

**Angel  
Falls  
Grill**

## BREAKFAST / BRUNCH

### THE CLASSIC BACONATOR

14

Bacon, two eggs cooked your way and sweet cherry tomatoes with a side of four mini arepas.

### PERICO

15

Cachapa topped with smashed avocado, Venezuelan style scrambled eggs and feta cheese. (V)

Add ripe plantain for 4

### MR. BENEDICT

18

Two cachapas topped with two poached free range eggs, bacon, fresh spinach leaves and hollandaise sauce.

### AVO AREPA

10

Grilled arepa topped with smashed avocado, extra virgin olive oil and pink rock salt. (V)

Add two eggs for 4

### BACON & EGG AREPA

12

Arepa filled with crispy bacon and two eggs cooked your way.

### BACON & EGG CACHAPA

14

Cachapa filled with crispy bacon and two eggs cooked your way.

### SABANA

16

Arepa topped with smashed avocado, rocket, fried eggs, feta and topped with a lemon dressing. (V)

### TRIPLE OMELETTE

18

Triple egg omelette filled with cheddar cheese, sautéed onion, spinach, red capsicum and tomatoes topped with sliced avocado, and served with four mini arepas. (V)

### CACHAPA TOWER

16

A tower of cachapas served with crispy bacon and ripe plantain, and drizzled with pure maple syrup.

Add ice cream for 4

### GUASAMASH

24

Cachapa topped with a dash of AFG guasacaca sauce, roasted capsicum, sliced chorizo, feta and two eggs cooked your way with a side of Venezuelan chilli kick sauce.

### ARAUCA

18

Scrambled eggs, black beans, grilled halloumi cheese and four mini arepas. (V)

Add ripe plantain for 4

### BIGGIE

24

Eggs cooked your way, black beans, chorizo, bacon, cherry tomatoes, avocado and four mini arepas.

**THE CRIOLLO (minimum two people)**

50

Perico, bacon, feta, black beans, chorizo, mushrooms, nata sauce, two tostones, four mini arepas, four mini cachapas, and orange and banana slices.

**SUNRISE DEGUSTATION (minimum two people)**

55

Eggs cooked your way, grilled halloumi cheese, black beans, sauteed cherry tomatoes and spinach, mushrooms, hollandaise sauce, two tostones, four mini arepas, four mini cachapas, and strawberries and banana slices. (V)

**EXTRAS**

Bacon	4	Eggs	4	Spinach	4
Ripe plantain	4	Sautéed mushrooms	4	Arepa	6
Avocado	4	Grilled halloumi cheese	5	Cachapa	8

## STARTERS & SHARING PLATES

### **MINI-MIX** 14

Choose your favourite base (arepa, cachapa or half-half), and we will bring you four delicious flavours: shredded beef, pork, chicken and black beans with feta, accompanied by green aioli or Venezuelan chilli kick sauce.

### **TOSTONES** 18

Fine slices of green plantain, fried and topped with your choice of smoked steak strips or grilled chicken tenders, finished with zesty chimichurri sauce.

### **CAZUELA** 15

Mixed prawns and squid, gently sautéed in garlic, extra virgin olive oil and fresh coriander.

### **PINCHOS** 12

Delicious deep-fried skewers of sweet ripe plantain and halloumi. (V)

### **EMPANADAS** 16

Mini empanadas filled with four of our signature flavours; Shredded beef, chicken with bacon and cheddar, beef with black beans and feta, and a tasty combination of cheddar and feta. Served with the sauce of your choice.

### **CHORI - AREPAS** 14

Our signature spiced chorizo served with four mini arepas and our famous AFG guasacaca sauce.

### **MORCI - CACHAPAS** 15

Traditional morcilla (black pudding) with four mini cachapas and our house made green aioli sauce.

### **CHISTO - PAPAS** 20

Traditional chistorra, served with papas criollas and our queso and pimiento sauce.

### **CORN CROQUETTES** 15

Four crispy croquettes made of sweet corn, bacon and cheese, served with our green aioli sauce.

### **CALAMARES REBOZADOS** 15

Corn battered calamari served with our green aioli sauce.

### **VUELVE A LA VIDA** 25

A sharing plate of seafood with three different types of ceviche; prawns, octopus and clams, and served with thin toasted chia arepa chips.

