



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	