

Orinoco: A Latin Kitchen

477 Shawmut Ave 02118-3838 · +16173697075 · Updated: Jan 14, 2026

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AREPAS 8

Domino	\$5.75
black beans & palmizulia cheese	
Guayanesa	\$6.00
venezuelan creamy guayanes cheese	
La Gringa	\$4.75
sharp cheddar cheese	
Mechada	\$6.00
venezuelan-style stewed shredded beef	
Pelua	\$6.50
venezuelan-style stewed shredded beef with yellow cheese	
Pernil	\$6.00
slow cooked pork leg with mojo	
Queso De Mano	\$6.00
venezuelan hand-made cheese	
Reina Pepiada	\$6.00
shredded chicken avocado and cilantro	

EMPANADAS 2

Mechada	\$8.00
venezuelan style stewed shredded bee	
Verde	\$8.00
made with 100% plantain dough and filled with wild mushrooms, piquillo, manchego cheese and salsa verde	

ENSALADAS 3

Palmito	\$8.00
endives, heart of palm, tossed with fresh greens in cabrales vinaigrette with bacon wrapped dates	
Orinoco	\$8.00
grilled to order chicken breast, watercress, endives and green grapes tossed in a mixed green bed with sherry vinaigrette and topped with feta cheese	

Remolacha Con Cabra**\$7.50**

roasted beet tossed in a sherry vinaigrette with mixed greens, crispy shallots, fresh goat cheese and pinenuts (add chicken \$3.00)

ANTOJITOS 3**Trio De Empanadas****\$8.00**

cod, domino, and mechada empanadas with signature mojo

Tequenos**\$6.50**

guayanes cheese wrapped in flaky dough and served with chipotle ketchup

Tajadas**\$4.25**

fried sweet plantains

PRINCIPALES 5**Asado Negro****\$13.25**

panela and onion slow-cooked beef and sauce with rice and sweet plantains

Atun**\$15.00**

adobo-rubbed tuna with frisse, raddish and toasted calabaza seeds

Pabellon Criollo**\$13.50**

venezuelas most folkloric dish: shredded beef, white rice, black beans and plantains

Pollo Adobo**\$14.00**

adobo criollo marinated-halved chicken with mojo and grilled scallions. add malanga gnocchi in a trumpet mushroom cream \$5.00

Polvorosa De Pollo**\$14.50**

chicken guiso in a flaky polvorosa dough served with mixed greens and panela delicada

ESPECIALES 5**Mahi-mahi****\$19.00**

plantain crust mahi with rabo encendido and tomato escabeche

Beef Tenderloin Churrasquito**\$19.00**

churrasquito-style cut grilled tenderloin, with crab picadillo, grilled asparagus and salsa chimi

Parrilla Caraquena**\$19.00**

orinoco's grill plate with seasoned rib eye steak, marinated chicken, grilled chorizo, guasacaca sauce and yuca frita

Adobo Smoked Tenderloin Churrasco**\$19.00**

smoked adobo churrasco with marinated tomato and red wine-panela glaze

Cordero Tradicional**\$19.00**

pistachio-panela-plantain crusted nz lamb chops with mint mojo and a watercress blue cheese salad with dry mushroom vinaigrette

AL LADO 4

Black Beans	\$4.25
black beans in a bowl	
Tajadas	\$4.25
fried sweet plantains	
Tostones	\$4.25
crispy green plantains mini-cakes with garlic mojo	
Yuca	\$4.25
sticks, crispy or steamed with signature mojo	

POSTRES ²

Quesillo	\$4.50
homemade traditional venezuelan flan with caramel	
Torta Fluida	\$5.00
molten chocolate cake made with 100% venezuelan dark chocolate	