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**SNACKS & STREET FOOD**


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**Tortillas & Dips**      vg      4

House tortilla chips dusted in casa latina spices served with guac &amp; salsa crillo      vg

**Sourdough & Chimmichurri**      4.5

Bakesmiths sourdough, drizzled in oil &amp; brushed in chimmichurri

**Empanada Venezolonas**      4

A cornmeal empanada (mini latin pasty)

w/guasacaca      gf, v\*

choose from: slow cooked beef,

pulled pork,

pulled chicken

queso blanco

**Loaded Tortillas**      9

House tortilla's covered in pulled pork, melted queso blanco, guac &amp; salsa crolla

**Patacones**      4

Smashed &amp; fried savoury plantain, cornish sea salt &amp; mojo      gf, vg\*

**Yuca Chips**      4

Thick cut cassava with our signature guasacaca sauce      gf, vg

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**PLATES**


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several can be shared with sides for the table or great as a main for one.

**Arepas**      15

House speciality, a columbian corn meal flatbread filled with pulled chicken, braised beef flank, slow roasted pork or domino (chose 2)      gf, v\*

**Cachapas con queso fresco**      10

a sweet &amp; savoury corn pancake filled with queso fresco      v, gf

**Lomo Salteado**      17

Sliced rump steak stir fried with spicy 'Aji Amarillo', heritage toms, red onion &amp; coriander with a flavourful soy &amp; oyster sauce      gf

**Chicharron de Pollo**      9

chicken thigh in a casa latina marinade, deep fried in hairan pan, guasacaca &amp; fritas      gf

**Pabellon Criollo**      16

National dish of the head chef, 12hr cooked beef flank, a rich black bean stew, rice and crispy plantain      gf (vegan alternative)

**Milanesa Napolitana**      15

flattened nalga steak coated in casa latina pangrattato with a spiey tomato sauce and melted mozzarella

**Suprema**      15

flattened chicken breast coated in casa latina pangrattato with a spiey tomato sauce and melted mozzarella

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**SIDES & SAUCES**


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**Papas Fritas a la Provenzal**      5

House fries, covered in parsley &amp; garlic      gf

**Loaded Fritas**      9

house fries covered in pulled beef, chimmichurri &amp; mozzarella      gf

**Arroz Casa Latina**      vg, gf      4

white rice cooked in a casa latina broth

**Guasacaca**      1.5

house sauce, lime, coriander, herbs.      vg, gf

**Salsa Crillo**      1.5

bell peppers, onion &amp; heritage tomato      vg, gf

**Ensalada**      4

heritage tomato &amp; shallot, in a honey &amp; coriander vinaigrette      vg, gf

**Guarnición de Guiso**      1 for 4      3 for 10

Small portion of our famous house stews, chose beef flank, braised pork or pulled chicken      gf

**Chimmichurri**      1.5

Fresh herbs, chilli &amp; olive oil      vg, gf

If you have a dietary requirement please let us know!

\*contains nuts

v=vegetarian

vg=vegan

gf=gluten free