

NIBBLES While you wait...

Crunchy Corn Caramelised Corn

Platanitos

1.50

1.50

2.00 Cassava Crisps 3.00



SMALL PLATES

Tapas-style dishes great to share and sample the Venezuelan cuisine. We recomend 1-2 per person

Arepitas with Nata 4.00 V

Introducing you to arepas. Five fried mini arepas with a rich, buttery sour cream.

Tajadas with Aji Amarillo 5.75 🖤

Soft ripe plantain, fried crispy, topped with whipped feta, grated cheese and leaves.

Tostón Avocado 5.95 🖤

Twice-cooked green plantain crostinis topped with pico de gallo, spicy mayo* and avo mash.

Pastelitos 7.50

Three deep fried beef or chicken turnovers with spicy mayo. Extra units for +£2.25

Buñuelos 7.50 VV 🖤

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

Yuca Fries 7.95 🖤 🏏 🖤

Fried cassava chips tossed in paprika salt with our garlic mayo (or guasacaca vegan dip).

Tequeños 7.85 (7) 💗

Three crispy cheese pastries with guava sauce. A Venezuelan classic! Upgrade to five +£5

Guava Glazed Fried Chicken 9.95♥

Crunchy fried chicken covered in chipotle quava glaze and spring onions.

Breakfast Criollo 16.50

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

Breakfast Reina 16.50

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

Cachapa Stack 15.00

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

Breakfast Veggie 15.50 🖤

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

Breakfast Vegan 15.50 🖤 🏏

Mash avocado, sweet potato with sofrito, creamy black beans, grated vegan cheese, fried plantains and arepa.

Plant Goodness 9.95 (7)

All the good vegan stuff / under 500 kcal Mashed avocado topped with seeds mix, sweet potatoes topped with pico de gallo, creamy black beans and fried plantains.

Bulking Bowl 15.50

42g of protein, good carbs and low fat /810 Kcal Double portion of shredded beef, black beans, sweet potatoes, rice and and a boiled egg.

Cutting Protein Bowl 11.95

Dropping calories but still with protein / 515 kcal Shredded beef, creamy black beans and sweet potatoes with pico de gallo.

Cutting Vegan Bowl 9.95 V

Dropping calories / under 500 kcal Aubergine, sweet potatoes, black beans and pico de gallo. Make veggie: Add boiled egg £1

Keto Bowl 12.95

Protein and fats but no carbs Shredded beef, mashed avocado, grilled cheese and pico de gallo

SIDES

Creamy Black Beans 3.50 V



Add richness, fibre and protein to your meal

Pico de Gallo 3.50 V

Diced tomatoes with shallots, herbs and spices

Mashed Avocado 3.95 (7)

Avo mixed with shallots, coriander and spices.

Fried Plantain 4.75 V

Fried platain, crispy and soft, on their own

Yuca Fries (Half Portion) 4.50 V

Add a side of yucas to your plate

Artisan Grilled Cheese 4.95 VV

Traditional Venezuelan cheese grilled and soft

Scrambbled Eggs with Sofrito 4.95 V

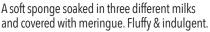
Fried or Boiled Egg 1.50

Extra Sauce Portions 1.50 each

Guasacaca, picante, garlic mayo, spicy mayo, guava, lime mayo, chermoula.

DESSERTS

Tres Leches 7.50 VV 🕶



Tequeños de Chocolate 7.50 🕔

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

Ice Cream & Sorbets 4.25 (per scoop)

- Classic Vanilla V

Favourite

- Chocolate (with chilli flakes) 🚺
- Dulce de Leche (with crunchy corn) V
- Passion Fruit (and coconut flakes) 🕡 🥦
- Mango (and fresh mint) 🚺 🏏

Please note we only take card payments

▼ Vegetarian ▼ Vegan * Vegan Cheese Option

Allergies: Please see our allergen disclaimer at the back of this menu.

Notice: An optional 13.5% Service Charge will be automatically added to your bill. 100% goes to staff.

BRUNCH COCKTAILS Start brunch with a drink!

Prosecco	6.75
Mimosa	7.50
Bloody María	7.50
Pimm's Lemonade	7.50
Passion Prosecco	9.75
Guarapita	10.50
Margarita	10.75
Paloma	10.50
Passion Pornstar Martini	10.50

Monday to Fridays 12-3 pm Choose from a selection of arepa, cachapa or

bowl + homemade lemonade for £12

SEE MENU IN PICT



