

FAVORITES

Salteñas

La Caraqueña's absolute must-taste! Baked Bolivian turnover filled with a stew of beef, chicken, onions, potatoes, carrots, green peas, egg and olives.

Tequeñones

Big deep-fried latin white cheese sticks wrapped in wheat flour dough served with three of our special homemade sauces.

Arepas*

Fried or grilled Venezuelan cornmeal bread stuffed with your choice of:

- **Carne mechada**
Tender pulled beef, slow cooked and full of flavor.
- **Reina pepeada**
A delicious chicken salad blend made of avocado and mayonnaise.
- **Ham and cheese**
A juicy slice of ham with your choice of white or yellow cheese.
- **Yellow or white cheese**
- **Peluda**
Tender pulled beef mixed with shredded yellow cheese.
- **Sifrina**
A chicken salad blend made of avocado and mayonnaise, and mixed with shredded yellow cheese.
- **Dominó**
Black beans and shredded white cheese combo.
- **JP's favorite**
Seasoned thin slices of steak with sauteed onions, tomatoes and cilantro.
- **Rosada**
Chopped chicken breast with salsa rosada.
- **Perico**
Fluffy scrambled eggs with diced tomatoes, onions and bell peppers.
- **Viuda**
Plain Arepa

*These items do not include condiments or fries.

"We are not a fast food establishment; all our food is freshly cooked to order, so sometimes a little patience is appreciated. Please let us know if you are in a hurry and we will try to serve you as quickly as possible. Thank you."

A P P E T I Z E R S

Plátanos Fritos

Fried sweat plantains served with Latin white cheese and pico de gallo.

Yuca Frita

Fresh fried yuca served with our special homemade salsa amarilla and pico de gallo.

S A L A D S

Ensalada Caribeña

A delicious mix of 8 grilled tiger shrimps, papaya, avocado, red onions, tomatoes and cilantro, served on a bed of lettuce, dressed with olive oil, lime juice and topped with golden roasted coconut flakes.

Avocado Salad

Fresh slices of grilled chicken breast, avocado, tomatoes, red onions, cilantro, served on a bed of lettuce, dressed with olive oil and lime juice.

Corn Salad

Fresh corn kernels mixed with celery, cilantro and a touch of mayonnaise, served on a bed of lettuce dressed with lime juice.

Tropical Salad

Sliced grilled chicken breast, papaya, mango, tomatoes, red onions and cilantro, served on a bed of lettuce dressed with olive oil and lime juice.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

S O U P S

Sopa de Maní

Bolivian peanut soup with dices of beef, rice, garnished with tiny fried potatoes and parsley.

Sopa de Frijoles

Latin-style bean soup with Spanish sausage topped with Latin white cheese, chopped cilantro and garlic croutons.

S A N D W I C H E S

Unless noted, all sandwiches come with fresh leaf lettuce, red onions, tomatoes, pickles, fries and your choice of our delicious homemade sauces.

Barros Luco

Chilean sandwich with seasoned thin slices of sirloin steak and Gouda cheese.

Diputado

Chilean sandwich with seasoned thin slices of sirloin steak with a fried egg, sautéed onions and tomatoes.

Barros Jarpa

Chilean sandwich with grilled shaved ham, and Gouda cheese.

El Sabroso

A fresh Wheat Berry Crown roll spiced up with a homemade Chipotle tartar sauce and filled with thin grilled slices of chicken breast, Gouda cheese and fresh avocado slices.

* Item cooked to order.

B E E F

Pabellón Criollo

Traditional Venezuelan dish with seasoned pulled beef served with white rice, black beans and topped with sweet plantains.

Pabellón a Caballo

Pabellón Criollo served with a sunny-up egg.

Pabellón Completo

Pabellón Criollo served with a sunny-up egg and Latin white cheese.

Pabellón Completo con Baranda

Pabellón Criollo served with slices of avocado.

Lomo a la Plancha*

9 oz. grilled beef sirloin topped with a homemade mushroom sauce and served with Idaho mashed potatoes and broccoli.

Lomo Borracho*

9 oz. grilled beef sirloin served on a beef broth with French fries and topped with sautéed onions, tomatoes, jalapeños and a sunny-up egg.

Corn Salad*

9 oz. grilled beef sirloin on a bed of fresh lettuce served with a delicious salad made with corn kernels, celery, cilantro and dressed with a touch of mayonnaise and lime juice.

Side Orders

French Fries	Idaho Mashed Potatoes
Fresh Steamed Broccoli	Steamed Vegetables
Black Beans	(carrots, corn, green beans & peas)
White Rice	Fresh Fried Yuca
Fresh Raw White Cabbage Salad	Fresh Fried Sweet Plantains

* Item cooked to order.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

C H I C K E N

Pollo La Caraqueña

Latin-style baked chicken served with black beans and white rice.

Pollo a la Plancha

Grilled chicken breast topped with homemade lemon caper sauce, served with Idaho mashed potatoes and broccoli.

S E A F O O D

Milanesa de Pescado

Fried breaded Tilapia served with white rice and steamed vegetables.

Camarones Diablo

9 spicy grilled tiger shrimps served with white rice and raw white cabbage salad.

Lemon Fish

Grilled Tilapia topped with homemade lemon caper sauce, served with Idaho mashed potatoes and broccoli.

Ocean Mix

Grilled Tilapia and 4 shrimps topped with homemade lemon caper sauce, served with white rice and raw white cabbage salad.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

DESSERTS

Quesillo Borracho

Traditional Venezuelan homemade crème caramel.

Arroz con Leche

Homemade Latin-style rice pudding.

Cuatro Leches

A slice of perfectly moistened cake in an exquisite mixture of four milks.

Ice Cream

Ice cream of the day topped with your choice of mango, papaya or cherries.

KID'S MENU

Chicken Fingers

3 homemade chicken fingers served with honey mustard, ketchup and French fries.

Grilled Cheese Sandwich

Served with French fries.

BEVERAGES

Free refills on all fountain drinks.

Coca Cola, Diet Coke, Fanta, Sprite, Lemonade, and Sweet Iced Tea

Glass of milk

Bottled Spring Water

Sparkling Water (Perrier)

Inca Kola (Peru)

Maltin Polar (Venezuela)

100% Colombian Coffee

Stash Premium Tea

Beer

Aguila (Colombia)

Cristal (Peru)

Corona (Mexico)

Heineken (Holland)

Miller Lite (USA)

Amstel Light (Holland)

Milkshakes

Natural Fruit Juices

Mango

Peach

Strawberry

Blackberry

Pineapple

Papaya

Passion fruit

Sour sop (Guanabana)

Guava

All prices are subject to change without prior notice.

A gratuity of 15% may be added to your check. A \$.50 surcharge will be added to all take-out orders.

A gratuity of 18% will automatically be added to your check for parties of 6 or more people.