



- ♥ Our restaurant is 100% gluten free!
- ♥ 50¢ added to each item on to-go orders
- ♥ No substitutions, please!
- 🌿 Vegetarian options
- 🌱 Vegan options (Ask for vegan Option)

## APPETIZERS/SIDES

- **Caraotas Negras (Black Beans)**  
Cup: \$5.00 | Bowl: \$6.50 | Quart: \$9.50  
Organic black beans Venezuelan style garnished with nata and cilantro sauce
- **Arroz (Rice)**  
Fragrant jasmine rice  
Cup | \$ 3.50 | Bowl | \$ 4.50 | Qt | \$6
- **Black Beans & Rice | Bowl: \$8**  
Organic black beans and jasmine rice.
- **Avocado & Heart of Palm Salad | MP**  
Heart of palm, avocado, pickled red onion and sweet corn vinaigrette.
- **Organic seasonal veggies**  
Sautéed with Guasacaca sauce, (Parsley, cilantro, salt, garlic, onion, black pepper).
- **Seasonal Organic Salad | MP**  
Organic green leaf lettuce, spinach, avocado, heart of palm, broccoli, tomato, red onion, shredded carrots,
- **Arepitas Fritas | \$7**  
8 Fried MINI plain arepas served with nata.
- **Yuca Frita & Guasacaca | \$8**  
Fresh made crispy fried yuca served with guasacaca sauce.
- **Tajadas con Nata | \$8**  
Fried sweet over-ripe plantains served with nata.
- **Tostones | \$8.50**  
Sliced green fried plantains served with cilantro sauce.
- **Arepa Mia Chips | \$8.50**  
Fresh shaved yuca and plantain. Served with nata and guasacaca.

fresh cilantro and our delicious sweet corn vinaigrette on the side.

\*\*\* add a protein for an additional price.

Grilled wild salmon, grilled or fried thinly sliced chicken breast and grilled or fried tilapia.



AREPITAS FRITAS

## EMPANADA

Two per order, same-kind.



EMPANADAS DOMINO

Empanadas are half-moon shaped stuffed turnovers, made with corn flour, fried until golden crispy, and served with nata and guasacaca sauce. Made fresh to order.

- **La Pelua | \$15**  
Shredded grass-fed beef, caramelized onion, bell pepper and shredded cheddar cheese
- **Pollo la Catira | \$14**  
Shredded chicken, cheddar cheese, caramelized onion and bell pepper
- **Pernil | \$14.50**  
12 hour roasted Riverview Farms pork cooked in a mojo sauce and caramelized onion
- **Domino | \$13.50**  
Organic black beans, fried sweet plantains and queso de año
- **Queso | \$13**  
Mix of guayanés cheese and queso de año

## PATAcón



PATAcón DE RES

Patacones are a variety of our delicious fillings served between two fried slices of green plantains.

- **Patacón De Res | \$19**  
White Oak Pastures tender shredded beef, lettuce, tomatoes, cheddar cheese, garlic sauce, cilantro sauce and salsa rosada
- **Patacón Maracucho | \$17.75**  
Shredded chicken, sliced nitrite-free ham, lettuce, tomato, avocado, cheddar cheese, garlic sauce, cilantro and salsa rosada
- **Patacón Pernil | \$17**  
12 hour slow roasted pork, lime juice, fresh garlic, sliced red onion, cilantro and garlic sauce
- **Patacón Vegetariano | \$15**  
Sautéed organic seasonal vegetables with olive oil, organic black beans and queso de año with cilantro and garlic sauce

## CACHAPA (ka-chop-az)



CACHAPA PABELLÓN

A traditional Venezuelan dish made like pancakes with fresh corn batter. Like arepas, they are also popular at roadside stands. Sweet, salty and savory. Rico!

