

AREPAS

Venezuelan-inspired corn cakes served with the following protein/topping combinations. (no substitutions - complete meat descriptions listed at bottom). Add guacamole for \$2.

- EL DIABLO** | \$8.25 | Pork belly topped w/ pickled onions, cilantro lime verde sauce, queso fresco & cilantro.
- PERNIL** | \$8.25 | Pork shoulder topped w/ cabbage salad, verde sauce, queso fresco & cilantro.
- CHORIZO & PLANTAIN** | \$8.25 | Ground pork sausage topped w/ diced fried plantains, plantain sauce, queso fresco & cilantro.
- SMOKY POLLO** | \$8.25 | Shredded chicken thighs topped w/ verde sauce, plantain sauce, cabbage salad, queso fresco & cilantro.
- REINA PEPIADA** | \$8.25 | Shredded chicken breast served on a bed of mixed greens, topped with crema queso fresco & cilantro.
- PABELLÓN** | \$8.25 | Beef brisket topped w/ black beans, verde sauce, plantain sauce, smoked gouda & cilantro.
- MOLE** | \$8.25 | Beef brisket topped w/ pickled onions, crema, queso fresco & cilantro.
- VEGETARIAN BLACK BEAN** | \$7.25 | Topped w/ cabbage salad, verde sauce, plantain sauce, queso fresco & cilantro. *Vegan upon request.*

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** | \$13.50 | Your choice of meat from list at bottom.
- GRILLED LAMB SHANK PLATE*** | \$18 | Three chile marinated lamb lollipops, served medium rare.
- GRILLED STEAK PLATE*** | \$16 | Flat iron steak marinated in serrano & poblano chiles and lime, served medium rare.
- GRILLED PORK CHOP PLATE*** | \$15 | A brined pork chop marinated in habanero & citrus, served medium rare.
- VEGETARIAN PLATE** | \$12 | With cabbage salad & guacamole added. *Vegan upon request.*




BOWLS

Add guacamole for \$2. Add a single buttered arepa for \$2.

- TEOTE BOWL** | \$9.50 | Your choice of meat from list at bottom, rice, black beans, fried plantains, verde sauce, plantain sauce, cabbage salad, queso fresco & cilantro.
- AMA'S BOWL** | \$8.50 | Your choice of meat from list at bottom (*Ama suggests El Diablo or Smoky Pollo*), rice, fried plantains, verde sauce, queso fresco & cilantro.
- STREET STEW** | \$8.25 | Grilled chicken thighs stewed with poblano chiles, topped with crema, smoked gouda, green onions & cilantro.
- VEGAN BOWL** | \$8.75 | Black beans, rice, cabbage salad, fried plantains, guacamole, bico (*beet pico de gallo*), verde sauce, plantain sauce & cilantro. Add queso fresco for \$0.50

MEATS


PORK

-  **El Diablo** Pork belly and roasted poblano chiles glazed in a red chile maple sauce.
-  **Pernil** (*per-NEEL*) Slow cooked pork shoulder in our morita chile marinade.
-  **Chorizo** (*cho-REE-zo*) Traditional ground pork sausage.

CHICKEN

- Smoky Pollo** (*POY-oh*) Slow cooked shredded thighs with onions, green chiles & smoked paprika.
- Reina Pepiada** (*RAY-na pep-ee-AH-da*) Traditional shredded cold chicken breast mixed w/ avocado, red onion, mayo & citrus juice.

BEEF

- Pabellón** (*pa-beh-YONE*) Slow cooked beef brisket shredded with sweet peppers & onions.
-  **Mole** (*MO-leh*) Slow cooked beef brisket in house-made mole sauce.

* Consuming raw or undercooked meats or eggs may increase your risk of food-borne illness.