

# Angel Falls Grill

## Dinner Menu

100% Gluten Free



@angelfallsgrill

[www.angelfallsgrill.com.au](http://www.angelfallsgrill.com.au)





## STARTERS

### Empanadas

Mini empanadas filled with three of our signature flavours: shredded beef with black beans and feta cheese, pulled pork, and a tasty combination of cheddar and feta cheese; served with the sauce of your choice. *Make It vegetarian*

20

### AFG Trio

A perfect combination of one mini cachapa filled with pulled pork, one mini grilled arepa filled with black beans and feta cheese and one mini deep-fried arepa filled with our tasty shredded beef; served with the sauce of your choice. *Make It vegetarian or vegan*

18

### Pinchos de Plátano

Four delicious deep-fried skewers of sweet ripe plantain and halloumi cheese.

15

### Cazuela

Mixed prawns and squid, gently sautéed in garlic, extra virgin olive oil and fresh coriander with a side of two mini deep-fried arepas.

19

### Maduritos Roll

Three rolls of sweet ripe plantain filled with our delicious shredded beef and topped with a cheese gratin.

17

### Arepa Peel

Two grilled and thinly sliced arepas topped with your choice of corn battered prawns, pico de gallo, maíz, AFG guasacaca and nata sauce or AFG signature chorizo with pico de gallo, maíz and green aioli sauce.

18

### Canasta de Arepa

Two crispy mini basket arepas filled with hickory smoked steak, roasted capsicum and AFG guasacaca sauce. *Make it vegetarian or vegan*

18

### Canasta de Patacón

Two deep-fried mini baskets of green plantain filled with prawns in our special rosé sauce. *Make it vegetarian or vegan*

19

### Cachapa Twin

Two mini cachapas topped with your choice of pork belly bites, coleslaw, maíz and chilli kick sauce or Venezuelan morcilla (black pudding) with roasted capsicum, maíz and AFG guasacaca sauce. *Make It vegetarian*

18

### Tostón Nacho

Slices of deep-fried green plantain with juicy shredded beef and pulled pork, black beans, cheddar cheese, AFG guasacaca and nata sauce. *Make it vegetarian*

20

### Calamares Rebozados

Corn battered calamari served with our green aioli sauce.

19

### Croquetas de Maíz

Four crispy croquettes made of sweet maíz, bacon, a dash of chilli, onion, coriander, and cheese; served with our green aioli sauce.

19

### Mini Pabellón

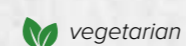
Mouth-watering Venezuelan shredded beef or pulled pork, served with spiced black beans, feta cheese, rice and sweet ripe plantain. *Make it vegetarian or vegan*

20

### Feed Me *(Minimum two people)*

Can't decide what to order? Relax and enjoy a little bit of a lot of our dishes with a suggestion from our chef.

99pp







Meru Platter

Criollo

Triple grill

Mar y Tierra

Araguaney Board

## SHARING BOARDS

### Meru Platter *(For two people)*

80

A sharing plate of mini cachapas topped with pork belly bites, coleslaw, maíz and chilli kick sauce, empanadas, grilled and thinly sliced arepas topped with AFG signature chorizo, pico de gallo, maíz and green aioli sauce, yuca chips, mini arepas filled with shredded beef, croquetas de maíz, mini cachapas filled with pulled pork and pinchos de plátano. Served with two sauces: green aioli and Venezuelan chilli kick. *Make it vegetarian*

### Araguaney Board *(For two people)*

90

A deconstructed sharing plate of mini cachapas and thinly sliced arepas served with 200g of hickory smoked steak strips, 200g of grilled free range chicken tenders, 100g of crispy pork belly, black beans with feta cheese and three different sauces: AFG guasacaca, nata and chimichurri. Add al ajillo prawns +17

### Tepuy Grill Degustation *(Minimum two people)*

220

700g of all our cuts of hickory smoked steak: eye fillet, porterhouse and rump cap, 250g of crispy pork belly topped with our secret bacon sauce, AFG signature chorizo, Venezuelan morcilla (black pudding), yuca chips, maíz on the cob, congri, avocado salad, and chimichurri sauce.