- **Pabellón | \$17.50**  
Shredded grass-fed beef, fried sweet plantain, organic black beans, queso de año and cilantro sauce
- **Pollo | \$14.75**  
Shredded chicken, cilantro sauce, queso de año, caramelized onion and bell pepper
- **Pernil | \$15.85**  
12-hour roasted Riverview Farms pork cooked in a mojo sauce, caramelized onion, cilantro sauce and guayanés cheese
- **Traditional | \$14**  
Served with guayanés cheese and butter
- **Vegetariana | \$14.50**  
Vegetables picked fresh from Georgia's gardens (changes seasonally) and cilantro

## AREPA (ah-re-pahs)

Arepas are grilled patties made with 100% cornmeal flour. We slice them in half and stuff them with fresh organic goodness. We use grass-fed beef and support our local Georgia farms! Arepas are served with fresh cilantro sauce (UNLESS OTHERWISE REQUESTED)



POLLO LA CATIRA

- **Asado Negro | \$14**  
Grass-fed beef roasted for 12 hours with red wine, cumin and sugar cane. Served with caramelized onions, cilantro and Thai chili sauce
- **La Pelua | \$15**  
Shredded, grass-fed beef, caramelized peppers, onions with cheddar and cilantro
- **Pabellón | \$16.50**  
Shredded grass-fed beef, organic black beans, fried sweet plantains, queso de año and cilantro
- **Reina Pepiada | MP**  
Traditional Venezuelan cold chicken salad made with shredded chicken breast, tons of avocado, lime, cilantro sauce and sliced red onions
- **Pollo la Catira | \$13.50**  
Shredded chicken breast, roasted red bell peppers, caramelized onions, cheddar cheese, sweet corn sauce and cilantro sauce
- **La Sureña | \$14**  
Fried or grilled chicken breast, avocado, lettuce, tomato, thai chili, cilantro and sweet corn sauces
- **Sifrina | \$16**  
Shredded chicken, lettuce, tomato, avocado, guayanés cheese, fried sweet plantains, Thai chili, cilantro and sweet corn sauces
- **Diablitos | \$14**  
Deviled ham, sliced ham, guayanés cheese and cilantro sauce
- **Pernil | \$14.50**  
12 hour roasted Riverview Farms pork, caramelized onions, cilantro and sweet corn sauce
- **Arepa chicharrón | \$17**  
A crispy fried arepa blended with pieces of roasted pork skin and then stuffed with 12-hour roasted Riverview pork, caramelized onion, fresh cilantro and fresh lime.
- **Jamon & Queso Arepa \$13**  
Guayanes Cheese and nitrate free ham
- **Grilled Wild Salmon Arepa | MP**  
Grilled wild salmon, lettuce, tomato, avocado, habanero infused pickles (not spicy) red onion, cilantro and garlic sauce
- **Pescado | \$14**  
Fried or grilled tilapia, lettuce, tomato, avocado, Thai chili, cilantro and sweet corn sauces
- **Tamara's shrimp Arepa | \$18**  
Wild shrimp, fried in a yuca and plantain batter, with chopped Organic lettuce, diced tomatoes, thinly sliced red onion, habanero infused pickles, garlic sauce, fresh lime & cilantro
- **Vegetariana | \$13**  
Vegetables picked fresh from Georgia's gardens, (changes seasonally) and cilantro sauce
- **Guayanesa | \$14**  
Avocado, guayanés cheese, lettuce, tomato, cilantro and sweet corn sauce
- **Perico | \$12.50**  
Venezuelan style organic scrambled eggs, tomato, caramelized onions, queso de año and cilantro sauce

- **Domino | \$13.50**  
Organic black beans, fried sweet plantains, caramelized onions, sautéed red peppers, queso de año and cilantro

- **Arepa de Queso | \$12**  
Choose cheddar, guayanes cheese, or shredded queso de año cheese and butter

## ENTREE PLATES



PABELLÓN

- **Asado Negro | \$34**  
Grass-fed beef roasted for 12 hours with red wine, cumin and sugar cane. Served with jasmine rice, fried sweet plantains and seasonal vegetables.
- **Pabellón | \$35**  
A traditional Venezuelan dish with shredded grass-fed beef, organic black beans, fried sweet plantains, queso de año and jasmine rice.
- **Empanada al caballo | \$18**  
One large empanada filled with white oak pasture grass-fed beef, organic black beans, fried sweet plantains, and Venezuelan white cheese; topped with a organic fried egg.
- **Pollo | \$30**  
Shredded, grilled or fried organic chicken breast served with fried green plantains (tostones), green salad and jasmine rice.
- **Pescado | \$29**  
Grilled or fried tilapia, served with fried green plantains (tostones), green salad and jasmine rice.
- **Grilled Wild Salmon entree | \$37**  
Served with jasmine rice, seasonal small salad & 3 tostones.
- **Fried shrimp plate | \$36**  
GA Shrimp fried in a yuca and green plantain batter, served with jasmine rice, seasonal salad & 3 tostones.
- **Desayuno Criollo \$14**  
The Venezuelan version of a full breakfast. It is made of two scrambled eggs mixed with onion and tomato, organic black beans topped with shredded queso de año, and served with a plain arepa.  
  
