





**THIS IS ONLY
THE BEGINNING
OF YOUR
JOURNEY**



Salads

You don't wanna miss our greenest part

- ● **La Negra's salad** **12,00 €**
mix of greens with green apple, nuts, raisings, latin fresh cheese, cherry tomato, avocado, Modena vinegar and Dijon vinaigrette
- ● ● **Smoked duck ham salad** **14,00 €**
mix of greens with Strawberries, blueberry cheese, raspberries, blackberries, cassava chips and cashews with mango vinaigrette and Modena vinegar
- ● ● **Margarita Island** **16,00 €**
Mézclum with shrimp, crab, pineapple, crispy onion, cherry tomato, smoked salmon with dill, black caviar and pink sauce vinaigrette

Pasapalos

Our appetizers to start feeling the Venezuelan taste












- ● **Cheese balls with pink sauce** **7,50 €**
six balls of mozzarella, gouda and parmesan cheese with pink sauce
- ● **Ripe plantain with cheese** **6,00 €**
fried ripe plantain with grated fresh cheese
- ● ● **Classic tequeños** **9,00 €**
five sticks of fresh cheese wrapped in a dough and fried, accompanied by homemade sauce
- ● **corn tequeños** **9,00 €**
- ● **banana tequeños** **9,00 €**
- ● ● **Mix of tequeños** **12,00 €**
two classic tequeños, two corn tequeños and two banana tequeños, accompanied homemade sauce
- ● **Patacon baskets with salpicón** **12,00 €**
*four small baskets of patacón stuffed with salpicón of surimi, shrimp, tricolor pepper and guasacaca sauce **1UD 3,00 €***
- ● **Andeans cupcakes** **8,00 €**
two meat dumplings with rice, boiled egg and wrapped in puff pastry
- **Latina chips** **5,00 €**
vegetable chips: sweet potato, beetroot, cassava and carrot with guasacaca sauce



Cachapas


Grilled fresh ground corn pancakes

with latin cheese

-  **the classic Venezuelan** 8,50 €
double latin cheese and butter
-  **the classic with pork rinds** 14,50 €
double latino cheese and accompanied by fried pork rind
-  **de carne mechada** 10,50 €
stewed beef with onion, pepper, fried tomato and a touch of garlic and coriander
-  **de pollo guisado** 10,00 €
chicken stewed with onion, pepper, fried tomato and a touch of garlic
-  **de reina pepiada** 10,50 €
chicken, avocado and a touch of mayonnaise and mustard
-  **de verduras** 9,50 €
sauteed vegetables (carrot, aubergine, courgette, pepper, onion and spinach)
-  **de pernil** 10,50 €
baked pork loin in its sauce
-  **sifrina** 11,50 €
reina pepiada with gouda cheese
-  **pelua** 11,50 €
stewed beef with gouda cheese
-  **de pabellón** 14,00 €
shredded beef, caraota (black beans), latino cheese and ripe plantain
-  **cátira** 11,00 €
chicken stewed with yellow cheese (gouda)

Burguers

We reinvent the classic in the purest Latin style

-  **La Negra Burguer with patacón** 12,00 €
160 grams of veal seasoned with rosemary with mezclum, tomato, goat cheese, caramelized onion on a base of patacón
-  **The Squid Burguer** 14,00 €
with black bread with squid ink, red onion, arugula, tomato and served with Tzatziki sauce
-  **The Eggplants Burguer** 12,00 €
with tomato bread accompanied by caramelized onion, mézclum, tomato and semi-spicy dry tomato sauce