### Triple Grill *(Minimum two people)*

150

300g of hickory smoked rump cap steak, 250g of grilled free range chicken tenders, 250g of corn battered calamari and prawns, AFG signature chorizo, Venezuelan morcilla (black pudding), coleslaw, maíz on the cob, sweet potato fries and our chimichurri sauce.

Change your smoked meat:

300g porterhouse +10  
300g eye Fillet +42

### The Big Grill *(Minimum two people)*

130

500g of hickory smoked rump cap steak, 250g of grilled free range chicken tenders, AFG signature chorizo, Venezuelan morcilla (black pudding), congri, coleslaw, mashed potatoes and AFG guasacaca sauce.

Change your smoked meat:

500g porterhouse +17  
500g eye Fillet +70

## CLASSICS

### Criollo

45

300g of hickory smoked rump cap steak with a bed of our special mashed potatoes, grilled asparagus, and our special red wine reduced sauce with rosemary..

Change your smoked meat:

300g porterhouse +8  
300g eye Fillet +33

### Mar y Tierra

54

200g of hickory smoked rump cap, 100g of grilled free range chicken tenders, 200g of prawns and squid gently sautéed in garlic, chips and chimichurri sauce.

Change your smoked meat:

300g porterhouse +17  
200g eye fillet +22

### AFG Parilla

38

200g of hickory smoked rump cap steak, 100g of grilled free range chicken tenders, AFG signature chorizo, congri, yuca chips, and our delicious AFG guasacaca sauce.

Change your smoked meat:

300g porterhouse +17  
200g eye fillet +22

### Sabanero

33

250g of crispy pork belly accompanied with mashed potatoes, coleslaw, and our secret bacon sauce.



Build a Grill  
Choice



Pumpkin Salad

Build a Grill  
Choice



Build a Grill  
Choice



## BUILD YOUR GRILL

### 1 - Select your meat

<b>Lomito</b> ( <i>Eye Fillet Steak</i> ) Hickory Smoked and char-grilled (per 200g)	43
<b>Punta</b> ( <i>Rump Cap Steak</i> ) Hickory smoked and char-grilled (per 200g)	20
<b>Solomo</b> ( <i>Porterhouse Steak</i> ) Hickory Smoked and char-grilled (per 300g)	39
<b>Chicharrón</b> ( <i>Pork Belly</i> ) Slowly cooked, and deep fried (per 200g)	18
<b>Pollo</b> ( <i>Free Range Chicken Tenders</i> ) Char-grilled (per 150g)	13
<b>Carne Mechada</b> <i>Slowly cooked shredded beef</i> (per 150g)	17
<b>Cerdo</b> <i>Slowly cooked pulled pork</i> (per 150g)	14

### 2 - Choose your sides

<b>AFG signature chorizo</b>	10
<b>Venezuelan morcilla</b> (black pudding)	12
<b>Coleslaw</b> 🌿	8
<b>South American ripe plantain</b> 🌿 🌿	9
<b>South American green plantain</b> 🌿 🌿	10
<b>Grilled maíz</b> on the cob with butter 🌿	10
<b>Al ajillo prawns</b>	17
<b>Prawn cocktail</b> with our special rosé sauce	17
<b>Yuca chips</b> with nata sauce (cassava chips) 🌿	11
<b>Sweet potato fries</b> with aioli sauce 🌿	9
<b>Chips</b> with aioli sauce 🌿	9
<b>Papas Criollas</b> (soft round potatoes) with green aioli sauce 🌿	11
<b>Mashed Potatoes</b> 🌿	8
<b>Congri</b> (black beans, rice and bacon)	7
<b>House salad</b> (V) with balsamic dressing 🌿 🌿	8
<b>Asparagus</b> 🌿 🌿	9

