

# pica pica



## STARTING & SHARING

<b>Arepa Tower</b>	\$25.00
4 classic medium white arepas ( <i>Pabellón, Pernil, Catira, Pepeada</i> ) with Guasacaca	
<b>Nachos PICA PICA</b>	\$13.50
pulled pork, taro chips, black beans, cheese, tomato, Guasacaca sauce	
<b>Shrimp Ceviche &amp; taro chips</b>	\$9.50
<b>Yuca Fries</b>	\$6.50
<b>Tres Empanadas</b>	\$6.00
choice of beef or cheese served with Guasacaca sauce	
<b>Plantain &amp; Taro Chips</b>	\$6.50
Guasacaca sauce	

## SALADS

<b>Ensalada Llanera</b>	\$12.95
Grilled Steak & tostones over mixed greens, queso fresco, tomatoes, black beans & mustard vinaigrette	
<b>Ensalada Bululú</b>	\$9.95
mixed greens roasted corn, red bell peppers, jicama, pineapple & passion fruit vinaigrette	
<i>Add Grilled Chicken or Grilled Tofu \$3.00</i>	
<b>Ensalada Caracas</b>	\$9.95
mixed greens, avocado, crispy taro, tomato, red onion, marinated hearts of palm, house vinaigrette	
<i>Add Grilled Chicken or Grilled Tofu \$3.00</i>	

## AREPAS

<b>Grilled Corn Pockets</b>	\$10.75
<b>Choose one:</b> Classic White OR Sweet Yellow	
<b>Grilled Chicken</b> with black bean spread, sliced tomato, queso fresco, Guasacaca sauce	
<b>Shredded Beef Pabellón</b> with sweet plantains, black bean spread, queso fresco	
<b>Pulled Pork Pernil</b> with sliced tomatoes, avocado, pica'pun, garlic aioli	
<b>Chicken Salad Pepeada</b> grilled chicken with Guasacaca sauce, lettuce, tomato	
<b>Spicy Chicken Catira</b> with Mozzarella cheese, greens, tomato, pica'pun	
<b>Vegetariana</b> grilled tofu, avocado, sweet plantains, black beans, garlic aioli	

## SIDES

<b>Yuca fries</b>	\$3.50
<b>Sweet Tajadas</b> (ripe plantains)	
<b>Black Beans</b>	
<b>Garlic Coconut Rice</b>	
<b>Plantain and Taro Chips</b>	

## ENTRÉES

<b>PLATOS</b>	\$13.50
<b>Grilled Steak</b> black beans, coconut rice, sweet plantains, avocado & Pica slaw	
<b>Crispy Chicken</b> black beans, yuca fries & Pica slaw	
<b>Pulled Pork Pernil</b> tostones, rice, black beans, avocado, Pica slaw, Mela'o sauce	

## CACHAPAS

<b>CACHAPAS</b>	\$15.00
Sweet yellow corn crêpes accompanied by <i>Ensalada Caracas</i>	
<b>Beef Pabellón</b> black beans, sweet plantains, queso fresco	
<b>Grilled Chicken</b> mozzarella, Guasacaca, black beans	
<b>Vegetariana</b> grilled tofu, plantains, black beans, garlic aioli	

## DESSERTS

<b>DESSERTS</b>	\$5.50
Coconut Quesillo Venezuelan creme caramel	
Yuca Beignets with Dulce de Leche dipping sauce	

## DRINKS

<b>DRINKS</b>	\$3.00
Fruit frescas	

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N/A Beer  
N/A Wine

\$5.00  
\$6.00