

## SMALL PLATES



Perfect for sharing or to eat on your own. Tapas-style small dishes to please your palate and introduce you to Venezuelan flavours. Two of you? Pick 2-3

### Buñuelos 5.50

Yuca fritter tossed in sugar cane syrup and chilli flakes on a base of whipped cheese.

### Canoa de Maiz 6.50

Corn dough with herbs, spices, chilli and goat cheese, wrapped in corn husk and steamed.

### Yuca Chips 5.50

Fried cassava chips tossed in paprika salt. Garlic and parsley mayo sauce.

### Pastelitos 5.50

Three savoury beef turnovers with apple salsa verde on the side.

### Tajadas 5.50

Soft, ripe plantain fried crispy, with aji amarillo, cheese, spring onion and thin fennel slices.

### Tequeños 5.50 / 8.00

Crispy cheese pastries with fruity seasonal sauce. Choose 3 or 5 tequeños. A favourite!

### Tostones 3.75

Twice cooked green plantain crostini topped your choice of beef OR mashed avocado 

### Palm Heart, Avo & Tomato Salad 5.50

Grilled palm hearts, mashed avocado, seasonal tomatoes, pickled red onion, capers, basil and lettuce.

### While you wait

#### Yuca Crisps 2.00

Golden strips of deep fried cassava seasoned with cumin salt

#### Platanitos (Plantain Crisps) 2.50

Crispy fried plantain with spicy dip

## BIG PLATES

### Breakfast Criollo 12.00

Scrambled eggs with sofrito, shredded beef, creamy black beans, ripe plantains, grated cheese and **choice** of arepa or cachapa. The Venezuelan full breakfast!

### Breakfast Reina 12.00

Scrambled eggs with sofrito, chicken thighs and avocado mix (cold), crispy chicken skin, creamy black beans, ripe plantains, grated cheese and **choice** of arepa or cachapa.

### Desayuno Veggie 11.00

Scrambled eggs with sofrito, sweet potatoes, creamy black beans, ripe plantains, grated cheese and choice of arepa or cachapa.

### Desayuno Vegan 12.00



Mash avocado, sweet potato with sofrito, creamy black beans, ripe plantains and arepa.

### Cachapa Stack 11.00

Three cachapas with cheddar cheese and grilled ham in between, a fried egg on top and sugar cane syrup.

### Avocado Sunrise 11.00

Our take on avocado on toast - Avocado mix on arepa, rocket, chilli flakes and salsa verde plus one choice of the below:

- Smoked Salmon
- Scrambled eggs 
- Black beans 

## ADD ON

### Mashed Avocado 3.50

Soft and creamy, great companion for any dish.

### Artisan Grilled Cheese 4.00

Two pieces of traditional grilled white cheese.

### Arepa 1.50

The cornbread on its own with butter on the side.

### Cachapa 1.50

The cornbread on its own with butter on the side.

## DESSERTS

### Tequeños de Chocolate 6.00

Dark chocolate pastries served with vanilla ice cream and passion fruit coulis

### Tres Leches 5.50

Soft sponge soaked in three different milks. Fluffy and indulgent. A Venezuelan classic!

### Scoop 2.75

- Ice cream - Chocolate (with chilli flakes)
- Ice cream - Dulce de Leche (and crunchy corn)
- Sorbet - Mango (and fresh mint) 


### What are Arepas?

Arepas are round and flat cornbreads that are slightly crusty on the outside, soft inside and are traditionally stuffed with different fillings, but they are also used as side bread whilst you enjoy a big breakfast plate. Break yours into pieces and enjoy a piece after each bit of your brunch plate. Totally Gluten Free.

### What are Cachapas?

Cachapas are traditional **pancakes made of fresh corn dough** that are topped with a savoury fillings and folded over to create a hearty dish. Totally Gluten Free.

### Party Time

We have a private dining room for large groups and parties in our Bethnal Green venue. No hire charge. Emails us and it's yours! 

