



## 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 6.59 / 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

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

## AREPAS

Venezuela's traditional street food. A round cornbread stuffed like a sandwich with different fillings. **Eat with your hands**

### Pabellon (Beef) 9.95

Shredded beef, black beans, ripe plantains and grated cheddar cheese.

### Pollo Frito (Fried Chicken) 9.95

Crunchy fried chicken, corn puree and guava chipotle glaze. Don't like spicy? Just tell us.

### Mariana (Chicken Avocado) 9.95

Chicken, mayo and avocado mix (cold), cheddar and plantains.

### Pernil (Pork) 9.95

Braised pork, avocado mix, pico de gallo, spicy mayo, olives, pickled red onions and orange bits.

### Del Campo (Vegetarian) 9.95

Black beans, plantain, avocado and cheese\* (make vegan: ask for no cheese)

### Del Conuco (Vegan) 9.75

Sweet potatoes, charred apple sauce, crunchy corn, pico de gallo and fresh leaves.

## CACHAPAS

Venezuelan pancakes made of fresh corn dough, topped with savoury fillings and folded over. **Gluten Free**

### Pabellon (Beef) 11.00

Shredded beef, black beans, ripe plantains and grated cheddar cheese.

### Mariana (Chicken Avocado) 11.00

Chicken, mayo and avocado mix (cold), cheddar and plantains.

### Pernil (Pork) 11.00

Braised pork shoulder, avocado mix, pico de gallo, spicy mayo, olives, pickled red onions and orange bits.

### Triple Cheese 11.00

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

### Del Campo (Vegetarian) 10.75

Black beans, plantain, mashed avocado and cheese.

## BOWLS

The rest of Venezuelan cuisine in a bowl. Choose from any of our rice bowls or other yummy dishes.

### Dirty Yuca 8.25 / 11.50

Our legendary yuca fries made 'dirty' with bbq pulled pork, pickled red onion, grated cheddar and a fried egg on top. Indulge yourself!

### Pabellon Criollo (Beef) 9.00 / 12.25

Venezuela's most authentic dish. A rice bowl with black beans, fried plantains, grated cheese and Venezuela's shredded beef.

### Pabellon Reina (Chicken) 9.00 / 12.25

Rice bowl with black beans, fried plantains, grated cheese and our chicken, mayo and avocado mix (cold).

### Pabellon Pork 9.00 / 12.25

Rice bowl with black beans, fried plantains, grated cheese and pulled shoulder of pork.

### Pabellon Veggie (or Vegan) 9.00 / 12.25

Rice, black beans, ripe plantain, grated cheese\* and sweet potatoes with sofrito.

## 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) 

## LUNCH DEAL £9.50

Any arepa, cachapa or small bowl + glass of home-made lemonade for £9.50 (Mon-Fri 12-3 pm)

**ALLERGIES:** If you have any allergies or food intolerances, please notify your server.

 Vegetarian  Vegan  Gluten \*Make Vegan

## SEE IT IN PICTURES



## SIDES

### Artisan Grilled Cheese 4

Traditional Venezuelan cheese, grilled and soft

### Small Portion of Yuca Chips 4.00

Half portion of our legendary cassava chips & garlic dip

### Mashed Avocado 4.25

Soft, creamy and with dash of lemon

### 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 1.50

Guasacaca, spicy picante, garlic mayo, guava and chipotle