



## SMALL PLATES




Perfect to share or just to eat on your own. Tapas style small dishes to please your palate and introduce you to the Venezuelan flavours. Two of you? Pick 2-3 per pair

**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


**Desayuno 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!

**Desayuno 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.

### 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.


## CACHAPAS

**Cachapa Stack** 11.00

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

**Cachapa Salmon** 12.50

A cachapa topped with smoked salmon, soft boiled eggs, labneh, caviar, lemon oil and avocado.

**Cachapa Tres Quesos (Triple Cheese)** 8.75 

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

**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 

### 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.

## 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 / Cachapa** 1.50 

The cornbread on its own with butter on the side.

## DESSERTS



**Tres Leches** 5.95   

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


**Tequeños de Chocolate** 6.00

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

**Scoop** 2.75

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

### Party Time

We have a private dining room for large groups and parties. 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

## WHITE

	Glass / Bottle		Glass / Bottle
<b>Cuma Organic</b> - Argentina Malbec 13% (2017)	4.50 / 22.50	<b>Stormy Cape</b> - South Africa Chardonnay. 13% (2017)	4.50 / 22.50
<b>Leyda Reserva</b> - Chile Merlot 13.5% (2016)	5.50 / 30.00	<b>de Grass Reserva</b> - Chile Savignon Blanc. 13% (2017)	5.50 / 30.00
<b>Crianza (DOC)</b> - Spain Rioja 13.5% (2015)	35.00	<b>Eidosela</b> - Portugal Albarino 12.5% (2016)	35.00
<b>Anciens Temps</b> - France Rose 12%. (2017)	35.00	<b>Prosecco Quadri</b> - Italy 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