

**ANTOJITOS / APPETIZERS**

**DEGUSTACION/ SAMPLING**

Bite size crispy arepas, yucca fried, tostones and sampling with 4 toppings of shredded beef & chicken, reina pepiada and dominó  
**for 2-19 for 4-32 for 6-42**

**MANDOCAS MARACUCHAS**

Exotic fritters of corn flour, cheese, sweet plantain and panela with nata

**TEQUEÑOS**

Traditional venezuelan cheese sticks with Lucho's sauce

**TEQUEÑON**

Individual traditional cheese sticks with Lucho's sauce

**AREPITAS CON NATA**

Four bite size crispy corn arepas with nata

**AREPITAS CON ANIS Y NATA**

Four bite size crispy sweet anis arepas with nata

**YUCA FRITA CON NATA Y GUASACACA**

Crispy cassava with nata & venezuelan style guacamole

**QUESO BLANCO FRITO**

Fried white cheese

**CHORIZO LATINO**

Grilled latin chorizo

**TOSTADAS**

Home style arepa chips

**GUASACACA**

Venezuelan style guacamole

**CARAOTAS**

Black bean spread

**NATA**

Venezuelan sour cream

**PLAIN**

Shredded chicken

White fish

Shredded beef

Cheese

**JAMON Y QUESO**, ham and cheese

**PABELLON**, shredded beef, sweet plantains, black beans, cheese

**PASTELITOS/ ROUND FRIED PASTRIES**

**POLLO** Shredded chicken

**CARNE** Shredded beef

**QUESO** Cheese

**QUESO CON PAPA** Potato & cheese

**JAMON Y QUESO** Ham and cheese

**QUESO CON MERMELADA** Cheese and guava preserve

**CACHAPAS/ FRESH SWEET CORN PAN-CAKES**

**QUESO PAISA O GUAYANES**

Venezuelan style white or guayanes cheese

**JAMON Y QUESO**

Ham and white cheese

**POLLO MECHADO**

Stewed shredded chicken

**PERNIL ASADO**

Slow roasted pork

**CARNE MECHADA**

Stewed shredded beef

**ASADO NEGRO**

Venezuelan style pot roast

**ADD CHEESE**

**DELICIAS DE EL COCOTERO/ EL COCOTERO'S DELIGHTS**

**AREPAS** Baked and stuffed white corn pockets

**PATACONES** Crispy green plantain sandwiches with lettuce, tomatoes, mayo

**MISS VENEZUELA**

Smear of guasacaca, avocado and tomatoes

**DAYANA MENDOZA**

Shredded beef, grated cheese and sweet plantains

**LA MORONTA**

Pernil, avocado, cilantro and tomatoes

**Arepas | Patacones**

**LA MORILLO**

Stewed young goat in coconut sauce (chivo en coco) and tomatoes

**LA CHIQUINQUIRA**

Smear of Guasacaca, guayanes cheese, avocado and tomatoes

**DANIEL SARCOS**

Lucho's sauce, guayanes cheese, ham, avocado and tomatoes

**PABELLON**

Shredded beef, black beans, sweet plantain, grated white cheese

**REINA PEPIADA**

Pulled roasted chicken, avocado, cilantro, mayo

**GUAYANESA**

Venezuelan farmer's cheese

**PERNIL**

Slow roasted pork, green pepper mojo

**PEPITO**

Sautéed skirt steak with onion, tomatoes

**ASADO NEGRO**

Venezuelan style pot roast

**CAZON**

Stewed white fish

**PELUA**

Shredded beef, grated cheddar cheese

**CARNE MECHADA**

Stewed shredded flank steak

**POLLO MECHADO**

Stewed shredded chicken

**DOMINO**

Refried black beans with grated white cheese

**JAMON Y QUESO**

Ham and sliced white cheese

**PERICO**

Sautéed skirt steak with onion, tomatoes, grated cheese

**LA CATIRA**

Shredded chicken & grated cheddar cheese

**LA RUMBERA**

Roasted pork and grated cheddar cheese

**ATUN**

Tuna, tomatoes, red onions, cilantro & lime juice

**PROSCIUTTO**

Prosciutto, swiss cheese & tomatoes

**SANTA BARBARA**

Guayanes cheese & sweet plantain

**LA MARACUCHA**

Mortadela, tomatoes, mayo

**NA' GUARA**

Guayanese cheese & chorizo

**LAS MERCEDES**

Yellow grated cheddar cheese & tomatoes

**SANDWICHES/ PRESSED SANDWICH**

(Served with small green salad)

