

Entrees

Tequeños x 4 **18**

Halloumi cheese wrapped with a crunchy dough.

Mexican Chorizos x 6 **12**

Mini chorizos with a bit of México

Trilogía de tostones x 3 **18**

Flat green plantain with 3 different toppings. Add one more \$4

Fried cheese **15**

Golden, crispy fried cheese served hot and melty inside.

Plantain+guava+cheese **18**

Whole ripe plantain with guava and cheese.

Cassava chips **12**

Light and crunchy chips made from cassava - Yuca.

Elote **15**

Grilled corn on the cob with toppings.

Tacos x 2 **15**

Choose between: birria beef, fried chicken, chorizo, pulled pork or grilled vegetables.



Tequeños



Mexican Chorizos



Trilogía de tostones



Elote



Empanadas

Gluten friendly - vegetarian options

Cheese **10**

Beef **10**

Chicken **10**

Plantain and Cheese **10**

Pabellón Beef, cheese, beans and plantain. **12**

Mixta Chicken and beef **12**

Empanada of the month **12**

ask for the special arepa

Arepas

All Gluten friendly
Vegetarian and vegan options

Pelua

Beef and cheese

Catira

Chicken and cheese

Reina pepiada

Avo and Chicken (cold filling)

Mixta

Chicken-beef and cheese

Pulled pork

Slow coked pork-cheese-red onion

Birria

Spicy beef and melted cheese

Dominó

Blanck beans-cheese and avo

Pabellón

Beef-cheese-black beans-plantain

Ranchera

Beef-chorizo-corn and cheese

Llanera

Beef steak-cheese-avocado-tomato

Arepa of the month

ask for the special arepa

21



Catira



Pabellón



Of the month

Pulled pork

Ranchera

Birria



Add Avo, Plantain, Cheese or Corn 2\$

Extra Sauce 2\$

Cachapas



Traditional Venezuelan dish made from sweet corn, cooked like a thick pancake and typically filled with soft cheese.

Cheese 28

Beef + cheese 35

Shredded Beef

Chicken + cheese 35

Shredded Chicken

Pork + cheese 35

Pork Belly

Mixta 35

Beef and Chicken

Llanera-style beef 38

with chimichurri

Juicy Venezuelan-style grilled beef topped with fresh chimichurri sauce made from herbs, garlic, and olive oil.

Mains

Pabellón Criollo 36

Black beans, white rice shredded beef, plantain and cheese.
Add egg +2\$ (vegetarian or chicken option available)



Lomo saltado 36

Tender strips of steak are stir-fried with onions, tomatoes and chips
Blend of Asian and Latin flavours



Patacón 38

Crunchy Plantain base with beef or chicken, salad, sauces and cheese.
Mixto (beef, chicken.) + 4\$



Cazuela de frijoles 39

Red beans, plantain, white rice, chorizo, egg, Avo and pork belly.

We have vegetarians and vegan options

Mains



Sancocho 28

Hearty Latin stew with tender beef, root vegetables, and aromatic herbs.

Ajiaco 28

A rich Colombian chicken and potato soup with corn, herbs, and a touch of capers and cream.

Grilled Chicken 28

Chicken breast filet with criolla sauce chips and salad.

Bandeja Paisa 38

Red beans, arepa ,mince beef, plantain, chorizo, black sausage, pork belly, egg and avo.

Asado Negro/ Posta Cartagenera 39

Traditional slow-cooked beef in a sweet and savory sauce, inspired by Caribbean flavours whit rice and mashed potato.



Picada Llanera x 2ppl

60

Picada Llanera x 4ppl

120



Hallaca

21

Corn dough stuffed with a rich mixture of beef, pork, and chicken, cooked with raisins, olives, and capers. Wrapped in plantain leaves and boiled to perfection, it offers a unique blend of savory, sweet, and tangy flavors, making it a true taste of Venezuelan heritage.

Sweets

Quesillo Smooth, creamy caramel custard flan 15



Tres leches 15

Filled with creamy dulce de leche.



Casado 5

Guava and Cheese

Alfajores 6

Sweet sandwich cookies with dulce de leche filling.

Obleas 15

Wafer filled with creamy arequipe (dulce de leche), with homemade blackberry sauce and cheese.

Churros 15

Crispy fried dough, lightly sweet, perfect for dipping in dulce de leche.

Golfeado 18

A soft, golden roll made with sweet dough, anise seeds, and melted cheese, glazed with raw sugar cane syrup. This Venezuelan classic blends sweetness and saltiness in every bite

Cake of the day

ask for the special dessert