



AREPA&CO

VENEZUELAN KITCHEN

Tasting Menu
The perfect experience for group dining



Our Tasting Menu

In Venezuela, we are all about being social and sharing a meal together, especially if it's a special occasion. That's why we created our **TASTING MENU**, for you to experience true Venezuelan culture and hospitality.

Our casual and relaxed atmosphere, the friendly service and the great food and Latin vibe make it the perfect place to enjoy a meal with friends Join us!

Gus & Kathe





OUR *Tasting* MENU

A selection of our most popular dishes presented in a smaller format.

Everyone gets to enjoy 8 different dishes that cover almost the full Arepa & Co menu.

£29.50 per person

Food only
(Sample 8 dishes)

← Tasting Menu Experience

THE MENU

Smaller versions of...

Our best-selling starters placed on the table for everyone to enjoy

Tequeños

Crispy cheese pastries with fruity seasonal sauce. An old time favourite.



Pastelitos

Savoury beef turnovers with apple salsa verde on the side.



Buñuelos

Yuca balls on whipped feta cheese and topped with sugar cane syrup and chilli flakes



Toston Avocado

Twice-cooked green plantain crostini with pico de gallo, spicy mayo and mashed avocado



***Tajadas (alternative for Vegetarians)**

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

THE MENU

Smaller versions of...

Our best-selling mains: Arepas and Cachapas served with Yuca Fries

Arepas

Traditional Venezuelan cornbread filled with shredded chicken, mayo and avocado mix and cheddar.



Vegetarian Option:

Traditional black beans and grilled Venezuelan cheese

Cachapa

Sweetcorn pancake topped with shredded beef, creamy black beans, grated cheese and fried plantains..



Vegetarian Option:

Artisan soft grilled cheese with butter. The traditional way Venezuelans have it!



Yuca Chips

Our legendary deep fried yuca chips tossed in paprika salt with our homemade garlic mayo

Tres Leches

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



THE TASTING MENU TABLE

Sample the Venezuelan Cuisine all at once

The image below shows the full tasting menu experience for two people.



- Tequeños
- Buñuelos
- Toston Avocado
- Pastelitos
- Tajadas
- Arepas
 - Chicken & Cheese
 - Cheese & Beans
- Cachapas
 - Pabellón
 - Grilled Cheese
- Yuca Chips
- Tres Leches Cake

THE TASTING MENU TABLE

Sample the Venezuelan Cuisine all at once

Vegetarian Guests

- Tequeños
- Buñuelos
- Toston avocado
- Tajadas
- Yuca Chips
- Arepa cheese and beans
- Cachapa campo
- Tres leches cake

Vegan Guests

- Toston avocado (with no mayo)
- Tajadas (with guasacaca and vegan cheese)
- Yuca Chips
- Arepa avocado and pico de gallo
- Rice bowl with beans, plantain, sweet potatoes & sofrito
- Passion fruit sorbet

Halal Guests

- Tequeños
- Buñuelos
- Toston avocado
- Pastelitos
- Yuca Chips
- Arepa chicken and cheddar
- Cachapa pabellon (beef)
- Tres leches cake

Gluten Free Guests

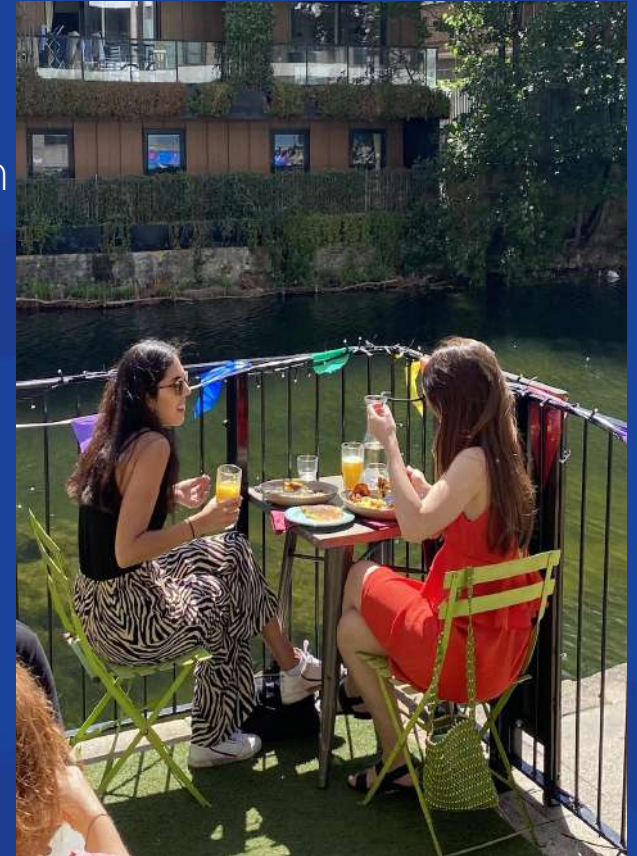
- Toston avocado
- Toston Beef
- Tajadas
- Yuca Chips
- Arepa chicken and cheddar
- Cachapa Pabellon (beef)
- Passion fruit sorbet

OUR LOCATIONS

Haggerston



Overlooking the beautiful Regents Canal our Haggerston site is small venue with an intimate feeling and an authentic Venezuelan vibe.



OUR LOCATIONS

Bethnal Green



Industrial look with high railway arch ceilings. Exposed brick interiors with a brushed metal bar and a vibrant outdoors space.



OUR LOCATIONS *Brixton*



Our smallest site, nestled in the buzzing Brixton Village. Here we can host up to 16 people seated and 25 standing.



OUR LOCATIONS

Elephant & Castle

Our latest opening, right in the middle of the new Elephant Park and with a great outdoor terrace and contemporary look.



WHAT'S NEXT?



If you wish to proceed:

We would need to take a **credit card authorisation** to secure the booking. We will send you an automated link for this. Please note this is NOT a deposit. Money will NOT be taken from your account. This is only to secure your booking and money will be taken only if you fail to show up on the day .

Place an enquiry directly on our website: arepaandco.com
Or email us directly at hello@arepaandco.com.