



♥ OUR RESTAURANT IS 100% GLUTEN FREE AND WE USE OUR LOCAL FARMS FOR OUR BEEF, PORK, CHICKEN AND VEGGIES.

🌿 Vegetarian options.

🌱 Vegan options (Ask for vegan Option).

APPETIZERS / SIDES



AREPITAS FRITAS

- **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 (Caraotas Negras) & 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 (a mix of seasonal)**
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, 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** | \$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 plantain. Served with nata and guasacaca.



EXTRAS

FOR AREPAS, CACHAPAS AND EMPANADAS

Free range organic chicken \$9	Seasonal veggies MP
Riverview Farms pork \$10	Red pepper \$1
White Oak Pastures grass-fed beef \$13	Lettuce \$1
Tilapia (grilled or fried) \$9	Onion \$1
Wild Salmon MP	Tomato \$1
Fried shrimp or sautéed shrimp MP	Avocado MP
Organic fried egg \$2	Nata \$2
Cheddar \$3	Cilantro sauce \$0.85
Guayanés Cheese \$4	Guasacaca \$0.85
Queso de año \$3	Sweet corn sauce \$0.85
Heart of palm \$4.5	Small side salad \$7
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



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

Arepa Asado Negro | \$15

Grass-fed beef roasted for 12 hours with red wine, cumin and sugar cane. Served with caramelized onions, cilantro.

Arepa La Pelua | \$15.5

Shredded, grass-fed beef, caramelized peppers, onions with cheddar and cilantro.

Arepa Pabellón | \$16.5

Shredded grass-fed beef, organic black beans, fried sweet plantains, queso de año and cilantro.

Arepa Reina Pepiada | MP

Traditional Venezuelan cold chicken salad made with pulled chicken, mayo, tons of avocado, lime, cilantro sauce and sliced red onions.

Arepa Pollo la Catira | \$14.5

Pulled chicken, roasted red bell peppers, caramelized onions, cheddar cheese, sweet corn sauce and cilantro sauce

Arepa La Sureña | \$15.5

Fried or grilled chicken breast, avocado, lettuce, tomato, thai chili, cilantro and sweet corn sauces

Arepa Sifrina | \$17

Shredded chicken, lettuce, tomato, avocado, guayanés cheese, fried sweet plantains, cilantro and sweet corn sauces.

Arepa Fried chicken with mango salsa | \$17.5

Thinly sliced chicken breast encrusted with ground up yuca and plantain crumbs, served with lettuce, tomato, avocado, mango salsa (chopped mango, red onion, red bell pepper, lime juice, cilantro) & cilantro sauce.

Arepa Diablitos | \$14.5

Deviled ham, sliced ham, guayanés cheese and cilantro sauce.

Arepa Pernil | \$15.50

12 hour roasted Riverview Farms pork, caramelized onions, cilantro and sweet corn sauce

Arepa Chicharrón | \$18.5

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.

Arepa Jamon & Queso | \$14

Guayanes Cheese and nitrate free ham.

Arepa Grilled Wild Salmon | MP

Grilled wild salmon, lettuce, tomato, avocado, habanero infused pickles (not spicy) red onion, cilantro and garlic sauce.

Arepa Pescado | \$15

Fried or grilled tilapia, lettuce, tomato, avocado, Thai chili, cilantro and sweet corn sauces.

Arepa Tamara's shrimp | \$18.5

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.

Arepa Domino | \$14

Organic black beans, fried sweet plantains, caramelized onions, sautéed red peppers, queso de año and cilantro.

Arepa Queso | \$13.5

Choose cheddar, guayanes cheese, or shredded queso de año cheese and butter.

Arepa Vegetariana | \$13

Vegetables picked fresh from Georgia's gardens, (changes seasonally) and cilantro sauce.

Arepa Guayanesa | \$14.5

Avocado, guayanés cheese, lettuce, tomato, cilantro and sweet corn sauce.

Arepa Perico | \$13.5

Venezuelan style organic scrambled eggs, tomato, caramelized onions, queso de año and cilantro sauce.

EMPANADAS

TWO PER ORDER, SAME-KIND.

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.

Empanada La Pelua | \$15.5

Shredded grass-fed beef, caramelized onion, bell pepper and shredded cheddar cheese.

Empanada Pollo la Catira | \$14.5

Pulled chicken, cheddar cheese, caramelized onion and bell pepper.

Empanada Pernil | \$15.5

12 hour slow roasted Riverview Farms pork and caramelized onion.

Empanada Domino | \$14

Organic black beans, fried sweet plantains and queso de año.

Empanada Queso | \$13.5

Mix of guayanés cheese and queso de año.

PATAcón

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

Patacón De Res | \$19.5

White Oak Pastures tender shredded beef, lettuce, tomatoes, cheddar cheese, garlic sauce, cilantro sauce and salsa rosada.

Patacón Maracuchó | \$18.75

Pulled chicken, sliced nitrite-free ham, lettuce, tomato, avocado, cheddar cheese, garlic sauce, cilantro and salsa rosada.

Patacón Pernil | \$18

12 hour slow roasted pork, lime juice, fresh garlic, sliced red onion, cilantro and garlic sauce.

Patacón Vegetariano | \$16

Sauteed organic seasonal vegetables with olive oil, organic black beans and queso de año with cilantro and garlic sauce.

CACHAPA

(ka-chop-az)

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!

Cachapa Pabellón | \$18

Shredded grass-fed beef, fried sweet plantain, organic black beans, queso de año and cilantro sauce.

Cachapa Pollo | \$16

Pulled chicken, cilantro sauce, queso de año, caramelized onion and bell pepper.