Arepas

Precooked corn flour pancakes

- **de carne mechada** 7,50 €
stewed beef with onion, pepper, fried tomato and a touch of garlic and coriander
- **de pollo guisado** 7,00 €
chicken stewed with onion, pepper, fried tomato and a touch of garlic
- ● **de reina pepiada** 7,50 €
chicken, avocado and a touch of mayonnaise and mustard
- **de verduras** 7,00 €
sautéed vegetables (carrot, aubergine, courgette, pepper, onion and spinach)
- ● **domino** 7,00 €
caraota (black beans) and grated latino cheese
- ● **catira** 7,50 €
chicken stewed with yellow cheese (gouda)
- ● **de pernil** 8,00 €
baked pork loin in its sauce
- ● ● **sifrina** 8,00 €
queen pepiada with gouda cheese
- ● **pelua** 8,50 €
stewed beef with gouda cheese
- ● **de pabellón** 9,50 €
beef, caraota (black beans), latino cheese and fried ripe plantain
- ● ● **XL de chicharrón y reina pepiada** 9,50 €
fried pork rind mixed with corn dough and stuffed with chicken, avocado and mayonnaise and gouda cheese
- ● ● **mini arepas combo** 17,50 €
combo of five mini arepas with shredded meat, stewed chicken, reina pepiada, domino and vegetables



International Latino Style

Latin America it's on the table

- ● ● **Salmon croquett** 3,00 €
artisan croquett with smoked salmon
- ● ● **Eggplant croquett with roquefort** 3,00 €
artisan croquett with aubergine, roquefort and dry tomato
- ● ● **Cod croquett** 3,00 €
artisan croquett with cod
- ● ● **Crispy coconut shrimp** 2,80 €
accompanied with mango chutney sauce
- ● **La Negra style citric ceviche** 17,50 €
hake and shrimp in leche de tigre, sweet potato puree, roasted corn, radish and accompanied by fried patacones
- ● **Totopos mexicanos** 15,50 €
our nachos with guacamole, minced meat, red beans and gratin cheese
- ● ● **Mexican cod tacos** 12,00 €
two tempura cod tacos on a bed of mezcum lettuce, tomato, avocado, pickled onion and semi-spicy dried tomato sauce
- ● **Breaded chicken strips** 8,50 €
served with caper and coriander mayonnaise
- ● ● **Iberian Secret Coca** 16,00 €
slice of pork with brie cheese accompanied by chimichurri sauce and bed of arugula on crispy flatbread
- ● ● **Murcian escalivada coca** 12,00 €
bed of grilled vegetables Murcian style on crispy flatbread
 - + goat cheese 2,00 €
 - + tuna 2,50 €
- ● **Veal toast** 12,50 €
crispy yucca toast with minced meat, goat cheese and passion fruit vinaigrette
- ● ● **Octopus toast** 14,50 €
crispy yucca toast with roasted octopus, pico de gallo and smoked paprika
- ● **Tuna tartare** 14,50 €
with a bed of green apple, layer of guacamole accompanied by crunchy totopos



Midday dishes

The most traditional dishes that will make you fall in love

- pabellón criollo** 15,00 €
combined plate of shredded beef, white rice, caraota (black beans), fried ripe plantain slice and avocado
- pollo borracho** 12,50 €
Combined dish of baked chicken thigh and drumstick in white wine sauce and gluten-free beer with pine nuts and accompanied by mini aromatic potatoes with fine herbs

Las delicias de la negra

Don't leave without tasting our sweetest side...

- Three milks cake** 5,50 €
wheat Sponge cake soaking with a mix of evaporated milk, condensed milk and regular milk finished with whipped cream and chocolate rain
- Banana cake with vanilla ice cream** 5,50 €
wheat sponge cake with fresh banana with vanilla icecream
- Nutella cake** 5,50 €
wheat sponge cake filled with Nutella cream and and strawberries ice cream
- Special cake of the week** 6,00 €
Ask our staff for the delicious special cakes of the week
- Coconut Quesillo** 5,50 €
Venezuelan style Coconut creme caramel with vanilla, milk and grated coconut
- Cheese cake with berries** 5,50 €
with berries mermelade and gluten free biscuit

In "El Pilón de la Negra" we care about the health of our customers, therefore, in all our dishes we indicate the allergens they contain.



fish



nuts



seafood



eggs



milk



gluten



gluten free