

BIENVENIDOS

TO THE EXCLUSIVE VENEZUELAN STEAKHOUSE EXPERIENCE

A modern concept fusing the best of the Venezuelan gastronomy, creating delicious and authentic recipes within a fun and unique atmosphere.

TASTE OF TRADITION'S LUNCH

Angel Falls Grill is about experiencing a modern and unique Venezuelan cuisine, where you will find some of the best smoked, grilled and juicy steaks in Perth

2 COURSES (Main with a Starter or Dessert) 44 pp
3 COURSES (Main with a Starter & Dessert) 51 pp

Includes a glass of selected house wine, tap beer or soft drink

ENTREES

Croquetas de Maiz

Crispy corn croquettes served with our green aioli sauce.

Arepa basket

Crunchy corn flatbread with nata sauce.

Pinchos

Skewers of South American sweet ripe plantain and halloumi cheese.

MAINS

Punta

200g of Hickory smoked rump cap steak with your choice of chips, mashed potatoes or salad.

Toston Nacho

Juicy shredded beef and pulled pork with slices of crispy green plantain, black beans, cheddar, AFG Guasacaca and nata sauce.

Roraima

Arepa or Cachapa filled with our tender hickory smoked and grilled steak strips and grilled free range chicken tenders topped with our green aioli sauce.

Sabana

Bowl of rice or lettuce topped with grilled pumpkin, halloumi cheese, corn kernels, sautéed spinach, grilled zucchini and roasted red capsicum strips.

Cinaruco

Bowl of rice or lettuce topped with hickory smoked rump cap steak or grilled free range chicken tenders, sweet potato fries, sliced red capsicum, black beans, coleslaw and diced cucumber.

Ajo y Mar

Bowl of rice or lettuce topped with al ajillo prawns and calamari, sliced red capsicum, chips, diced red onion, avocado and maíz kernels.

DESSERTS

Quesillo (GF)

A smooth, creamy caramel flan made in traditional Venezuelan style.

Ice Cream

Vanilla ice cream with chocolate or strawberry syrup.

Our lunch menu is available Monday – Friday
Not available on public holidays

CARAJITOS MENU

(for the little ones under 12)

22

AFG BABY STEAK Thinly sliced steak strips with chips or sweet potatoes fries and tomato sauce.

POPCORN CHICKEN Corn battered chicken with chips or sweet potatoes fries and tomato sauce.

 Vegetarian  Seafood (I)  Nuts

Angel
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Lunch • Dinner • Catering • Functions

100% GLUTEN FREE

HOUSE COCKTAILS

Seduce your palate with our exclusive house-made cocktails made with award winning Venezuelan Rums

 Rum Degustation 59 Half a shot of each of our six Venezuelan rums.	 Piña Colada 23 Pampero blanco rum, coconut cream, milk and pineapple juice.
 Flamingo 24 Pampero blanco rum, triple sec, grenadine and pineapple juice.	 Daiquiri 23 Pampero blanco rum, lime juice, triple sec and lemon sour. Strawberry or Passion Fruit +2
 Mojito 22/65 Pampero blanco rum, lime cordial, mint, lime, sprite and soda. Strawberry or Passion Fruit +2	 Dark Mojito 25 Pampero Añejo Especial rum, lime, mint, lime cordial and soda.

STARTERS

MERU PLATTER (Recommended for two people) 119

A sharing plate of mini cachapas with pork belly bites, coleslaw, maíz and chilli kick sauce, empanadas, thinly sliced arepas topped with chorizo, pico de gallo, maíz and green aioli sauce, yuca chips, mini arepas filled with shredded beef, croquetas de maíz, tostones topped with guasacaca sauce and pulled pork and pinchos de plátano; served with green aioli and Venezuelan chilli kick sauce.

EMPANADAS 21

Crispy corn dough filled with shredded beef mixed with black beans and feta, pulled pork, cheddar and feta. Served with Venezuelan chilli kick sauce.

CROQUETAS DE MAIZ 20

Four crispy croquettes made of sweet maíz, bacon, a dash of chilli, onion, coriander, and cheddar; served with our green aioli sauce.

EL TRIO  28

Slim arepa topped with corn battered prawn, pico de gallo, maíz, guasacaca and nata sauce, one toston with chorizo, pico de gallo, maíz and green aioli sauce, and one mini cachapa topped with pork belly bites, coleslaw, maíz and chilli kick sauce.

PINCHOS DE PLATANO  19

Four delicious skewers of South American sweet ripe plantain and halloumi cheese.

MINI MIX 28

Mini cachapa filled with pulled pork, mini arepa filled with South American sweet ripe plantain and cheddar, mini cachapa filled with black beans and feta and mini crispy arepa filled with shredded beef. Served with green aioli sauce.

CAZUELA  32

Mixed prawns and squid, gently sautéed in garlic, extra virgin olive oil and fresh coriander with a side of two mini crispy arepas

CALAMARES REBOZADOS  21

Corn battered calamari served with our green aioli sauce.

