

SHAREABLES

- AREPITAS** 6 (small), 8 (large)
Smaller arepas filled with jalapeño queso and topped with spicy crema and cilantro. Comes with 3 or 6 per order.
- FRIED PLANTAINS** 4 (small), 8 (large)
Topped with a cilantro lime verde sauce, queso fresco & cilantro.
- SMOKY QUESO DIP** 7⁰⁰
House-made cheese sauce blended with green chiles, chipotle peppers, sauteed onions & garlic, with a hint of mezcal. Topped with morita chile salt & green onions. Served with Masa Fritas.
- MASA FRITAS** 8⁰⁰
Our "chips & guac". Garlic masa fritas served with guacamole, bico (beet pico de gallo), verde sauce, queso fresco & cilantro.
- TEOTE SALAD** 5 (small), 8 (large)
Mixed greens, carrots & radishes tossed in a citrus dressing with roasted pumpkin seeds. *Add a side of meat for \$3.

AREPAS

Venezuelan-inspired corn cakes served with your choice of meat.
Add guacamole for \$2.

PORK

- EL DIABLO** 7⁷⁵
Pork belly and roasted poblano chiles glazed in a red chile maple sauce. Topped w/ pickled onions, cilantro lime verde sauce, queso fresco & cilantro.
- PERNIL** 7⁷⁵
(per-NEEL) Slow cooked pork shoulder in our morita chile marinade. Topped w/ cabbage salad, verde sauce & queso fresco.
- CHORIZO & PLANTAIN** 7⁷⁵
(cho-REE-zo) Traditional pork sausage. Topped w/ diced fried plantains, plantain sauce, queso fresco & cilantro.

CHICKEN

- SMOKY POLLO** 7⁷⁵
(POY-oh) Slow cooked shredded thighs with onions, chiles & smoked paprika. Topped w/ verde sauce, plantain sauce, cabbage salad, queso fresco & cilantro.
- REINA PEPIADA** 7⁷⁵
(RAY-na pep-ee-AH-da) Shredded cold chicken breast mixed with avocado and mayonnaise. Served on a bed of mixed greens, topped with crema, queso fresco & cilantro.

BEEF

- PABELLÓN** 7⁷⁵
(pa-beh-YONE) Slow cooked beef brisket shredded with sweet peppers & onions. Topped w/ black beans, verde sauce, plantain sauce, smoked gouda & cilantro.
- MOLE** 7⁷⁵
(MO-leh) Slow cooked beef brisket in house-made mole sauce. Topped w/ pickled onions, crema, queso fresco & cilantro.

VEGETARIAN

- BLACK BEAN** 6⁷⁵
Topped w/ cabbage salad, verde sauce, plantain sauce, queso fresco & cilantro. *Vegan upon request.

BOWLS

Add guacamole for \$2.
Add a single buttered arepa for \$2.
(Meat descriptions: see Arepas section)

- TEOTE BOWL** 9
Your choice of meat, rice, black beans, fried plantains, verde sauce, plantain sauce, cabbage salad, queso fresco & cilantro.
- AMA'S BOWL** 8
Your choice of meat (Ama suggests El Diablo or Smoky Pollo), rice, fried plantains, verde sauce, queso fresco & cilantro.
- VEGAN BOWL** 8²⁵
Black beans, rice, cabbage salad, fried plantains, guacamole, bico (beet pico de gallo), verde sauce, plantain sauce & cilantro. *Add queso fresco for \$.50
- STREET STEW** 7⁷⁵
Grilled chicken thighs stewed with poblano chiles, topped with crema, smoked gouda, green onions & cilantro.

PLATES

Plates served with black beans, rice, salad, fried plantains, verde sauce, plantain sauce, bico (beet pico de gallo), queso fresco, cilantro & one buttered arepa. Add guacamole for \$2.

- TEOTE PLATE** 13
Your choice of meat (descriptions listed under Arepas section).
- VEGETARIAN PLATE** 11⁵⁰
With cabbage salad & guacamole added. *Vegan upon request.
- GRILLED LAMB PLATE*** 17
Two chile marinated lamb chops, served medium rare.
- GRILLED FINO RIBS PLATE*** 16
Two beef ribs marinated in serrano & poblano chiles and lime.
- GRILLED PORK CHOP PLATE*** 15
A brined pork chop marinated in habanero & citrus.

NIÑOS

- NIÑOS BOWL** 5
Beans and rice, crema, queso fresco & an arepa.
*Add a side of meat for \$2.
- BUTTER & HONEY AREPA** 4
Arepa with melted butter and honey.
- DOMINO AREPA** 5
Arepa with black beans and queso fresco.

SIDES

Served á la carte.

- GUACAMOLE** 4
- BEANS & RICE** 4
- CABBAGE SALAD** 2
- QUESO FRESCO** 1
- CREMA** 1
- RICE** 2
- BEANS** 2
- SINGLE AREPA** 2
- BICO (Beet Pico de Gallo)** 3

DESSERT

- FLAN*** 7
House-made duck egg custard: flavors rotate weekly.

*Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness.