

Arepa & Co began life on a market stall in the legendary Camden Market and now, some eight years later, with two sites in East London, our purpose is to make London fall in love with Venezuelan food, especially arepas.

Given the difficult situation in the country, today millions of Venezuelans find themselves far away from home. For them, we want to be a 'home away from home' and for our other guests, we want to be the place where they discover the great things Venezuela has to offer, its food and people.

Your £22.50 Set Menu

1 Small Plate, 1 Main, 1 Dessert + Glass of Wine or Beer

Sides can be added as extras and will be charged as per indicated prices. Additional dishes and drinks can be ordered and charged at standard menu prices.

SMALL PLATES

Tapas style small dishes to please your palate and introduce you to the Venezuelan flavours. Two of you? Pick 2-3

Buñuelos (V) (G)

Cassava dough balls on a bed of whipped feta cheese topped with sugar cane syrup and chilli flakes.

Canoa de Maiz (V) (G)

Corn dough with herbs, spices, chilli and goat cheese, wrapped in corn husk and steamed.

Yuca Chips (V) (V)

Our legendary fried cassava chips tossed in paprika salt with our garlic and parsley mayo dip.

Pastelitos (G)

Three savoury beef turnovers with apple salsa verde on the side.

Tajadas (V)

Soft, ripe plantain fried crispy, with aji amarillo, cheese, spring onion and mixed leaves.

Tequeños (V) (G)

Three crispy cheese pastries with fruity seasonal sauce. A Venezuelan favourite!

Toston (V) (V)

Twice-cooked green plantain crostini topped with pico de gallo, picante mayo and either beef OR mashed avocado.

Palm Heart, Avo & Tomato Salad (V) (V)

Grilled palm hearts, mashed avocado, seasonal tomatoes, pickled red onion, capers, basil and lettuce. Medium or Large

AREPAS

Arepas are Venezuela's typical cornbread, round and flat, stuffed like a sandwich with any of the fillings below, eaten with your hands and totally gluten free.

Pabellon (Beef)

Shredded beef, black beans, ripe plantains and grated cheddar cheese.

Pollo Frito (Fried Chicken) (G) (S)

Crunchy fried chicken, corn puree and guava chipotle glaze. Don't like spicy? Ask for only guava sauce.

Pernil (Pork) (S)

Braised pork shoulder, avocado mix, pico de gallo, spicy mayo, olives, pickled red onions, orange bits and herbs.

Mariana (Chicken Avocado)

Our mix of chicken (thighs), mashed avocado and mayo (cold), crispy chicken skin, cheddar and plantains.

Del Conuco (Vegan - Vegetarian) (V) (V) (G)

Sweet potatoes, charred apple sauce, crunchy corn, pico de gallo and fresh leaves

Del Campo (Vegan - Vegetarian) (V) (V)

Black beans, plantain, avocado and cheese*



Want to see what our food looks like?

Scan this code and you'll be able to see pictures. Look for the round highlights.

Birthday, Celebration or Party Time

We have a private area available for large groups and parties. No hire charge, just book it at:

www.arepaandco.com

FREE Drink + Other Rewards



Download the EMBARGO app and claim a free drink and other rewards using our loyalty scheme.

CACHAPAS

Cachapas are traditional pancakes made of fresh corn dough that are topped with a savoury fillings and folded over to create a hearty dish. Totally Gluten Free.

Pabellon (Beef)

A sweetcorn pancake topped with shredded beef, black beans, ripe plantains and grated cheddar cheese.

Pernil (Pork) (S)

Braised pork shoulder, avocado mix, pico de gallo, spicy mayo, pickled red onions, olives, orange bits & fresh herbs

Mariana (Chicken Avocado)

A sweetcorn pancake filled with a mix of chicken (thighs), avocado and mayo (cold), cheddar and fried plantains.

Tres Quesos (Triple Cheese) (V) (G)

Gouda, raclette & cheddar cheese sweetened with sugar cane syrup, crunchy corn and chimichurri butter.