Cachapa Pernil | \$17

12-hour roasted Riverview Farms pork cooked in a mojo sauce, caramelized onion, cilantro sauce and guayanés cheese.

Cachapa Traditional | \$15

Served with guayanés cheese and butter.

Cachapa Vegetariana | \$15.5

Vegetables picked fresh from Georgia's gardens (changes seasonally) and cilantro.

ENTREE PLATES

Plato de 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.

Plato de Pabellón | \$35

A traditional Venezuelan dish with shredded grass-fed beef, organic black beans, fried sweet plantains, queso de año and jasmine rice.

Plato de 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.

Plato de Pollo | \$30

Pulled chicken, grilled or fried organic chicken breast served with fried green plantains (tostones), green salad and jasmine rice.

Plato de Pescado | \$29

Grilled or fried tilapia, served with fried green plantains (tostones), green salad and jasmine rice.

Plato de Grilled Wild Salmon entree | \$37

Served with jasmine rice, seasonal small salad & 3 tostones.

Plato de Fried shrimp plate | \$36

GA Shrimp fried in a yuca and green plantain batter, served with jasmine rice, seasonal

Plato de Desayuno Criollo \$15

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.

BEER/CERVEZA

DRAFT BEER

Classic City Larger | \$7
New Realm Hazy Like a Fox IPA | \$7
Creature Comfort Tropicalia IPA | \$7
Abita Amber Ale | \$6.5
Allagash wheat | \$7

CANS + BOTTLES

DOMESTIC + IMPORT
Bells Two hearted \$6.50
Sol \$5.5 | Tecate \$6 | Toña \$6
Dos Equis XX \$5.5 | Corona \$6
Polar \$6 | Blue Moon \$6
Coronita \$3

LOCAL + REGIONAL CRAFT

Sweet Water 420 \$6.50
Sweetwater IPA \$7
Orpheus Atalanta Sour \$6.5
3 Taverns Night on Ponce \$6.5

GLUTEN FREE

Glutenberg Blonde | \$7.5
Glutenberg IPA | \$7.5



WINE/VINO

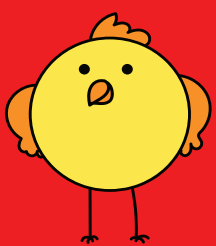
Natura Organic - Rosé - Chile \$8
Natura Organic - Sauv Blanco - Chile \$8
Santa Maria - Pinot Grigio - Italy \$7
Backhouse - Chardonnay - CA \$7
Casillero del Diablo Reserva - Pinot Noir - Chile \$8
Finca del Castillo - Tempranillo - Spain \$7
Natura Organic - Malbec - Chile \$9
Serie Riberas Gran Reserva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

HOURS OF OPERATION

Closed Sunday and Monday
Open Tuesday - Saturday 11:30 am until 9 pm.
Kitchen closes at 8:45 pm.

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



AREPA MIA

SPECIALTY DRINKS COCKTAILS

FINEST VENEZUELAN RUMS & ARTISANAL TEQUILA
PREMIUM COCKTAILS WITH EXCEPTIONAL RUMS AND
HANDCRAFTED TEQUILA.



SANGRIA | \$8

Family recipe made with fresh orange juice,
simple 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, TITO'S Vodka,
Fresh Herbs. Garnished w. arepita frita,
lime and fresh radish. Best in town!

MOJITO DE CHORONÍ PARCHITA | \$14

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

CLASSIC MOJITO | \$14

Diplomático Planas silver rum, fresh lime,
fresh mint, simple syrup and cocoa
angostura bitters.

VENEZUELA DE AMOR | \$14

Diplomatico Mantuano Aged Rum,
hibiscus flower, Simple Syrup & Angostura bitters.

GUARAPITA DE PARCHITA | \$14

Popular Cocktail served in the coast of Venezuela!
Diplomático Planas silver rum, fresh passion fruit,
simple syrup and lime.

LA MORENAZA | \$14

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

MARGARITA | \$14

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

PASADO DE MODA | \$14

(RUM OLD FASHIONED)

The classic Venezuelan way...
Diplomatico Reserva Rum,
Simple Syrup, Angostura Bitters, orange peel
& infused cherry.

VENEZUELA LIBRE | \$14

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

DESSERTS/POSTRES



QUESILLO DE PARCHITA | \$8 PASSION FRUIT FLAN

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

GUAVA & CREAM CHEESE EMPANADA | \$8

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

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

AREPITAS DULCES | \$7

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

SUMMER ONLY

HELADOS DE MI ABUELO | \$4.5

Recipe from my grandpa made seasonal.

FLAN DE CHOCOLATE MANTUANO | \$8

Made with Venezuelan Diplomatic Ron Mantuano
and 100% tropical Dark chocolate.

NATURAL JUICES

MADE FRESH DAILY WITH WATER

\$4.95-16OZ | \$18-64OZ

PAPELÓN CON LIMÓN

(Fresh sugar cane with lime juice)

FRESH SQUEEZED ORANGE JUICE

GUAYABA JUICE (Guava),

PARCHITA JUICE (Passion fruit),

GUANABANA JUICE (Soursop)

\$4.99

MEXICAN COKE, DIET COKE, COKE CERO,
ORANGE FANTA, SPRITE

PANNA WATER | \$ 4.95

FRESCOLITA VENEZUELAN | \$3.75

MALTA VENEZUELAN | 3.75

TOPO CHICO PLAIN | \$4.95

COFFEE & TEA

MADE WITH ORGANIC COLOMBIAN COFFEE

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

HOT TEA (Variety of herbs) | \$3

ORGANIC WHOLE MILK | \$3.5

ALLERGEN NOTICE: Please inform our staff of any food allergies before ordering. Our kitchen may contain milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy, and sesame.