

Appetizers / Tapas

<u>Tuna Ceviche</u> (Rumba specialty)	13
Pieces of Tuna Loin, slightly marinated with special red pepper sauce and lemon juice, cucumber, radish, tomato, red onion, celery, cilantro, habanera pepper and avocado.	
<u>Platano Relleno</u>	7
Baked plantain stuffed with mozzarella cheese, Venezuelan Zuliano Style.	
<u>Camarones Caribeños al Ron</u>	10
Spicy shrimp sauteed with lemon, fresh herbs, flamed with dark rum.	
<u>Patacon Rumba</u> (Rumba specialty)	11
Smashed fried green plantains, filled with grilled flank steak, cilantro mayonnaise, bell & jalapeno peppers, onions and tomatoes.	
<u>Patacon Maduro con Puerco</u>	9
Sauteed pork loin with mojo sauce served between smashed yellow plantain.	
<u>Arepa de Prosciutto</u>	10
Flour corn cake freshly made, filled with prosciutto, Swiss cheese, arugula and tomato.	
<u>Arepa de Queso</u>	8
Flour corn cake freshly made, filled with Venezuelan white cheese and sauteed onions.	
<u>Arepa de Aguacate</u> (Venezuelan)	9
Flour corn cake freshly made, filled with avocado, red pepper, onion, tomato, Venezuelan white cheese, house vinaigrette.	
<u>Arepa de Pollo</u> (Organic chicken)	9
Flour corn cake freshly made, filled with shredded chicken, tomato, onion, bell peppers, house vinaigrette.	
<u>Arepa de Puerco</u>	9
Flour corn cake freshly made, filled with roasted pork and pickled onion.	
<u>Arepa con Ropa Vieja</u> (Colombian)	9
Flour corn cake freshly made, mixed with hard cheese, served with shredded beef stew.	
<u>Arepa Reina Pepiada</u>	9
Flour corn cake freshly made, filled with shredded chicken, beef, avocado, white cheese, onion, tomato, bell pepper.	
<u>Croqueta de Yuca</u>	8
Mashed yuca root, stuffed with hand cut beef in a light tomato sauce, topped with cheese au gratin .	
<u>Yuca Frita</u> (mojo sauce, huancaína sauce, spicy cilantro sauce)	8
Fried yuca root served with mojo sauce.	
<u>Calamares al Tequila</u>	8
Grilled squid with a drop of tequila, Spanish paprika, olive oil and sherry vinegar sauce.	
<u>Lomo a la Huancaína</u> (Peruvian style)	13
Grilled filet mignon covered with a special Peruvian sauce made with cheese, peanuts, milk and Peruvian yellow pepper. (mildly spicy)	
<u>Mofongo de Platano con Mariscos</u> (Puerto Rican dish)	13
Mashed green plantains with garlic, served with shrimp and scallops in tomato sauce.	
<u>Mofongo de Yuca con Mariscos</u>	13
Mashed Yuca with garlic served with shrimp and scallops in tomato sauce.	
<u>Pimiento Relleno</u>	9
Red pepper filled with Spanish rice, spinach, garlic, onion, bell peppers, served with cilantro sauce.	
<u>Torrejita de Espinaca</u>	10
Sauteed fresh spinach patties with shallots, garlic, parsley and guayanes cheese.	
<u>Empanada Casera</u>	7
Beef turnover, Argentine style.	
<u>Tostones con Mojo</u> (mojo sauce, huancaína sauce, spicy cilantro sauce)	8
Fried mashed green plantains.	