



AREPAS GRILL

GLUTEN FREE · CORN BREAD

Arepas

STREET FOOD MENU

Traditional Dishes

WHAT ARE AREPAS?

It is a disc-shaped made of ground corn dough that can be eaten alone or with different fillings and can be found in countries such as Venezuela and Colombia.

PICKY €11.5

Pulled beef & red cheddar cheese. (D) (GF)

DOMINOES €11

Black beans & Venezuelan artisan cheese (D) (V) (GF)

RUMBERA €11

Pork belly, red cheddar cheese, tomato. (D) (GF)

POSH €11.5

Shredded chicken, avocado mayo, white cheddar cheese, extra avocado slice. (D) (E) (GF)

BLONDIE €11

Shredded chicken, red cheddar cheese (D) (GF)

OUR FAVORITE!

PABELLÓN €11.5

Pulled beef, black beans, sweet plantains, avocado, Venezuelan artisan cheese. (D) (GF)

TEENAGER €11

Sliced honey ham, crispy Venezuelan artisan cheese with sweet-corn mayo sauce. (D)(E)(M) (GF)

PATAPATA €11

Black beans, red cheddar cheese and mashed avocado. (D) (V)

TRAVIESA €11

Sweet plantains, crispy Venezuelan artisan cheese, mashed avocado and garlic sauce. (D) (E) (V) (GF)

COUNTRYSIDE €14.5

10 Oz Chargrilled rump cap steak, grilled Venezuelan artisan cheese, pico de gallo and guasacaca sauce (D) (GF)

THE VEGGIE €11

Mushroom, avocado, tomato, sweet plantains and mixed leaves. (VE) (GF)

MEXICANA €12,5

Traditional Al Pastor pork meat, grilled pineapple, grilled Venezuelan artisan cheese, pickled onions, avocado and taquera sauce. (GF)(D)

CACHAPA €12

Traditional sweet corn pancake, served with Venezuelan artisan cheese, Queso de mano. (D)(E)(GF)

Extra Pulled beef, Shredded chicken or pork belly. €3.50

PATAcón €10

Crispy green plantain, sliced honey ham, red cheddar cheese, tomato, lettuce and mary rose sauce. (D)(M)

Extra Pulled beef, Shredded chicken or pork belly. €3,50

VEGAN PATAcón €11

Lettuce, tomatoes, pico de gallo, black beans, avocado, sweet plantains, mushrooms and guasacaca sauce. (GF) (VE)

CRUZADO CRIOLLO (Beef and chicken broth) €14.5

Root vegetables, corn on the cob, lemon and coriander.

Served with two plain mini arepas. (C) (GF)

PARRILLA €25,95

10oz Rump cap steak, Toscana sausage, crispy pork belly, served with boiled yuca(cassava), palmito salad, guasacaca and home-made hot chilli sauce. (GF)

PABELLÓN CRIOLLO €19

Our traditional dish is served with pulled beef, basmati rice, sweet plantains, black beans, grilled Venezuelan artisan cheese, grilled avocado and soft fried egg.(D)(E)(GF) **Vegan option available**

Snacks

MINI EMPANADAS 4 €6.9

Pulled beef • Shredded chicken • Black beans & sweet plantain (V)(VE), Honey roast ham & cheese (D)

EMPANADITAS DE MARISCOS 4 €9.5

Prawns, Calamari and Mussels (F)(CR) (GF)

TEQUEÑOS 6 €8

Venezuelan style cheese fingers. Contain gluten (D) (W)

TOSTONES €8

Crispy green plantains, Caribbean slaw, Venezuelan artisan cheese, roasted garlic and lime aioli. (V)(E)(D)(GF)

TEQUEÑOS GUAVA 6 €8,5

Venezuelan style cheese fingers. Contain gluten (D) (W)

SECRET SKIN-ON FRIES €6

Topped with parmesan cheese and herbs (D) (GF)

DIPS €2

Guasacaca • Garlic & herbs • Sweet corn sauce • Homemade "Hot" chillies sauce (D) (M) (E)

Drinks

Sparklin water	€2,50	Frescolita	€3	Espresso	€3	Latte	€3,50
Papelon	€3,90	Frescolita bottle	€3,5	Double Espresso	€3	Hot chocolate	€3,7
Chicha (D)	€4,5	Coke	€2,50	Americano	€3	Flat white	€3,5
Malta	€3	Coke zero	€2,50	Capuccino	€3,50		
		Sprite zero	€2,50				

Coffee

Desserts

TRES LECHEs CAKE €7.5

Served with coconut cream (D) (E) (GF)

QUESILLO €6.5

Venezuelan style flan (D) (E) (GF)

VOLCÁN DE AREQUIPE €7,5

Served with Rum and raisins ice cream and pistachio crumble. **Gluten free ice cream available (ask server).(D)(W)(N)**

(VE) Vegan (V) Vegetarian (D) Dairy (W) Wheat (C) Celery (F) Fish (M) Mustard (E) Eggs (GF) Gluten free (DF) Dairy free (N) Nuts

Service charge will be applied to parties of 5 people and above