



PRI-FIX #1

LOS ROQUES \$75 per person

STARTER (pre-selected by guest)

Crema de Auyama (GF, VG)

Butternut squash, cream, venezuelan cheese, micro cilantro

Palmito y Aguacate (GF, VG, V. DF)

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

ENTRÉE (pre-selected by guest)

Pollo Consentido (GF)

Pan seared chicken, sauteed buckwheat, rum demiglace, onions, sweet peppers

Vegan lasagna (GF, VG, V. DF)

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

Dorado a la sarten (GF)

Pan seared cod, smoked pepper romesco, fried leeks.

Asado negro (GF,DF)

Pan seared sirloin, dark chocolate and red wine sauce, plantains chips.

SIDES (served family style, select 2) (GF, VG. VF)

Jasmine rice with sofrito

Sweet plantains

Papas bravas

Seasonal veggies

Black beans

Yuca sticks

DESSERT

Key lime pie (VG)

Key lime mousse maria cookie tart

Mango sorbet (GF, VG, V. DF)

Fresh mango sorbet, fresh mango.



PRI-FIX #2

A LO CARACAS \$115 per person

STARTER (pre-selected by guest)

Fosforera (GF)

Shrimp bisque, white fish, calamari,
shrimp, mussels

Palmito y Aguacate (GF, VG, V. DF)

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

ENTRÉE (pre-selected by guest)

Pollo consentido (GF)

Pan seared chicken, sauteed buckwheat,
rum demiglace, onions, sweet peppers

Vegan lasagna (GF, VG, V. DF)

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

Dorado a la sarten (GF)

Pan seared cod, smoked pepper
romesco, fried leeks.

A lo merideno (GF)

8oz NY Strip pan seared, mora sauce,
plantain chips

SIDES (served family style, select 2) (GF, VG, VF)

Jasmine rice with sofrito

Sweet plantains

Papas bravas

Seasonal veggies

Black beans

Yuca sticks

DESSERT

Marquesa de chocolate (VG)

Whipped dark chocolate ganache, maria
cookie tart

Mango sorbet (GF, VG, V. DF)

Fresh mango sorbet, fresh mango



Pri-fix #3

VIVA VENEZUELA \$150 per person

STARTER (pre-selected by guest)

Fosforera(*GF*)

Shrimp bisque, white fish, calamari, shrimp, mussels

Palmito y Aguacate (*GF, VG, V, DF*)

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

Remolachas a la CC (*GF, VG, V, DF*)

Infused red beets, herb goat cheese, peanuts, arugula.

ENTRÉE (pre-selected by guest)

Del caribe para el mundo (*GF, DF*)

Pan seared Chilean Seabass, mango chutney, Argentinean shrimp salad

Parrilla de domingo (*GF*)

Pan seared ribeye, chorizos, morcilla, guasacaca sauce

Lobster risotto (*GF*)

Lemon mascarpone risotto, poached lobster, herbs

El Avila (*GF, VG, V, DF*)

Linguini, sweet pea pesto, blistered tomatoes, mushrooms, broccolini, onions.

SIDES (served family style, select 2) (*GF, VG, VF*)

Jasmine rice with sofrito

Seasonal veggies

Sweet plantains

Sauteed spinach and
kale

Papas bravas

Yuca sticks

DESSERT

Chocolate y cafe *(VG)*

Dark chocolate cake, alnuts, coffee and rum glaze

Mango sorbet *(GF, VG, V, DF)*

Fresh mango sorbet, fresh mango

Homenaje a papa *(GF, VG)*

Fruit tart pastry cream, peaches, strawberries, blueberries, dulce de leche



HORS D'OEUVRES

Selections can be butler passed or presented on a table. The prices listed are by 2 dozen.

Minimum order is (2) dozen.

WARM

Asado negro bites \$125 GF, DF

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

Yuca croquets \$95 GF, VG, V, DF

Yuca, venezuelan sofrito, sweet pepper coulis.

Tostones \$72 GF, VG, VF

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

Chicharron bites \$84 GF, DF

Deep fried pork belly, guasacaca sauce

Chistorra y carne skewers \$125 GF, DF

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

Polvorosas de pollo \$96

Chicken, raisins, olives, sofrito, red wine

Tequenos \$84105 VG

Cheese sticks with cilantro aioli

Camarones al ajillo \$128 GF, DF

Argentinean shrimp, paprika, garlic, parsley

Cachapitas \$85 VG

Yellow corn pancakes, venezuelan cheese

Mini – Empanadas \$94 GF, VG, DF

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

Yuca Sticks \$90 GF, VG, V, DF

Deep fried yuca, aioli or chimichuri

COLD

Beef tartar \$132 GF, DF

Caper aioli, arugula, red onions, pumpernickel

Rompe colchón \$114 GF, DF

Argentinean shrimp, pineapple leche de tigre, habanero, cilantro

Ceviche de pescado blanco \$105 GF, DF

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

Remolachas \$84 GF, VG, VF

Infused beets, peanuts, goat cheese, arugula

Crostini y manzanas \$90 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 \$125 DF

Beef, avocado, caramelized onions

Tartaletas de atún \$84 GF, DF

Tuna salad, capers, onions, celery.

Tostadas

Kalamata tapenade, goat cheese, cherry tomatoes, arugula **\$78** VG

Tomato vinaigrette, prosciutto, garlic, olive oil **\$96/24** DF

Tostones de camarones \$120 GF, DF

Argentinean shrimp salad, mint, red onions.



PLATTER DISPLAY (\$170 - \$325)

Each platter serves approximately 12 people

Roasted heart of palm Salad *GF, VG, V DF*

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, V DF

Raw veggies, bread, casabitos.

Smoked salmon carpaccio

GF

Nata, capers, red onion, micros.