**APPETIZERS/SIDES**

- Arepas & Heart of Palm Salad [MP]
  - Heart of palm, arepa, avocado, pickled red onion and sweet corn vinaigrette.

- Organic seasonal veggies
  - Sautéed with guasacaca sauce, seasonal salad & caramelized onion.

- Tostones [MP]
  - Sliced green plantains served with cilantro sauce.

- Arepas Fritas [MP]
  - Fried and served with nata and guasacaca.

- Arepa Mia Chips [MP]
  - Organic fresh yuca and jasmine rice.

- Arepas de Queso [MP]
  - Grilled and served with nata and guasacaca.

**ENTREE PLATES**

- Asado Negro [MP]
  - Grass-fed beef roasted for 12 hours with red wine, cumin, garlic and sugar cane. Served with caramelized onions, arepa and arepas de queso.

- La Pelusa [MP]
  - Shredded grass-fed beef, caramelized onion, bell pepper and caramelized cheddar cheese.

- Patacón De Res [MP]
  - Shredded chicken, cilantro lime, red onion, avocado, tomato, cabbage and queso de año.

- Empanadas [MP]
  - Two per order, same-filled.

- La Patacón [MP]
  - Grilled and served with nata and guasacaca.

- Pollo la Catira [MP]
  - Grilled wild salmon, grilled or fried, served with jasmine rice, seasonal salad & sautéed red peppers.

- Desayuno Criollo [MP]
  - Traditional Venezuelan style organic scrambled eggs, tomato, onion, queso de año and cilantro sauce.

**EXTRAS FOR AREPAS, CACHAPAS AND EMPANADAS**

- Arepas 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.

- Arepa de Queso [MP]
  - Grilled and served with nata and guasacaca.

**CACHAPA (pa-chipa-az)**

- Asado Negro [MP]
  - Grass-fed beef roasted for 12 hours with red wine, cumin and sugar cane. Served with caramelized onions, arepa and arepas de queso.

- La Patacón [MP]
  - Shredded grass-fed beef, caramelized onion, bell pepper and caramelized cheddar cheese.

- Patacón De Res [MP]
  - Shredded chicken, cilantro lime, red onion, avocado, tomato, cabbage and queso de año.

- Empanadas [MP]
  - Two per order, same-filled.

- La Pelusa [MP]
  - Shredded grass-fed beef, caramelized onion, bell pepper and caramelized cheddar cheese.

- Pollo la Catira [MP]
  - Grilled wild salmon, grilled or fried, served with jasmine rice, seasonal salad & sautéed red peppers.

- Desayuno Criollo [MP]
  - Traditional Venezuelan style organic scrambled eggs, tomato, onion, queso de año and cilantro sauce.

**Veggie options**

- Our restaurant is 100% gluten-free!

- 50¢ added to each item on to-go orders.

- No substitutions, please!

- Arepas and 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 farmed Arepas are served with fresh cilantro sauce. (UNLESS OTHER WISE REQUESTED)

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

**Vegetarian options**

- Arepas 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.

- Arepas are served with nata and guasacaca sauce. Served with caramelized onion, cilantro and sweet corn sauce.

- Fried chicken with mango salsa [MP]
  - Shredded chicken breast marinated in mango, red onion, cilantro and sweet corn sauce.

- Dioskis [MP]
  - Shredded chicken, tomato, garlic sauce, cilantro sauce and seasonal salad.

- Jamon & Queso Arapa [MP]
  - Ham and queso de año with cilantro and garlic sauce.

- Grilled Wild Salmon Arepa [MP]
  - Grilled wild salmon, lettuce, tomato, avocado, guayanes cheese, fried sweet plantains, cilantro and sweet corn sauce.

- La Patacón [MP]
  - Shredded chicken, cilantro lime, red onion, avocado, tomato, cabbage and queso de año.

- Patacón Vegetariano [MP]
  - Grilled organic beans, fried until golden crispy, and served with cilantro and garlic sauce.

- Arepa de Queso [MP]
  - Choose cheddar, guayanes cheese, or shredded queso de año cheese and bell pepper.

- Tamarí’s shrimp Arepa [MP]
  - Wild shrimp, fried in a yuca and plantain batter, with chopped organic lettuce, diced tomatoes, arugula, shredded red onion, cilantro, and guasacaca sauce.

- La Patacón [MP]
  - Shredded chicken, caramelized onion, bell pepper and caramelized cheddar cheese.

- Arepa chicharrón [MP]
  - A crisp fried arepa filled with a mixture of toasted corn, black beans, queso de queso, guayanes cheese, fried sweet plantains and green plantains.

- Pescado [MP]
  - Fried or grilled tilapia, lettuce, tomato, arepas, tomato, cilantro and sweet corn sauce.

- Arepa de Queso [MP]
  - Grilled organic beans, fried until golden crispy, and served with cilantro, guasacaca sauce and green plantains.

