

Venezuelan tamal wrapped in banana leaves. Made with corn dough filled with a savory mix of meats (chicken, beef and pork), vegetables and spices. Housemade Ham bread & chicken salad.

INMIGRANTE

Botanas

<u>Tequenos (5 pcs)</u>	V	\$16	<u>Empanadas (2pcs)</u>	\$16.5	<u>Tostones (3pcs)</u>	GF/V	\$18
Venezuelan rich pastry crust wrapped around asadero cheese.			Beef, chicken or cheese house made empanadas served with garlic aioli and guasacaca sauce		Mashed plantain topped with coleslaw, cotija cheese, cherry tomatoes. Add carne mechada \$6		
<u>Guacamole</u>	V	\$18	<u>Chupe de pollo</u>	GF	\$17	<u>Ensalada Cesar</u>	\$16.5
Our best avocados vs our best chips. Extra chips. +\$2.50			Creamy chicken soup with queso asadero, corn, potatoes & carrots.			Gem lettuce, house croutons, bacon with parmesan cheese. Capers & anchovies dressing Add chicken \$5. Add Shrimps \$7	
<u>Ceviche Peruano</u>	PES	\$20	<u>Arroz frito Venezolano</u>	\$20	<u>Aguachile (Spicy)</u>	PES	\$20
Peruvian fish ceviche with leche de tigre, onion, chulpe corn, sweet potatoes & plantain chips.			Venezuelan style fried rice. Add chicken \$5. Add shrimp \$7		Our favorite Sinaloa style cevichito with shrimp, jalapeno spicy sauce and fresh cucumber.		
<u>Tacos (3pcs)</u>	GF	\$20	<u>Sopes (3pcs)</u>	\$18	<u>Pescado Frito</u>	PES	\$39
3 Corn tortillas served with your choice of • Wild mushrooms: BBQ homemade. • Carnitas: Pulled pork, onion, cilantro. • Pastor: Grilled pork, pineapple, onion, cilantro, green sauce			Handmade crispy corn sope shell topped with pinto beans, crema, cotija cheese and salsa. Pick 3. • Traditional (V) • Chicken • Artisanal Chorizo +\$2		Catch of the day, rice, tostones, ensalada rallada & avocado.		
<u>Tacos de Asada (3pcs)</u>	GF	\$24	<u>Arepas. 3 (pcs)</u>	GF	\$22	<u>Lomo Saltado</u>	\$28
Sliced top sirloin, cilantro, onions and green sauce.			Traditional cornmeal bread with your favorite filling: • Reina pepiada. (Pull chicken, avocado, mayo). • Pelua (Shredded beef, cheddar cheese) • Pabellon veggie (Avocado, black beans, plantain, cheese).			Stir fried beef, seasonal vegetables, potatoes & white rice.	
<u>Tacos Gobernador</u>	PES/ GF	\$25	<u>Arepas Llanera 3 pcs</u>	GF	\$25	<u>Pabellon Criollo a caballo</u>	\$37
Black tiger shrimp, chipotle cream, mixed peppers & mozzarella cheese.			Our hand made arepas filled with top Sirloin, avocado, tomato, asadero cheese and garlic aioli			Rice, carne mechada, beans, cotija cheese, avocado, sweet plantain, arepa & sunny side up egg. Add chorizo \$5	
<u>Quesa Birria (3pcs)</u>	GF	25				<u>Choripan</u>	\$17
Beef marinated in mexican spices, grilled cheese on a corn tortilla and side of birria consome.						Argentinian style artisanal chorizo on a bun with our home made chimichurri sauce.	
<u>Rajas con crema (3pcs)</u>	V	\$19				<u>Sandwich Cubano</u>	\$17
Roasted poblano peppers, asadero chesse & onions with a little bit of Mexican crema on a corn tortilla						Cuban style sandwich with mojo marinated pork, ham, house pickles, mustard & mozzarella cheese	

Extras/sides

- Guacamole (small) \$6
- Pico de Gallo \$5
- Refrito Beans \$4
- Yuca (per piece) \$2
- Plain Toston \$4
- Plain Arepa \$3
- Avocado (half piece) \$4

Our menu is design to share, all the food will come as ready

POSTRES

<u>Churros</u>	\$11
Fried Mexican pastry with a side of chocolate & caramel syrup.	
<u>3 leches de mama</u>	\$14
Sponge cake with 3 kinds of milks, Mama's recipe	
<u>Quesillo de la abuela</u>	\$13
Caramel flan with a layer of clear caramel sauce	
<u>Alfajores (2 pieces)</u>	\$12
Argentinian cookies sandwich, together with sweet creamy dulce de leche and rolled in coconut flakes	

SOFT DRINKS

<u>Aguas frescas</u> (Tamarindo, Horchata, Jamaica, Orange juice.....)	\$7.5
<u>Sparkling water</u> (750ML).....	\$9
<u>POP</u>	
Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale,	
Soda Water.....	\$3.5
<u>Nestea</u>	\$4
<u>Jarritos</u>	\$4.5
<u>Malta/Frescolita</u>	\$4.5
<u>Inka, Kola Tapa azul</u> (cream soda).....	\$4.5
Mexican coke.....	\$4.5