

WELCOME



EL RINCÓN DE LA ABUELA  
**VENEZOLANA**

DESDE 2006

*Eat at home*

Street Mallorca, 470, Barcelona - España





# HISTORY OF VENEZUELAN GASTRONOMY

Venezuelan gastronomy is a whole world of aromas and flavors that shape the space of a kitchen marked by bright tastes and colors with natives and african-european roots.

It is the fusion of several cultures, without ceasing to own a strong personality. Venezuelan cuisine is characterized by the use of corn, cassava, banana, chili, grains, tubers, sugar cane, meats and varied poultry, from which dishes with unique and extraordinary flavors derive. Perhaps the best known dish is arepa, which is mainly used as an accompaniment to other dishes or stuffed with other foods. Other well-known dishes are also the Creole pavilion, the hallaca, the sancocho, the grill, the fabada, the pasticho and the pasta (although these last three are due to the influence of Spanish and Italian immigrants).

It can be said that history developed parallel to the heat of Venezuelan stoves. As time has passed, customs and dreams have changed, the story continues its course, but in each new creation in the Venezuelan cuisine there is still the root of the ancestors, that magical touch of the Indians, that range of spices and flavors of the colony.

Each region is identified by its own customs and expressions, culinary expression as part of the culture, diverse dishes vary according to the geographical location of each region and according to the way of life of its inhabitants.

## El Rincón de la Abuela Venezolana

It is formed by a lovely Venezuelan family, entrepreneurs, living in Barcelona - Spain since 2003, with more than 10 years of experience delighting the Venezuelan palates with exquisite delicacies that make us transport to our Loved land. The idea came from craving that has become a reality.

## Our Service

We dedicate ourselves to the service of fulfilling and realizing the dream of many Venezuelan homes that we find outside our motherland: Delighting with traditional Venezuelan Dishes (Venezuelan Food and / or Gastronomy-Venezuelan) in a Rincón in the best Bar-Restaurant style. Selecting and offering Venezuelan dishes: Cachapas, Pabellón Criollo, Arepas, Empanadas, Tostones Playeros, Venezuelans desserts and our majestic Hallaca under our slogan "Como en Casa" (Like in home).

## Our Desire

To share with you our excellence, dedication, warmth and seriousness in service, but all based on mutual respect, warmth, friendliness, kindness and responsibility that characterizes us. We want to give you a little bite of our land.





# STARTERS



## RANCH NACHOS

Corn nachos covered with melted fresh cheese, black beans, chopped fresh herbs and sauces. 11,50  
Vegan option + 2,00



## SMALL FRIED AREPAS WITH CREAM CHEESE

Small fried corn cakes (6) with sour cream cheese 6,90



## PLANTAIN SLICES WITH CHEESE

Fried very ripe plantain slices with melted fresh cheese 7,50



## TEQUEÑOS

Cheese fingers wrapped in fried wheat dough (6) 7,90



**Corn:**  
Cheese fingers wrapped in corn dough  
(Suitable for celiacs)  
8,90



**Plantain:**  
Cheese fingers wrapped in plantain.  
(Suitable for celiacs)  
8,90



**Vegan:**  
Tofu fingers wrapped in vegan wheat dough  
(Suitable for vegans)  
9,50



## YUCA FRIES

Portion of fried cassava sticks (crispy on the outside and soft on the inside), with "Guasacaca" (Avocado sauce) 7,90



\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us





# VENEZUELAN DISHES



## FRIED FISH

Typical beach dish: Fried Dorada fish 500grs, plantain tortilla with fresh salad, fresh cheese, advocado and sauces. 18,00



## BEACH TOSTONES

Fried plantain chips with fresh house salad, grated fresh cheese, ketchup and mayonnaise. 10,00 Additional: pulled beef/pulled chicken + 4,00 Fried pork + 6,00



## PORK SHANK

Roasted and marinated pork leg. Simmered. Juicy and tender. Sides: white rice, salad, ripe plantain slices, advocado and arepas. 16,00



## BLACK ROASTED BEEF

Mantuana cuisine: 20,00 Veal medals in red wine and cane sugar reduction. 70° Slow roast in two phases. Sides: white rice, mashed potatoes, fresh salad, ripe plantain slices, advocado and arepa.



## VEAL SOUP

Veal rib soup and vegetables. (potatoes, yucca, pumpkin, celery, tayer) Tender corn and the Grandmother's secret. Side: rice or arepa. 10,00



\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us



## CACHAPA WITH CHEESE

Grilled sweet and tender corn tortilla  
filled with Hand Cheese  
(Fresh and artisan cheese). 10.00

Additional:

- Pulled veal / Pulled chicken / Ham + 4.00
- "Reina Pepiada" (chicken mixed with avocado and mayonnaise) / Fried pork + 6,00- Pork shank / Roast beef + 7,00



Vegan option:

Vegan cachapa with vegan mozzarella  
cheese (based in coconut milk) 14,00



## PABELLÓN CRIOLLO

Typical dish from Venezuelan gastronomy.  
Stewed black beans, pulled beef, white rice,  
fried ripe plantain slices, fried egg and  
avocado. 12,00

Additional: : Egg + 2,00 - Chicken + 2,00 -  
Cazón + 5,00 - Vegan + 4,00 -  
Vegetarian + 3,00



## SALADS

### PALM HEARTS SALAD

Bowl of sprouts, hearts of palm and  
avocado. Venezuelan style. (Preference:  
Shia seeds) 300grs approx. 11,00



### GRATED SALAD

Bowl of grated salad (carrot, cabbage  
and mayonnaise) in lettuce bed (250grs  
approx.) 6,00

### "CRIOLLA" SALAD TYPICAL SALAD

Bowl of Iceberg lettuce, tomatoes, avocado,  
onion, sweet corn (300grs approx.). 8,00



\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us





# AREPAS AND EMPANADAS

## FILLED AREPAS

1 Single filling

Corn cake. Crispy and filled.