**Vegan options**

- Arepas 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.

- Arepas are served with nata and guasacaca sauce. Served with caramelized onion, cilantro and sweet corn sauce.

- Fried chicken with mango salsa [MP]
  - Shredded chicken breast marinated in mango, red onion, cilantro and sweet corn sauce.

- Dioskis [MP]
  - Shredded chicken, tomato, garlic sauce, cilantro sauce and seasonal salad.

- Jamon & Queso Arapa [MP]
  - Ham and queso de año with cilantro and garlic sauce.

- Grilled Wild Salmon Arepa [MP]
  - Grilled wild salmon, lettuce, tomato, avocado, guayanes cheese, fried sweet plantains, cilantro and sweet corn sauce.

- La Patacón [MP]
  - Shredded chicken, caramelized onion, bell pepper and caramelized cheddar cheese.

- Patacón Vegetariano [MP]
  - Grilled organic beans, fried until golden crispy, and served with cilantro and garlic sauce.
**BEER/CERVEZA**

**DRAFT BEER**
- Classic City Larger | $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 $3.50
  - Tecate $5
  - 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 Atlantash Sour $6.50
  - Saporous - passion & guava sour ale | $6.50
  - 3 Taverns Night on Ponce $6.50
  - Terrapin Hopsecutioner $6.50

**WINE/VINO**

**WINE**
- Natura Organico - Rosé - Chile $8
- Natura Organico - Sauv Blanc - Chile $8
- Santa Maria - Pinot Grigio - Italy $7
- Backhouse - Chardonnay - CA $7
- Castillero del Diablo Reserva - Pinot Noir - Chile $8
- Finca del Castillo - Tempranillo - Spain $7
- Natura Organico - Malbec - Chile $9
- Serie Kibera 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.

**LA MORENAZ** | $14
- Our Favorite in our Venezuelan Bar...
  - made with dehydrated cane sugar, fresh lime & aged Venezuelan rum Carapano.

**SANGRIA** | $8
- Sangria with Sparkling Champagne

**GUARAPITA DE PARCHITA** | $14
- Popular Cocktail served in the coast of Venezuela!
  - Diplomático planas silver rum, fresh passion fruit, candied syrup and lime.

**BLOODY MARY** | $14
- **VENEZUELAN STYLE**!
  - Delicious tomato juice, Frankly Organic Vodka, Fresh Herbs. Garnished w. arepitas fritas, lime and fresh radish. Best in town!

**MOJITO DE CHORONÍ PARCHITA** | $14
- Diplomático Planas Silver Rum, candied syrup, fresh lime, passion fruit juice & mint.

**VENUEZUELA DE AMOR** | $14
- Diplomatic Mantuan Aged Rum, smoke infusion, hibiscus flower, El Guapo Syrup & Angostura bitters.

**MOJITO DE CHORONÍ** | $14
- Diplomático Planas Silver Rum, fresh lime, Mexican Coke, Angostura Bitters.

**VOEUNZUELA LIBRE** | $14
- Diplomatico Reserva Rum, fresh lime, Angelica, Angostura Bitters.

**DESSERTS/POSTRES**

**AREPITAS DULCES** | $7
- 4 fried Mini Anise Seed Arepitas, dusted with powder sugar.

**GUAVA & CREAM EMANADA** | $8
- Guava, cream cheese infused with Madagascar vanilla bean.
  - Ask to be made vegan

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

**COFFEE & TEA**

**WINE/VINO**

**WINE**
- Natura Organico - Rosé - Chile $8
- Natura Organico - Sauv Blanc - Chile $8
- Santa Maria - Pinot Grigio - Italy $7
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- Castillero del Diablo Reserva - Pinot Noir - Chile $8
- Finca del Castillo - Tempranillo - Spain $7
- Natura Organico - Malbec - Chile $9
- Serie Kibera Gran Reserva - Cabernet - Chile $9

**COFFEE & TEA**
- **AMERICAN/GUAYOYO** | $3.95
- **ESPRESSO** | $3.75
- **CAFÉ CON LECHE** | $4.95
  - (Cappuccino)
- **COLD BREW BANJO COFFEE** | $4.99
  - Choose from
    - VANILLA-COCOA
    - 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

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

**ASK FOR TODAY’S SEASONAL DESSERT EMANADA | $8**

**DESSERTS/POSTRES**

**AREPITAS DULCES | $7**
- 4 fried Mini Anise Seed Arepitas, dusted with powder sugar.

**GUAVA & CREAM EMANADA | $8**
- Guava, cream cheese infused with Madagascar vanilla bean.
  - Ask to be made vegan

**HEDALOS 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
  - $4.25-16OZ | $18-64OZ
  - **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

**DESSERTS/POSTRES**

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**NATURAL JUICES**

**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-COCOA
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- **HOT TEA** (Variety of herbs) | $3
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