

# FRANCISCA

CHARCOAL CHICKEN & MEATS



## LET'S SHARE SOME LOVE FOR LATIN AMERICA

### PARRILLITA FRANCISCA 15.5

Flap Meat cut in small pieces with Blood Sausage, Pork Sausage, and Hallaquitas Blancas with Cilantro Aioli.

### FRANCISCA SAMPLER 25

2 Mandocas, 2 Pan de Bono, 2 Empanaditas, 5 Tequeños, 5 Arepitas, and 1/2 serving of Pork Cracklings.

### CACHAPA 12.5

Filled with 1/2 serving of Queso de Mano, Shredded Cheese, and Cream on top.

### PATAcón PICADO 16.5

Colombian-style Fried Plantain Rounds. While still living in Venezuela, one of Francisca's neighbors, Maria Teresa, gave her a taste of this dish and it became a perfect dish to share with friends at Francisca's house ever since.

### EL PAN DE BONO DE DON PEDRO 6.5

Don Pedro: When Francisca traveled to Bogotá for the first time, she discovered the authentic flavor of the "Pan de Bono Valluno" or "Artisanal bread from El Valle del Cauca" which is known for its subtle baked Cheese flavor.

### LOS CHICHARRONES DE DON GUILLE 8.5

Don Guille: One evening, when she was in Santo Domingo's mountain range, a villager named Guille offered her an appetizer during traditional celebrations. Beefy and crunchy Pork Meat cuts, a traditional latin american appetizer.

### LAS AREPITAS DE TÍA MICA 8.5

Tía Mica: Thanks to her Aunt Micaela's Arepas, Francisca developed her love for homemade cooking. She also taught her about cooking with charcoal, which later motivated her to travel to different countries in Latin America to try it even more.

Fried White Corn Cakes with a side of Nata.

### LAS EMPANADAS DE TÍA ALMIDA 11

La Tía Almida: Her aunt, who was a widow, had to go out to the Mercado Municipal de Barrancas to sell Empanadas in order to provide for her children.

### LOS TEQUEÑOS DE MA' MARIA 8.5

Ma' María: Her grandmother, Ma' María, used to host a gathering for her grandchildren every Sunday after church, at which she always served homemade Tequeños.

100% Venezuelan-style Cheese sticks, served with Green Sauce.

### LAS MANDOCAS DE CASA VIEJA 8

Ma' Vieja: While attending La Universidad del Zulia, she normally went to a small food stand located in an area named Tierra Negra, it was called "Casa Vieja" and she developed the habit of going every single Sunday to buy Mandocas, finally falling in love with Zulia's cuisine.

Corn Pretzels made with White Cheese, unrefined Cane Sugar and Plantains, served with homemade Nata and Cheese.

### QUESO TELITA HECHO AL CARBÓN 11

A thick slice of traditional Venezuelan Cheese grilled on our Jospier.

### MAÍZ HECHO AL CARBÓN 6

Charcoal-grilled Corn, House Cream, Parmesan Cheese, and Powdered Pepper.

## WARM YOURSELF WITH THESE STEWS

### CRUZADO DE RES Y AVE (Venezuela) 13

Pectoral Meat, Chicken Meat, Roasted Vegetables with 2 Arepas.

## REFRESH YOURSELF WITH SOME GREENS

### CAESAR SALAD 12

Lettuce or Watercress, Caesar Dressing, Parmesan Cheese, Croutons.

### CRIOLLA SALAD 12

Tomato, Heart of Palm, Onion, Avocado, House Dressing.

ADD: CHICKEN (¼) 9

ADD: PICANHA (8 oz.) 11

## MAIN DISHES

### WHOLE CHICKEN 23 • ½ CHICKEN 13 • ¼ CHICKEN 9

On the last Sunday of each month, Francisca, following her grandmother's tradition, spoiled all the workers of her chicken farm by making her own recipes of charcoal-cooked meat, fish and chicken and inviting them to a family Sunday where they arranged traditional games, drank Tizana, and played Bolas Criollas and Dominos. That is how this dish became the pride of our tradition: "El Pollo de Doña Francisca".

### PARRILLA MULTICULTURAL 54

½ Organic Chicken, 16 oz. of Picanha, Pork Sausage, Blood Sausage, Pork Cracklings, Ripe Plantains, and Hallaquitas.

### BRANZINO ENTERO HECHO AL CARBÓN 26

Very tender and soft fish.

### TAPA DE CUADRIL HECHA A FUEGO LENTO (16 oz.) 26

Picanha on our Grill.

### ENTRAÑA (10 oz.) 28

Skirt Steak.

## LATIN AMERICAN FLAVORS

☞ BROUGHT TO YOUR TASTE BUDS ☜

### PABELLÓN (Venezuela) 14

An expression of culinary miscegenation where every ingredient has a harmony and a Venezuelan story to tell.

### BANDEJA PAISA (Colombia) 22

Great exponent of Colombian cuisine in which you can find all of its flavors in just one dish.

### PARGO FRITO (Venezuela) 30

Fried Snapper Fish.

## ADD MORE FLAVOR TO YOUR DISH

### ARROZ MAMPOSTEAO 6.5

Yellow Rice, Cumin Stir-fry, Ripe Plantains, Smoked Ham, Red Beans.

### CONGRÍ 6.5

HALLAQUITAS BLANCAS (4 units) 6.5  
White Corn Flour Tamale.

### CHORIZO (2 units) 5

Smoked Pork Chorizo.

### MORCILLA (2 units) 5

Blood Sausage.