Del Campo (Vegetarian) (V)

Black beans, plantain, avocado and cheese

DESSERTS

Tres Leches (G) (V)

Soft sponge soaked in three different milks. Fluffy and indulgent. A Venezuelan classic!

Tequeños de Chocolate (G) (V)

Fried chocolate pastries served with vanilla ice cream and passion fruit coulis.

Ice Cream and Sorbets (1 scoop)

- Chocolate (with chilli flakes)
- Dulce de Leche (and crunchy corn)
- Mango (and fresh mint) (V)
- Passion Fruit (and coconut flakes) (V)

BOWLS

The traditional Venezuelan meal is a rice bowl with either chicken or beef and plenty of black turtle beans, fried plantain and grated cheese. Here's our offering:

Pabellon Criollo (Beef)

Rice, shredded beef, black beans, ripe plantains and grated cheese.

Pabellon Reina (Chicken)

Rice, cold chicken and avocado mix, black beans, ripe plantains and grated cheese.

Pabellon Veggie / Vegan (V) (V)

Rice, black beans, ripe plantain, grated cheese* and sweet potatoes with sofrito.

Add a side of Grilled Cheese for £2

SIDES

Artisan Grilled Cheese 2.50 (V)

Traditional Venezuelan cheese, grilled and soft

Small Portion of Yuca Chips 2.50 (V) (V)

Half portion of our legendary cassava chips and garlic dip*

Mashed Avocado 3.00 (V) (V)

Soft creamy and with lemon. Great companion for any dish.

Black Beans 2.50 (V) (V)

Creamy black turtle beans, to add richness to your dish

Additional Sauces

All our mains come with a free portion of Guasacaca or Picante. Extra portions and other sauces as follow:

| | |
|--------------------------------------|------|
| -Guasacaca (red pepper and avocado) | 0.50 |
| -Picante (our signature spicy sauce) | 0.50 |
| -Garlic Mayo | 0.50 |
| -Aji Amarillo | 1.00 |

COCKTAILS

Venezuelan Signature Cocktails

Caracas Old Fashioned 10.00

Homemade infused and spiced rum, honey bitters and syrup

Guarapita 9.00

Gold rum, orange liqueur, passion fruit juice, sugar cane lemonade

Arepita Sour 9.50

Venezuelan rum, lime, gomme syrup, bitters and egg white foam

Arepa G&T 9.00

Gin, elderflower, lime, tonic and pink peppercorns

Clementine Mule 8.00

Vodka, clementines, lime and ginger beer

Classic Mojito 9.00

Venezuelan gold rum, lime, sugar and mint

Aperol Spritz 9.00

Aperol, prosecco and soda

Summer Fizz 9.00

Prosecco, elderflower, soda and mint

Espresso Martini 9.00

Vodka, coffee liqueur, shot of coffee

Cuba Libre 9.00

Gold rum, lime, coke and lime

SPIRITS

All spirits are double by default (50ml)
Singles by request

| | |
|----------------------------|-------|
| 1796 Santa Teresa (40%) | 11.00 |
| Tanqueray Gin (43.1%) | 7.00 |
| Hendrick' Gin (41.4%) | 9.00 |
| Finlandia (40%) | 8.00 |
| Grey Goose Vodka (40%) | 10.00 |
| Johnnie Walker Black (40%) | 8.50 |
| Woodford Reserve (43.2%) | 9.00 |
| Tequila 8 (40%) | 5.50 |

BEER & CIDER

Polar - 5.00 / 330 ml

Venezuelan Pilsner (4.5%)

Arepa & Co Beer - 5.00 / 330 ml

IPA match our food (4%)

Rekorderlig - 7.50 / 500 ml

Pear (4.5%)
Strawberry & Lime (4.5%)

