

Starters



VENEZUELA

MINI VENEZUELA TASTING EXPERIENCE

6 tequeños, 4 pastelitos andinos, platanitos and a selection of artisan sauces.

23.9

TEQUEÑOS 10 Venezuelan cheese sticks.

16.9

PASTELITOS ANDINOS 10 Andean wheat pastries filled with pork and rice.

19.9

PLATANITOS Green plantain chips. 🌿

11.9

AREPITAS 8 Mini arepas with *natilla*. 🌿

11.9

MEXICO 🌿

TOTOPOS (Nachos) WITH GUACAMOLE

Crispy totopos with guacamole, *pico de gallo* and cheese.

17.9

★ Suggestion for two.

Start with the *Mini Venezuelan Tasting Experience* and then choose from:

Cachapas, Arepas, Tacos, Quesadillas or Chili con Carne.

Venezuela



AREPAS WHITE CORN.

FOUR AREPAS Traditional Venezuelan arepas served with pork, chicken, fresh cheese and *natilla*. 29.9

TWO AREPAS Served with pork or chicken, fresh cheese and *natilla*. 19.9

QUEEN OF VENEZUELA

Inspired by the famous “Reina Pepiada”.
2 stuffed arepas with your choice of chicken or pork, fresh avocado cream, semi-hard cheese and *natilla*. 22.9

CACHAPAS YELLOW CORN.

QUESO DE MANO Fresh, warm cheese, traditional to the Venezuelan countryside. 21.9

HOUSE SPECIAL Chicken, pork or sautéed fresh vegetables, semi-hard cheese and fresh avocado cream. 23.9

PORK & CHEESE In the spirit of the Venezuelan roadside cachapas, with seasoned pork, semi-hard cheese, guasacaca and house spicy sauce. 26.9

CACHAPA TASTING Three small cachapas: classic with queso de mano, chicken and pork. *Three flavours in one experience.* 36.9



Mexico



TRADITIONAL 🌾

TACOS AL PASTOR Corn tortillas with Mexican-style spicy marinated pork, melted cheese, red cabbage, caramelised pineapple and coriander. Served with guacamole and sour cream. 26.9

CHILI CON CARNE Red kidney beans, minced pork, crispy nachos, melted cheese and guacamole. 23.9

QUESADILLAS

CHILI AHOGADA Wheat tortillas filled with chili (minced pork and red beans), melted cheese, spicy sauce and dried herbs. Served with guacamole and sour cream. 24.9

CHICKEN OR PORK Wheat tortillas with seasoned chicken or pork, melted cheese. Served with guacamole and sour cream. 22.9



VENEZUELA GOURMET

Mi Junquito

An iconic dish from El Junquito, the birthplace of our Chef.

A region known for the confluence of Spanish, Portuguese and German cultural influences, where our Chef was born and shaped his culinary identity.

Sweet corn **cachapa** with hand-made cheese, seasoned pork, blood sausage, chorizo and grilled sausages, served with **hallaquitas** and a selection of traditional sauces, including the traditional **guasacaca**.

59.9

★ Ideal for 3 people, or 2 with a good appetite.

A complete and generous dish. We recommend enjoying it on its own. Pair it with Venezuelan beer.

Venezuela Tasting Experience

A gastronomic journey through the most authentic flavours of Venezuela.

For 3 people.

6 mini **arepas** • 6 **tequeños** • 6 **pastelitos andinos**
• 2 small **cachapas**

66.9

For 4 people.

8 mini **arepas** • 8 **tequeños** • 8 **pastelitos andinos**
• 3 small **cachapas**

88.9

For 5 people

10 mini **arepas** • 10 **tequeños** • 10 **pastelitos andinos**
• 3 small **cachapas**

109.9

Served in two courses. First, **tequeños**, **pastelitos andinos** and mini **arepas** with shredded pork and chicken, accompanied by traditional sauces, including the iconic **guasacaca**. Then, a tasting of small **cachapas**: the classic with queso de mano and house specials.

★ Complete the experience with our Venezuelan cocktail, **Guarapita**.

Asado Negro

Our interpretation of a great Venezuelan classic.

Slow-cooked pork in a dark, rich and glossy sauce, made with red wine, **papelón** and deep flavours rooted in Venezuelan tradition.

Served with white rice and plantain cooked with **papelón** and cinnamon, creating a smooth, aromatic base that balances the dish and reinforces its Venezuelan character.

42.9

★ Suggestion for two.

To start, we suggest our **arepitas**. Pair the dish with red wine.

Mais de 70% do nosso menu é naturalmente sem glúten, devido à natureza dos ingredientes utilizados. A nossa cozinha utiliza superfícies e equipamentos partilhados, pelo que podem ocorrer vestígios.

Se tiver alguma alergia ou intolerância alimentar, por favor informe a nossa equipa antes de efetuar o seu pedido.

