

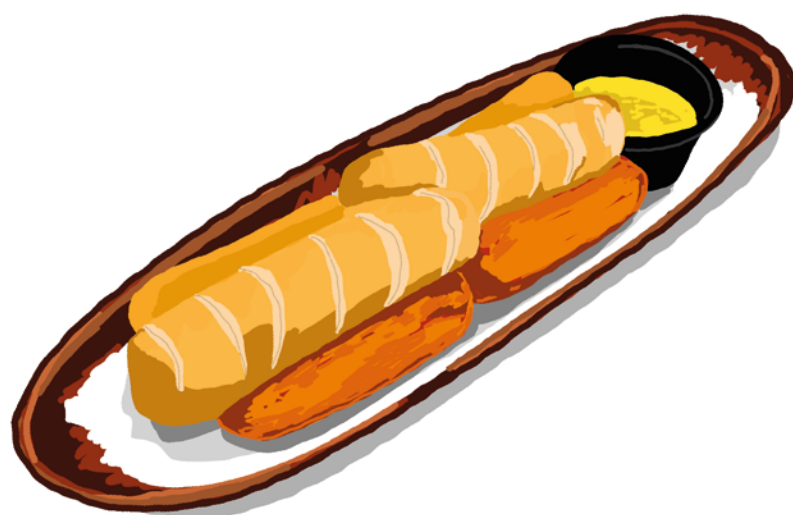


**THIS IS JUST
THE BEGINNING
OF YOUR
JOURNEY**

Pasapalos

Our appetizers to start feeling the venezuelan side

- ● **6 Cheese balls with cocktail sauce** 7 €
pre-cooked corn flour mixed with mozzarella, gouda and parmesan cheese accompanied by cocktail sauce
- ● **Ripe plantain with cheese** 6 €
fried plantain topped with freshly grated Latin cheese
- ● ● **Classic tequeños** 9 €
five sticks of fresh cheese wrapped in a dough and fried, accompanied by homemade sauce
- ● **corn tequeños** 9 €
- ● **banana tequeños** 9 €
- ● ● **Mix of tequeños** 12 €
two classic tequeños, two corn tequeños and two banana tequeños, accompanied homemade sauce
- ● **Patacon baskets with salpicón** 12 €
4 small baskets of fried plantain filled with mix of surimi, shrimp, tricolor pepper and avocado sauce 1UD 3,00 €
- ● **Pastelitos andinos** 8 €
2 Venezuelan meat pies stuffed with beef, rice and boiled egg
- **Latin vegetable chips** 6 €
sweet potato, beetroot, cassava and carrot with guasacaca sauce
- **Side of Chicharrón** 7 €
small fried pieces of Torrezno (pork rind)



Greens

- ● ● **La Negra's salad** 12 €
mézclum with green apple, walnuts, raisins, fresh Latin cheese, cherry tomato, avocado and Modena vinegar and Dijon vinaigrette
- ● ● **Smoked duck salad** 14 €
mézclum with strawberries, blueberry cheese, raspberries, blackberries, cassava chips and cashews with mango vinaigrette and Modena vinegar
- ● ● **Margarita Island salad** 16 €
mézclum with shrimp, crab, pineapple, crispy onion, cherry tomato, smoked salmon with dill, black caviar and pink sauce and modena vinaigrette

Cachapas

Grilled mashed fresh corn pancakes with traditional handmade venezuelan cheese

- ● **the classic Venezuelan** 9,5 €
double latin cheese and butter
- ● **the classic with pork rinds** 16,5 €
double latino cheese and accompanied by fried pork rind
- ● **de carne mechada** 13 €
shredded stewed beef with onion, pepper, fried tomato and a touch of garlic and coriander
- ● **de pollo guisado** 12 €
chicken stewed with onion, pepper, fried tomato and a touch of garlic
- ● ● **de reina pepiada** 12 €
chicken mixed with avocado and a touch of mayonnaise and mustard
- ● **de verduras** 12 €
sauteed vegetables (carrot, aubergine, courgette, pepper, onion and spinach)
- ● **de pernil** 13 €
roasted pork leg cooked in its sauce with beer, wine, orange and spices
- ● **de pabellón** 15 €
shredded stewed beef, caraota (black beans), latino cheese and ripe plantain

