

Arepas 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.

Nibble While You Wait

Yuca Crisps 2.00

Strips of deep fried cassava seasoned with cumin salt.

Plantain Crisps 2.50

Crispy fried plantain with spicy dip

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) 8.75 ♥

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

Pollo Frito (Fried Chicken) 8.50 🔪 🍗 ♥

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

Pernil (Pork) 8.50 🔪

Braised pork shoulder, avocado mix, pico de gallo, spicy mayo, caramelised onions, orange segments and herbs.

Arepa Burger 8.75 -Special Limited Times Only (Fri, Sat & Sun)

Juicy beef and pork burger in an arepa, with pickled red onion and honey mustard sauce.

Mariana (Chicken Avocado) 8.50

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

Del Conuco (Vegan - Vegetarian) 8.00 V 🥑

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

Del Campo (Vegan - Vegetarian) 8.00 V 🥑

Black beans, plantain, avocado and cheese*

All our dishes come with a free portion of sauce

Add half portion of Yuca Chips for only £2.50

Allergies 😔

If you have any allergies, please advise your server before ordering and they will be happy to help

V Vegetarian V Vegan 🔪 Gluten

♥ Favourite * Make Vegan 🔪 Medium Spicy

BG 08/19

DINNER AND LUNCH

Sun-Thu 12:00 pm to 10:30 pm

Fri and Sat 12:00 pm to 11:00 pm

SMALL PLATES

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

Buñuelos 5.50 🔪

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

Canoa de Maiz 6.50 🔪

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

Yuca Chips 5.50 🔪

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

Pastelitos 5.50 🔪

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

Tajadas 5.50 V

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

Tequeños 5.50 / 8.00 🔪

Crispy cheese pastries with fruity seasonal sauce. Choose between 3 or 5 tequeños. A favourite!

Toston 4.25 V

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

Palm Heart, Avo & Tomato Salad 5.50 / 9.00 V

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

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) 9.50

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

Pernil (Pork) 9.25 🔪

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

Mariana (Chicken Avocado) 9.25 ♥

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

3 Quesos (Triple Cheese) 8.75 🔪

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

Del Campo (Vegetarian) 8.75 V

Black beans, plantain, avocado and cheese

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) 7.00 / 11.50 ♥

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

Pabellon Reina (Chicken) 7.00 / 11.00

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

Pabellon Veggie / Vegan 6.00 / 10.50 V

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

Add a side of Grilled Cheese for £2

★ Pork Pinchos 12.00 - Limited Times Only (Fri, Sat & Sun)

BBQ Special: Pork skewers served with an arepa, coleslaw and yuca chips. (this one is not a rice bowl!)

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

SIDES

Artisan Grilled Cheese 2.50 V

Traditional Venezuelan cheese, grilled and soft

Yuca Chips 2.50 V

Half portion of our legendary cassava chips and garlic dip

Mashed Avocado 3.00 V

Soft and creamy, great companion for any dish

DESSERTS

Tres Leches 5.95

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

Tequeños de Chocolate 6.00

Dark chocolate pastries served with vanilla ice cream and passion fruit coulis!

Ice Cream and Sorbets 2.75 per scoop

- Chocolate (with chilli flakes)

- Dulce de Leche (and crunchy corn)

- Mango (and fresh mint) V

- Passion Fruit (and coconut flakes) V



AREPA & CO

Venezuelan Kitchen



BRUNCH

Sat and Sun 10:00 am to 4:00 pm



Get your brunch started with any of our signature cocktails. Here's the three favourites for brunch:

Mimosa 7.00

Bubbly prosecco and orange juice

Bloody Maria 6.00

Our latin version. Vodka, tomato juice and spices

Espresso Martini 9.00

Coffee but in a martini glass and with vodka. Why not?

COCKTAILS



SMALL PLATES

Small sharing plates to get you started before the main dishes arrive.

Moerish!

Buñuelos 5.50

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



Yuca Chips 5.50

Fried cassava chips tossed in paprika salt. Garlic and parsley mayo sauce.



Pastelitos 5.50

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

Tequeños 5.50 / 8.00

Crispy cheese pastries with fruity guava sauce. Choose 3 or 5 tequeños. A favourite!

Toston 4.25

A double fried green plantain crostini topped you choice of beef OR mashed avocado.

Tajadas 5.50

Soft, ripe plantain fried crispy, with aji amarillo, cheese and topped with a few green leaves.