**EL VENEZOLANO**

Paisa white cheese, tomatoes, guasacaca

**PERNIL**

Slow roasted pork, swiss cheese, tomatoes, mayo

**CARNE MECHADA**

Stewed shredded flank steak

**CUBANAZO**

Roasted pork, ham, swiss cheese, pickles, mustard

**POLLO CON AGUACATE**

Grilled chicken, tomatoes, guasacaca

**VEGETARIANO**

Paisa white cheese, hearts of palm, tomatoes, cilantro pesto

**JAMON Y QUESO**

Swiss cheese, ham, tomatoes, Lucho's sauce

**PEPITO**

Sautéed skirt steak with onion, tomatoes

**PERICO**

Scrambled eggs with onions & tomatoes, swiss cheese, Lucho's sauce

## ENSALADAS/ SALADS

<b>LA COCOTERO</b>	12
Grilled chicken breast over lettuce, tomatoes, red onions, * house dressing	
<b>ATUN</b>	10
Tuna salad, over greens, tomatoes, red onions, * house dressing	
<b>CALAMARES</b>	10
Crispy calamari over greens, tomatoes, red onions, * house dressing	
<b>AGUACATE</b>	9
Hass avocado, over greens, tomatoes, red onions, * house dressing	
<b>PALMITO</b>	9
Marinated hearts of palm over greens, tomatoes, red onions, * house dressing	
<b>MIXTA</b>	11
Hass avocado, marinated hearts of palm over greens, tomatoes, red onions, * house dressing	
<b>GALLINA</b>	6
Traditional Venezuelan style potato salad with carrots, potatoes, shredded chicken, apples, mayo	

\* House Dressing: soybean oil, dijon mustard, orange & lime juice and black Pepper

## SOPAS DEL DIA / HOMEMADE SOUPS

<b>LENTEJA</b> lentil soup (vegetarian)	S 5 L 9
<b>CARAOTAS NEGRAS O ROJAS</b> red or black beans soup (vegetarian)	S 5 L 9
<b>POLLO</b> Chicken broth w/veggies	S 6 L 9
<b>SANCOCHO</b> Venezuelan style short ribs & vegetable soup	S 8 L 12
<b>SOPA E'PESCAO</b> White fish & vegetables soup	S 8 L 12
<b>MONDONGO</b> Venezuelan style diced tripe soup with vegetables	S 8 L 12

## MAIN DISHES

### ESPECIALIDADES DE LA CASA/ EL COCOTERO'S SPECIALTIES

<b>PABELLON CRIOLLO</b>	
Venezuelan National Dish	
White rice, black beans, sweet plantain & a selection of El Cocotero homemade stews:	
<b>CARNE MECHADA</b>	19
Shredded flank steak	
<b>CAZON</b>	19
Shredded white fish	
<b>POLLO MECHADO</b>	17
Shredded chicken	

<b>POLLO AL HORNO</b>	15
Roasted chicken	
<b>VEGETARIANO</b>	15
Vegetarian	

<b>HALLACA</b>	18
Venezuelan style corn tamale, stuffed with a stewed of chicken, beef, pork, olives, raisins & capers, wrapped in banana leaves, served with venezuelan's style potato salad	

<b>CHIVO EN COCO</b>	18
Stewed young goat in a coconut red & green pepper sauce, rice, tostones	

<b>CAMARONES COCOTERO</b>	19
Sautéed shrimp in cilantro pesto, crispy green plantains (tostones), greens salad	

<b>CHURRASCO</b>	23
Grilled 12oz loin strip steak with yucca mash & salad	

<b>ASADO NEGRO</b>	19
Slow braised eye round beef cooked in red wine, onions, panela with rice, beans, tostones	

<b>PERNIL HORNEADO O CHULETAS AL HORNO</b>	18
Roasted pork or pork chops with rice, beans, sweet plantains or salad and tostones	

<b>BISTEC ENCEBOLLADO</b>	19
Sautéed skirt steak with onions, yucca mash & salad	

<b>PASTA CON SALSA DE CARAOTAS NEGRAS</b>	13
Slow braised black beans in a tomatoes based sauce over farfalle pasta	

