



## **PARTIES FROM 9 – 15 PEOPLE**

### REGULAR FOOD AND BEVERAGE MENU IS AVAILABLE

#### Event Booking Policy

##### **1. Minimum Spend Requirement:**

- The minimum expenditure is based on the number of guests confirmed at the time of booking.
- This amount cannot be adjusted later than **5 days before the event**.
- The minimum spending on food and beverages is calculated based on the average spend per person at our restaurant.

##### **2. Reservation Deposit:**

- A **\$50 deposit per person** is required at the time of booking to secure the space and time for your party.
- We require a 40% deposit on front to secure the reservation, will be applied this deposit toward your total bill on the day of the event.

##### **3. Final Charges:**

- If your total consumption exceeds the minimum spend, you will only be charged the remaining balance.
- If your total consumption does not meet the minimum spend, the minimum spend amount will still be charged. **No refunds** will be provided for unused portions.

##### **4. Additional Charges:**

- The minimum spend does **not** include **taxes or gratuity**.
- A **22% gratuity** will be added to the total bill for parties of this size.

Thank you for choosing our restaurant to host your event. We look forward to making your celebration memorable!



RESERVATIONS FOR MORE THAN 15 PEOPLE  
PLEASE, CHECK MENUES BELOW

WE WILL MANAGE A PRIVATE CONTRACT WITH EVERY  
CUSTOMER TO MEET YOUR DESIRES AND  
EXPECTATIONS

No exceptions



**LOS ROQUES \$70 per person**

**STARTER** (pre-selected by guest)

**Crema de Auyama**

Butternut squash, cream, venezuelan cheese, micro cilantro

**Palmito and Aguacate**

Arugula, tomatoes, heart of palm, avocado puree, chimichurri.

**ENTRÉE** (pre-selected by guest)

**Pollo consentido**

Airline chicken, cream of leeks, cane sugar and lime sauce

**Vegan lasagna**

Plantains, vegan cheese, tomato and basil sauce, portobellos.

**Dorado a la sarten**

Pan seared whitefish, red bell pepper romesco, crispy leeks

**Pan seared pork chop**

Pan seared porkchop, mora sauce, potatoes.

**SIDES** (served family style, select 2)

Jasmine rice with sofrito

Sweet plantains

Papas bravas

Seasonal veggies

Black beans

Yuca sticks

**DESSERT**

**Key lime pie**

Key lime mousse maria cookie tart

**Mango sorbet**

Fresh mango sorbet, fresh mango



**A LO CARACAS \$90 per person**

**STARTER** (pre-selected by guest)

**Fosforera**

Shrimp bisque, white fish, calamari,  
shrimp, mussels

**Palmito and Aguacate**

Arugula, tomatoes, heart of palm,  
avocado puree, chimichurri.

**ENTRÉE** (pre-selected by guest)

**Pollo consentido**

Pan seared chicken, cream of leeks, cane  
sugar and lime sauce

**Vegan lasagna**

Plantains, vegan cheese, tomato and  
basil sauce, portobellos.

**Dorado a la sarten**

Pan seared whitefish, red bell pepper  
romesco, crispy leeks

**A lo merideno**

6oz NY Strip, guasacaca sauce, plantain  
chips

**SIDES** (served family style, select 2)

Jasmine rice with sofrito

Sweet plantains

Papas bravas

Seasonal veggies

Black beans

Yuca sticks

**DESSERT**

**Marquesa de chocolate**

Whipped dark chocolate ganache, maria  
cookie tart

**Mango sorbet**

Fresh mango sorbet, fresh mango



**VIVA VENEZUELA \$140 per person**

**STARTER** (pre-selected by guest)

**Fosforera**

Shrimp bisque, white fish, calamari, shrimp, mussels

**Palmito and Aguacate**

Arugula, tomatoes, heart of palm, avocado puree, chimichurri.

**Crema de auyama**

Butternut squash cream, mozzarella cheese, pumpkins seeds.

**ENTRÉE** (pre-selected by guest)

**Del caribe para el mundo**

Pan seared Chilean Seabass, mango chutney, Argentinean shrimp salad

**Parrilla de domingo**

Pan seared ribeye, chorizos, morcilla, guasacaca sauce

**Lamb Lollipops**

Seared Lamb, green pepper romesco, rum sauce

### **Sueno de champinones**

Portobello steak, blistered tomatoes, broccolini, pea puree, brussels sprouts, romesco.

