



Appetizers

Buñuelos	Three crunchy-fried dough balls filled with cheese, served with creamy avocado salsa	\$5
Plátanos con queso	Lightly fried sweet plantains, served with crumbled cheese	\$4
Tequeños (3 pieces)	Crunchy-fried Cheese sticks wrapped in bread dough, served with creamy avocado salsa	\$6
Pastelitos (3 pieces)	Crispy fried puff pastry with delicious savory fillings, served with creamy avocado sauce	Chicken: \$10 / Beef: \$11
Empanadas (3 pieces)	Traditional savory turnovers with savory fillings, served with creamy avocado salsa.	Chicken: \$10 / Beef: \$11 / Queso Blanco: \$8

Sides

Ensalada Rusa (16oz)	Soft diced boiled potatoes, carrots, eggs & green peas salad, dressed with creamy mayonnaise and chopped onion, apple, parsley and cilantro	\$5 (Add chicken: +\$1)
Ensalada Alegria (16oz)	Raw grated beet and carrot salad, with diced tomatoes and mango, on a vinaigrette dressing	\$5
Pan de Jamón (10 servings)	Sweet and savory rolled pastry loaf filled with ham, bacon, raisins, olives and capers	\$30

Entrées

Arepas	Grilled corn meal pocket with a variety of savory fillings, served with avocado salsa	Chicken: \$11 Beef: \$12
Hallacas (16oz)	Meat (tasty diced chicken, beef & pork) or veggie stuffed corn tamale steamed in a plantain leaf, served with avocado salsa	Black Beans, Plantain & Queso Blanco: \$10 Meat: \$10 / Veggies: \$7
Pabellón Criollo (16oz)	Carne Mechada (shredded meat or shredded chicken) with Caribbean inspired rice, black beans & fried plantains	Chicken: \$10 / Beef: \$11 / Veggies: \$8
Sancocho (16oz)	Hearty stew soup with chicken, beef, pork and root vegetables, served with rice	\$12
Pizca Andina (16oz)	Hearty soup with potatoes, a poached egg, and queso blanco, served with cheese arepas	\$8
Cachapas	Sweet corn pancake with savory fillings and melted queso blanco	Chicken: \$10 / Beef: \$11 / Cheese: \$9
Arroz con Pollo (16oz)	Venezuelan chicken mixed with fried rice, bacon and vegetables	\$10

Desserts

Torta Tres Leches	Sweet, milk soaked sponge cake, topped with homemade whipping cream	\$5
Quesillo	Venezuelan style flan with sweet caramel sauce	\$5
Dulce de Lechoza	Slow cooked roasted papaya in cinnamon-spiced sweet syrup	\$5