

**Manhattan Community Board 4**  
(All Fields Must Be Completed)

Liquor License Stipulations Application

APPLICANT <i>El Cocotero Inc</i>		DOING BUSINESS AS (DBA)	
STREET ADDRESS <i>228 West 18<sup>th</sup> Street</i>		CROSS STREETS <i>18<sup>th</sup> Street btw 7 &amp; 8 Avenues</i>	
OWNER	NAME: <i>Miriam Navarez</i>	Representative ATTORNEY	NAME: <i>Miriam Schardt, Representative</i>
	PHONE: <i>(973) 955-8395</i>		PHONE: <i>(212) 361-6164</i>
	FAX: <i>(866) 929-4534</i>		FAX: <i>(866) 929-4534</i>
MANAGER	NAME: <i>Miriam Navarez</i>	LANDLORD	NAME: <i>R Humb W 18 LLC</i>
	PHONE: <i>(973) 955-8395</i>		PHONE: <i>312-757-2758</i>
	FAX: <i>(866) 929-4534</i>		FAX:
DESCRIPTION OF BUSINESS			
Establishment Type:	<input type="radio"/> Bar/Tavern <input type="radio"/> Bed & Breakfast <input type="radio"/> Eating Place Beer <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input checked="" type="radio"/> Restaurant <input type="radio"/> Catering Establishment <input type="radio"/> Club (Fraternal Organization -- Members Only) <input type="radio"/> Other (Explain): Bar/Arcade		
Method of Operation:	<input checked="" type="radio"/> Restaurant <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Pizzeria <input type="radio"/> Cafe <input type="radio"/> Other (Explain): Bar/Arcade		
License Type:	<input type="radio"/> On-Premise <input type="radio"/> Wine <input type="radio"/> Beer <input checked="" type="radio"/> Wine & Beer		
APPLICATION TYPE (check one)	<input checked="" type="radio"/> New	Has applicant owned or managed a similar business?	<input checked="" type="radio"/> YES <input type="radio"/> NO
		What is/was the name of establishment?	<i>El Cocotero</i>
		What is/was the address of the establishment?	<i>228 W. 18<sup>th</sup> Street</i>
		What were the dates the applicant was involved with this former premise?	
	<input type="radio"/> Transfer	What is the prior license #?	
		What is the expiration date on the prior license?	
		Are you making any alterations or operational changes?	<input type="radio"/> YES <input type="radio"/> NO
		<i>If alterations or operational changes are being made, please attach the plans to this form.</i>	
	<input type="radio"/> Alteration	What is the current license #?	
		What is the expiration date on the current license?	
<i>Please describe the nature of the alterations and attach the plans</i>			

**OPERATIONAL ISSUES**

HOURS		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Operation		11 AM-10 PM ←				11-11	10-11
Music		11-10 ←				11-11	10-11	12-9
Kitchen		11-10 ←				11-11	10-11	12-9

OCCUPANCY	INDOOR				BAR			OUTSIDE	
	Capacity (Certificate of Occupancy)	Maximum # of Persons You Anticipate Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Bars	Number of Seats	Number of Tables
	74	48	22	43	0	0	0	0	0

How many floors are there? What is the capacity for each floor? (please respond in space provided)

1-2	3-4	5+

Ground Floor Only

Will you be applying or intending to apply for a cabaret license? If yes, will there be dancing? (please respond in space provided)

YES	NO	N/A
	<input checked="" type="radio"/>	<input type="radio"/>

Will applicant have bottle service?

YES	NO	N/A
	<input checked="" type="radio"/>	<input type="radio"/>

Will you be hosting private parties and promotional events?

YES	NO	N/A
	<input checked="" type="radio"/>	<input type="radio"/>

Will outside promoters be used?

YES	NO	N/A
	<input checked="" type="radio"/>	<input type="radio"/>

Will the security plan submitted be implemented?

YES	NO	N/A
	<input checked="" type="radio"/>	<input type="radio"/>

Will State certified security personnel be used?

YES	NO	N/A
	<input type="radio"/>	<input checked="" type="radio"/>

Will New York Nightlife Association recommendations and NYPD Best Practices be followed?

YES	NO	N/A
	<input type="radio"/>	<input checked="" type="radio"/>

Will the applicant be using delivery bicycles? If yes, have you applied to DOT for bicycle rack? Delivery bicycles are to be clearly marked with the name of the restaurant and staff will wear attire clearly noting name. (please respond in space provided)

YES	NO	N/A
	<input checked="" type="radio"/>	<input type="radio"/>

Will the applicant be applying for a Sidewalk Café now or in the future? (please respond in space provided)

YES	NO	N/A
	<input type="radio"/>	<input checked="" type="radio"/>

If yes to the above, are plans attached and submitted to DCA? How many tables/seats? (please respond in space provided)

YES	NO	N/A
	<input type="radio"/>	<input checked="" type="radio"/>

Will applicant provide contact information to neighbors and respond to complaints that arise?

YES	NO	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

Will you inform the Community Board office of your job openings and/or provide a hyperlink to your jobs webpage?

YES	NO	N/A
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>

If you plan to have music, what type(s)?

BACKGROUND  LIVE MUSIC  DJ pre-recorded

**BUILDING DESIGN**

Doors and windows will be closed when any amplified music is played and in the event of no amplified sound, will be closed by 11 PM Friday and Saturday and 10 PM on all other days.

YES	NO	N/A
<input checked="" type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>

Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?

YES	NO	N/A
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

Do you agree to comply with DOB rules concerning a storm enclosure? Storm enclosures can be used between November 15 and April 15, but they may NOT project more than 18 inches from the store front.)

