



Appetizers

P1 - Tequeños \$5.95

Venezuelan version of cheese sticks, served with Aripos's own special dipping sauce.

P2 - Arepitas Fritas \$5.30

Tiny fried Arepas, served with a side of nata and guasacaca.

P3 - Boliqueso \$5.35

Fried cornmeal balls stuffed with cheese and served with a side of nata.

P4 - Yuca Frita \$5.20

Fried yucca root, served with a side of guasacaca.

P5 - Tostones \$5.35

Fried mashed green plantains topped with cheese crumbles, and served with a side of Aripos's own special sauce.

Side Orders

Steamed white rice \$2.50 Grilled white cheese \$3.50

Fried plantains \$2.45 Black beans \$2.85

Beverages

Natural Juices \$3.75

Pineapple (Piña) - Papaya (Lechosa) - Passion Fruit (Parchita) - Guava (Guayaba)
Soursop (Guanábana) - Mango - Papelón con Limón (Venezuelan style lemonade)

Fountain Drinks \$1.65

Coke - Diet Coke - Sprite - Iced Tea - Lemonade - Root Beer

Bottled and Canned Drinks

Diet Coke \$2.00 - Mexican Coke, Sidral (Manzanita), Nantucket Nectars \$1.75 - Bottled water \$1.25

Coffee

Guayoyo (Black Coffee) \$1.75 Marrón (Venezuelan latte) \$2.00

Salads

S1 - Ensalada de Pollo - Sm \$4.00 - Lg \$5.95

Shredded chicken, potatoes, carrots, onion, peas, and mayo.

S2 - Ensalada Mixta - Sm \$3.85 - Lg \$5.75

Lettuce, tomatoes, avocado, onions, and hearts of palms, served with our house vinaigrette.

S3 - Ensalada Cesar - Sm \$3.95 - Lg \$5.85

Romaine lettuce, Parmesan cheese, croutons, and Luzmi's own Caesar dressing.

Empanadas

E1 - White cheese \$3.30

E2 - Ham and white cheese \$3.35

E3 - Shredded chicken \$3.65

E4 - Shredded beef \$3.75

E5 - Ground beef \$3.65

E6 - Cazón \$3.95

Minced Caribbean shark.

E7 - Pabellón \$4.00

Shredded beef or chicken, black beans, fried plantains, and cheese.

E8 - Dominó \$3.65

Black beans and cheese.

AREPAS

A1 - Queso Amarillo \$4.10

Shredded cheddar cheese.

A2 - La Guayanesa \$4.25

Guayanés white cheese.

A3 - Palmita \$4.25

Palmita white cheese.

A4 - La Sifrina \$4.45

Slices of ham or turkey with cheddar cheese.

A5 - De Pollo Mechado \$4.55

Shredded chicken.

A6 - De Carne Mechada \$4.65

Shredded beef.

A7 - De Carne Molida \$4.55

Seasoned ground beef.

A8 - La Nuestra - The Pabellón Arepa \$5.50

Shredded beef, black beans, fried plantains, and crumbled white cheese.

A9 - La Pelúa \$5.20

Shredded beef and cheddar cheese.

A10 - La Catira \$5.15

Shredded chicken and cheddar cheese.

A11 - Reina Pepiada \$5.40

Chicken salad and sliced avocado.

A12 - La Margariteña \$5.20

Minced Cazón (Caribbean Shark).

A13 - Perico \$4.50

Scrambled eggs, sautéed vegetables, and white cheese.

A14 - Domino \$4.75

Black beans with crumbled white cheese.

A15 - Vegetariana \$5.25

Sautéed eggplant and red peppers, with grilled white cheese.

A16 - Conuquera \$5.35

Sautéed red peppers and onions with fried plantains, black beans, and grilled white cheese.

A17 - Choriarepa \$5.25

Sautéed chorizo with diced potatoes.

A18 - Pa' Los Panas \$4.75

Deviled ham and crumbled white cheese, served with Aripo's own special sauce.

A19 - La Musiúa \$5.60

The Arepa burger: Seasoned ground beef patty with lettuce, tomatoes, onions, and Aripo's own special sauce.

Venezuelan Specialties

V1 - Pabellón Criollo \$12.50

Venezuela's national dish. Shredded beef, white rice, fried plantains, and black beans, topped with crumbled white cheese.

V2 - Cachapas \$11.95

Venezuela's corn pancakes, served with De Mano cheese and a portion of shredded beef, shredded chicken, or sautéed vegetables.

V3 - Bistec Encebollado \$12.00

Thin-cut sirloin steak topped with caramelized onions, served with white rice and fried plantains.

Desserts

D1 - Quesillo \$3.95

The Chef's choice of Venezuelan style flan.

D2 - Arroz con Leche \$3.85

Rice in a sweet milky cream with cinnamon.

D3 - Mousse de Parchita \$3.75

Passion fruit mousse.