### FRIED YUCA 6.5

## CHOOSE YOUR FAVORITE SIDES

### TOSTONES 3

### WHITE RICE 3

### FRENCH FRIES 3

### COLESLAW SALAD 3

### FRESH SALAD 3

### AVOCADO 3

### RIPE PLANTAINS 3

### NATA 3

### BOILED YUCA 3

### BLACK BEANS 3

### RED BEANS 3

### SHREDDED CHEESE 1



# OUR KIDS DESERVE THE BEST

## CHICKEN TENDERS 8

4 pieces fried chicken with French Fries.

## CHEESE BURGER 8

4 oz. of Beef with a slice of American cheese accompanied with French Fries.

## SWEET FLAVORS



LAS TRES LECHES DE SU HERMANA FLOR 6.5

MARQUESA DE NUTELLA 6.5

HULA HULA CHURROS (PER UNIT) 3.5

BARQUILLITAS FRANCISCA (PER UNIT) 3.5

BROWNIE WITH ICE CREAM 9

## DRINKS

BEER 5.5

WATER 3.5

Still Water

Sparkling Water

FRESH FRUIT JUICES 5.5

SODAS 3

SMALL COFFEE 2.5

LARGE COFFEE 4

CHAMOMILE TEA 4

BLACK TEA 4

ARNOLD PALMER 6

## SPECIAL BEVERAGES

Cocada 6

Coconut Lemonade 6

Lemonade 6

Mint Lemonade 6

Aguapanela 4.5

Lemon Iced Tea 4

**⚠** NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.

WE ADD A SERVICE CHARGE OF 18% FOR GROUPS OF 6 OR MORE PEOPLE.

# DRINKS

## WINE

### SPARKLING WINE

	PER GLASS	PER HALF A BOTTLE	PER BOTTLE
Anno Domini Prosecco Diamante	8		29
NVY Passion Fruit	8		29
NVY Strawberry	8		29

### WHITE WINE

	PER GLASS	PER HALF A BOTTLE	PER BOTTLE
Anno Domini Pinot Grigio	8		29
Palena Reserva Especial Sauvignon Blanc	8		29
Rocklin Ranch California Chardonnay	8		29

### RED WINE

	PER GLASS	PER HALF A BOTTLE	PER BOTTLE
Palena Reserva Especial Cabernet Sauvignon	8	14	29
Palena Reserva Especial Merlot	8		29
Just Malbec Please	8		29
Rocklin Ranch California Cabernet Sauvignon			29
PradoRey Origin			29

## SANGRIAS

	PER GLASS	PER BOTTLE
Red Wine Sangria	10	37
White Wine Sangria	10	37
Sparkling Sangria	10	37

## CLASSIC COCKTAILS

Daiquiri 11	Margarita 11
Mojito 11	Pisco Sour 11
Caipiroska 11	Tequila Sunrise 11
Moscow Mule 11	Cosmopolitan 11
Sex On The Beach 11	Dry Martini 11
Long Island Iced Tea 11	Bloody Mary 11

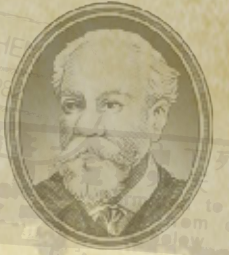
## ENJOY OUR HAPPY HOUR

50% OFF ON CLASSIC COCKTAILS  
MONDAY TO FRIDAY, STARTING AT 4:00 P.M.



# "EL ESCONDIDO"

## MENU



## COLADA SANTA LUCÍA - 13

DIPLOMÁTICO PLANAS RUM, COCONUT CREAM, PINEAPPLE JUICE AND COCONUT SHAVES.

Francisca always enjoyed a traditional Piña Colada on her beach days, but nothing compared to the coladas Teresa used to prepare on the shore of Santa Lucia in Cuba. Both developed a lovely friendship, and she learned the original recipe from her.

## CEPILLO' EL ESCONDIDO - 13

DIPLOMÁTICO PLANAS RUM, MARACUYÁ REDUCTION AND WHIPPED CREAM.

The adrenaline Francisca felt when being mischievous always accompanied her during her time as a student of La Universidad del Zulia, where she had a particular tradition with her friends that consisted of adding rum to the typical Zulian cepillaos without her teachers knowing it; that's where the Cepillao' "El Escondido", as she called it among her friends, came from.

## FRANCISCA'S OLD FASHIONED - 13

DIPLOMÁTICO RESERVA EXCLUSIVA RUM WITH ORANGE REDUCTION

At the end of a long day of work at her poultry house, if there was something to celebrate, the thing that made Francisca happy was sharing a delicious Venezuelan Rum with her workers. "Because who said that achievements can only be celebrated with champagne," she used to say among laughter.

## DIPLOMÁTICO SPRITZ - 13

DIPLOMÁTICO MANTUANO RUM, APEROL ORANGE RINGS AND CLUB SODA.

Francisca's joyful spirit made her live each day with enthusiasm. With that same enthusiasm, she always found a way to get her friends together to share good moments and create new, flavorful cocktails, without forgetting joy, since for her it was the recipe to achieve the perfect creation!

## LA PAILA - 13

DIPLOMÁTICO PLANAS RUM WITH VODKA, CONDENSED MILK AND LIME TWIST.

In Jardín del Oriente, the first natural monument of Venezuela discovered by the great botanist Alexander von Humboldt, there was a waterfall called Salto La Paila that stood out as an attraction and place for Francisca and her friends to relax during their youth. Almost by mistake, they mixed Rum and Vodka with the intention of warming themselves up, and to make the taste smoother they sweetened it up with the only thing they had at hand: condensed milk... The result? You have to try it!



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