Add any of our protein for additional \$ chicken, pork, beef, ham.

## EXTRAS FOR AREPAS, CACHAPAS AND EMPANADAS

Free range organic chicken	\$8.00	Organic fried egg	\$2.00	Seasonal veggies	MP	Avocado	MP
Riverview Farms pork	\$10.00	Cheddar	\$3.00	Red pepper	\$1	Nata	\$2.00
White Oak Pastures grass-fed beef	\$13.00	Guayanés Cheese	\$4	Lettuce	\$1	Cilantro sauce	\$0.85
Tilapia (grilled or fried)	\$9.00	Queso de año	\$3.00	Onion	\$1	Guasacaca	\$0.85
Wild Salmon	MP	Heart of palm	\$4.50	Tomato	\$1	Sweet corn sauce	\$0.85
Fried shrimp or sautéed shrimp	MP	Infused Habanero pickles	\$2.25				

Take home a bottle of your favorite sauce | \$10.95 + tax  
Sweet Corn Sauce, Vinaigrette, Salsa Rosada, Garlic Sauce, Cilantro, Thai Chili, Habanero, or Guasacaca

## BEER/CERVEZA

### DRAFT BEER

Classic City Lager | \$7  
Arches Retrospect West Coast IPA | \$8  
New Realm Hazy Like a Fox IPA | \$7  
Creature Comfort Tropicalia IPA | \$7  
Abita Amber Ale | \$6.50  
Allagash wheat | \$7

### CANS + BOTTLES

DOMESTIC + IMPORT  
Sol \$5.50 | Tecate \$6  
Dos Equis XX \$5.50 | Corona \$6  
Polar \$6 | Blue Moon \$6

### LOCAL + REGIONAL CRAFT

Haze Double IPA Creature Comforts | \$8  
Sweetwater IPA \$7  
Orpheus Atalanta Sour \$6.50  
Saporous- passion & guava sour ale | \$6.50  
3 Taverns Night on Ponce \$6.50  
Terrapin Hopsecutioner \$6.50

### GLUTEN FREE

Glutenberg Blonde | \$7.50  
Glutenberg IPA | \$7.50

### SELTZER

Truly hard seltzer  
Strawberry lemonade | \$6

## WINE/VINO

### WINE

Natura Organic - Rosé - Chile \$8  
Natura Organic - Sauv Blanco - Chile \$8  
Santa Maria - Pinot Grigio - Italy \$7  
Backhouse - Chardonnay - CA \$7  
Casillero del Diablo Reserva - Pinot Noir - Chile \$8  
Finca del Castillo - Tempranillo - Spain \$7  
Natura Organic - Malvec - Chile \$9  
Serie Riberas Gran Reserva - Cabernet - Chile \$9

## SPECIALTY DRINKS

### SANGRIA | \$8

Family recipe made with fresh orange juice, candied syrup, cabernet red wine, served over ice.

### TINTO DE VERANO | \$8

Sangria with Sparkling Champagne

### MIMOSAS | \$8

Sparkling Champagne with choice of juice: Orange, Guava, Passionfruit, Soursop.

### BLOODY MARY | \$14

VENEZUELAN STYLE!  
Delicious tomato juice, Frankly Organic Vodka, Fresh Herbs. Garnished w. arepitas fritas, lime and fresh radish. Best in town!



MOJITOS

### MOJITO DE CHORONÍ PARCHITA | \$14

Diplomatico Planas Silver Rum, candied syrup, fresh lime, passion fruit juice & mint.

