

# Brunch Menu

## NIBBLES

While you wait...

Crunchy Corn	1.50	Cassava Crisps	2.00
Caramelised Corn	1.50	Platanitos	3.00



## SMALL PLATES

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

### Arepitas with Nata 4.00

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

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

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 guava glaze and spring onions.

## BRUNCH PLATES

Brunching the Venezuelan way!

### 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

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 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

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

Add richness, fibre and protein to your meal

### Pico de Gallo 3.50

Diced tomatoes with shallots, herbs and spices

### Mashed Avocado 3.95

Avo mixed with shallots, coriander and spices.

### Fried Plantain 4.75

Fried plantain, crispy and soft, on their own

### Yuca Fries (Half Portion) 4.50

Add a side of yucas to your plate

### Artisan Grilled Cheese 4.95

Traditional Venezuelan cheese grilled and soft

### Scrambled Eggs with Sofrito 4.95

### 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

A soft sponge soaked in three different milks and covered with meringue. Fluffy & indulgent.

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

Please note we only take card payments

 Vegetarian  Vegan \*Vegan Cheese Option  
 Favourite

**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

## LUNCH DEAL

Monday to Fridays 12-3 pm

Choose from a selection of arepa, cachapa or bowl + homemade lemonade for £12

## SEE MENU IN PICTURES



FOOD



DRINK