



TACOS/AREPAS

Three corn tortillas made locally by Three Sisters Nixtamel or one house-made Venezuelan-inspired corn cake served with the following protein/topping combinations. (no substitutions - see complete meat descriptions listed at bottom). Add guacamole for \$2.

- EL DIABLO** | \$9.25 | Pork belly topped w/ pickled onions, cilantro lime verde sauce, queso fresco & cilantro.
- CHORIZO & PLANTAIN** | \$9.25 | Ground pork sausage topped w/ diced fried plantains, plantain sauce, queso fresco & cilantro.
- SMOKY POLLO** | \$9.25 | Shredded chicken thighs topped w/ verde sauce, plantain sauce, cabbage salad, queso fresco & cilantro.
- REINA PEPIADA** | \$9.25 | Shredded chicken breast served on a bed of mixed greens, topped with crema queso fresco & cilantro. *Arepa only.*
- PABELLÓN** | \$9.25 | Beef brisket topped w/ black beans, verde sauce, plantain sauce, smoked gouda & cilantro.
- VEGETARIAN BLACK BEAN** | \$8.25 | Topped w/ cabbage salad, verde sauce, plantain sauce, queso fresco & cilantro. *Vegan upon request.*
- TACO TRIO** | \$9.25 | One El Diablo, one Smoky Pollo and one Pabellón taco.
- ONE LONELY TACO** | \$3.75 | Only have time or room for one? Pick your favorite taco from any of the above.

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** | \$14.50 | Your choice of meat from list at bottom.
- GRILLED STEAK PLATE*** | \$17 | Three chile marinated grilled flank steak, served medium rare.
- VEGETARIAN PLATE** | \$13.00 | With cabbage salad & guacamole added. *Vegan upon request.*

BOWLS

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

- TEOTE BOWL** | \$10.75 | 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** | \$9.75 | 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** | \$9.25 | Grilled chicken thighs stewed with poblano chiles, topped with crema, smoked gouda, green onions & cilantro.
- VEGAN BOWL** | \$9.75 | Black beans, rice, cabbage salad, fried plantains, guacamole, bico (*beet pico de gallo*), verde sauce, plantain sauce & cilantro. *Add queso fresco for \$50*

MEATS

PORK

El Diablo Pork belly and roasted poblano chiles glazed in a red chile maple sauce.

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.

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