

## **BREAKFAST**

### **Tacos \$3.75**

*All of our tacos are made in a soft flour tortilla and are served with our house signature salsa on the side.*

Scrambled egg, bacon, cheddar cheese

Scrambled egg, black beans, queso fresco

Scrambled eggs, avocado, tomato

Black beans, avocado, queso fresco (omit the cheese and make it vegan)

### **Arepa Sandwiches \$8.00**

*Arepa sandwiches are served with our house signature salsa on the side.*

Scrambled eggs, bacon, avocado, cheddar cheese inside a fresh, handmade arepa

Scrambled eggs, black beans, avocado, queso fresco inside a fresh, handmade arepa

## **LUNCH & DINNER**

### **Arepa Sandwiches**

*All arepa sandwiches are made to order in fresh, handmade arepas.*

### **Carne Mechada (La Peluda) \$8.50**

Slow cooked shredded beef with feathered Cheddar cheese

### **Pabellon \$9.50**

Slow cooked shredded beef, slow cooked house black beans, sweet plantain, queso fresco

### **Brisket & Chimichurri \$9.50**

Smoked chopped brisket smothered in our famous chimichurri sauce, avocado slice, shoestring plantains. Served with extra chimichurri sauce on the side

### **Avocado Chicken Salad (Reina Pepiada) \$8.50**

Shredded slow cooked chicken breast enveloped in avocado, spring greens, avocado slice

**(add bacon for \$1)**

**Grilled Chicken Arepa \$8.50**

Chimichurri marinated grilled chicken breast, house spread, tomato, avocado slice, greens. Served with chimichurri sauce on the side

**(make it a club sandwich by adding bacon and cheese for \$2)**

**Domino Arepa \$8.00**

Slow cooked house black beans, sweet plantain, queso fresco **(tell us if you want to make it vegan)**

**Grilled Cheese Arepa \$6.00**

**Tacos**

*All tacos are made to order in a corn tortilla*

**Brisket & Chimichurri \$3.75**

Chopped smoked brisket, chimichurri sauce, avocado slice, shoestring plantain

**Carne Mechada \$3.75**

Slow cooked shredded beef with feathered Cheddar cheese

**Grilled Chicken \$3.75**

Chimichurri marinated chicken breast, onion, cilantro, house spicy salsa

**Baja Fish \$3.75**

Deep fried breaded fish, cabbage & jicama slaw, pickled red onions and house crema sauce

**Bowls**

*All bowls come with an arepa on the side.*

**Pabellon Criollo \$15**

Slow cooked shredded beef, slow cooked house black beans, rice, queso fresco, sweet plantains, avocado

**(add a fried egg for \$1)**

**Brisket & Chimichurri \$15**

Chopped smoked brisket, rice, avocado, shoestring plantains, chimichurri sauce

**(add a fried egg for \$1)**

**Grilled Chicken \$15**

Chimichurri marinated grilled chicken breast, rice, tomato, avocado slice, greens, chimichurri sauce

**(add a fried egg for \$1)**

**Plato Cubano \$13.50**

Rice, fried egg, black beans, sweet plantain

**Sides**

**Fried Yuca \$4**

Crisp slices of yuca (manioc, cassava) served with our chimichurri sauce on the side. Like a potato fry but better

**Mariquitas \$4**

Crisp plantain ribbons served with our chimichurri sauce on the side

**Sweet Plantain (Platano Maduro) \$4**

Fried slices of sweet plantain

**Elote \$4.50**

Sweet yellow corn, queso fresco, house sauce, Tajin, lime

**Kids**

*Kids meals come with a side of black beans and rice*

**Grilled Cheese \$5**