



SAMĀN

menu

THE BEST IN TOWN

VENEZUELAN
FOOD
IS TRENDY

PA' COMPARTIR

Let's get this experience started



TEQUEÑOS

CHEESE OR
GUAVA AND CHEESE

5 PIECES \$7.50

10 PIECES \$13.50

AREPITAS + NATA AND CHEESE

DEEP FRIED CHEESE DOUGH
AREPITAS. SERVED WITH NATA
AND CHEESE

\$7.50



LOS TOSTONES

GREEN FRIED PLANTAINS TOPPED
WITH CHEESE AND NATA

\$7.50

PEPPA PIG AREPITAS

CHICHARRON DOUGH AREPITAS, TOPPED
WITH WHITE CHEESE AND A SIDE OF FRIED
PORK BELLY

\$12.00



SAMPLE PLATTER

LET'S GET A LITTLE BIT OF
EVERYTHING. THIS PLATTER COMES
WITH FRIED CHEESE DOUGH
AREPITAS, CACHAPA SLICES,
TEQUEÑOS, AND TOSTONES.
THREE OF EA. TOPPED WITH
CHEESE AND NATA

\$16.00



PICA PICA

OUR PICADA VERSION, GREAT FOR
SHARING... TOSTONES STRIPS,
CHURRASCO, GRILLED CHICKEN,
CHORIZO, PICO DE GALLO,
GUASACACA SAUCE, GREEN OLIVES,
SALAMI, CHEESE CUBE AND CHERRY
TOMATOES

\$22.00



AREPAS

Bistro

\$11.50

MIX & MATCH

WHITE CHEESE • YELLOW CHEESE • GUAYANES CHEESE • MANO CHEESE
 • HAM • PORK • SHREDDED CHICKEN • SHREDDED BEEF • CHICKEN SALAD • AVOCADO
 • SHRIMP • BEEF FRANKS • VUELVE A LA LIFE • PICO DE GALLO • GUAC SALAD • REINA PEPIADA
 • DARK ROASTED BEEF (ASADO) • TOMATOES • TUNA • QUAIL EGGS • PLANTAINS • DIABLITO
 • ROASTED VEGGIES AND BACON • PERICO • SCRAMBLE EGG • FRIED EGG

Up to four toppings of your choice.

PRE-SELECTED AREPAS

\$11.50

Our most famous combinations.

CATIRA

Shredded chicken and yellow cheese

PELUA

Shredded beef and yellow cheese

SIFRINA

Chicken salad and yellow cheese

VEGAN

Roasted peppers, tomatoes, and olive oil

SIGNATURE

PIO LOVER \$13.50

Grilled chicken, bacon, and yellow cheese

BISTRO SPECIAL \$13.50

Shredded beef, chicken, shrimp, chicken salad, and white cheese

CHURRASCO LOVER \$14.50

Grilled churrasco, guac salad, and white cheese



BREAKFAST



AMERICAN

Arepa, fried egg,
yellow cheese +
bacon

\$13.50



TRADITIONAL

Arepa, white
cheese, beans +
choice of eggs

\$13.50



PROTEIN *fave*

Arepa + beans,
white cheese +
choice protein

\$13.50

SOUPS

Homemade soups
served with your
choice of white rice
or plain arepa

SHORT *ribs*

Delicious home-made short
ribs soup

CUP \$9.00 BOWL \$13.00

CHICKEN

Delicious home-made
chicken soup

CUP \$9.00 BOWL \$13.00

CRUZADO

Make it perfect by combining
the two into one

CUP \$12.00 BOWL \$16.00



EMPANADAS

\$4.20

White Cheese
Shredded Beef
Shredded Chicken
Ham and Cheese

Pabellon + \$1.00
Cazon
Ground Beef



The best in town

OPERADAS

base + 2 additional
toppings \$5.50



WHITE CHEESE • YELLOW CHEESE • GUAYANES CHEESE
• MANO CHEESE • HAM • PORK • SHREDDED CHICKEN
• SHREDDED BEEF • CHICKEN SALAD • GROUND BEEF
• AVOCADO • REINA PEPIADA • PICO DE GALLO
• GUAC SALAD • SHRIMP • BEEF FRANKS
• DARK ROASTED BEEF (ASADO) • TOMATOES
• TUNA • QUAIL EGGS • PLANTAINS • DIABLITO
• ROASTED VEGGIES AND BACON • VUELVE A LA LIFE