### CLASSIC MOJITO | \$14

Diplomático planas silver rum, fresh lime, fresh mint, candied sirup and cocoa angostura bitters.

### VENEZUELA DE AMOR | \$14

Diplomatic Mantuano Aged Rum, smoke infusion, hibiscus flower, El Guapo Syrup & Angostura bitters.

### GUARAPITA DE PARCHITA | \$14

Popular Cocktail served in the coast of Venezuela! Diplomático planas silver rum, fresh passion fruit, candied sirup and lime.

### LA MORENAZA | \$14

Our Favorite in our Venezuelan Bar... made with dehydrated cane sugar, fresh lime & aged Venezuelan rum Carúpano.

### CLASSIC MARGARITA | \$14

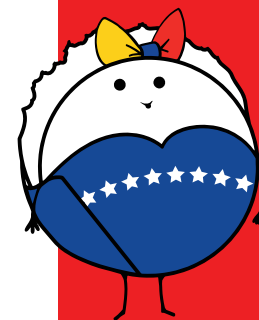
Mijenta Blanco Tequila, Combier Orange Liqueur, fresh orange juice, lime & Himalayan sea salt. (Choose: Passion fruit or Guava)

### PASADO DE MODA | \$14

(RUM OLD FASHIONED)  
The classic Venezuelan way... Diplomático Reserva Rum, smoked with coffee & vanilla, El Guapo Syrup, Angostura Bitters, orange peel & infused cherry.

### VENEZUELA LIBRE | \$14

Diplomatico Reserva Rum, fresh lime, Mexican Coke, Angostura Bitters.



### HOURS OF OPERATION

Sunday & Monday: CLOSED  
Tuesday - Saturday: 11:30 am - 9:00pm  
Kitchen closes at 8:45pm

FOR INFORMATION ON CATERING  
AND SPECIAL EVENTS PLEASE CONTACT  
ArepaMia2011@gmail.com

10 N Clarendon Ave SE,  
Suite A Avondale Estates,  
GA 30002  
404-600-3509

## DESSERTS/POSTRES

DESSERT EMPANADAS CONSIST OF ONE CRISPY FRIED TURNOVER MADE TO ORDER, SPRINKLED WITH POWDER SUGAR

### ASK FOR TODAY'S SEASONAL DESSERT EMPANADA | \$8

### GUAVA & CREAM EMPANADA | \$8

Guava, cream cheese infused with Madagascar vanilla bean. Ask to be made vegan



PASSION FRUIT FLAN

### AREPITAS DULCES | \$7

4 fried Mini Anise Seed Arepitas, dusted with powder sugar.

### QUESILLO DE PARCHITA | \$8

PASSION FRUIT FLAN  
Passion fruit flan made with Egg custard, passion fruit and Madagascar vanilla bean.

### HELADOS

### DE MI ABUELO | \$4.50

Recipe from my grandpa made seasonal

## NATURAL JUICES

MADE FRESH DAILY WITH WATER  
\$4.95-16OZ | \$18-64OZ

### PAPELÓN CON LIMÓN

(Fresh sugar cane with lime juice)

### GUAYABA (Guava)

### PARCHITA (Passion fruit)

### GUANABANA (Soursop)

Ask about our seasonal juice | \$5.95

\$4.25 -----

MEXICAN COKE, DIET COKE  
ORANGE FANTA, SPRITE

PANNA WATER \$ 4.25

FRESCOLITA VENEZUELAN | \$3.75

MALTA VENEZUELAN | 3.75

TOPO CHICO PLAIN | \$4.50

TOPO CHICO GRAPEFRUIT | \$4.50

## COFFEE & TEA

MADE WITH ORGANIC COLOMBIAN BEANS

### AMERICAN/GUAYOYO | \$3.95

### ESPRESSO | \$3.75

### CAFÉ CON LECHE | \$4.95

(Cappuccino)

### COLD BREW BANJO COFFEE | \$4.99

Choose from

VANILLA-COCA

BLACK UNSWEETENED

BLACK SWEETENED

### HOT TEA (Variety of herbs) | \$3

### ORGANIC WHOLE MILK | \$3.50

### LEMON WATER | \$1.50

### FRESH SQUEEZED ORANGE JUICE | \$ 5.95

# AREPA MIA