YES	NO	N/A
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>

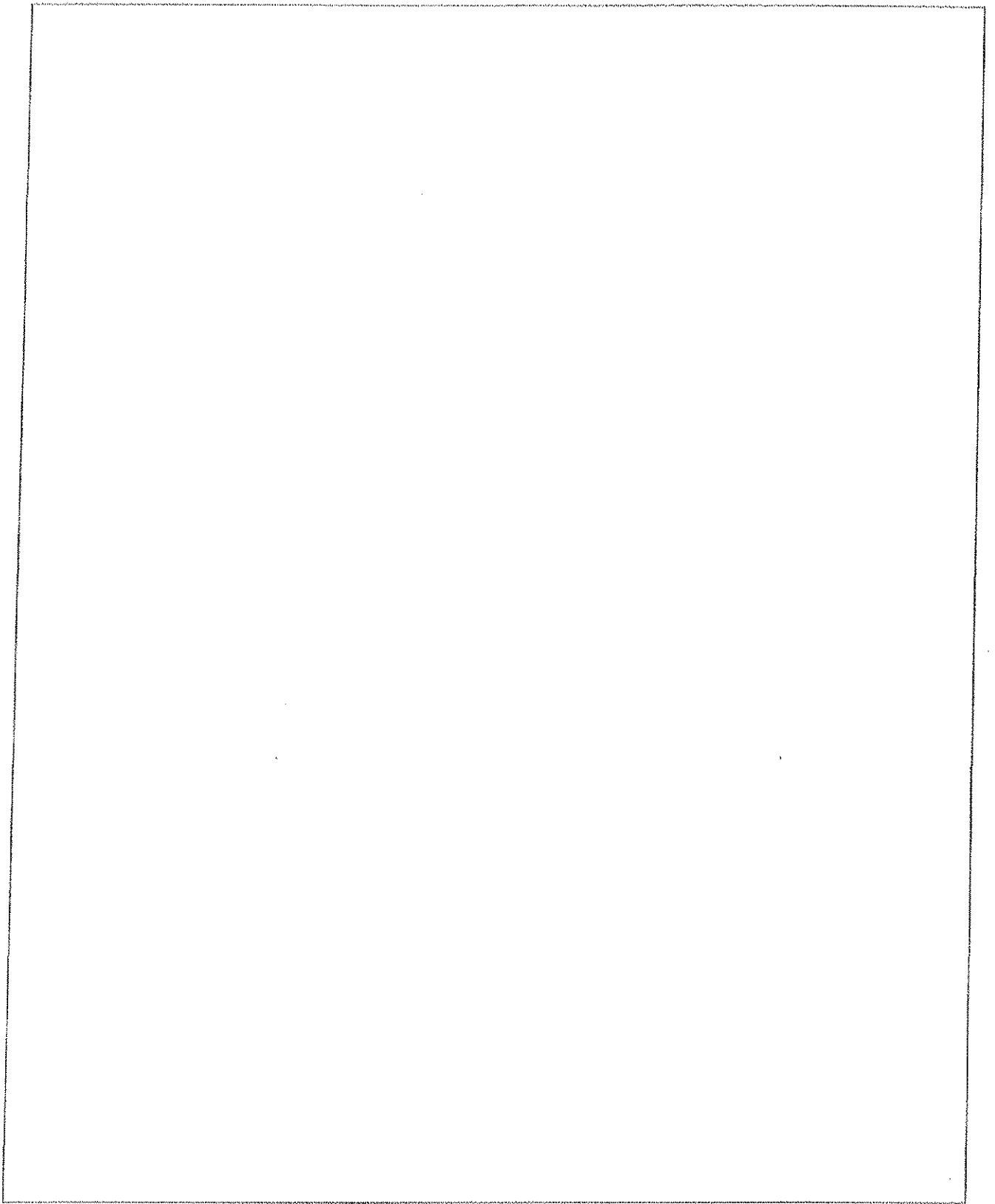
OUTDOOR ITEMS			
Will applicant use the rooftop, rear yard or any outdoor space?	YES	<input checked="" type="radio"/> NO	N/A
If yes to the above, the rear yard, rooftop, and any outdoor space will be closed and vacated by 11 PM on Friday & Saturday and 10 PM on all other days.	YES	NO	<input checked="" type="radio"/> N/A
The service and consumption of alcohol in the rear yard, on the rooftop, or in any other outdoor space will be only via sealed food service.	YES	NO	<input checked="" type="radio"/> N/A
The rear yard, rooftop, and any other outdoor space will not allow standing space for patrons to drink or smoke.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will do everything in their power to provide an effective sound baffling or sound controlled environment through landscaping or some type of enclosure, where possible; provided they do not violate any fire or building code regulations? This includes possibly working with landlords for soundproofing tenants apartments (such as installing soundproofing windows, acoustical tiles, etc.).	YES	NO	<input checked="" type="radio"/> N/A
Applicant will enforce a quiet environment in the outdoor space, so as not to disturb nearby residents (e.g. there will be no amplified music, as per the law, and windows and doors to areas that play amplified music shall be closed). The applicant will make every effort possible to limit the noise emanating from diners by posting signs outside and also on menus asking for respect of the neighbor's privacy and peace. The staff will also encourage a peaceful environment amongst the outdoor diners.	YES	NO	<input checked="" type="radio"/> N/A
Applicant will have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	<input checked="" type="radio"/> N/A

