

Arepas

el cerdo ilustrado **The Literate Pig \$9**

Roasted pork leg, lime mayo, tomato, arugula

el chicharrón **The Crackling \$9.5**

Pork crackling arepa, grilled white cheese, pickled red onions, cilantro mojo

la reina pepiada **The Queen and her Crown \$9**

Beet arepa, roasted chicken thigh, avocado mayo, crunchy sweet peas

las cabras de Eva y José **Eva & José's Goats \$9**

Goat cheese seasoned with herbs, confit cherry tomatoes, deep fried green tomatoes, arugula

*parrillita callejera** **Street Food Grill \$9**

Grilled steak, roasted onions, bell peppers, yucca, avocado, chimichurri

el cangrejo inmortal **The Immortal Crab \$12**

Coconut arepa, crab fritter, red cabbage, mango mayo, crispy tostones, habanero mango hot sauce

vegano venezolano **Venezuela does Vegan \$9**

Beet arepa, crispy bean croquette, spicy butternut squash purée, pickled butternut squash, watercress, persian lime vinaigrette

más ná! **Say No More \$10.5**

Chicken sausage, bacon, cheddar cheese, potato chips, cabbage, ketchup, corn cheddar sauce, chili lime mayo

asado negro **Paint it Black \$9.5**

Short rib, burnt caramel sauce, spiced plantain purée, crunchy tostones, pickled green papaya

la morcilla **Holy Bloody \$9**

Blood sausage arepa, grilled white cheese, nata, avocado jalapeño sauce, pickled onions

una raya más **The Curried Skate \$9**

Skate fish with coconut milk & yellow curry, avocado, pickled carrots, cilantro

1, 2, 3 pollito inglés **English Chicken \$7.5**

Kids arepa with chicken sausage, cheddar cheese and corn cheddar sauce

Snacks

Crunchy Fun Chips \$4 | House made chicharrones, plantain chips, cheese crisps, crunchy sweet peas with habanero-mango hot sauce

Specials

Drinks

Green tea \$4 | Japanese Green Tea mixed with natural mangoes and passion fruit

Black tea \$4 | Mix of Nilguiri and Assam Indian Black tea seasoned, ripe mangoes, caramel and citrus aromas

Tizana \$4 | Hibiscus base infusion with red fruits & kiwi

Desserts

Chocolate Lollipops \$4 | Homemade Franceschi Chocolate Lollipops with fruit powders

Cornbread Pudding \$3 | Candied green papaya, raisins, hibiscus and buttermilk

Buñuelos de Yuca \$5 | Cheese and yuca fritters with spiced sugar cane syrup

OUR MENU IS 100% GLUTEN FREE AND COOKED FROM SCRATCH

FOOD ALLERGY NOTICE: please be advised that food prepared here may contain milk, eggs, soy bean, tree nuts, peanuts, fish, and shellfish.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

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