(Options: grilled or fried)

- Grated fresh white cheese. 5,50
- Yellow cheese (Edam) 5,50
- Fresh craft cheese. Handmade 6,50
- Pulled veal (High quality meat seasoned with fried herbs.) 6,50
- Pulled chicken (High quality chicken breast seasoned with fried herbs.) 6,50



## MIXED AREPAS

Corn cake. Crispy and filled.

(Options: grilled or fried)



- Pelúa: Pulled beef and yellow cheese. 6,90
- Catira: Pulled chicken and yellow cheese. 6,90
- Llanera: Pulled beef, fresh white cheese and Tomatoes. 6,90



### Specials

- Pabellón: Black beans, pulled beef, very ripe plantain and cheese. 7,60
- Reina Pepiada: Chicken, advocado and mayonnaise. 7,60
- Sifrina: Reina Pepiada + Yellow cheese. 7,60
- Shank: Pork shank and tomatoe. 7,60
- Rumbera: Baked pork and yellow cheese. 7,60
- Negrita: Black roast beef and craft fresh cheese. 7,90
- Vegetarian: Black beans, Plantain, Advocado and cheese. 6,90
- Vegan: Black beans, Plantain and advocado. 6,90
- Ratatouille: Thin sauteed herbs. 6,90
- Junior: Ham and Cheese. 6,90





\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us



## EMPANADAS

Thin dough with "half moon" shape

- Grated fresh white cheese 
  - Yellow cheese (Edam) 
  - Pulled veal (High quality meat)
  - Puled chicken(High quality chicken breast)
  - Black beans
- 3,90



## MIXED EMPANADAS



- Dominó: Black beans and fresh cheese
  - Pabellón: Pulled beef, black beans and plantain
  - Tajadas: Fried very ripe plantain with white cheese
  - Pelusa: Pulled beef and yellow cheese
  - Catira: Pulled chicken and yellow cheese
  - Cazón: Pulled fish
- 4,90

## VENEZUELAN BRUNCH

Fusion between breakfast and lunch. Arepa, black beans, cheese, scrambled eggs and advocado. All days, all time. 10.00  
It is served every day at any time.



\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us





# DESSERTS

Homemade

## PASSION FRUIT MOUSSE

Spongie and creamy passion fruitbased dessert(Parchita). 6,90



## "GOLFEADOS"

Rolled bread filled with brown cane sugar,anise and cheese with handmade cheese.5,50

## "DULCE DE LECHOSA"

Macerated papaya in cane sugar syrup,cinnamon and cloves. 5,90



## QUESILLO

Egg flan with caramelized syrop.4,50

## CHOCOLATE CAKE

Soft and spongie piece of chocolate cake filled with chocolate syrop.5,00



## TRES LECHES CAKE

Vanilla cake merged in whipped cream icing, evaporated milk and sweetened condensed milk. 5,90

\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us



# EXTRAS



**Arepa Widow**  
(Arepa without filling)  
2,50



**Advocado**  
2,50



**Grated cheese**  
3,00



**Handmade cheese**  
5,00



**Pulled veal**  
5,00



**Pulled chicken**  
5,00



**Fried plantain slices**  
5,00



**White Rice**  
4,00



**Black Beans**  
4,00



**"Reina Pepiada"**  
6,00



**Roasted pork leg**  
7,00



**Black roast beef**  
8,00



**Fried Pork**  
7,00

# SOECES EXTRAS



**Guasacaca**  
(Advocado based sauce with  
green paprika, onion, garlic and  
coriander)  
2,00



**Tartar sauce.**  
2,00



**Hot sauce**  
(Smoked chipotle chili,  
medium hot spicy)  
2,00



**Garlic Sauce.**  
2,00

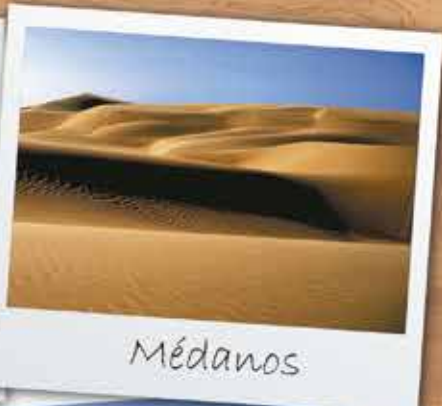
\* IVA INCLUDED \*

If you have some kind of allergic reaction or food intolerance please inform us





# 100% AUTHENTIC VENEZUELAN FOOD!!



Follow us:



[www.elrincondelaabuelavenezolana.com](http://www.elrincondelaabuelavenezolana.com)



Street Mallorca, 470, Barcelona - España