LOCATION & ZONING			
Primary Zoning District:	C16-2A	Overlay (If Applicable):	
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	N/A
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	NO	N/A LNO
Is the 500 Foot Rule or 200 Foot Rule Triggered? If yes, which? Please attach a diagram of the establishments that triggers the rule.	<input checked="" type="radio"/> YES	NO	N/A
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	N/A
Are your plans filed with DOB?	YES	NO	<input checked="" type="radio"/> N/A
Building Type	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
Adjacent Buildings	<input type="radio"/> Residential <input type="radio"/> Commercial <input checked="" type="radio"/> Mixed Use <input type="radio"/> Other, describe:		
NOTIFICATION: What organizations / community groups have you notified regarding your application?	# 1	Community Board 4	
	# 2		
	# 3		

**ADDITIONAL INFORMATION: (Applicant Use)**

**ADDITIONAL NOTES: (Office Use Only)**

**ADDITIONAL STIPULATIONS: (Office Use Only)**




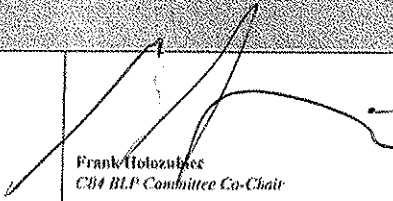
Manhattan Community Board 4 (MCB4) recommends:

Denial unless all agreed to by applicant is part of the method of operation

Denial  Approval

**CB4 REPRESENTATIVES**

  
Nelly Gonzalez  
CB4 Assistant District Manager

  
Frank Holozubiec  
CB4 BLP Committee Co-Chair

  
Paul Seyon  
CB4 BLP Committee Co-Chair

**APPLICANT AGREEMENT WITH THE COMMUNITY**

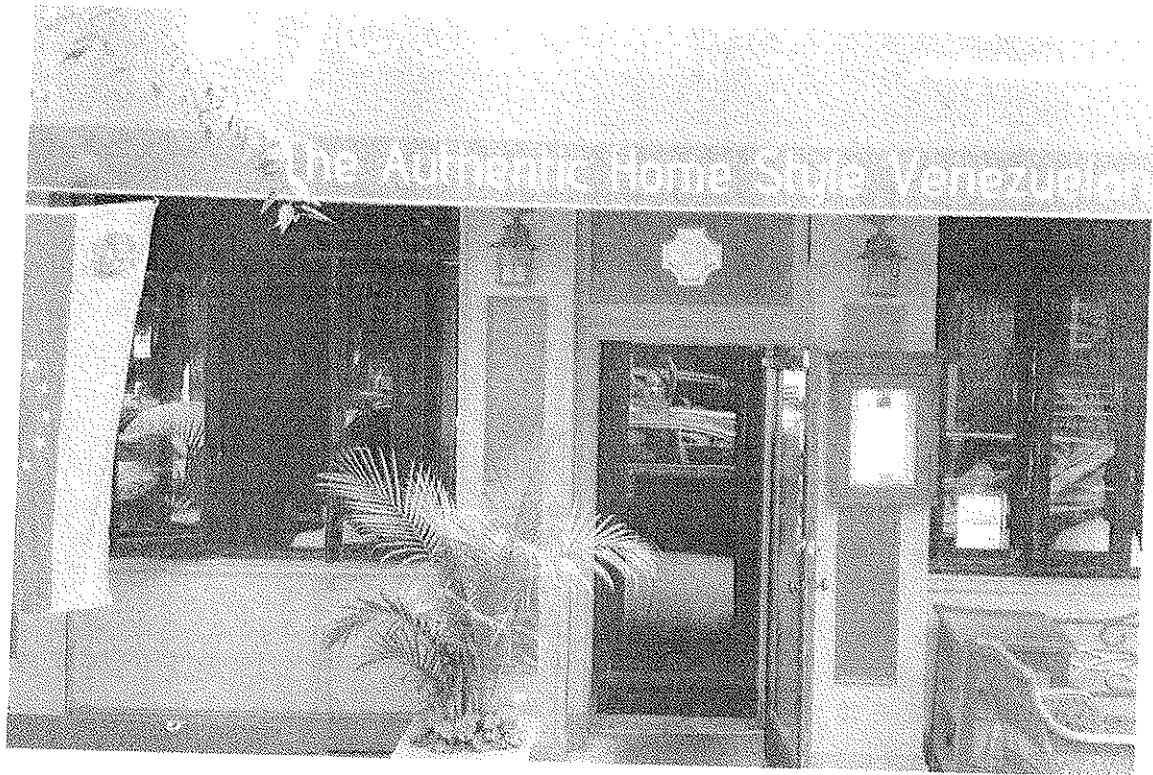
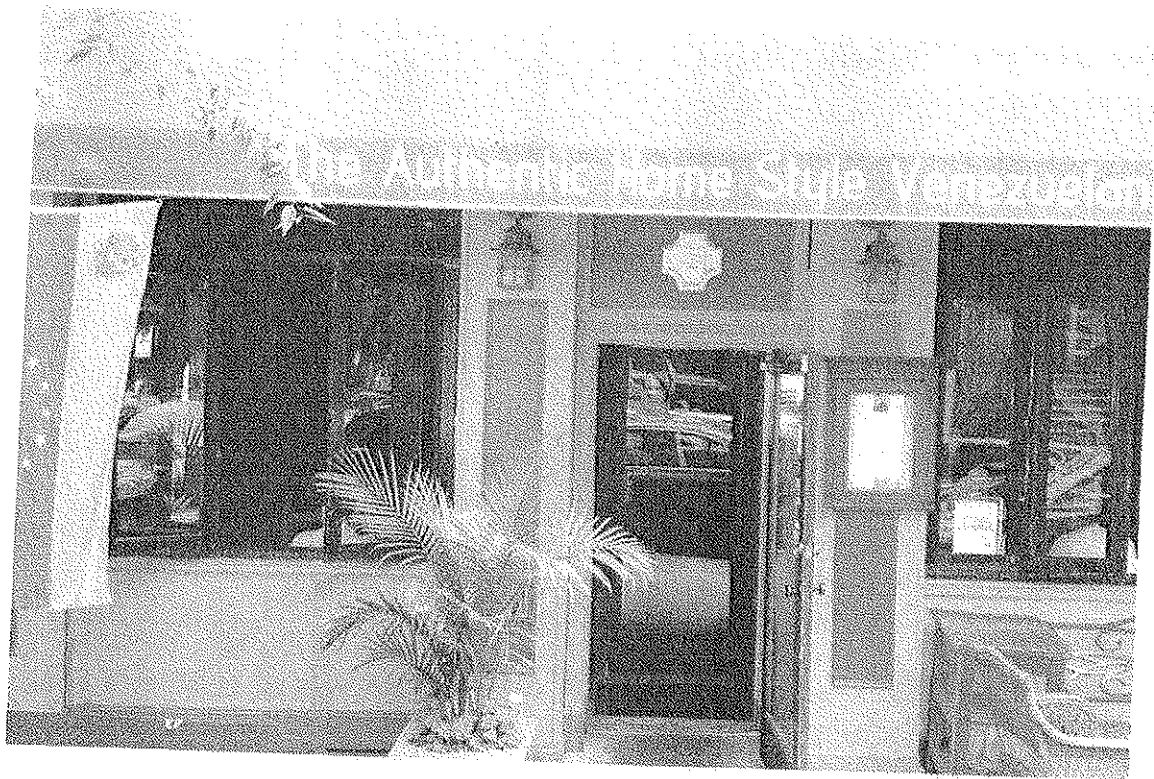
Pursuant to these stipulations, this applicant agrees to have these provisions incorporated in the method of operation of their liquor license. Additionally, the applicant agrees to the community agreements as the basis for the community supporting this application.

