AREPA BAR

APPETIZERS

** arepitas con nata y queso • crispy bites • \$8.99

chicharrrón y arepa • golden pork belly served with arepas made from maíz pilado (traditional Venezuelan hulled corn), accompanied by creamy butter and a lime wedge • \$18.99

- + marinated octopus ceviche with aji amarillo (mild) served with homemade crispy tostones • \$21.99
- **tequeños** venezuelan spear of bread dough with cheese in the middle • \$10.50
- v+ tajadas by The Arepa Guru fried plantain with grilled cheese in between, topped with nata and white shredded cheese • \$12.99

EMPANADAS

- carne mechada \$5.50
- queso \$4.50
- pollo mechado \$4.50
- pabellón \$4.99

SALADS

- la nuestra salad lettuce, heart of palm, tomato and avocado, chopped cilantro and champagne vinaigrette • \$12.99
- voli salad spinach, cranberries, toasted walnuts, tomatoes, red onions, goat cheese and honey mustard vinaigrette • \$12.99
- caesar salad romaine lettuce, croutons, shaved parmesan cheese and homemade dressing • \$13.99

PARRILLA

+ ruta parrillera • grilled marinated churrasco, NY strip steak, grilled chicken thigh, grilled argentine chorizo, blood sausage, grilled paisa cheese, served with coleslaw, avocado, cachapa, yuka fries and a side of homemade chimichurri and guasacaca - (Market Price)



SOPA DE RES

served with arepa

regular size \$17.99

small size \$13.99

FISH

- + salmón perfectly pan seared salmon served with mashed potatoes and coleslaw • \$23.99
- + mahi-mahi perfectly pan seared mahi-mahi served with house salad and homemade tostones • \$22.99

pabellón oriental • fish stew, white rice, black beans and fried plantain • \$18.99



BEEF

pabellón criollo • shredded beef, white rice, black beans and fried plantain • \$18.99

- + marinated churrasco (8oz) served with coleslaw salad and french fries • (Market Price)
- + asado negro marinated eye round, cooked with raw brown sugar, green pepper and onion for the perfect stew. served with mashed potatoes and fried plantain • \$18.99

CHICKEN

marinated grilled chicken thigh • perfectly grilled chicken thigh served with house salad and mashed potatoes • \$15.99

chicken milanesa • golden-brown deep fried breaded chicken breast served with rice and coleslaw salad • \$20.99

pabellón criollo de pollo · shredded chicken, white rice, black beans and fried plantain • \$16.99



SIDES

- black beans \$4.99
- tostones \$5.99
- fried plantain \$5.99
- yuka fries \$4.99

white shredded cheese

served with

- french fries \$6.99
- mashed potatoes \$5.99
- coleslaw \$5.99
- house salad \$4.99
- rice \$4.99

FOLLOW US









AREPAS

- + arepa de pabellón shredded beef, fried plantain, black beans & white shredded cheese • \$13.99
- + arepa llanera marinated churrasco, grilled "paisa" cheese and homemade chimichurri • \$15.99
- + arepa chicharrón y queso fried pork belly and shredded gouda cheese • \$14.99
- + arepa santa bárbara marinated churrasco, tomato, avocado and white shredded cheese • \$16.50
 - arepa mexicana marinated churrasco, avocado and pico de gallo • \$15.99
- + arepa tripleta combination of any protein of your choice with gouda cheese and reina pepiada • \$14.99
 - arepa pelúa · shredded beef and shredded gouda cheese • \$13.99
 - **arepa catira** shredded chicken and shredded gouda cheese • \$11.99
 - arepa sifrina reina pepiada and shredded gouda cheese • \$12.99
- arepa dominó black beans and white shredded cheese • \$10.50
- + arepa la caraqueña asado negro with venezuelan "queso de mano" • \$13.99
- arepa criolla fried plantain, venezuelan "queso de mano" and avocado • \$13.99
- arepa plátano y queso fried plantain and white shredded cheese • \$11.50
- arepa la santa fish stew (wild caught sword fish from ecuador), fried plantain and venezuelan "queso de mano" • \$13.99

DESAYUNO CRIOLLO

desayuno criollo • shredded beef, black beans, avocado, fried plantain with white shredded cheese and scrambled or fried eggs, served with arepa • \$16.99

CACHAPA

- + cachapa tradicional venezuelan traditional corn pancake semi-sweet, with "queso de mano" inside and topped with cream and white shredded cheese • \$13.99
 - add shredded beef or chicken \$7.99
 - cachapa con chicharron \$25.50
 - add asado negro \$7.99
 - cachapa llanera (Market Price)



- + doggis burger smashed beef patty, american cheese, thick-cut bacon, lettuce, tomato, potato sticks and doggi's sauces served with fries • \$17.50
- + **bliss burger** smashed beef patty, caramelized onion with thick-cut bacon, swiss cheese and chipotle-mayo sauce served with fries • \$16.50
- + double cheeseburger two smashed beef patties, melted american cheese, sweet pickles, diced onion and "doggi's secret sauce" • \$15.50



PEPITOS

venezuelan sandwich (street version)

+ **pepito de churrasco** • marinated churrasco, potato sticks, parmesan cheese and doggi's sauces served with fries • \$21.99 (add bacon \$2.00)

pepito mixto • marinated steak and chicken thigh, bacon, potato sticks, parmesan cheese and doggi's sauces served with fries • \$17.99

served with doggi's sauces, mustard & ketchup

HOT DOG

• **perrito caliente** • chopped onion, cabbage, potato sticks, parmesan cheese and doggi's sauces • \$7.50

bliss hot dog • caramelized onion, swiss cheese, ground bacon and chipotle sauce • \$7.50

served with fries \$2.00 extra





• patacón de churrasco • marinated churrasco, lettuce, tomato, avocado, white shredded cheese and our doggi's sauces • \$19.50

patacón de carne • shredded beef, lettuce, tomato, avocado, white shredded cheese and our doggi's sauces • \$17.50

patacón de pollo · shredded chicken, lettuce, tomato, avocado, white shredded cheese and our doggi's sauces • \$14.99

> could be served with "sweet plantain" (plátano maduro) ask your server