Canoa de Maiz 6.50

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

Palm Heart, Avo & Tomato Salad 5.50 / 8.00

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

BRUNCH PLATES

Ideal with a side of grilled cheese, yuca chips or mashed avocado

Breakfast Criollo 12.00

Scrambled eggs with sofrito, shredded beef, creamy black beans, ripe plantains, grated cheese and choice of arepa or cachapa. The Venezuelan full breakfast!

Breakfast Reina 12.00

Scrambled eggs with sofrito, chicken thighs and avocado mix (cold), crispy chicken skin, creamy black beans, ripe plantains, grated cheese and choice of arepa or cachapa.

Breakfast Veggie 11.00

Scrambled eggs with sofrito, sweet potatoes, creamy black beans, ripe plantains, grated cheese and choice of arepa or cachapa.

Breakfast Vegan 12.00

Mash avocado, sweet potato with sofrito, creamy black beans, ripe plantains and arepa.

AREPA or CACHAPA?

Arepas are round and flat cornbreads that are slightly crusty on the outside, soft inside and used as side bread with your brunch. **Cachapas** are traditional sweetcorn pancakes made of fresh corn dough.

SIDES

Mashed Avocado 3.00

Soft and creamy, great companion for any dish

Artisan Grilled Cheese 2.50

Venezuelan traditional grilled white cheese

Yuca Chips 2.50

Half portion of our legendary cassava chips

Arepa or Cachapa 2.00

Cornbread or sweetcorn pancake on its own

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

DESSERTS

Tequeños de Chocolate 6.00

Dark chocolate pastries served with vanilla ice cream and passion fruit coulis

Tres Leches 5.95

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

Ice Cream and Sorbets 2.75 per scoop

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

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

Vegetarian Vegan Gluten

Favourite *: Make Vegan Medium Spicy

HAPPY HOUR

Weekdays 4-6 pm > Buy one get one free
Any cocktails, beers or wine. Come and enjoy yourself!

Allergies

We have an allergen list available to all our customers, please advise your server if you have any allergies



AREPA & CO

Venezuelan Kitchen

DRINKS



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

Arepita 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

WINE

Glass / Bottle

WHITE

La Copa de Macabeo - Macabeo - 11.5% (2018) - Spain

4.50 / 22.00

Crisp refreshing finish

Melodias - Pinot Grigio - 12.5% - Argentina (2018)

5.00 / 23.50

Flavours of peach, apricot and orange peel with a slight sprinkle of spice

Vinamar - Chardonnay Reserva - 12.5% - Chile (2017)

5.50 / 27.00

Fruity flavours balanced with a hint of oak

Land Made - Sauvignon Blanc - 12.5% - New Zealand (2018)

29.00

Notes of stone fruit and guava, underpinned with notes of fresh herbs

RED

Rouleur - Carignan - 12.5% - France (2018)

4.50 / 22.00

Full bodied, red berry aromas with a hint of nutmeg

Melodias - Merlot - 13% - Argentina (2018)

5.00 / 23.50

Medium bodies with notes of ripe red fruits and hints of sweet spice

Don David - Cabernet Sauvignon - 12.5% - Argentina (2018)

6.00 / 30.00

Notes of ripe blackberries, vanilla oak, peppery spice & tobacco

La Mascota - Malbec - 14% - Argentina (2017)

34.00

Medium bodied with notes of baked black fruits and hints of vanilla & liquor

ROSE AND PROSECCO

Lanya - Cabernet Rose - 12.5% - Chile (2018)

4.50 / 22.00

Fresh raspberry, strawberry and redcurrant. Incredibly refreshing

Amaru - Torrontes - 12.5% - Argentina (2018)

28.00

Easy drinking, with an elegant acidity and refreshingly fruity palate

Prosecco Via Vai - 11% - Italy

6.00 / 32.00

Delicate lemon character and an aromatic, dry, refreshing finish

SPIRITS

All spirits are double by default (50ml)

Singles by request

1796 Santa Teresa (40%)	11.00
Tanqueray Gin (43.1%)	7.00
Hendrick's 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

Venezuelan Pilsner

4.5% - 330 ml

Arepita & Co Beer

5.00

IPA match our food

4% - 330 ml

Rekorderlig (500ml)

7.50

4.5% - Pear

4.5% - Strawberry & Lime

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 3.25

Jug 8.50

Sodas

Coke	2.50
Diet Coke	2.50
Malta	3.50
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

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

*: freshly pressed and bottled from our reliable partners

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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