

AREPAS

These items do not include condiments or fries.

Fried or grilled cornmeal bread stuffed with your choice of:

Reina pepeada

A delicious chicken salad blend made of avocado and mayonnaise.

Carne mechada

Tender pulled beef slow cooked and full of flavor.

Ham and cheese

A juicy slice of ham with your choice of white or yellow cheese.

Yellow or white cheese

A plain Arepa with yellow or white cheese.

Perico

Fluffy scrambled eggs with diced tomatoes, onions and bell peppers.

Viuda

Plain Arepa.

JP's favorite

Seasoned thin slices of steak with sautéed onions, tomatoes and cilantro.

Peluda

Tender pulled beef mixed with shredded yellow cheese.

Sifrina

A chicken salad blend made of avocado and mayonnaise, and mixed with shredded yellow cheese.

Dominó

Black beans and shredded white cheese combo.

Rosada

Chopped chicken breast with salsa rosada.

DESSERTS

Quesillo Borracho

Traditional Venezuelan homemade crème caramel.

Arroz con Leche

Homemade Latin-style rice pudding.

Cuatro Leches

A slice of perfectly moistened cake in an exquisite mixture of four milks.

Ice Cream

Ice cream of the day topped with your choice of mango, papaya or cherries.

BEVERAGES

Coca Cola, Diet Coke, Fanta, Sprite, and Lemonade

Sweetened Iced Tea

Glass of milk

Bottled Spring Water

Sparkling Water (Perrier)

Inca Kola (Peru)

Maltin Polar (Venezuela)

100% Colombian Coffee

Stash Premium Tea

Milkshakes & Natural Fruit Juices

Mango, Peach, Strawberry, Blackberry, Pineapple, Papaya, Passion fruit, Sour sop (Guanabana), Guava

Beer

Cristal (Peru)

Corona (Mexico)

Miller Lite (USA)

Heineken (Holland)

Amstel Light (Holland)

Pilsener (El Salvador)

Suprema (El Salvador)

Palma Louca (Brasil)

Xingu Black Beer (Brasil)



LATIN AMERICAN
CUISINE

OUR MENU

300 W. Broad Street, Falls Church, VA 22046

703-533-0076

WWW.LACARAQUENA.COM

APPETIZERS

Tequeñones

Big deep-fried Latin white cheese sticks wrapped in wheat flour dough served with your choice of our delicious homemade sauces.

Plátanos Fritos

Fried sweet plantains served with Latin white cheese and picadillo.

Yuca Frita

Fresh fried yuca served with our special homemade salsa amarilla and picadillo.

SOUPS & SALADS

Sopa de Maní

Delicious peanut soup with rice, garnished with tiny fried potatoes and micro cilantro.

Sopa de Frijoles

Latin-style bean soup with Spanish sausage topped with Latin white cheese, micro cilantro and garlic croutons.

Ensalada Caribeña

A delicious mix of 8 grilled tiger shrimps, papaya, avocado, onions, tomatoes and cilantro, served on a bed of lettuce, dressed with olive oil, lime juice and topped with golden roasted coconut flakes.

Avocado Salad

Fresh slices of grilled chicken breast, avocado, tomatoes, onions and cilantro, served on a bed of lettuce, dressed with olive oil and lime juice.

Corn Salad

Fresh corn kernels mixed with celery, cilantro and a touch of mayonnaise, served on a bed of lettuce dressed with lime juice.

Tropical Salad

Sliced grilled chicken breast, papaya, mango, tomatoes, onions and cilantro, served on a bed of lettuce dressed with olive oil and lime juice.

SANDWICHES

Unless noted, all sandwiches come with fresh leaf lettuce, onions, tomatoes and fries.

Barros Jarpa

Delicious sandwich with grilled shaved ham and Gouda cheese.

Barros Luco

Delicious sandwich with seasoned thin slices of sirloin steak and Gouda cheese.

Diputado

Delicious sandwich with seasoned thin slices of sirloin steak with a fried egg, sautéed onions and tomatoes.

El Sabroso

A fresh Wheat Berry Crown roll spiced up with a homemade Chipotle tartar sauce and filled with thin grilled slices of chicken breast, Gouda cheese and fresh avocado slices.

KID'S MENU

Chicken Fingers

3 homemade chicken fingers served with honey mustard, ketchup and French fries.

Grilled Cheese Sandwich

Served with French fries.

SIDE ORDERS

French Fries, Fresh Steamed Broccoli, Black Beans, White Rice, Fresh Raw White Cabbage Salad, Mashed Potatoes, Steamed Vegetables (carrots, corn, green beans & peas), Fresh Fried Yuca, Fresh Fried Sweet Plantains

* Item cooked to order.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have a medical condition.

ENTRÉES

Lomo a la Plancha*

Grilled beef sirloin topped with a homemade mushroom sauce and served with mashed potatoes and broccoli.

Lomo Borracho*

Grilled beef sirloin served on a beef broth with steak cut fries and topped with sautéed onions, tomatoes, jalapeños and a sunny-up egg.

Corn Salad*

Grilled beef sirloin on a bed of lettuce served with a corn kernels salad, celery, cilantro and dressed with a mayonnaise and lime juice.

Pabellón Criollo

Traditional Venezuelan dish with seasoned pulled beef served with white rice, black beans and topped with fried sweet plantains.

Pabellón a Caballo

Pabellón Criollo served with a sunny-up egg.

Pabellón Completo

Pabellón Criollo served with a sunny-up egg and Latin white cheese.

Pabellón Completo con Baranda

Pabellón Criollo served with slices of avocado.

Pollo La Caraqueña

Latin-style baked chicken served with black beans and white rice.

Pollo a la Plancha

Grilled chicken breast topped with homemade lemon caper sauce, served with mashed potatoes and broccoli.

Milanesa de Pescado

Fried breaded Tilapia served with white rice and steamed vegetables.

Camarones Diablo

9 spicy grilled tiger shrimps served with white rice and raw white cabbage salad.

Lemon Fish

Grilled Tilapia topped with homemade lemon caper sauce, served with mashed potatoes and broccoli.

Ocean Mix

Grilled Tilapia and 4 shrimps topped with homemade lemon caper sauce, served with white rice and raw white cabbage salad.