



LOS ROQUES \$69 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

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 red snapper, lime and garlic beurre blanc.

Pork Chops

Pan seared pork chop, mora sauce

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 \$80 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.

Pargo al sarten

Pan seared red snapper, sweet pepper
romesco, mint sauce.

A lo meridenó

6oz NY Strip, guasacaca, 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 \$120 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.

Sopa de Cebolla a lo Venezolano

Onions soup, venezuelan cheeses, phyllo dough

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, chimichurri dressing

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