



SMALL PLATES

Tapas style small dishes to please your palate and sample the Venezuelan cuisine. Great to share.

Buñuelos 7.00

Yuca dough balls on a bed of whipped feta cheese topped with sugar cane syrup and chilli flakes.

Tequeños 6.50 / 9.75

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

Crispy Guava Fried Chicken 8.00

Crispy fried chicken with our chipotle and guava glaze, spring onions and aaji amarillo sauce.

Yuca Chips 6.75

Our legendary fried cassava chips tossed in paprika salt with our garlic mayo dip.

Pastelitos 6.00

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

Tajadas 6.50

Soft, ripe plantain fried crispy, with aji amarillo, cheese*, spring onion and mixed leaves.

Toston Beef 6.75

Twice-cooked green plantain crostini topped with pico de gallo, picante mayo and shredded beef.

Toston Avocado 6.50

Twice-cooked green plantain crostini topped with pico de gallo, picante mayo* and avocado mash.

Domino 5.25

Venezuelan creamy black beans and rice

BRUNCH PLATES

Ideal with a side of grilled cheese, yuca chips or mashed avocado

Breakfast Criollo 13.95

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 13.95

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

Breakfast Veggie 13.50

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

Breakfast Vegan 13.95

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

Cachapa Stack 13.50

Two cachapas layered with grated cheese and ham, fried egg on top and drizzled with sugar cane syrup.

Cachapa Triple Cheese 11.00

Gouda, raclette and cheddar cheese smeared with sugar cane syrup, crunchy corn and chimichurri butter.

Dirty Yuca 11.50

Our legendary yuca fries made 'dirty' with delicious bbq pulled pork, pickled red onion, grated cheddar and a fried egg on top. You'll love it!

AREPA or CACHAPA?

Arepas are round and flat cornbreads that are slightly crusty on the outside, soft inside and used as side bread with your brunch. Cachapas are traditional sweetcorn pancakes made of fresh corn dough.

DESSERTS

Tres Leches 6.00

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

Tequeños de Chocolate 6.50

-Great to share- Fried chocolate pastries served with vanilla ice cream and passion fruit coulis.

Ice Cream & Sorbets 3.75

(Price per scoop)

- Classic Vanilla
- Chocolate (with chilli flakes)
- Dulce de Leche (and crunchy corn)
- Mango (and fresh mint)
- Passion Fruit (and coconut flakes)

SIDES

Artisan Grilled Cheese 4.50

Traditional Venezuelan cheese, grilled and soft

Small Portion of Yuca Chips 4.00

Half portion of our legendary cassava chips & garlic dip

Mashed Avocado 4.50

Soft, creamy and with dash of lemon

Scrambled Eggs with Sofrito 3.50

Eggs with shallots, red pepper and spring onions

Black Beans 3.75

Creamy black turtle beans, to add richness to your dish

Palm Heart, Avo & Tomato Salad 7.50

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

Additional Sauce Portions 1

Guasacaca, spicy picante, garlic mayo, guava and chipotle



BRUNCH COCKTAILS

Guarapita	10.50
Margarita	10.50
Passion Prosecco	10.00
Espresso Martini	10.00
Mimosa	8.50
Bloody Maria	8.50

SEE IT IN PICTURES