### Allergies

We have an allergen list available to all our customers, please advise your server if you have any allergies

## COCKTAILS

### Caracas Old Fashioned 10.00

Homemade infused and spiced rum, honey bitters and syrup

### Guarapita 9.00

Gold rum, orange liqueur, passion fruit juice, sugar cane lemonade

### Beso del Diablo Martini 10.00

Vodka, lychee, lime and apple juice. Home made chilli syrup and egg white foam

### Arepita Sour 9.50

Venezuelan rum, lime, gomme syrup, bitters and egg white foam

### De Beauvoir G&T 9.00

Gin, elderflower, lime, tonic and pink peppercorns

### Aperol Spritz 9.00

Aperol, prosecco and soda

### Classic Mojito 9.00

Venezuelan gold rum, lime, sugar and mint

### Espresso Martini 9.50

Vodka, coffee liqueur, shot of coffee

### Cuba Libre 9.00

Gold rum, lime, coke and lime

## SPIRITS

All our spirits are double by default (50ml)  
Singles by request

|                            |       |
|----------------------------|-------|
| 1796 Santa Teresa (40%)    | 11.00 |
| Tanqueray Gin (43.1%)      | 7.00  |
| Hendrick' Gin (41.4%)      | 9.00  |
| Finlandia (40%)            | 8.00  |
| Grey Goose Vodka (40%)     | 10.00 |
| Johnnie Walker Black (40%) | 8.50  |
| Woodford Reserve (43.2%)   | 9.00  |
| Tequila 8 (40%)            | 5.50  |

## RED

|  | Glass / Bottle |
|--|----------------|
| <b>Cuma Organic</b> - Argentina<br>Malbec 13% (2017) | 4.50 / 22.50   |
| <b>Leyda Reserva</b> - Chile<br>Merlot 13.5% (2016)  | 5.50 / 30.00   |
| <b>Crianza (DOC)</b> - Spain<br>Rioja 13.5% (2015)   | 35.00          |
| <b>Anciens Temps</b> - France<br>Rose 12%. (2017)    | 35.00          |

## WHITE

|  | Glass / Bottle |
|--|----------------|
| <b>Stormy Cape</b> - South Africa<br>Chardonnay. 13% (2017)      | 4.50 / 22.50   |
| <b>de Grass Reserva</b> - Chile<br>Savignon Blanc. 13% (2017)    | 5.50 / 30.00   |
| <b>Eidosela</b> - Portugal<br>Albarino 12.5% (2016)              | 35.00          |
| <b>Prosecco Quadri</b> - Italy<br>Light and delicate. 11% (2017) | 7.50 / 35.00   |

## BEER & CIDER

|  |      |
|--|------|
| <b>Polar</b>                               | 5.00 |
| Venezuelan Pilsner - 4.5% - 330 ml         |      |
| <b>Arepa &amp; Co Beer</b>                 | 5.00 |
| IPA crafted for our own food - 4% - 330 ml |      |
| <b>Camden Hells</b>                        | 5.00 |
| 4.6% - 330 ml                              |      |
| <b>Rekorderlig</b>                         | 7.50 |
| 4.5% Pear - 500 ml                         |      |
| 4% - Strawberry & Lime - 500ml             |      |

## SOFT DRINKS

### Freshly Prepared Juices

|               |      |
|---------------|------|
| Mango         | 3.75 |
| Guava         | 3.75 |
| Passion Fruit | 3.75 |
| Blackberry    | 3.75 |
| Apple         | 3.50 |
| Orange        | 3.50 |

### Fruity Milkshakes

|               |      |
|---------------|------|
| Mango         | 4.50 |
| Guava         | 4.50 |
| Passion Fruit | 4.50 |
| Blackberry    | 4.50 |

### Sugar Cane Lemonade ♥

|       |      |
|-------|------|
| Glass | 3.25 |
| Jug   | 8.50 |

### Sodas

|               |      |
|---------------|------|
| Coke          | 2.50 |
| Diet Coke     | 2.50 |
| Malta         | 3.50 |
| Water (330ML) | 2.50 |
| Water (750ml) | 4.75 |

## HOT DRINKS

### Coffees

|               |      |
|---------------|------|
| Latte         | 3.00 |
| Flat White    | 3.00 |
| Macchiato     | 3.00 |
| Cappuccino    | 3.00 |
| Espresso      | 2.30 |
| Americano     | 2.50 |
| Guayoyo       | 2.60 |
| Mochaccino    | 3.75 |
| Soya/Oat Milk | 0.50 |

### Teas

|                       |      |
|-----------------------|------|
| Fresh Mint Tea        | 2.00 |
| Breakfast Tea         | 2.20 |
| Green Tea             | 2.20 |
| Earl Grey             | 2.20 |
| Peppermint            | 2.20 |
| Lemongrass and Ginger | 2.20 |
| Red Berry and Flowers | 2.20 |
| Green T & Peach       | 2.20 |
| Hot Chocolate         | 3.50 |