

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

1 COURSE 43pp 2 COURSE 51pp 3 COURSES 59pp

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

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.

Toston Nacho

Bowl of rice or lettuce topped with Juicy shredded beef or pernil with slices of crispy green plantain, black beans, cheddar, AFG Guasacaca and nata 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.

DESSERT

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 )

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.

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HOUSE COCKTAILS

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



Unos Rones

Half a shot of each of our six Venezuelan rums.



Sifrina

Pampero blanco Venezuelan rum, triple sec, grenadine and pineapple juice.



Colada Caribeña

Pampero blanco Venezuelan rum, coconut cream, milk and pineapple juice.



Isla Dreams

Pampero blanco Venezuelan rum, lime juice, lemon sour and triple sec.



CCS Mojito

Pampero blanco Venezuelan rum, lime cordial, mint, lime, sprite and soda.



Rumba

Pampero especial añejo Venezuelan rum, lime, mint, lime juice and soda.

STARTERS

MERU PLATTER (Recommended for two people)

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

EMPANADAS

Three crispy corn dough filled with shredded beef mixed with black beans and feta, pernil, cheddar and feta. Served with Venezuelan chilli kick sauce.

CROQUETAS DE MAIZ

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

PINCHOS DE PLATANO

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

MINI MIX

Mini cachapa filled with pernil, 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

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

Corn battered calamari served with our green aioli sauce.

nuts Seafood (I) Vegetarian

100% Gluten Free Menu

# 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 marinated with Venezuelan spices, hickory smoked and vacuum packed for 24 hours.

<b>LOMITO</b> 200g Eye Fillet   100d Grain Fed (min)   BMS 2+	81
<b>SOLOMO</b> 300g Porterhouse   100d Grain Fed (min)   BMS 2+	72
<b>PUNTA</b> 200g Rump Cap   100d Grain Fed (min)   BMS 2+	39
<b>WAGYU PUNTA</b> 100g Full Blood Wagyu Rump Cap   400d Grain Fed (min)   BMS 8/9+	62

## VENEZUELAN SIDES

<b>AFG signature chorizo</b>	14
<b>Venezuelan morcilla</b>	17
<b>South American sweet ripe plantain</b> 🌿	12
<b>South American green plantain</b> 🌿	16
<b>Yuca chips</b> with nata sauce 🌿 (cassava chips)	16
<b>Papas Criollas</b> with green aioli sauce 🌿 (soft round potatoes)	17
<b>Mashed apio criollo</b> 🌿 (arracacha)	16
<b>Congri</b> (black beans, rice and bacon)	12
<b>Arepa</b> 🌿	12
<b>Cachapa</b> 🌿	12

## CLASSIC SIDES

<b>Coleslaw</b> 🌿	12
<b>Grilled Maiz</b> on the Cob with butter 🌿	14
<b>Grilled Seasonal vegetables</b> 🌿	15
<b>Sweet potato fries</b> with aioli sauce 🌿	18
<b>Chips</b> with aioli sauce 🌿	14
<b>Mashed Potatoes</b> 🌿	14
<b>House salad</b> with balsamic dressing 🌿	12

## SAUCES 🌿

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

**AFG Guasacaca** Avocado salsa with garlic, onion and coriander.

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

## FAVOURITES

<b>CHICHARRON</b> 250g of Pork Belly Slowly cooked, and deep-fried.	40
<b>POLLO</b> 150g of Free Range Chicken Tenders Char-grilled.	28
<b>CARNE MECHADA</b> 150g of Slowly cooked shredded beef.	35
<b>PERNIL</b> 150g of Slowly cooked pulled pork.	29

## CLASSICS

<b>CRIOLLO</b> 200g of hickory smoked rump cap steak with a bed of our mashed potatoes, grilled broccolini, and our special red wine reduced sauce with rosemary.	77
<b>300g Porterhouse +33</b> <b>200g Eye Fillet +42</b> <b>100g Wagyu Rump Cap +23</b>	

<b>AFG PARRILLA</b> 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.	79
<b>300g Porterhouse +33</b> <b>200g Eye Fillet +42</b> <b>100g Wagyu Rump Cap +23</b>	

<b>LLANERO</b> 200g of hickory smoked rump cap steak with a side of a cachapa filled with our fresco cheese blend and chimichurri sauce.	76
<b>300g Porterhouse +33</b> <b>200g Eye Fillet +42</b> <b>100g Wagyu Rump Cap +23</b>	

<b>MAR Y TIERRA</b> 🌿🍷 200g of hickory smoked rump cap steak, 100g of grilled free range chicken tenders, 200g of prawns and squid gently sautéed in garlic, mashed apio criollo and chimichurri sauce.	95
<b>300g Porterhouse +33</b> <b>200g Eye Fillet +42</b> <b>100g Wagyu Rump Cap +23</b>	

<b>ENSALADA DE AUYAMA</b> 🌿 Grilled pumpkin with three colour quinoa tossed with spinach, sliced capsicum, zucchini, eggplant and feta drizzled with balsamic dressing.	39
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**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.

**Rosa & María** Our red wine reduced sauce with rosemary

**Nata** Traditional Venezuelan sour cream sauce.

## SHARING BOARDS

(Recommended for two people)

<b>ARAGUANAY</b> 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.	156
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<b>TEPUY</b> 🌿🍷 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, mashed apio criollo and broccolinis; served with chimichurri and AFG Guasacaca sauce. <b>600g Porterhouse +66</b> <b>400g Eye Fillet +84</b> <b>400g Wagyu Rump Cap +170</b>	236
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<b>GRAN SABANA</b> 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 mashed potatoes; served with chimichurri and AFG guasacaca sauce. <b>600g Porterhouse +66</b> <b>400g Eye Fillet +84</b> <b>400g Wagyu Rump Cap +170</b>	228
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<b>FEED ME</b> (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.	131 per person
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## AREPAS & CACHAPAS

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

Cachapas: Delicious pancake made of sweet maíz kernels.

<b>CANAIMA</b> Hickory smoked and char-grilled eye fillet steak, caramelised onion, roasted capsicum, grilled zucchini and AFG guasacaca sauce.	47
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<b>ANGEL FALLS</b> 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.	41
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<b>PABELLON</b> Your selection of exquisite shredded beef or pernil, served with our slow-cooked signature black beans and crumbled feta.	38
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<b>EXTRA GREENIE</b> 🌿 Char-grilled slices of eggplant, zucchini and pumpkin topped with roasted capsicum, seasonal veggies and feta.	35
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## 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.

### 100% Gluten Free Menu



@angelfallsgrill

Lunch - Dinner - Catering - Functions

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