SIGNATURE

\$7.20

CHURRASCO *lover*

white cheese base + grilled
churrasco and guac salad

CUYAGUA *lover*

cazon base + avocado, white
cheese and vuelve a la life + \$0.50

PAICLA

cazon base + shrimp, quail eggs,
and avocado + \$0.50



CACHAPAS



CHEESE

MANO OR GUAYANES
CHEESE

\$13.00



CHICHARRON AND CHEESE

FRIED PORK BELLY CUBES +
YOUR CHOICE OF CHEESE

\$17.00



CHURRASCO AND CHEESE

GRILLED CHURRASCO + YOUR
CHOICE OF CHEESE

\$16.50



PROTEIN FAVE

PICK A CHEESE AND A
PROTEIN OF YOUR CHOICE

\$15.50

AREPITA

Sliders

\$14.00



*Our famous version of
cheese dough arepitas*

CHOOSE ANY 4

PELUITA

shredded beef +
yellow cheese

CAPRESE

mozzarella +
tomatoes + basil

BASQUE

chorizo + manchego
cheese

KIDDO

diablitos + pink
sauce

VEGAN

roasted veggies +
olive oil

BLONDIE

shredded chicken +
yellow cheese

CUBAN

guava + cream
cheese

PARMA

prosciutto + arugula +
mozzarella cheese

MOLA

serrano ham +
manchego cheese

MAMITA

guayanes cheese

QUEENY

reina pepiada

ZAMA

nutella

COLONY

serrano ham +
mozzarella cheese +
pesto

AMERICAN

bacon + yellow
cheese



PATACON

platter

\$16.50

THREE GREEN FRIED PLANTAINS TOPPED WITH YOUR
FAVORITES BASE + PROTEIN + HOME-MADE SAUCE,
YOUR CHEESE OF CHOICE AND LISTO!

BASE OPTIONS

• GUAC SALAD • PICO DE
GALLO • REINA PEPIADA
• CHICKEN SALAD

PROTEIN OPTIONS

• PORK • SHRIMP
• SHREDDED BEEF
• SHREDDED CHICKEN
• SAUTEED MUSHROOMS • SHRIMP
• DARK ROASTED BEEF (ASADO)

SAUCE OPTION

• PINK • GARLIC
• TARTAR
• AMARELLA

ENTREES

Our most traditional dishes

PABELLON

The traditional Venezuelan dish. Shredded beef, served with white rice, black beans, fresh sweet plantains and arepa

\$18.00



GRILLED CHICKEN *breast*

Organic farm raised chicken breast, served with white rice and house salad

\$20.00



GRILLED FISH *filet*

Fish fillet sauteed over garlic lemon butter, served with tostones and fresh house salad

\$18.00



PICANHA *Churrasco*

Flavorful cut of 12oz of picanha, served with white rice house salad and fried yuca croutons

\$22.00

SIGNATURE *dishes*

*Can't never go wrong
with any of these*

PARGUITO

WHOLE PARGUITO MARINATED AND DEEP FRIED. SERVE WITH WHITE RICE AND SOME TOSTONES TOPPED WITH COLESLAW SALAD + PINK SAUCE.

\$33.00



CITRUS SOCKEYE *salmon*

SALMON STEAK SAUTEED OVER GARLIC LEMON BUTTER + ORGANIC HEIRLOOM POTATOES AND SEXY SALAD.

\$26.00



PASTICHO

VENEZUELAN VERSION OF CREAMY LASAGNA, SERVED WITH TOASTED GARLIC BREAD AND HOUSE SALAD.

\$20.00



CREAMY CHICKEN

FRESH ORGANIC CHICKEN, TOPPED WITH A THICK AND CREAMY MUSHROOM AND RED ONIONS SAUCE + MASHED POTATOES AND GRILLED ASPARAGUS.

\$24.00



Our fresh selection of **SALADS**

Topped with your choice of sauteed garlic shrimp, organic chicken breast or churrasco. + \$5.00



CAESAR Salad

Romaine lettuce, croutons, home-made dressing, and parmesan cheese.

\$8.50



PITI Salad

Spring mix, red onions, dried cranberry, sliced almonds and home-made dressing topped with feta cheese.

\$9.50



SEXY Salad

Our most sexy choice... Spring mix, red onions, cherry tomatoes, avocado, heart of palm and home-made lemon dressing.

\$12.00



HOUSE Salad

Lettuce, red onions, tomatoes, topped with avocado and our homie dressing.

\$8.99

CRAVING THAT OPEN FIRE TASTE?

