# ENTRADAS

**Starters**

**Trio de empanadas** [G, O] — **12.90 €**
Stuffed corn dough pastries (cheese, beef and chicken)
with mojo and hot sauce

**Tequeños** [A, C, G] — **12.80 €**
Cheese sticks (5 pieces) in crispy dough, served with passion fruit and mojo sauce

**Yuca frita con guasacaca de aguacate** [O] — **7.80 €**
Crispy yuca sticks, served with avocado guasacaca

**Batatas dulces fritas** [F, G, O] — **7.80 €**
Sweet potato with homemade nata sauce

**Platanos fritos** [G] — **7.20 €**
Ripe plantains with homemade cheese

**Tostones con salsa** [O] — **7.90 €**
Crispy plantains with guasacaca salsa

**Chicharrón de cerdo con mojo** [O] — **10.40 €**
Crispy pork rinds with homemade green sauce

# SOPAS

**Soups**

**Sopa de Crema de Maiz** — **6.80 €**
Corn, coconut milk

**Chupe de pollo** [G] — **9.80 €**
Traditional Peruvian chicken soup with potatoes, corn and coriander

Mi BARRiO

A – Cereals containing gluten, B – Crustaceans, C – Egg, D – Fish, E – Peanuts, F – Soy, G – Milk or lactose,
H – Tree nuts, L – Celery, M – Mustard, N – Sesame, O – Sulphites, P – Lupin, R – Molluscs

# ENSALADAS

**Salads**

**Ensalada de aguacate** [M] **12.50 €**
Avocado salad with quinoa, parsley, tomatoes, onions and Mi Barrio dressing

**Ensalada mixta con quinoa, aguacate y mango** [M] **13.90 €**
Mixed leaf salad, quinoa, mango, avocado, pomegranate,
pickled red onions and lime dressing

# AREPAS

**Traditional Venezuelan corn cakes, baked golden brown on the outside, soft inside and filled while warm. Gluten-free.**

**Arepa Pabellón** [G] **13.50 €**
Filled with pulled beef in a slightly sweet sauce,
with black bean cream and plantain

**Arepa Reina Pepiada** [C, G] **13.90 €**
Filled with chicken salad, avocado and mayonnaise

**Arepa Pelua** [G] **12.50 €**
Filled with beef and Gouda cheese

**Arepa Vegana** [F] **11.90 €**
Filled with grilled vegetables, black bean cream and plantain

**Arepa Catira** [G] **12.50 €**
Filled with chicken and Gouda cheese

**Arepa con queso telita y aguacate** [G] **10.90 €**
Filled with our homemade queso telita and
creamy avocado

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# PLATOS FUERTES

**Main Courses**

**Cachapa con chicharrón** [G] — **19.70 €**
Corn pancake filled with crispy pork belly

**Cachapa con queso de mano y aguacate** [G, M] — **17.80 €**
Corn pancake with creamy homemade cheese, tender avocado slices and salad

**Burrito de carne o pollo** [A, G, M, O] **(vegan option on request)** — **18.90 €**
Rice, beans, pico de gallo, avocado and cheese wrapped in a wheat tortilla, served with crispy tortilla chips. With chicken or beef.

**Duo de tacos** [G] **(beef/chicken/vegetarian)** — **16.50 €**
Purple and yellow corn tortillas, served with black bean cream, white cream cheese and pico de gallo (tomato, onion and coriander salad)

**Birria tacos con Maiz** [G] — **16.90 €**
Tacos with juicy birria, fresh onions, coriander, consommé and grilled corn

**Pabellón criollo** [G] — **21.10 €**
Classic Venezuelan dish with rice, pulled beef (optionally with chicken or vegan), black beans and sweet plantains

**Asado negro** [C, G, M] — **22.40 €**
Onion-marinated, slow-braised beef with sugar cane juice and spices, served with fried plantains, rice and red cabbage salad

**Nachos clásicos** [G] — **15.50 €**
Crispy corn tortilla chips with cheese, beans, pico de gallo, guacamole and sour cream (with chicken or beef: + 2.00 €)

**Lasaña de plátano** [G] — **18.50 €**
Baked plantain lasagne filled with a juicy beef sauce and topped with melted cheese (also with chicken or vegetarian)

**Chili con carne** [G, O] **/ sin carne** [F, G, O] — **16.50 €**
Classic minced meat stew in a rich chilli sauce, served with crispy tortilla chips

**Patacones Playeros** [C, G, M, O] **(beef/chicken/vegetarian)** — **10.20 €**
Two crispy fried plantain slices, topped with coleslaw and white cheese

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# POSTRES

**Desserts**

**Quesillo** [C, G] — **8.90 €**
Traditional Venezuelan flan, creamy and smooth

**Tres leches** [A, C, G] — **8.30 €**
Moist sponge cake soaked in three kinds of milk

**Pudin de chia** — **7.70 €**
Chia, coconut milk, desiccated coconut and mango compote

**Tarta de queso con maracuja** [A, C, G, H] — **8.30 €**
Cheesecake with passion fruit

# COFFEE

**100% Arabica (Brazil, Honduras, Guatemala)**

| | |
|---|---|
| **Espresso / Espresso with milk** | **3.40 €** |
| **Double Espresso / Double Espresso with milk** | **4.60 €** |
| **Cappuccino** | **4.40 €** |
| **Melange (Viennese milk coffee)** | **4.40 €** |
| **Cafè Latte** | **5.10 €** |
| **Verlängerter (espresso with hot water)** | **3.50 €** |

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