### **SIDES** (served family style, select 2)

Jasmine rice with sofrito

Sweet plantains

Papas bravas

Seasonal veggies

Black beans

Yuca sticks

### **DESSERT**

#### **Marquesa de chocolate**

Whipped dark chocolate ganache, maria cookie tart

#### **Mango sorbet**

Fresh mango sorbet, fresh mango

#### **Recuerdos de Tivicari**

Passio fruit mousse, guava puree



## HORS D'OEUVRES

Selections can be butler passed or presented on a table.

Minimum order is (2) dozen.

## WARM

**Asado negro bites** \$95 GF, DF

Braised beef, dark chocolate, red wine, green plantains.

**Yuca croquets** \$82 GF, VG, V, DF

*Yuca, venezuelan sofrito, sweet pepper coulis.*

**Tostones** \$60 GF, VG, VF

Deep fried green plantains, Venezuelan aged cheese, slaw and pink sauce

**Chicharron bites** \$69 GF, DF

*Deep fried pork belly, guasacaca sauce*

**Chistorra y carne skewers** \$105 GF, DF

Spanish chorizo, steak, onions, sweet paprika, cane sugar.

**Polvorosas de pollo** \$80

Chicken, raisins, olives, sofrito, red wine

**Tequenos** \$70 VG

Cheese sticks with cilantro aioli

**Camarones al ajillo \$105** GF, DF

Argentinean shrimp, paprika, garlic, parsley

**Cachapitas \$70** VG

Yellow corn pancakes, venezuelan cheese

**Mini – Empanadas \$78** GF, VG, DF

Fillings: Beef, pulled chicken, cheese, cheese and black beans, cheese and plantains. Aioli

**Yuca Sticks \$75** GF, VG, V, DF

Deep fried yuca, aioli or chimichuri

## **COLD**

**Beef tartar \$110** GF, DF

Caper aioli, arugula, red onions, pumpernickel

**Rompe colchón \$95** GF, DF

Argentinean shrimp, pineapple leche de tigre, habanero, cilantro

**Ceviche de pescado blanco \$85** GF, DF

Whitefish, red onions, sweet peppers, traditional leche de tigre, cilantro

**Remolachas \$70** GF, VG, VF

Infused beets, peanuts, goat cheese, arugula

**Crostini y manzanas \$75** GF, DF, VG

Apple, brie cheese, honey



**Heart of palm bite \$75** GF, DF, VG, V

Heart of palm, red onion, avocado, chimichurri, micros

**Pulpo Gallego \$185** GF, DF

Octopus, olive oil, Spanish paprika, chimichurri

**Roast beef canape \$115** DF

Beef, avocado, caramelized onions

**Tartaletas de atún \$70** GF, DF

Tuna salad, capers, onions, celery.

**Tostadas**

Kalamata tapenade, goat cheese, cherry tomatoes, arugula **\$65** VG

- Tomato vinaigrette, prosciutto, garlic, olive oil **\$80** DF

**Tostones de camarones \$115** GF, DF

Argentinean shrimp salad, mint, red onions.



## **PLATTER DISPLAY (\$105 - \$325)**

Each platter serves approximately 12 people

### **Roasted heart of palm Salad** *GF, VG, VDF*

Avocado puree, tomatoes, arugula, chimichurri dressing

### **Sautéed brussels Sprouts** *GF, VG*

Brussel sprouts, lemon and garlic butter, almonds

### **Goat cheese and peach salad** *GF, VG, VF, DF*

Mixed greens, cashews, tomatoes red onions

### **Mediterranean Table**

Cheeses and cured meats spread

### **Fresh Fruit Platter** *GF, VG, V*

Lemon-cane sugar whipped cream

### **Shrimp cocktail** *GF, DF*

Argentinean shrimp, cocktail sauce

### **Chickpea-Eggplant hummus Platter**

*GF, VG, VDF*

Raw veggies, bread, casabitos.

### **Smoked salmon carpaccio**

*GF*

Nata, capers, red onion, micros.