SIGN HERE →


  
SIGNATURE OF APPLICANT

DATE

7/8/14







 CITY OF NEW YORK  
 MANHATTAN COMMUNITY BOARD No. 4  
 330 West 42<sup>nd</sup> Street, 25<sup>th</sup> floor, New York, NY 10020  
 Tel: 212-254-4535 Fax: 212-247-6012  
 www.nyc.gov/m304

**PUBLIC NOTICE**  
 Business Licenses and Permits Committee  
 will discuss an application submitted by  
**El Cocotero Inc.**  
**228 W 18<sup>th</sup> Street**

An application for a Restaurant Wine and Beer  
 License

DATE:	Tuesday, July 8, 2014
TIME:	6-8:30 PM
PLACE:	Intercontinental NY 3 <sup>rd</sup> Floor, Suite 303 500 West 44 <sup>th</sup> Street

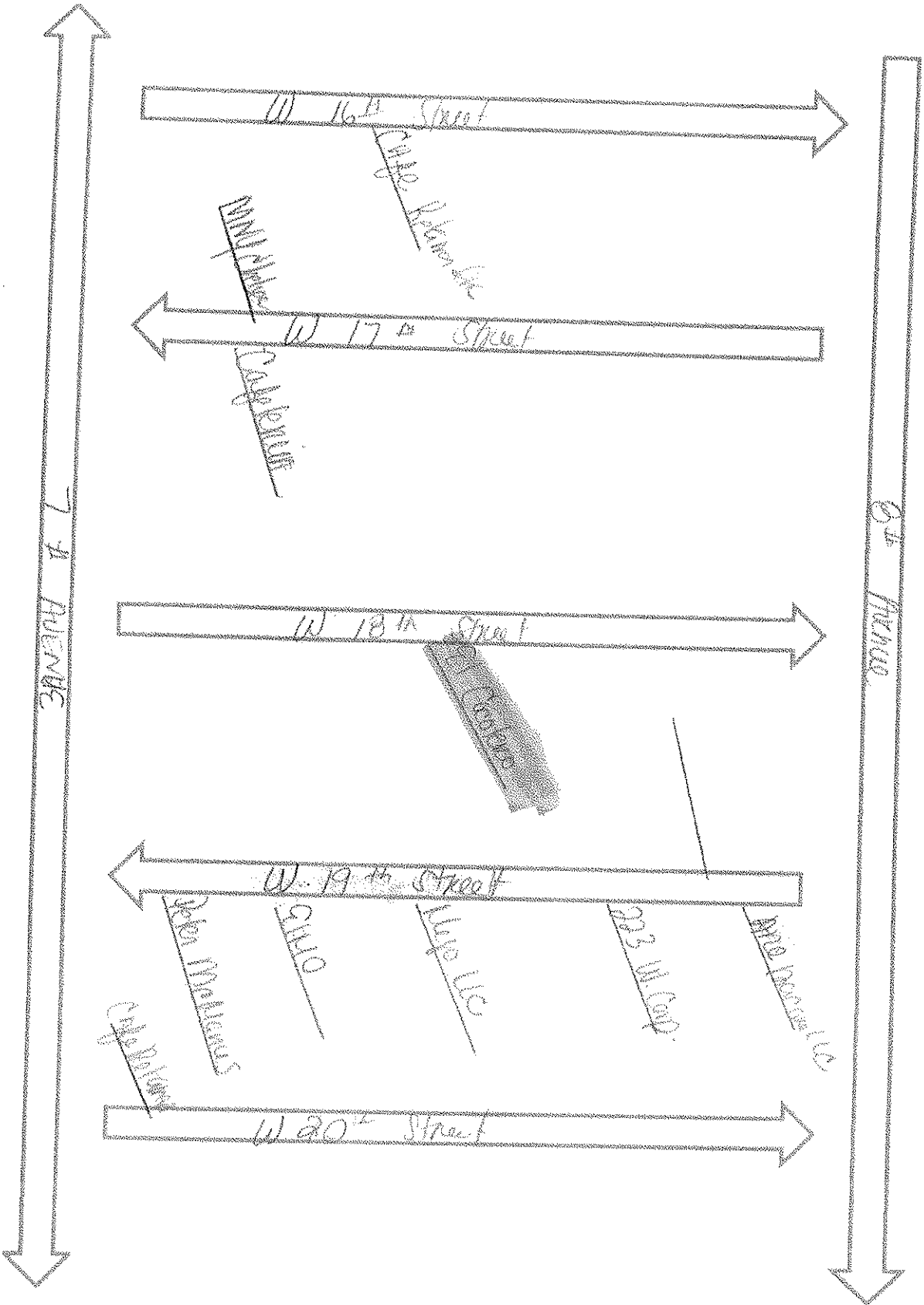
We invite you to attend this meeting and give your comments on this application.  
 Alternatively, you may mail your comment to the address above.  
 For more information, please call 212-254-4535.