### **MERU PLATTER (four people)** 55

A sharing plate of tostones, mini cachapas, mini arepas, and pinchos with four delicious flavours: shredded beef, pork, chicken, and dominó, served with two sauces: green aioli and venezuelan chilli kick.

### **FEED ME**

55

Can't decide what to order? Relax and enjoy a little bit of a lot of our dishes with the chef's Feed Me option.

## CLASSICS

### **THE A.F.G. PARRILLA** 30

Tender smoked rump cap steak, grilled free range chicken tenders, our signature chorizo, congri, yuca chips, and our delicious AFG guasacaca sauce.

**Change your smoked meat: Porterhouse +4 / eye fillet +7**

### **MAR Y TIERRA** 36

Smoked and grilled eye fillet, grilled free range chicken tenders, garlic sautéed prawns and squid, beer battered chips and chimichurri sauce.

### **PABELLÓN** 16

Mouth-watering Venezuelan shredded beef, chicken or pork, served with spiced black beans, feta, rice and slices of fried ripe plantain.

### **CRIOLLO** 35

Tender smoked porterhouse steak, our signature chistorra, papas criollas, coleslaw, and our delicious queso and pimiento sauce.

**Change your smoked meat: Rump cap / eye fillet +7**

### **ANDINA** 45

Tender smoked lamb rack, served with sweet potato wedges, black bean puree, and chimichurri sauce.

#### **THE BIG GRILL (minimum two people)** 100

500gm of rump cap steak, free range chicken tenders, signature chorizo, morcilla (black pudding), congri, coleslaw, papas criollas and guasacaca sauce.

**Change your smoked meat: Porterhouse +10 / eye fillet +50**

#### **TEPUY DEGUSTATION (minimum two people)** 90

500gm of all our cuts of beef: Eye fillet, porterhouse, and rump cap, with morcilla (black pudding), signature chorizo, yuca chips, corn on the cob, congri, avocado and chimichurri sauce.

#### **TRIPLE GRILL (minimum two people)** 120

Lamb ribs, rump cap steak, free range chicken tenders, chorizo, chistorra, coleslaw, corn on the cob, sweet potato wedges and our chimichurri sauce.

**Porterhouse +5 / eye fillet +25**

## SALADS

### **PUMPKIN SALAD** 16

Three colour quinoa tossed with spinach leaves, sliced capsicum, zucchini, eggplant, feta and pumpkin drizzled with aged balsamic dressing. (V)

**Add 100gm of grilled chicken for 9**

### **CALAMARI** 25

Corn battered crispy fried squid, served with a salad of avocado, red capsicum, Spanish onion, cherry tomatoes, basil, young rocket leaves and feta, with a lime dressing.

**Add al ajillo prawns for 9**

### **PORK SALAD** 18

Pulled pork, fresh rocket, red onion, cherry tomatoes and avocado topped with our delicious honey mustard dressing.

# AREPAS & CACHAPAS

## AREPAS

An arepa is a grilled or deep-fried round flat bread made of 100% white corn.

## CACHAPAS

A cachapa is a delicious pancake made of sweet corn kernels.

1

CHOOSE YOUR BASE  
AREPA OR CACHAPA

2

SELECT YOUR  
FLAVOUR

3

SELECT YOUR FAVOURITE  
EXTRA / SALSA

	AREPAS	CACHAPAS
<p><b>ANGEL FALLS</b></p> <p>Choose from tender smoked steak strips or grilled chicken tenders topped with sliced sun-ripened tomatoes, grilled halloumi and our recommended Venezuelan chilli kick sauce.</p> <p>Add avocado for 4</p>	16	20
<p><b>CARONI</b></p> <p>Sumptuous mixed prawns and squid gently sautéed in extra virgin olive oil with garlic and topped with fresh sliced avocado.</p>	18	22
<p><b>CANAIMA</b></p> <p>Smoked and char-grilled eye fillet, caramelised onion, roasted capsicum, grilled zucchini and our signature guasacaca sauce.</p>	20	24
<p><b>RORAIMA</b></p> <p>Tender smoked and grilled steak strips, our signature chorizo and free range chicken tenders topped with our recommended green aioli sauce.</p> <p>Add grilled halloumi for 5</p>	20	24
<p><b>THE AUSSIE GLORY</b></p> <p>Choose from tender smoked steak strips or grilled chicken strips served with a fried egg, caramelised onion, cheddar cheese and beetroot.</p>	16	20
<p><b>BEAUTY QUEEN</b></p> <p>Venezuelan style shredded chicken salad (cold), mixed with our house made aioli sauce and diced avocado, topped with cheddar cheese.</p> <p>Add avocado for 4</p>	15	19
<p><b>APURE</b></p> <p>Your choice of our exquisite shredded pork, beef or chicken served with coleslaw.</p>	14	18
<p><b>AVILA</b></p> <p>Your selection of exquisite shredded beef, pork or chicken, served with sliced tomatoes, avocado and aioli sauce.</p>	16	20
<p><b>CAPTAIN HAIRY</b></p> <p>Your choice of our exquisite shredded beef, pork or chicken topped with tasty cheddar cheese.</p>	14	18

