA CONSISTING OF A THICK TORTILLA SOAKED IN LIME AND FRIED. TOPPED WITH REFritos, COTIJA CHEESE, LETTUCE AND ONIONS

QUESO A LA PLANCHA 6.00

GRILLED WHITE CHEESE

PEPITO DE RES 7.50

PETITE MARINATED STEAK SANDWICH. COMES WITH LETTUCE, TOMATOES AND YOUR CHOICE OF CONDIMENTS

ENSALADA FESTIVA 6.00

SALAD WITH CHOPPED LETTUCE, HEARTS OF PALM, CORN AND PIMENTO. HOUSE DRESSING

A LA CARTA (SIDE DISHES)

TAJADAS 3.50

SWEET FRIED RIPE PLANTAINS

TOSTONES 3.50

SAVORY FRIED GREEN PLANTAINS

ARROZ 2.50

WHITE OR YELLOW RICE

FRIJOLES 2.50

BLACK BEANS

REFRITOS 2.50

REFRIED BLACK BEANS

MOROS Y CRISTIANOS 3.00

RICED COOKED WITH BLACK BEANS

PAPAS A LA MEXICANA 3.50

CUBED POTATOES WITH ONIONS, JALAPEÑOS AND TOMATO

MANDIOCA 3.00

YUCCA WITH MOJO SAUCE. BOILED OR FRIED

VEGETALES SALTEADOS 3.00

SEASONAL SAUTÉED VEGETABLES

PLATOS FUERTES (ENTRÉES)

PASTICHO	13.00
VENEZUELAN STYLE MEAT LASAGNA WITH BÉCHAMEL SAUCE - ADD A SIDE SALAD 15.00	
MASITAS DE PUERCO	10.00
CUBAN FRIED PORK CHUNKS TOPPED WITH MOJO SAUCE	
TINGA DE POLLO	13.00
VERY SPICY SHREDDED CHICKEN IN A CHILE SAUCE AND SERVED WITH TOSTADAS	
ARROZ CON POLLO	12.00
A STAPLE OF THE LATIN AMERICAN KITCHEN. IN THIS CUBAN VERSION CHICKEN IS SERVED IN YELLOW RICE WITH PIMENTOS AND GREEN PEAS	
PICADILLO CON RAJAS POBLANAS	12.00
GROUND BEEF IN TOMATO SAUCE WITH RAISINS, ALMONDS AND POBLANO PEPPERS	
BISTÉC DE PALOMILLA	12.00
CUBAN STYLE PAN FRIED, MARINATED STEAK DRAPED WITH ONIONS	
PABELLÓN CON BARANDA	15.00
VENEZUELA'S NATIONAL DISH. SHREDDED BEEF, BLACK BEANS, WHITE RICE AND PLANTAINS	
BISTÉC DE FALDA	21.00
SKIRT STEAK DRIZZLED WITH GUASACACA PICANTE (VENEZUELAN SPICED SAUCE) AND SERVED WITH WHITE RICE AND SAUTÉED VEGETABLES	
ENCHILADO DE PEZ ESPADA	19.00
CUBED SWORDFISH PREPARED IN A SPICY TOMATO BASED SAUCE. ACCOMPANIED WITH WHITE RICE AND SAUTÉED VEGETABLES	