



Authentic Venezuelan Cuisine

Arepas and much more.....

Arepas (a-ray-pa) define Venezuelan cooking; these thick cornmeal are grilled, baked or even fried. Moist and crispy, then stuffed while warm with anything and everything. Naturally gluten-free (wheat free) these beauties take the place of bread in most Venezuelan homes.

AREPAS:

- 1. "La Reina Pepiada":** \$ 9
Made with zesty chicken salad and avocado mayonnaise. Named in honor of Susana Duijim, Miss World of 1955 and a popular Venezuelan celebrity. (Reina means "queen" in Spanish, and "pepiada" is perhaps most politely translated as "curvy".)
- 2. "La Pelúa":** \$ 9
Shredded beef and a sharp cheddar cheese.
- 3. "Pabellon":** \$ 9
Made with shredded (pulled) beef, black beans, white cheese, and fried sweet plantains.
- 4. "La Catira":** \$ 8
Made with shredded sharp cheese.
- 5. "La Rumbera":** \$ 9
Made with shredded (pulled) roasted pork, sharp cheddar cheese and freshly sliced avocado.
- 6. "La Sifrina":** \$ 9
Made with roasted chicken, cheese, and freshly sliced avocado.
- 7. "The Chamo Special":** \$ 10
Made with pork, beef, chicken, and freshly sliced avocado.
- 8. "La Chama":** \$ 8
Made with fresh ham slices and cheese.
- 9. "Él Chamo Guayanes":** \$ 9
Made with fresh Venezuelan Cheese.

CACHAPAS:

Cachapas, are a sweet corn version of a pancake, stuffed with fresh Venezuelan Cheese (similar to fresh mozzarella cheese) and succulent roasted pork or beef. Served hot off the griddle.

Cachapa with cheese: \$ 9

Cachapa with cheese and shredded beef: \$10

Cachapa with cheese and shredded pork: 10

Your arepa is not complete without one of these great sauces:

Latin Sour Cream

Ajo (garlic)

Guasacaca

Rosada

The Chamo Special

DRINKS: \$ 1.00 EACH

COKE, DIET COKE, SPRITE

COLITA \$2.00, WATER: \$1.00

COLOMBIANA \$2

EXTRA TOPPINGS: \$1.00

ELCHAMOCRILLO

