

## COLOMBIAN CUISINE SPECIALS

### Sobrebarriga \$32.00

#### Criolla

Made with flank steak and a tasty criolla sauce (tomato and onion based) with a touch of coriander. Our preparation includes white rice and Cassava croquettes.



### Calentao \$22.00

#### de Frijoles

Pork sausage, rice, beans, ripe plantain, corn flatbread, crispy pork belly and avocado.



### Caldo de \$24.00

#### Costilla

A traditional Colombian beef rib soup slowly cooked with potatoes, onion, garlic, and fresh coriander. Served hot with arepa and homemade ají sauce.



### Arroz \$29.00

#### Paisa

Stir-fried rice with chicken, crispy pork belly, chorizo, and sweet plantain, blended with vegetables and house spices. Served with chips plantain on top.



## CHEF'S AREPAS

### Arepa with Cheese

\$8.00

Corn flatbread filled with melted cheese.

### Arepa & Huevos Pericos \$ 18.00

Scramble eggs, spring onion, tomato with corn flatbread filled with melted cheese.

### Chicharron con Arepa \$22.00

Crispy pork belly, chimichurri and corn flatbread filled with melted cheese.

### Chorizo Con Arepa \$ 19.00

Grilled chorizo, chimichurri and corn flatbread filled with melted cheese.



Gluten free

vegetarian

Please inform our staff of any allergies or dietary requirements before placing your order.

Please note: A 10% surcharge applies on Sundays and public holidays, Card payments incur a surcharge of up to 1.7%.