Traditional dishes

- ● **pabellón criollo** 18 €
shredded stewed beef, white rice, caraota (black beans), fried ripe plantain slice, avocado and cheese
- ● **pollo borracho** 14 €
roasted chicken thigh marinated with white wine, gluten free beer with pine nuts and accompanied by fine herbs aromatic potatoes



Arepas

Precooked corn flour pancakes

+traditional handmade venezuelan cheese

- **de carne mechada** 1,5 €
shredded stewed beef with onion, pepper, fried tomato and a touch of garlic and coriander
- **de pollo guisado** 8 €
shredded stewed chicken with onion, pepper, fried tomato and a touch of garlic
- ● **de reina pepiada** 7 €
chicken mixed with avocado and a touch of mayonnaise and mustard
- **de verduras** 8 €
sautéed vegetables (carrot, aubergine, courgette, pepper, onion and spinach)
- ● **domino** 7 €
caraota (black beans) and grated latino cheese
- ● **catira** 8 €
chicken stewed with yellow cheese (gouda)
- **de pernil** 8 €
roasted pork leg cooked in its sauce with beer, wine, orange and spices
- ● ● **sifrina** 9 €
queen pepiada with gouda cheese
- ● **pelua** 9 €
shredded stewed beef with gouda cheese
- ● **de pabellón** 10 €
shredded stewed beef, caraota (black beans), latino cheese and fried ripe plantain
- ● ● **XL de chicharrón y reina pepiada** 10 €
corn flour mixed with crushed pork rinds and filled with "reina pepiada" and gouda cheese
- ● ● **mini arepas combo** 18 €
combo of 6 different mini arepas: beef, chicken, reina pepiada, domino, vegetables and pernil



International Latino Style

- ● ● **Salmon croquette** 3 €
artisan croquett with smoked salmon
- ● ● **Eggplant croquette with roquefort** 3 €
artisan croquett with aubergine, roquefort and dry tomato
- ● ● **Cod croquette** 3 €
artisan croquett with cod
- ● ● **Coconut shrimp** 4 €
fried coconut shrimp marinated in coconut milk, coated with grated coconut and egg, accompanied with mango chutney
- ● **La Negra style citric ceviche** 18 €
hake and shrimp in leche de tigre, sweet potato puree, roasted corn, radish and accompanied by fried patacones
- ● **Totopos mexicanos** 17 €
Our nachos with guacamole, minced meat with red beans, jalapeños, cheddar cheese sauce and mix gratin cheese
- ● **Mexican cod tacos** 12 €
two tempura cod tacos on a bed of mezclum lettuce, tomato, avocado, pickled onion and semi-spicy dried tomato sauce
- ● **Breaded chicken strips** 9 €
chicken breast breaded with gluten-free
- ● **Iberian Secret Coca** 16 €
slice of pork with brie cheese accompanied by chimichurri sauce and bed of arugula on gluten free crispy flatbread
- **Murcian escalivada coca** 12 €
bed of grilled vegetables Murcian style on gluten free crispy flatbread
+ goat cheese 2 € + tuna 3,5 €
- ● **Octopus toast** 14 €
crispy yucca toast with roasted octopus, pico de gallo and smoked paprika

Burguers

- ● **La Negra Burguer with patacón** 14 €
160 grams of veal seasoned with rosemary with mezclum, tomato, goat cheese, caramelized onion on a base of patacón (fried plantain)
- ● ● **The Squid Burguer** 12 €
with black bread with squid ink, red onion, arugula, tomato and served with capers sauce
- ● **The Eggplants Burguer** 10 €
with tomato bread accompanied by caramelized onion, mézclum, tomato and semi-spicy dry tomato sauce





Extra

guasacaca, Dijon or spicy sauce	1,2 €
fries	3 €
side of rice	4 €

Las delicias de la negra

Complete your venezuelan experience with our sweetest side...

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Three milks cake 8 €
 wheat Sponge cake soaking with a mix of evaporated milk, condensed milk and regular milk finished with whipped cream and chocolate rain
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Banana cake with vanilla ice cream 7 €
 wheat sponge cake with fresh banana with vanilla icecream
- 
Nutella cake 7 €
 wheat sponge cake filled with Nutella cream and and strawberries ice cream
- 
Coconut Quesillo 7 €
 Venezuelan style Coconut creme caramel with vanilla, milk and grated coconut
- 
Cheese cake with berries 7 €
 with berries mermelade and gluten free biscuit
- 
Special cake of the week 8 €
 ask our staff for the delicious special cakes of the week



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.