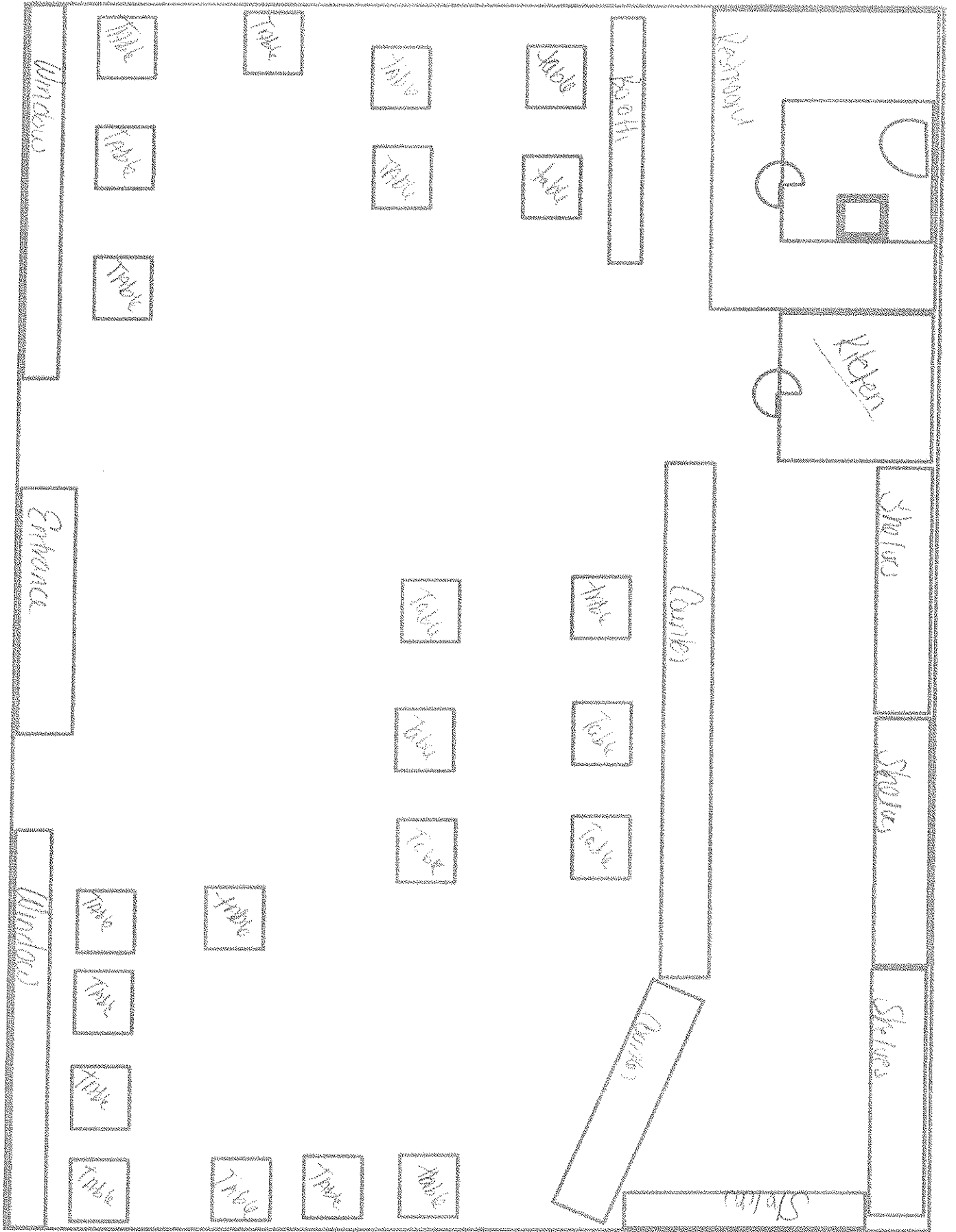

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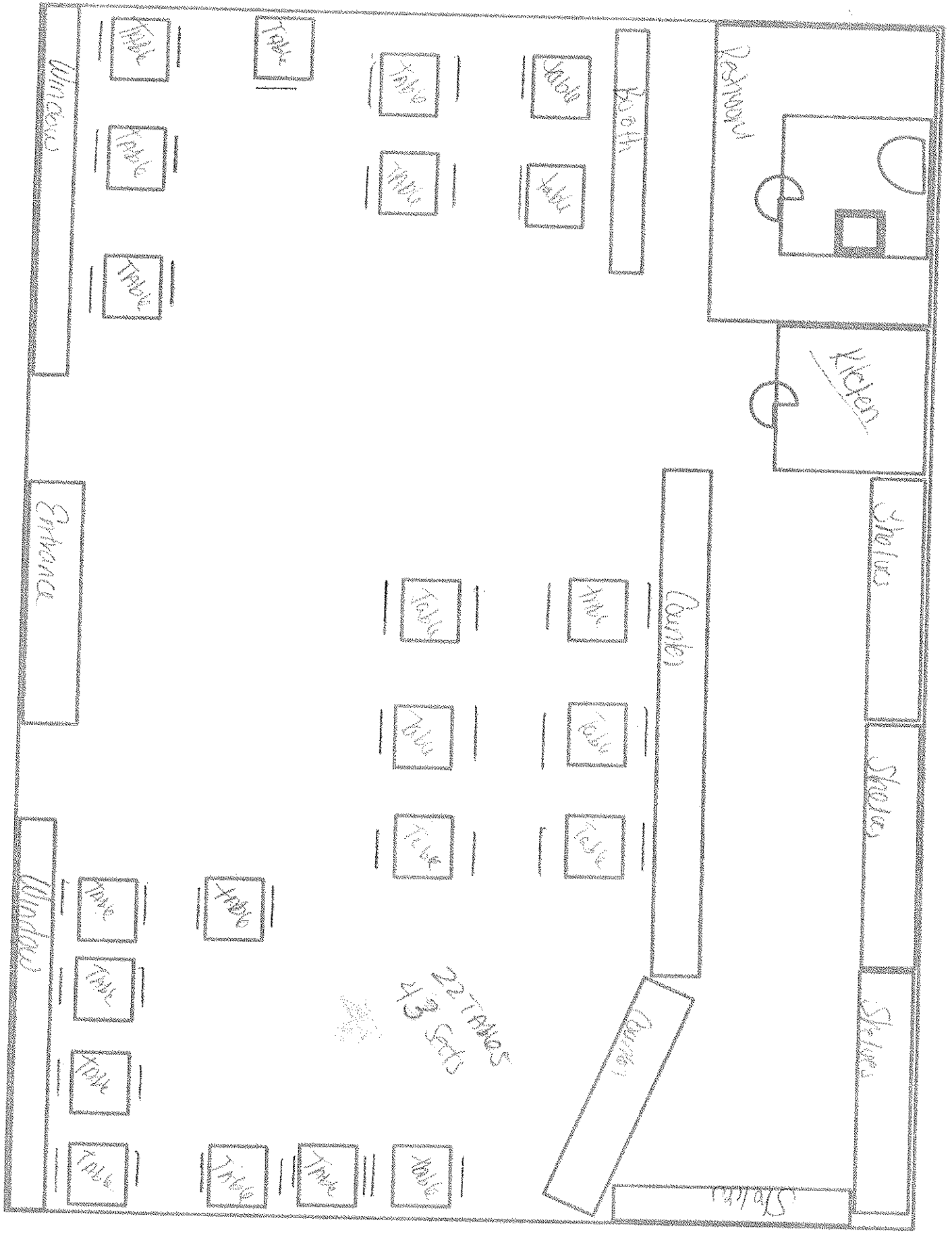
**PUBLIC NOTICE**  
 Business Licenses and Permits Committee  
 will discuss an application submitted by

BUSCH-LEAGUE METS  
 WEDNESDAY JUNE 18, 2014

NEW YORK Sports







# El Cocotero

228 W 18th St  
New York, NY 10011  
Btwn 7th & 8th Ave

212 206-8930

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Carne Mechada <i>stewed shredded flank steak</i>	
arepa	8.00
patacón	10.00
Pollo Mechado <i>stewed shredded chicken</i>	
Dominó <i>refried black beans with grated white cheese</i>	
arepa	6.00
patacón	8.00
Jamón Y Queso <i>ham and sliced white cheese</i>	
arepa	8.00
patacón	9.00
Perico <i>scrambled eggs, onion, tomatoes and grated cheese</i>	
arepa	7.00
patacón	8.00
La Catira <i>chicken and grated cheddar cheese</i>	
arepa	8.00
patacón	10.00
La Rumbera <i>roasted pork and grated cheddar cheese</i>	
arepa	8.00
patacón	10.00
Atún <i>tuna, tomatoes, red onions, cilantro and lime juice</i>	
arepa	8.00
patacón	9.00
Prosciutto <i>prosciutto, swiss cheese and tomato</i>	
arepa	9.00
patacón	11.00
Santa Bárbara <i>guayanés cheese and sweet plantain</i>	
arepa	8.00
patacón	9.00
La Maracucha <i>mortadella, tomatoes and mayo</i>	
arepa	8.00
patacón	9.00
Na' Guará <i>guayanés cheese and chorizo</i>	
arepa	8.00
patacón	9.00
Las Mercedes <i>yellow grated cheddar cheese and tomatoes</i>	
arepa	8.00
patacón	9.00

