



WARM APPETIZERS

MINI - EMPANADAS

White corn base. All empanadas are gluten free, can be vegetarian but NO vegan options

(Minimum 2 dozen \$110)

- 1) Chicken
- 2) Beef
- 3) Cheese (VG)
- 4) Cheese and plantains (VG)
- 5) Cheese and black beans (VG)
- 6) Veggies and black beans (VG, DF)
- 7) Fish empanadas

Sauces: Cilantro Aioli, Garlic Aioli, Chimichurri, Lime Aioli, Nata, Hot sauce

TEQUENOS

Venezuelan cheese sticks. (VG) *(Minimum 2 dozen \$ 115)*

Sauces: Cilantro Aioli, Garlic Aioli, Chimichurri, Lime Aioli, Nata, Hot sauce

YUCA STICKS

Deep fried yuca (cassava, manioc). GF, VG, V, DF

Minimum for 12 people \$40 - - - - 4lb

Sauces: Cilantro Aioli, Garlic Aioli, Chimichurri, Lime Aioli, Nata, Hot sauce

TOSTONES

Deep fried green plantains, Venezuelan aged cheese, slaw and pink sauce. GF, VG

(Minimum 2 dozen \$67)

MINI - PIES

All pies CONTAIN Gluten *(Minimum 2dozen)*

1. Polvorosas de pollo \$102
Chicken, raisins, olives, sofrito, red wine
2. Cream of leeks \$96 (VG)
Leeks, cream, parmesan, garlic
3. Spinach and mushrooms \$90 (VG)
Cream of spinach and kale, portobello mushrooms, cream of garlic
4. Asado negro \$120 (DF)
Braised beef, dark chocolate, red wine, black pepper
5. Maiz y tocineta \$90 (VG)
Cream of corn, cilantro, bacon

BITES

(Minimum 2 dozen)

1. Heart of palm \$69
Roasted heart of palm, tomatoes, red onions, avocado puree
2. Roast beef \$92
Red onions, avocado puree.
3. Beef Carpaccio \$92
Beef, basil aioli, arugula, red onions, parmesan cheese

4. Salmon ahumado \$95

Salmon, capers, red onion, horseradish cream

5. Calabacines \$68

Zucchini, sun-dried tomatoes, herbs, garlic cream

6. Croquetas de yuca \$70

Yuca croquettes, sofrito, sweet pepper coulis

7. Patacones \$74

Deep fried green plantains, shredded beef, slaw, pink sauce

8. Cachapitas \$ 90

Sweet corn pancakes, venezuelan cheese, cane sugar syrup

9. Bolitas de chicharron \$78

Corn dough, lard, pork rind, cilantro

10. Bolitas dulces \$70

Corn dough, sweet anis, cane sugar, aged venezuelan cheese

CEVICHE SHOT

All ceviches are gluten free and dairy free (*Minimum 2 dozen*)

1. Mango lover: \$165

Grouper, traditional leche de tigre, cilantro, red onions, sweet peppers, mango

2. Shrimp ceviche: \$170

Shrimp, pineapple leche de tigre, cilantro, red onions, sweet peppers, habaneros

3. The original: \$150

Fish of the day, leche de tigre, cilantro, red onions, sweet peppers

4.

MINI PIES

All pies CONTAIN Gluten (*Minimum 2dozen*)

1. Chicken and avocado salad \$110

Pulled chicken, avocado, cilantro, parsley, green onions (DF)

2. Tuna antipasto \$90

Tuna, carrots, celery, onions, capers DF

SKEWERS

(Minimum 2 dozen)

1. Filet mignon \$110

Beef, cane sugar, black pepper, bacon

2. Portobello, onions, peppers \$90

Chorizo, blood sausage, onions, peppers

3. Capresa \$75

Cherry tomatoes, mozzarella de búfalo, basil, chimichurri

4. Grilled Chicken \$98

Grilled Chicken, mushrooms, onions

MINI AREPITAS - BITE SIZE

2oz Baked corn pockets

(Minimum 2 dozen \$125)

1. Reina pepeada (chicken and avocado salad, venezuelan cheese)
2. Sifrina (pulled chicken, cheddar cheese, slaw)
3. Pelua (shredded beef, cheddar cheese, slaw)
4. Rumbera (pulled pork, provolone and mozzarella cheese, avocado puree)
5. The vegan (black beans, sweet plantains, arugula)