Pimm's Jug

The quintessential British summer drink to share with friends

26.00

WINE

Glass / Bottle

WHITE

| | |
|--|--------------|
| La Copa de Macabeo - Macabeo - 11.5% (2018) - Spain Crisp refreshing finish | 4.50 / 22.00 |
| Melodias - Pinot Grigio - 12.5% - Argentina (2018) Flavours of peach, apricot and orange peel with a slight sprinkle of spice | 5.00 / 23.50 |
| Vinamar - Chardonnay Reserva - 12.5% - Chile (2017) Fruity flavours balanced with a hint of oak | 5.50 / 27.00 |
| Land Made - Sauvignon Blanc - 12.5% - New Zealand (2018) Notes of stone fruit and guava, underpinned with notes of fresh herbs | 29.00 |

RED

| | |
|--|--------------|
| Rouleur - Carignan - 12.5% - France (2018) Full bodied, red berry aromas with a hint of nutmeg | 4.50 / 22.00 |
| Melodias - Merlot - 13% - Argentina (2018) Medium bodies with notes of ripe red fruits and hints of sweet spice | 5.00 / 23.50 |
| Don David - Cabernet Sauvignon - 12.5% - Argentina (2018) Notes of ripe blackberries, vanilla oak, peppery spice & tobacco | 6.00 / 30.00 |
| La Mascota - Malbec - 14% - Argentina (2017) Medium bodied with notes of baked black fruits and hints of vanilla & liquor | 34.00 |

ROSE AND PROSECCO

| | |
|--|--------------|
| Lanya - Cabernet Rose - 12.5% - Chile (2018) Fresh raspberry, strawberry and redcurrant. Incredibly refreshing | 4.50 / 22.00 |
| Amaru - Torrontes - 12.5% - Argentina (2018) Easy drinking, with an elegant acidity and refreshingly fruity palate | 28.00 |
| Prosecco Via Vai - 11% - Italy Delicate lemon character and an aromatic, dry, refreshing finish | 6.00 / 32.00 |

SOFT DRINKS

Freshly Prepared Juices

| | |
|---------------|------|
| Mango | 3.95 |
| Guava | 3.95 |
| Passion Fruit | 3.95 |
| Blackberry | 3.95 |
| Orange/Apple* | 3.50 |

Fruity Milkshakes

| | |
|---------------|------|
| Mango | 4.50 |
| Guava | 4.50 |
| Passion Fruit | 4.50 |
| Blackberry | 4.50 |

Sugar Cane Lemonade

| | |
|-------|------|
| Glass | 3.50 |
| Jug | 9.00 |

★25p are donated to Healing Venezuela for each glass or jug sold

Sodas

| | |
|---------------|------|
| Coke | 2.50 |
| Diet Coke | 2.50 |
| Malta | 3.75 |
| Water (330ML) | 2.50 |
| Water (750ml) | 4.75 |

HOT DRINKS

Coffees

| | |
|------------|------|
| Latte | 3.00 |
| Flat White | 3.00 |
| Macchiato | 3.00 |
| Cappuccino | 3.00 |
| Espresso | 2.30 |
| Americano | 2.50 |
| Guayoyo | 2.60 |
| Mochaccino | 3.75 |

Soya/Oat Milk 0.50

Teas

| | |
|-----------------------|------|
| Fresh Mint Tea | 2.00 |
| Breakfast Tea | 2.20 |
| Green Tea | 2.20 |
| Earl Grey | 2.20 |
| Peppermint | 2.20 |
| Lemongrass and Ginger | 2.20 |
| Red Berry and Flowers | 2.20 |
| Green Tea and Peach | 2.20 |

Hot Chocolate 3.50

Polite Notice: 12.5% optional service charge will be added to your bill. Gratuities go to all staff.

Allergies: If you have any allergies, please ask our server, they will be happy to help

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Healing Venezuela is a non-profit organisation dedicated to send medical supplies to Venezuela to help people who have been severely affected by current crisis in the country. For each glass of lemonade sold, we donate 25p as contribution to this cause.