

AREPAS, EMPANADAS & CACHAPAS



Arepas: is a type of food made of ground maize dough, Gluten Free originates from the Northern Region of South America in Pre-Columbian times and is notable in the cuisines of Venezuela and Colombia.

Empanadas: Latin American pastry turnover filled with a variety of savory ingredients baked, grilled or fried.

Cachapas: is the Spanish word for "crumpets" and are a traditional Venezuelan dish made from Corn. The texture is similar to Corn Pancakes but the flavor is Unique.

Minimum Order 12 units

Ask for prices and I will give you an estimate

Arepas

- ✓ Reina Pepiada (Chicken Salad, Peas, Avocado Aioli).
- ✓ La Pelua (Cheddar and Mozzarella Cheese).
- ✓ Carne Mechada (Shredded Beef)
- ✓ Domino (Black Beans, Sweet Plantain and White Cheese)
- ✓ Pernil (Shredded Pull Pork)

Empanadas (Only To Go)

- ✓ Cheese
- ✓ Ham and Cheese
- ✓ Pabellon (Black Beans, Shredded Beef, Rice and Sweet Plantain)
- ✓ Carne Mechada (Shredded Beef)
- ✓ Shredded Chicken
- ✓ Baby Shrimp

Cachapas

- ✓ Mozzarella Cheese
- ✓ Ham and Cheese
- ✓ Shredded Chicken and Avocado
- ✓ Shredded Pork

We can make Arepas and Cachapas in your own yard or patio, and you choose the filling by your preference Or, we bring them Ready to Eat with a different fill according to your selections.