 Vegeterian  Seafood (I)  Nuts
100% Gluten Free Menu

Angel Falls Grill

SMOKED STEAK

Refine your steak experience with the flavour of our roots. Hickory Smoked and char-grilled steaks cooked to perfection made in the Venezuelan style.

All our steaks are BMS +1, marinated with Venezuelan spices, hickory smoked and vacuum packed for 24 hours

LOMITO 69

200g Eye Fillet Steak

SOLOMO 66

300g Porter House Steak

PUNTA 33

200g Rump Cap Steak


(comes with mixed leaves)

SHARING BOARDS

(Recommended for two people)

ARAGUANAY 134

A deconstructed sharing plate of mini cachapas and sliced arepas, 200g of hickory smoked steak strips, 200g of grilled free range chicken tenders, 100g of crispy pork belly and black beans with feta; served with AFG Guasacaca, nata and chimichurri sauce.

TEPUY  203

400g of hickory smoked rump cap steak, 200g of prawns and squid gently sautéed in garlic, 100g of grilled free range chicken tenders, morcilla, coleslaw, maíz on the cob, sweet potato fries and asparagus; served with chimichurri and AFG Guasacaca sauce.

600g Porterhouse +63
400g Eye Fillet +72

GRAN SABANA 198

400g of hickory smoked rump cap steak, 250g of pork belly, South American sweet ripe plantain topped with melted cheddar, AFG signature chorizo, congri, coleslaw and chips; served with chimichurri and AFG guasacaca sauce.

600g Porterhouse +63
400g Eye Fillet +72

SAUCES

AFG Guasacaca Avocado salsa with garlic, onion and coriander.

Venezuelan Chilli Kick A fiery salsa picante made with aioli and fresh chilli.

Green Aioli Our house made garlic mayonnaise sauce with fresh coriander.

Chimichurri Tangy finely chopped herbs, garlic, onion, coriander, tomato, capsicum a dash of chilli and white wine vinegar salsa.

Aioli Our house made garlic mayonnaise sauce.

Nata Traditional Venezuelan sour cream sauce.

Rosa & María Our red wine reduced sauce with rosemary.

FEED ME (minimum order is two)

Can't decide what to order? Relax and enjoy our chef's suggestion. This experience includes three courses and dessert. Please allow ninety minutes for this exquisite journey.

112
per
person

FAVOURITES

(comes with mixed leaves)

CHICHARRÓN 34

250g of Pork Belly Slowly cooked, and deep-fried.

POLLO 23

150g of Free Range Chicken Tenders Char-grilled.

CARNE MECHADA 29

150g of Slowly cooked shredded beef.

CERDO 25

150g of Slowly cooked pulled pork.

CLASSICS

CRIOLLO 92


300g of hickory smoked porterhouse steak with a bed of our mashed potatoes, grilled asparagus, and our special red wine reduced sauce with rosemary.

400g Rump Cap +0
400g Eye Fillet +73

AFG PARRILLA 67

200g of hickory smoked rump cap steak, 100g of grilled free range chicken tenders, AFG signature chorizo, congri, yuca chips, and our delicious AFG guasacaca sauce.

300g Porterhouse +29
200g Eye Fillet +37

MAR Y TIERRA  82

200g of hickory smoked rump cap steak, 100g of grilled free range chicken tenders, 200g of prawns and squid gently sautéed in garlic, chips and chimichurri sauce.

300g Porterhouse +29
200g Eye Fillet +37

PUMPKIN SALAD  33

Grilled pumpkin with three colour quinoa tossed with spinach, sliced capsicum, zucchini, eggplant and feta drizzled with balsamic dressing.


VENEZUELAN SIDES


AFG signature chorizo 12

Venezuelan morcilla 15

South American sweet ripe plantain  10

South American green plantain  14

Yuca chips with nata sauce  14
(cassavana chips)

Papas Criollas with green aioli sauce  15
(soft round potatoes)

Congri 10

(black beans, rice and bacon)

Arepa  10

Cachapa  10

CLASSIC SIDES


Coleslaw  10

Grilled Maiz on the Cob with butter  12


Al ajillo prawns  25

Seasonal vegetables  12

Sweet potato fries with aioli sauce  16

Chips with Aioli  12

Mashed Potatoes  12

Asparagus  18

House salad with balsamic dressing  10

AREPAS & CACHAPAS

Arepas: Grilled or deep-fried round flat bread made of 100% white maíz.

Cachapas: Delicious pancake made of sweet maíz kernels.

CANAIMA 40

Hickory smoked and char-grilled eye fillet steak, caramelised onion, roasted capsicum, grilled zucchini and AFG guasacaca sauce.

ANGEL FALLS 35

Tender hickory smoked steak strips or grilled free range chicken tenders topped with sliced tomatoes, grilled halloumi cheese, avocado and our Venezuelan chilli kick sauce.

PABELLON 32

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

EXTRA GREENIE  28

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

Allergies: Please advise our staff about any allergies.
Halal: All our meats are Halal.

100% Gluten Free Menu