AREPAS CACHAPAS

**PABELLON**

14

18

Your selection of exquisite shredded beef, pork or chicken, served with our slow-cooked signature black beans and crumbled feta.

Add ripe plantain for 4

**EXTRA GREENIE**

12

16

Char-grilled slices of eggplant, zucchini, pumpkin topped with roasted capsicum, sautéed mushrooms and feta cheese. (V)

Add avocado for 4

**DOMINO**

12

16

Our delicious slow-cooked signature black beans topped with crumbled feta. (V)

Add ripe plantain for 4

EXTRAS					
Bacon	4	Sautéed mushrooms	4	Arepa	6
Ripe plantain	4	Grilled halloumi cheese	5	Cachapa	8
Avocado	4	Spinach	4	Al Ajillo Prawns	9

SALSAS	
<b>AFG Guasacaca</b> Our house made avocado salsa dip.	2
<b>Chimichurri</b> Tangy finely chopped herbs, garlic, and white wine vinegar salsa.	2
<b>Venezuelan Chilli Kick</b> A fiery salsa picante made with aioli and fresh chilli.	2
<b>Green Aioli</b> Our house made garlic mayonnaise with fresh coriander.	2
<b>Aioli</b> Our house made garlic mayonnaise.	2
<b>Nata</b> Traditional Venezuelan sour cream.	2
<b>Pimenton &amp; Queso</b> An AFG signature sauce made of red capsicum and cheese.	2

# BUILD YOUR GRILL

1

SELECT YOUR MEAT

2

CHOOSE YOUR SIDES

3

ADD YOUR SALSA

## 1. MEAT

<b>PUNTA (Rump cap)</b> Smoked, slow cooked and char-grilled. (per 150gm)	12
<b>SOLOMO (Porterhouse steak)</b> Smoked, slow cooked and char-grilled. (per 200gm)	16
<b>LOMITO (Eye fillet)</b> Smoked and char-grilled. (per 100gm)	16
<b>POLLO (Free range chicken)</b> Char-grilled. (per 100gm)	10
<b>COSTILLAS DE CORDERO (Lamb rack)</b> Smoked and char-grilled (per 2 pcs)	18

## 2. SIDES

<b>AFG signature chorizo</b>	8
<b>Morcilla (black pudding)</b>	9
<b>Chistorra</b>	12
<b>South American ripe plantain (V)</b>	7
<b>South American green plantain (V)</b>	6
<b>Grilled corn on the cob with butter (V)</b>	7
<b>Yuca chips with nata (cassava chips) (V)</b>	9
<b>Sweet potato wedges with aioli (V)</b>	6
<b>Beer battered chips with aioli (V)</b>	6
<b>Papas criollas with our signature pimenton &amp; queso sauce (V)</b>	9
<b>Congri (black beans, rice and bacon)</b>	5
<b>House salad with balsamic dressing (V)</b>	6
<b>Coleslaw (V)</b>	7

## 3. SALSAS

<b>AFG Guasacaca</b> Our house made avocado salsa dip.	2
<b>Chimichurri</b> Tangy finely chopped herbs, garlic, and white wine vinegar salsa.	2
<b>Venezuelan Chilli Kick</b> A fiery salsa picante made with aioli and fresh chilli.	2
<b>Green Aioli</b> Our house made garlic mayonnaise with fresh coriander.	2
<b>Aioli</b> Our house made garlic mayonnaise.	2
<b>Nata</b> Traditional Venezuelan sour cream.	2
<b>Pimenton &amp; Queso</b> An AFG signature sauce made of red capsicum and cheese.	2







**@angelfallsg grill**