

Arepas

la morcilla

Holy Bloody \$10.5

Blood sausage arepa, grilled white cheese, nata, confit portobello, avocado jalapeño sauce, pickled onions

el chicharrón

The Crackling \$10.5

Pork crackling arepa, glazed pork belly, grilled white cheese, pickled red onions, cilantro mojo

el cerdo ilustrado

The Literate Pig \$10.5

Roasted pork leg, lime mayo, tomato, arugula

*parrillita callejera**

Street Food Grill \$10.5

Grilled steak, roasted onions, bell peppers, yucca, avocado, guasacaca, fresh cilantro

asado negro

Paint it Black \$10.5

Short rib, burnt caramel sauce, spiced plantain purée, crunchy tostones, pickled green papaya

más ná! **Say No More \$10.5**

Chicken and pork sausage, bacon, cheddar cheese, potato chips, cabbage, ketchup, corn cheddar sauce, chili lime mayo

el cangrejo inmortal

The Immortal Crab Reloaded \$12.5

Aji dulce arepa, fresh avocado, jumbo lump crab cake, tropical pineapple-heart of palm, green mango salad

una raya más **The Curried Skate \$10.5**

Skate fish with coconut milk & yellow curry, avocado, pickled carrots, fresh cilantro

la reina pepiada

The Queen and her Crown \$10.5

Beet arepa, roasted chicken thigh, avocado mayo, crunchy sweet peas, fresh cilantro

La dulce vita vegana

The Vegan Sweet Life \$10.5

Beet arepa, orange-chickpea purée, fresh avocado, crispy eggplant, arugula and black beluga lentils, mandarine vinaigrette

las cabras de Eva y José

Eva & José's Goats \$10.5

Goat cheese seasoned with herbs, confit cherry tomatoes, deep fried green tomatoes, arugula

1, 2, 3 pollito inglés **English Chicken \$7.5**

Kids arepa with chicken and pork sausage, cheddar cheese and corn cheddar sauce

Snacks

Coollest Bullet Hot Dog \$4.5 | **Not Gluten Free* Bacon, cheddar cheese, red cabbage, nata, chili-mayo, corn cheddar sauce, ketchup, mango hot sauce, crispy tostones, cilantro, avocado mayo

Soup of the week \$5.5 | Served with an arepa and pickled vegetables

Crunchy Fun Chips \$4 | Chicharrones, plantain chips, cheese crisps, crunchy sweet peas with habanero-mango hot sauce

Buñuelos de Yuca \$5 | Cheese and yuca fritters with spiced sugar cane syrup

Tropical Coleslaw \$4 | Red and white cabbage, carrots, lime chili mayo, green mango, cilantro

Fried Crispy Arepas \$5 | Crispy arepas with melted cheddar sauce

Drinks

Green tea \$4 | Japanese Green Tea mixed with natural mangoes and passion fruit

Rooibus tea \$4 | Mix of Nilguiri and Assam Indian Black tea seasoned, ripe mangoes, caramel and citrus aromas

Tizana tea \$4 | Hibiscus base infusion with red fruits & kiwi

Desserts

Coconut Macaroon \$3 | Coconut macaroon with Franceschi Chocolate

Cornbread Pudding \$3 | Candied green papaya, raisins, hibiscus and buttermilk

Banana Cornbread Pudding \$3 | Banana and Franceschi Chocolate

OUR MENU IS GLUTEN FREE AND COOKED FROM SCRATCH

FOOD ALLERGY NOTICE: please be advised that food prepared here may contain milk, eggs, soy bean, tree nuts, peanuts, fish, and shellfish. (*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.)