Preços em euros. IVA incluído.

Beverages



NATURAL JUICES

SIMPLE Orange juice / Lemonade / Coconut water	4.3
TROPICAL SPECIALS Strawberry / Tamarind / Guava with quince / Papelón with lemon	5.9
PAPELÓN WITH LEMON 1L	19.9
LEMONADE 1 L	14.9

BEERS AND CIDERS

VENEZUELAN	
POLAR	3.9
ZULIA	3.9
MEXICAN	
CORONA	3.9
EUROPEAN CLASSICS	
FRANZISKANER 50cl	4.9
DESPERADOS 33cl	3.9
CARLSBERG / DAMM 50cl	3.9
PORTUGUESE SUPER BOCK	
BLONDE / DARK / 0.0 / GLUTEN FREE	
33cl	2.9
50cl	3.9
CIDERS	
50cl	3.9

WINES AND MOSCATEL

WHITE WINE/ RED WINE / ROSÉ WINE Glass	3.6
MOSCATEL/ PORTO/ MADEIRA Glass	3.9
WHITE / RED / ROSÉ / GREEN Bottle	ON REQUEST
SPARKLING WINE Bottle	ON REQUEST

SANGRIAS

WHITE WINE 1L	28.9
RED WINE 1L	28.9
ROSÉ WINE 1L	28.9

WATERS AND MORE...

BOTTLED WATER 50cl / 1L	1.9/3.9
SPARKLING WATER 33cl / 70cl	1.9/3.9
CANNED DRINKS	2.8
VENEZUELAN Malta or Frescolita	2.9

Cocktails



LATIN AMERICAN COCKTAILS

DAIQUIRI DE MANGO White rum, fresh mango and spices. *Creamy, tropical and refreshing.* 12.9

MARGARITA ORIGINAL White tequila, orange liqueur and lemon juice. *The classic from Mexico.* 9.9

PIÑA COLADA White rum, coconut cream and pineapple. *Intense, creamy and true to the Caribbean recipe.* 14.9

MOJITO ORIGINAL
White rum, fresh mint, lemon and sugar. 9.9

CUBA LIBRE Aged rum, lemon, cola and Angostura bitters. *With a Venezuelan signature.* 9.9

MOSCOW MULE Vodka, lime and ginger beer. 10.9

CAIPIRINHA OR CAIPIROSKA
Cachaça or vodka, lemon and papelón. *Symbol of Brazil.* 9.9

VENEZUELAN COCKTAILS

GUARAPITA White rum, passion fruit, lemon and grenadine. *Born in La Guaira, fresh, vibrant and served in a refined version.* 12.9

100% NACIONAL Aged rum, tamarind, lemon and strawberry sweetness with a touch of spice. *A house creation built around tamarind, intense, bold and deeply Venezuelan.* 13.9

MARAQUITA Anise, lemon, smoked star anise and sparkling water. *Served under a glass dome, with smoked anise at the table, fresh, aromatic and with the Barista Gastrobar Venezuela signature.* 13.9

Desserts



VENEZUELAN

QUESILLO A Venezuelan pudding with a delicate and silky texture, with *Ponche Crema* and a caramel crust. Served with ice cream and cream. 12.9

TORTA TRES LECHES Soft and moist sponge cake, with a sweet and balanced flavor. Served with vanilla ice cream, cinnamon and salted caramel. 14.9

CLASSICS

CHURROS 16 mini churros, served with dulce de leche, chocolate or cinnamon sugar. 17.9

MOELLEUX IRISH CREAM Warm Belgian chocolate cake with a creamy Irish Cream center. Served with vanilla ice cream. 11.9

CREOLE SWEETS

POLVOROSAS Traditional Caracas city cookies, with a soft texture that melts in the mouth. 1.9

COQUITOS WITH CARAMEL Caribbean coconut sweets, coated with crunchy caramel. 3.9

VENEZUELAN ALFAJORES Soft butter cookie, filled with dulce de leche or Nutella. 2.9

Hot Beverages



ESPRESSO

ESPRESSO / RISTRETTO / LUNGO	1.8
ESPRESSO MACCHIATO	2.2
AMERICANO	2

COFFEE WITH MILK

CAPPUCCINO Cinnamon or chocolate.	3.4
CAPPUCCINO BARISTA Honey and cinnamon.	3.9
LATTE MACCHIATO	2.9

TRADITIONAL

VENEZUELA VENEZUELA Coffee with cinnamon, <i>papelón</i> and cream.	4.9
SPAIN Café bombón with condensed milk and cream.	4.9
AUSTRIA Viennese coffee with chocolate and cream.	4.9

SPECIAL WITH ALCOHOL

RON COFFEE Espresso, aged rum, <i>papelón</i> and cream.	7.9
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To customize

CREAM	1.4
LACTOSE-FREE MILK	0.5
PLANT-BASED MILK	0.9