## Especialidades De La Casa

*El Cocotero's Specialties.*

Pabellón Criollo <i>Especialidades De La Casa venezuelan national dish. served with shredded beef, white rice, black beans, sweet plantain and a selection of el cocotero homemade stews.</i>	19.00
Carne Mechada <i>Especialidades De La Casa shredded flank steak house special.</i>	19.00
Cazón <i>Especialidades De La Casa shredded white fish house special.</i>	19.00
Pollo Mechado <i>Especialidades De La Casa shredded chicken house special.</i>	17.00
Pollo Al Horno <i>Especialidades De La Casa roasted chicken house special.</i>	15.00
Vegetariano <i>Especialidades De La Casa vegetarian house special.</i>	15.00
Hallaca <i>Especialidades De La Casa venezuelan-style corn tamale, stuffed with a stew of chicken, beef, pork, olives, raisins and capers. wrapped in banana leaves, served with venezuelan's potato salad.</i>	19.00
Chivo En Coco <i>Especialidades De La Casa stewed young goat in a coconut red and green pepper sauce, rice tostones and black beans.</i>	19.00
Camarones Cocotero <i>Especialidades De La Casa sautéed shrimp in cilantro pesto, crispy green plantains and tostones with green salad.</i>	20.00
Churrasco <i>Especialidades De La Casa grilled 12oz. loin strip steak with yucca mash and salad.</i>	23.00
Asado Negro <i>Especialidades De La Casa slow braised eye round beef cooked in red wine, onions and panela. served with rice, beans and tostones.</i>	19.00
Pernil Horneado O Chuletas Al Horno <i>Especialidades De La Casa roasted pork or pork chops with rice, beans, sweet plantains or salad with tostones.</i>	18.00
pernil horneado o chuletas al horno: pernil horneado, chuletas al horno.	

<i>sweet plantains or salad with tostones: sweet plantains, salad with tostones.</i>	
Bistec Encebollado <i>Especialidades De La Casa sautéed skirt steak with onions, yucca mash and salad.</i>	19.00
Pasta Con Salsa De Carotas Negras <i>Especialidades De La Casa slow braised black beans in tomato based sauce over farfalle pasta.</i>	13.00
La Bandeja Doña Barbara <i>Especialidades De La Casa grilled beef, crackling pork rind, fried egg, rice, red beans, sweet plantain, chorizo and avocado.</i>	23.00
Pollo Al Horno <i>Especialidades De La Casa orange-glazed slow-roasted chicken, fried yucca and green pepper mojo with green salad.</i>	13.00

## Platos Adicionales

*Side Dishes.*

Arroz Y Caraotas <i>white rice with choice of black or red beans.</i>	6.00
frijoles negro o rojo: black beans, red beans.	
Tajadas <i>fried sweet plantain, grated cheese.</i>	4.00
Tostones <i>fried crisp green plantains with green pepper mojo.</i>	1.50
Yuca Con Mojo <i>boiled yucca with green pepper mojo.</i>	5.00
Papas Fritas <i>french fries.</i>	6.00
La Viuda <i>plain arepa.</i>	4.00
Guasacaca <i>venezuelan-style guacamole.</i>	2.00
	4.00

## Postres \$5.50

*Desserts.*

Tres Leches <i>three milk cake.</i>	
Quesillo <i>crème caramel.</i>	
Arroz Con Leche <i>rice pudding.</i>	
Bienmesabe <i>sponge cake in sweet coconut milk topped with whipped coconut cream and toasted coconut flakes.</i>	

## Bebidas Tradicionales

*Traditional Street Drinks.*

Papelón Con Limón <i>brown sugar cane and lime juice infused limeade.</i>	5.00
Chicha <i>cinnamon rice milkshake.</i>	5.00

Cerelac <i>wheat and milk cereal beverage.</i>	5.00
Toddy <i>(caliente o frío) hot or cold chocolate milkshake.</i>	5.00
caliente o frío: hot, cold.	
Cocada <i>sweet coconut milkshake.</i>	6.00
Maltin <i>polar non-alcoholic malt beverage.</i>	3.00

## Jugos Naturales

*Juice Bar.*

Patilla <i>watermelon. (seasonal)</i>	5.00
Parchita <i>passion fruit.</i>	5.00
Tamarindo <i>tamarind.</i>	5.00
Naranja <i>fresh squeezed orange.</i>	5.00
Fresa <i>strawberry.</i>	6.00
Guanabana <i>soursop.</i>	6.00
Lechosa <i>papaya.</i>	5.00
Lechosa Con Leche <i>papaya milkshake.</i>	6.00
Camburada <i>banana milkshake.</i>	5.00
Camburada Con Fresas <i>banana and strawberry milkshake.</i>	6.00

## Refrescos

*Refreshments.*

Frescolita <i>venezuelan soda pop.</i>	2.50
Assorted Sodas <i>soda choice: coke, diet coke, ginger ale, sunkist.</i>	2.00
Spring Water	2.00
Acqua Panna	5.00
San Pellegrino <i>sm 2.75 lg 6.00</i>	

## Café Y Té

*Coffee And Tea.*

Negrito <i>espresso.</i>	3.00
Doble <i>double espresso.</i>	3.50
Café Con Leche <i>latte.</i>	4.50
Café Con Leche Fría <i>iced latte.</i>	4.50
Guayoyo <i>extra light black coffee.</i>	2.50
Marroncito <i>macchiato.</i>	4.50
Marrón <i>large macchiato.</i>	4.50
Toddyccino <i>mochaccino.</i>	6.00
Americano <i>sm 2.75 lg 3.00</i>	
Café Frío <i>iced american coffee.</i>	3.50
Té Caliente O Frío <i>hot or cold tea.</i>	3.00

(V) Vegetarian.

# El Cocotero

228 W 18th St

New York, NY 10011

Btwn 7th & 8th Ave

212 206-8930

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## Desayunos

Breakfast Served All Day.

Criollo scrambled eggs with onions and tomatoes, arepitas, black beans, nata and grated white cheese. 9.00

Sol Maracучо sunny-side up eggs, fried sweet plantain and grated white cheese. 9.00

Llanero shredded beef, scrambled eggs, arepitas, black beans, nata and grated cheese. 12.00

Oriental chorizo, scrambled eggs, black beans and arepitas. 12.00

## Antojitos

Appetizers.

