



## DINNER MENU

Monday - Thursday 4 - 9:30PM | Friday & Saturday 2 - 10PM

### Arepa Sliders *(appetizer size)*

Cheese*	choice of mozzarella, cheddar, or queso fresco	4.00
Domino*	black beans and queso fresco	4.50
Picadillo	ground beef, olives, peppers & onions	5.00
Chicken Guisado	slow cooked chicken breast in tomato sauce	5.00
Reina Pepiada	chicken and avocado salad	5.00
Pernil	slow roasted pork leg	5.00
Chorizo con Papas ✓	spanish style chorizo and diced potatoes	5.00
Carne Mechada	shredded flank steak in tomato sauce	5.00
Pabellón	shredded flank steak, black beans, sweet plantain & queso fresco	5.50
Miliciosa	roasted pork, grilled queso fresco & avocado	5.50
Pelua	shredded flank steak and cheddar cheese	5.00
Caripito*	sweet plantain and grilled queso fresco	5.00
Diliciosa	scrambled eggs, ham & cheddar (kids' favorite)	5.00
Jardinera* ✓	fresh grilled vegetables over spicy cabbage	5.00
Macarena	reina pepiada and carne mechada	5.00
Bean Town*	black beans and cheddar cheese	5.00
Caraqueña*	avocado and grilled queso fresco	5.00
Sliders Trio	your choice of any 3 arepas	12.00

### Appetizers

Spanish Rice and Beans*		4.50
Sweet Plantains*		3.50
Yuca Frita*		4.50
Tostones*		4.50
Chicken Soup		4.50
Black Bean Chili ✓	savory black beans and ground beef	5.50
Sopa de Caraotas Negras*	black bean soup topped w/ crema and cilantro	4.50

### Salads

Ensalada Verde*	mixed greens and tomatoes w/ choice of dressing	4.50
Ensalada de Palmito*	hearts of palm, avocado & tomato over spinach w/ balsamic	8.00
Salad w/ Meat of Choice	artisan lettuces, baby spinach, tomatoes, etc. served with choice of meat (chicken, pork, beef, or chorizo)	9.25

### Patacones *(green plantain open sandwich w/ ketchup, lettuce, cream, salsa de ajo & cilantro)*

Cheese*		6.00
Picadillo		6.75
Pollo		7.00
Africano*	savory black beans	6.25
Lechon	slow roasted pork	7.75
Pepiada	chicken and avocado salad	7.25
Jardinero*	grilled fresh vegetables over spicy cabbage	8.00
Mechado	shredded flank steak	8.50
Tio Simon	3 meat combo (flank steak, chicken, & pork)	9.25

## Entrees

Platano Relleno	deep fried whole sweet plantain stuffed w/ picadillo served over spicy cabbage, topped w/ mozzarella cheese	10.25
Platano Relleno Vegetariano*	deep fried whole sweet plantain stuffed w/ caraotas served over spicy cabbage or rice, topped w/ queso fresco	10.25
Arroz a Caballo	two fried eggs over spicy rice, chorizo & olives	12.50
Arroz con Pollo	paella style rice, chicken, chorizo, olives, peppers, etc.	13.25
Chicken Morichal	chicken breast stew served w/ rice, beans & sweet plantain	14.75
Pabellon Criollo	shredded flank steak served w/ rice, beans & sweet plantain	15.50
Pabellon Relleno	deep fried whole sweet plantain stuffed w/ shredded flank steak, black beans & cheese _ served w/ a side of rice	14.25
Pernil "a la Criolla"	slow roasted pork leg, rice, cheese, beans & sweet plantain	16.50
Pernil Asado	slow roasted pork leg, cassava sticks & spicy cabbage	16.00
Tostones Tres Carnes	pork, chicken, carne mechada served w/ tostones and spicy cabbage	17.00
Parrilla Mixta (serves 2)	mix of grilled tenderloin, chicken breast & chorizo served w/ tostones, yuca & spicy cabbage	35.50

## Sides & Extras

Cry Baby Sauce*		1.25
White Rice*		2.00
Black Beans*		2.50
Avocado*		2.50
Homemade Spicy Slaw*		2.50
Fried Queso*	two slices	2.50

## Shishkabobs *(hot, mild, bbq, spicy bbq, or herbs)*

Grilled Chicken Skewer		5.00
Grilled Tenderloin Skewer		6.00

## Beverages *(BYOB)*

Coca-Cola Products		1.25
Coffee & Teas		1.25
Goya Juices		2.00
Cocada	frosty sweet coconut milkshake	3.50
Merengada de Cambur	banana milkshake	3.50
Piña Colada	virgin of course	3.50

## Desserts

Flan - Flavor of the Day	mocha, coconut, or corn	4.50
Flan - Cheesecake Style	marble, passion fruit, or vanilla	4.50

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Arepas *Gluten free and prepared fresh daily, these soft spongy delights are known as Venezuela's own corn bun!*  
\* Vegetarian  
 Spicy

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