PARRILLAS

*Check our options
of barbecue*

ETERNAL

12 oz PICANHA + ORGANIC CHICKEN BREAST, PORK, CHORIZO, CACHAPA SLICES, FRIED YUCA O FRIES, CHEESE DOUGH AREPITAS, GUAC SALAD, PICO DE GALLO, AMARELLA SAUCE AND GUASACACA

\$39.00



SURF & TURE

FEELING LIKE SHARING? THIS WILL GET YOU COVER... 12 oz PICANHA + ORGANIC CHICKEN BREAST, CHORIZO, SHRIMP, SQUID, MUSSELS, FRENCH FRIES, CHEESE DOUGH AREPITAS, TOSTONES PLAYEROS AND MUCH MORE.

\$59.00

PINCHOS

BROSCHETTICAS

SKEWERS MADE OF CHURRASCO, ROASTED PEPPERS AND RED ONIONS, CHORIZO AND CHICKEN. SERVED WITH A SIDE OF FRIED YUCA OR FRIES. (2 PIECES)

\$17.00



SHRIMP KABOB

GRILLED SHRIMP SKEWERS MARINATED IN LEMON-GARLIC MOJO, AND GARNISHED WITH SEA SALT, PARSLEY, AND LEMON WEDGES. SERVED OVER SEXY SALAD

\$18.00

TASTES THE DIFFERENCE! CHOOSE BETWEEN AREPA TOP AND BOTTOM OR ARTESIAN SPANISH BUN. SERVED WITH YOUR CHOICE OF CRISPY LOADED FRIES OR TRUFFLE FRIES.

BULULU burger

THE MEATY

Indulge in our mouth-watering classic burger, stacked high with fresh lettuce, juicy tomato, onion, savory ham, crispy bacon, and a perfectly cooked fried egg. With every bite, you'll experience a symphony of flavors that will leave your taste buds begging for more.

\$16.00



L.D.P

Savor the fresh taste of our grilled organic chicken burger, topped with lettuce, juicy tomato, and zesty red onion for a burst of flavor in every bite. Made with organic chicken that is free from hormones and antibiotics, you can feel good about every delicious bite.

\$16.00



SHOUT OUT!

Made with a golden and crispy organic chicken breast, creamy coleslaw, and a secret sauce that will leave your taste buds begging for more. This burger is a true masterpiece crafted by one of our very own employees.

\$14.00



ASTORIA SALMON

Take your taste buds on a trip to the Pacific Northwest with our Astoria Salmon Burger!.

Featuring a juicy salmon patty, fresh cut avocado, tangy feta cheese, and spring mix.

Served on a freshly baked artesian bun, topped with our home-made sauce made with onions, parsley, garlic, and lime zest, this burger is a must-try for any seafood lover.

\$17.00



BANGER DUO

Get the best of both worlds with our mouth-watering Banger Duo burger! We've combined the rich and savory flavor of a juicy meat patty with the tender and succulent taste of grilled chicken breast, for a burger experience that will leave you wanting more. Served with lettuces, tomatoes, onions, and bacon.

\$18.00

KID'S platter



KIDS PLATTER

YOUR CHOICE OF FRIED AREPITAS
OR FRENCH FRIES, SERVED WITH
GRILLED CHEESE, CHICKEN TENDERS
AND A CHOCOLATE MILK TODDY.

\$13.00

DESSERTS

QUESILLO \$6.00

TRES LECHES \$6.00

RICE PUDDING \$6.00

CHOCOLAT MARQUESA \$6.00

BEVERAGES

NATURAL JUICES

Choose water or milk as base

\$6.00



TAMARIND



SOURSOP



MANGO



LULO



PINEAPPLE



TANGERINE



BLACKBERRY



GUAVA



STRAWBERRY



PAPAYA



PASSION FRUIT

TRADITIONAL DRINKS



CHICHA
\$6.00



TODDY'S
\$5.00



PAPELON CON LIMON
\$5.00

COFFEE

AMERICANO \$4.00 CON LECHE \$5.00

ESPRESSO \$3.00 CAPUCCINO \$5.50



BEERS

• POLAR • STELLA • MICHELOB ULTRA

SINGLE \$5.00

BUCKET (5)
\$22.00



SAMAN market

FRESHLY MADE

and packaged daily



DARK ROAST BEEF
\$26.00



SHREDDED CHICKEN
\$19.00



SHREDDED BEEF
\$24.50



REINA PEPIADA
\$34.00



CHICKEN SALAD
\$28.00



LLANERO CHEESE
\$19.00



MANO CHEESE
\$12.00



TEQUEÑOS GUAVA
\$15.00



AREPAS (GLUTEN FREE)
\$12.00



TEQUEÑOS CHEESE
\$15.00



CACHAPAS
\$18.00

WE LOVE GATER



  @samanarepas

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