Degustación sampling, bite size crispy arepas, crispy yucca, tostones and four sampling toppings of: shredded beef, chicken, reina pepiada and dominó. (for 2) 19.00 (for 4) 32.00 (for 6) 42.00

Mandocas Maracuchas fritters of corn flour, cheese, sweet plantain and panales with nata. 7.25

Tequeños traditional venezuelan cheese steaks with lucho's sauce. 5.25

Tequeñon individual cheese stick with lucho's sauce. 2.50

Arepitas Con Nata four bit size crispy corn arepas with nata. 5.00

Yuca Frita Con Nata Y Guasacaca crispy cassava guacamole with nata. 6.00

Queso Blanco Frito fried white cheese. 6.00

Chorizo Latino grilled latin chorizo. 6.00

## Sopas Del Día

Pequeno / Grande. Homemade Soups.

Lenteja (v) lentil soup. 5.00 9.00

Caraotas Negras O Rojas (v) red or black bean soup. 5.00 9.00

Sopa De Pollo chicken broth with veggies. 6.00 9.00

Sancocho short ribs and vegetable soup. 8.00 12.00

Sopa E'Pescado white fish and vegetable soup. 8.00 12.00

Mondongo diced tripe with vegetable soup. 8.00 12.00

## Ensalada

Salads. Served With House Dressing. House Dressing Choice: Soybean Oil, Dijon Mustard, Orange & Lime Juice Pepper.

Ensalada La Cocotero grilled chicken breast over lettuce, tomatoes and red onions. 12.00

Ensalada Atún tuna salad over greens, tomato, red onions, cilantro and lime juice. 10.00

Ensalada Calamares crispy calamari over greens, tomatoes and red onions. 10.00

Ensalada Aguacate hass avocado. 9.00

Ensalada Palmito marinated hearts of palm over greens, tomatoes and red onion. 11.00

Ensalada Gallina potato salad with carrots, shredded chicken, apples and mayo. 6.00

Ensalada Verde Pequeño small green salad. 5.00

## Sandwiches & Pressed Sandwiches \$9

Served With Small Green Salad.

El Venezolando paisa white cheese, tomatoes and guasacoco. 9.00

Pernil slow-roasted pork, swiss cheese, tomatoes and mayo. 9.00

Carne Machada shredded beef. 9.00

Cubanzo roasted pork, ham, swiss cheese, pickles and mustard. 9.00

Pollo Con Aguacate grilled chicken, tomatoes and guasacoco. 9.00

Vegetariano paisa white cheese, hearts of palm, tomatoes and guasacoco. 9.00

Jamón Y Queso swiss cheese, ham, tomatoes and lucho's sauce. 9.00

Pepito sautéed skirt steak with onions and tomatoes. 9.00

Perico scrambled eggs with onions, tomatoes, swiss cheese and lucho's sauce. 9.00

## Tostadas \$6

Home-Style Arepa Chips.

Guasacaca guacamole. 6.00

Caraotas black bean spread. 6.00

## Pastelitos \$4

Round Fried Pastries.

Pollo Pastelitos shredded chicken. 4.00

Carne Pastelitos shredded beef. 4.00

Queso Pastelitos cheese. 4.00

Jamón Y Queso Pastelitos ham and cheese. 4.00

Queso Con Mermelada Pastelitos cheese and guava preserve. 4.00

## Empanadas

White Corn Turnovers.

Pollo Empanada shredded chicken. 5.00

Cazón Empanada white fish. 5.00

Carne Empanada shredded beef. 5.00

Queso Empanada cheese. 4.00

Jamón Y Queso Empanada ham and cheese. 5.00

Pabellón Empanada shredded beef, sweet plantains, black beans and cheese. 6.00

Dominó Empanada refried black beans with grated white cheese. 5.00

Greiga Empanada sautéed spinach and crumbled feta cheese. 5.00

## Cachapas

Fresh Sweet Corn Pancakes. Extra Cheese \$2.

Queso Paisa O Guaynés Cachapas venezuelan-style cheese white cheese. 10.00

Jamón Y Queso Cachapas ham and white cheese. 11.00

Pollo Mechado Cachapas stewed shredded chicken. 11.00

Pernil Asado Cachapas slow-roasted pork. 11.00

Carne Machada Cachapas stewed shredded beef. 11.00

Asado Negro venezuelan-style pot roast. 11.00

## Delicias De El Cocotero

El Cocotero's Delights. Arepa / Patacón Additions (\$2): Extra Queso, Extra Tajadas.

Miss Venezuela smear of guasacoco, avocado and tomatoes. 7.00

arepa 8.00

patacón 8.00

La Dayana Mendoza shredded beef, grated cheese and sweet plantains. 8.00

arepa patacón 10.00

La Moronta pernil, avocado, cilantro and tomatoes. 9.00

arepa patacón 11.00

La Morillo stewed young goat in coconut sauce and tomatoes. 8.00

arepa patacón 11.00

La Chiquinquira guasacoco, guayanés cheese, avocado and tomatoes. 9.00

arepa patacón 11.00

Daniel Sarcos lucho's sauce, guayanés cheese, ham, avocado and tomatoes. 9.00

arepa patacón 10.00

Pabellón shredded beef, black beans, sweet plantain and grated white cheese. 9.00

arepa patacón 11.00

Reina Pepiada pulled roasted chicken, avocado, cilantro and mayo. 8.00

arepa patacón 10.00

La Guayanesa venezuelan farmer's cheese. 8.00

arepa patacón 9.00

Pernil slow-roasted pork and green pepper mojo. 8.00

arepa patacón 9.00

Pepito sautéed skirt steak with onions and tomatoes. 8.00

arepa patacón 10.00

Asado Negro venezuelan-style pot roast. 8.00

arepa patacón 10.00

Cazón stewed white fish. 8.00

arepa patacón 10.00

Pelúa shredded beef and grated cheddar cheese. 8.00

arepa patacón 10.00



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