<b>LA BANDEJA DOÑA BARBARA</b>	23
Shredded beef, crackling pork rind, fried egg, rice, red beans, sweet plantain, chorizo & avocado	

<b>POLLO AL HORNO</b>	13
Orange glazed, slow roasted chicken, fried yucca, green pepper mojo, green salad	

## PLATOS ADICIONALES/ SIDE DISHES

<b>ARROZ Y CARAOTAS</b>	6
White rice & black o red beans	
<b>TAJADAS</b>	4
Fried sweet plantain	
<b>TOSTONES</b>	5
Fried crispy green plantains, green pepper mojo	
<b>YUCA CON MOJO</b>	6
Boiled yucca, green pepper mojo	
<b>PURE DE PAPA</b>	6
Yucca mashed	
<b>PAPAS FRITAS</b>	4
French fries	
<b>LA VIUDA</b>	2
Plain arepa	
<b>GUASACACA</b>	4
Venezuela style guacamole	
<b>EXTRA QUESO O TAJADAS</b>	2
Extra cheese or sweet plantain	

## DESAYUNOS/ BREAKFAST (Served all day)

<b>CRIOILLO</b>	9
Scrambled egg with onion and tomatoes, arepitas, black beans, nata, grated white cheese	
<b>LLANERO</b>	12
Shredded beef, scrambled eggs, arepitas, black beans, nata, grated white cheese	
<b>SOL MARACUCHO</b>	9
Sunnyside up eggs, fried sweet plantain, grated white cheese	
<b>GALLEGO</b>	12
Scrambled eggs, black beans, chorizo and arepitas	

## POSTRES/ DESSERTS

<b>3 LECHEs</b>	5.5
Three milk cake	
<b>QUESILLO</b>	5.5
Venezuelan style crème caramel	
<b>ARROZ CON LECHE</b>	5.5
Rice Pudding	
<b>BIENMESABE</b>	5.5
Sponge cake soaked in sweet coconut milk topped with whipped coconut cream and toasted coconut flakes	

## BEBIDAS TRADICIONALES TRADITIONAL STREET DRINKS

<b>PAPELON</b>	5
Brown sugar cane & lime Juice infused limade	
<b>CHICHA</b>	5
Cinnamon rice milkshake	
<b>CERELAC</b>	5
Wheat & milk cereal beverage	
<b>TODDY (caliente o frio)</b>	5
Venezuelan hot or cold chocolate milkshake	
<b>COCADA</b>	6
Sweet coconut milkshake	

## JUGOS NATURALES/ JUICE BAR

<b>PATILLA</b> Watermelon (Seasonal)	5
<b>PARCHITA</b> Passion fruit	5
<b>TAMARINDO</b> Tamarind	5
<b>NARANJA</b> Fresh squeezed orange	5
<b>MANGO</b> Mango Juice	5
<b>MANGO/ LECHE</b> Mango milkshake	6
<b>LECHOSA</b> Papaya Juice	5
<b>LECHOSA/ LECHE</b> Papaya milkshake	6
<b>CAMBURADA</b> Banana milkshake	5
<b>CAMBURADA CON FRESAS</b> Banana & strawberry milkshake	6
<b>FRESA</b> Strawberry Juice	6

## REFRESCOS / REFRESHMENTS

<b>FRESCOLITA</b> Venezuelan soda pop	2.5
<b>ASSORTED SODAS</b>	2
<b>SPRING WATER</b>	2
<b>ACQUA PANNA</b>	5
<b>SAN PELLEGRINO</b>	S 2.5 L 6

## CAFE Y TE/ COFFEE AND TEA

<b>NEGRITO</b> Espresso	3
<b>DOBLE</b> Double espresso	3.5
<b>CAFE CON LECHE</b> Latte	4
<b>CAFE CON LECHE FRIO</b> Iced Latte	4.5
<b>GUAYOYO</b> Extra light black coffee	2.5
<b>MARRONCITO</b> Macchiato	3.5
<b>MARRON</b> Large Macchiato	4
<b>TODDYCCINO</b> Mochaccino	6
<b>AMERICANO</b> Regular coffee	S 2 L 2.5
<b>CAFE FRIO</b> Iced american coffee	3.5
<b>TE CALIENTE O FRIO</b> Hot or cold tea	3