### 3 - Add a Salsa

<b>AFG Guasacaca</b> - Our house made avocado salsa with garlic, onion & coriander. 🌿 🌿	2
<b>Chimichurri</b> - Tangy finely chopped herbs, garlic, onion, coriander, tomato, capsicum 🌿 🌿 a dash of chilli and white wine vinegar salsa.	2
<b>Venezuelan Chilli Kick</b> - A fiery salsa picante made with aioli and fresh chilli. 🌿	2
<b>Green Aioli</b> - Our house made garlic mayonnaise sauce with fresh coriander. 🌿	2
<b>Aioli</b> - Our house made garlic mayonnaise sauce. 🌿	2
<b>Nata</b> - Traditional Venezuelan sour cream sauce. 🌿	2
<b>Secret Bacon Salsa</b> - Bacon, onion, garlic and ...	3
<b>Rosa &amp; María</b> - Our red wine reduced sauce with rosemary. 🌿 🌿	2

## SALAD

<b>Pumpkin Salad</b> 🌿	25
Three colour quinoa tossed with spinach leaves, sliced capsicum, zucchini, eggplant, feta cheese and pumpkin drizzled with balsamic dressing. Add 150g of Pollo for 13	
<b>Calamari Salad</b>	32
Corn battered crispy fried squid, served with a salad of avocado, red capsicum, red onion, cherry tomatoes, baby rocket leaves and feta cheese with lime dressing. Add al ajillo prawns for 17	





Arepa Aussie Glory

Cachapa Pabellón

Arepa Canaima

Cachapa Angel Falls

Cachapa Extra Greenie

## AREPAS & CACHAPAS

### 1 - Choose your base

**Arepas:** Grilled or deep-fried round flat bread made of 100% white maíz.

**Cachapas:** Delicious pancake made of sweet maíz kernels.

### 2 - Select your flavour

#### Angel Falls

Choose from tender hickory smoked steak strips or grilled free range chicken tenders topped with sliced tomatoes, grilled halloumi cheese and our Venezuelan chilli kick sauce.

*Add avocado for 4*

26

#### Canaima

Hickory smoked and char-grilled eye fillet steak, caramelised onion, roasted capsicum, grilled zucchini and our signature AFG guasacaca sauce.

*Add grilled halloumi cheese for 6*

35

#### Roraima

Tender hickory smoked and grilled steak strips, AFG signature chorizo and grilled free range chicken tenders topped with our green aioli sauce.

*Add grilled halloumi cheese for 6*

28

#### The Aussie Glory

Choose from tender hickory smoked steak strips or grilled free range chicken tenders served with a fried egg, caramelised onion, beetroot and cheddar cheese.

*Add bacon for 5*

27

#### Avila

Your selection of exquisite shredded beef or pulled pork, served with sliced tomatoes, avocado and aioli sauce.

*Add grilled halloumi cheese for 6*

24

#### Pabellón

Your selection of exquisite shredded beef or pulled pork, served with our slow-cooked signature black beans and crumbled feta cheese.

*Add sweet ripe plantain for 5*

25

#### Extra Greenie

Char-grilled slices of eggplant, zucchini and pumpkin topped with roasted capsicum, sautéed mushrooms and feta cheese.

*Make it Vegan*

*Add avocado for 4*

23

#### Andes

Our delicious slow-cooked signature black beans topped with avocado.



*Add sweet ripe plantain for 5*

20

### 3 - Add something extra

Bacon



5

Sautéed mushrooms  


4

Al ajillo prawns



17

Sweet ripe plantain  



5

Grilled halloumi cheese 



6

Sautéed spinach  


4

Avocado  

4

Arepa  

9

Cachapa 

9

## FOR THE KIDS (for under 12 only)

#### AFG Baby Steak

Thinly sliced steak strips with chips and tomato sauce.

15

#### Captain Hairy

Choose from Arepa grilled, Arepa deep-fried or Cachapa filled with shredded beef and cheddar cheese.

15

#### Crispy Squids

Corn battered calamari with chips and tomato sauce.

15

#### Popcorn Pollo

Corn battered chicken with sweet potatoes chips and tomato sauce.

15





# Angel Falls Grill

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