

Starters



VENEZUELA

- TEQUEÑOS 8** Venezuelan fried cheese sticks. 14.9
- TEQUEÑOS 12** Venezuelan fried cheese sticks. 19.9
- ANDEAN PASTELITOS 12** Wheat turnovers filled with pork and rice. 21.9
- MIX OF TEQUEÑOS & PASTELITOS**
12 tequeños + 12 Andean pastelitos. 36.9
- 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
- CHILI CON CARNE** Red beans, minced beef, crispy nachos, melted cheese and guacamole. 19.9



Venezuela



AREPAS WHITE CORN.

FOUR AREPAS Traditional Venezuelan corn *arepa* served with pork and chicken, fresh cheese and *natilla*. 25.9

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

AREPAS WITH SHREDDED ASADO NEGRO 6 arepitas served with shredded Asado Negro, our signature mildly spicy sauce and *natilla*. 22.9

EMPANADAS WHITE CORN.

CHICKEN OR PORK
Served with our fresh *guasacaca*. Choice of garlic or spicy sauce. 17.9

PATACONES GREEN PLANTAIN.

SHRIMP Crispy green plantain baskets filled with garlic shrimp in red sauce, fresh guacamole, mild cheese, cream cheese and a touch of *papelón* with a light hint of dry piri-piri. 25.9

CACHAPAS YELLOW CORN.

QUESO DE MANO Fresh, warm cheese, traditional in the Venezuelan countryside. 20.9

HOUSE SPECIAL Chicken, pork or sautéed fresh vegetables, fresh guacamole and semi-hard cheese. 22.9

PORK & CHEESE Seasoned pork, Dutch-style semi-hard cheese and house spicy sauce. 24.9



Mexico



TRADITIONAL TACOS

AL PASTOR Corn tortillas with Mexican-style spicy marinated pork, cheese gratin, red cabbage, caramelized pineapple and coriander. Served with guacamole, salad, totopos, sour cream and lime. 24.9

SPICY SHRIMP Corn tortillas with grilled shrimp, peppers and spices, served with red onion, salsa, guacamole, salad, rustic totopos, sour cream and lime. 27.9

QUESADILLAS

CHILI AHOGADA Wheat tortillas filled with chili (minced beef and red beans), melted cheese, spicy sauce and dried herbs, served with guacamole and sour cream. 22.9

CHICKEN OR PORK Wheat tortillas filled with seasoned chicken or pork and melted cheese, served with guacamole and sour cream. 19.9



VENEZUELA GOURMET

Mi Junquito For 2-3 people

A signature dish from El Junquito, the Chef's birthplace.

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

Sweet corn **cachapa** with **queso de mano**, fried pork, morcilla, chorizo and traditional sausages, served with **hallaquitas** and a selection of homemade sauces, including traditional guasacaca.

59.9

Venezuela Degustation For 3-4 people

A gastronomic journey through the most authentic flavors of Venezuela.

To begin, 6 or 8 **arepitas** with pork and shredded chicken. Then, 6 or 8 **tequeños** and 6 or 8 **Andean pastelitos**, served with a selection of traditional sauces., served with a selection of traditional sauces.

To finish, 2 or 3 **cachapas**: the classic with **queso de mano** and another house special of your choice.

66.9 - 88.9

Asado Negro For 2 people

Venezuela's most sophisticated classic.

Slow-braised pork in a dark, dense and glossy sauce made with red wine, papelón and deep notes of Venezuelan tradition.

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

42.9

Chupe Venezolano For 2 people

A Latin American classic that warms the body and prepares the palate.

A creamy and comforting soup prepared with chicken, potato, corn, cream and fresh cheese.

A gentle and enveloping recipe, conceived as a warm and welcoming starter to our main dishes.

32.9

More than 70% of our menu is naturally gluten-free, due to the nature of the ingredients.

We work with shared preparation processes; traces may therefore be present.

Information intended for those seeking a lighter diet; not suitable for people with celiac disease.

Prices in euros. VAT included.

Beverages



NATURAL JUICES

SIMPLE Orange juice / Lemonade / Coconut water.	4.3
TROPICAL SPECIALS Passion fruit / 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
ESTRELLA GALICIA / CARLSBERG / DAMM 50cl.	3.9
PORTUGUESE SUPER BOCK	
BLONDE / DARK / 0.0 / GLUTEN FREE	
33cl.	2.9
50cl.	3.9
CIDERS	
33cl.	2.9
50cl.	3.9

WINES AND MOSCATEL

WHITE WINE Glass	2.9
RED WINE Glass	2.9
ROSÉ WINE Glass	3.1
MOSCATEL/ PORTO/ MADEIRA Glass	3.9
WHITE / RED / ROSÉ / GREEN Bottle	CONSULTA
SPARKLING WINE Bottle	CONSULTA

SANGRIAS

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

WATERS AND MORE...

WATER IN GLASS 0.50 / 1L.	1.9/3.9
SPARKLING WATER 0.33 / 1L.	1.8/3.9
FLAVORED WATERS AND TONIC	1.9/3.9
ICE TEA of the house	2.9
CANNED DRINKS	2.8
VENEZUELAN Malta or Frescolita	2.9

Desserts



VENEZUELAN

QUESILLO 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 chocolate, dulce de leche or cinnamon and sugar. 17.9

BROWNIES Warm brownie served with vanilla ice cream, cream and syrup. 9.9

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

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, lime 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, lime 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 A house creation based on tamarind, intense and deeply Venezuelan.
House creation based on tamarind, intense and deeply Venezuelan. 13.9

MARAQUITA Anise, lime, 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

Hot Beverages



ESPRESSO COFFEE

ESPRESSO / RISTRETTO / LUNGO	1.6
ESPRESSO MACCHIATO	2.2
AMERICANO	2

MILK COFFEE

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.	8.9
--	-----

To customize

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