DELIVERY

315-427-1672

YAJÁ

AREPAS DE ORIGEN

MANY OPTIONS TO CHOOSE FROM
ACCORDING TO YOUR APPETITE

AREPAS DE ORIGEN
To soothe your appetite at any time of day

BREAKFAST
For your early morning hunger

Build the perfect breakfast.

SMALL BOWLS AND ENTREES
For a moderate appetite

Pair your arepa with a small bowl or an entrée
and enjoy a full meal.

YAJÁ BITES
When you just feel like snacking

Add toppings to your arepa to satisfy those
sudden cravings.

THE SWEET NOTE
If you have dessert cravings

And if you are extremely hungry...

You can assemble a combo to your taste with an arepa,
a couple of Yajá Bites, an entrée and a dessert.

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To soothe your appetite at any time of day

Order your arepa with a small bowl, an entrée or with your favorite Yajá Bites.

AREPA DE LA CASA — $10.700

The traditional arepa made with white hominy corn, packed with melted cheese on the inside.

AREPA ANTIOQUEÑA — $7.000

A white arepa from the Antioquia department.

AREPA VALLUNA — $17.500

Or “arepa de choclo”, made with sweet corn and filled with queso campesino (white fresh cheese).

AREPA COSTEÑA — $15.400

The famous “arepa’e huevo” made with yellow cornmeal dough, fried with an egg on the inside, and served with queso costeño (salty fresh cheese).

AREPA BOYACENSE — $10.400

The arepa from Colombia’s inner territory. Made with yellow cornmeal dough, a soft center of cuajada (cottage cheese) and a crispy exterior.

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AREPA SANTANDEREANA $9.400

The flavor champion. Made with a mix of yellow cornmeal dough, chicharrón (pork rind) and yuca (cassava).

AREPA DE CEREALES $8.200

The healthy choice, gluten-free, zero animal protein and low in calories. With brown rice, sesame seeds and chia seeds.

AREPA DE YUCA $10.400

A soft textured arepa with the unmistakable taste of queso costeño(salty fresh cheese). Savory or sweet (filled with guava paste) varieties are available.

AREPA DE PLÁTANO $10.800

A sweet plantain dough mixed with queso costeño (fresh salty cheese), a touch of panela (unrefined brown sugar), and filled with low moisture mozzarella cheese. Savory or sweet (filled with guava paste) varieties are available.

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Build the perfect breakfast with your favorite arepa, eggs and additions.

DESAYUNOS

For your early morning hunger

AREPAS (extra):

DE LA CASA	COSTEÑA	DE CEREALES
ANTIOQUEÑA	BOYACENSE	DE YUCA
SANTANDEREANA	VALLUNA	DE PLÁTANO

ADD-ONS

HOGAO DE LA CASA (tomato+onions creole sauce) $4.900

SMOKED RED PEPPER $4.900

OTHERS c/u $4.900

EGGS

DE LA CASA
Two fried gratin eggs with tomato and basil, served on a bed of caramelized onions.

$15.500

CREOLE OMELETTE
With red onion, cherry tomatoes, cheese, chorizo and a crispy zest of beets and sweet potatoes.

$22.500

SCRAMBLED WITH CRISPY AREPA ANTIOQUEÑA
With smoked paprika and mushrooms sauce, crispy arepa antioqueña, and queso paipa (mature salty cheese).

$16.000

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BAKED

On a bed of arepa antioqueña and topped off with bacon and cilantro.

$17.500

POACHED EGG WITH CHEESE SAUCE

A poached egg served on a bed of spinach, with cheese sauce, slices of cereal arepa and a crispy zest of beets and sweet potatoes.

$16.500

"PAISA" AVOCADO TOAST

A hard-boiled egg served on top of one arepa antioqueña spread with guacamole, bacon strips and a crispy zest of beets and sweet potatoes.

$18.500

EGGS TO TASTE

Choose your favorite cooking method (fried, scrambled, etc.) and pick one or more additions, each for a small extra cost.

$9.500

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FRUITY OPTIONS

FRUIT MIX
Seasonal fruits with spearmint honey.

$16.500

FRUIT AND GRANOLA PARFAIT
With greek yogurt, honey, granola and seasonal fruits.

$24.800

SALPICÓN DE FRUTAS
Seasonal fruits soaked in orange and tangerine juice.

$17.500

KIDS FAVORITES

SWEET CORN PANCAKES
Soft and fluffy sweet corn pancakes, served with chocolate sauce or syrup, fresh strawberries and banana slices.

$16.500

AREPA FOR BREAKFAST, LUNCH AND DINNER

Our breakfast is available at any time of day...because no one should keep you from having an arepita with eggs.

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OTHERS

CALENTA'O DE FRÍJOLES

Rice with beans, sweet corn, fried plantain bits, salty potato pieces, a fried egg on top and a slice of avocado on a side.

$22.000

CALENTA'O DE LENTEJAS

Rice with lentils, chopped chorizo, sweet corn, fried plantain bits, potato pieces, a fried or scrambled egg on top and an slice of avocado on a side.

$22.000

CALENTA'O CON CARNE

The same bean or lentil calenta'o but with more animal protein (beef, pork or chicken).

$30.900

POTATO AND RIB BROTH

A famous colombian breakfast to "revive the dead". Aromatized with spring onions and cilantro.

$25.500

AREPA MARGARITA

NEW!

$9.900

Tomato slices, mozzarella cheese and fresh basil leaves on a bed of arepa paisa.

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SMALL BOWLS

FRAYED BEEF

With hogao de la casa (tomato+onions creole sauce). **$20.900**

SHREDDED CHICKEN

Free-range chicken with smoked red pepper and mushrooms sauce. **$19.500**

PULLED PORK

With garlic honey, smoked onions, oregano and mandarin lemon sauce. **$20.500**

CRISPY FISH

Tilapia breaded in achira crumbs. Served with suero costeño (colombian sour cream). **$24.200**

MAZORCADA

Gratin corn kernels with mozzarella cheese, mixed with bits of crispy bacon and hogao de la casa sauce. **$15.400**

Enjoy our small bowls, entrees and salads with one of our selection of arepas (extra):

DE LA CASA	COSTEÑA	DE CEREALES
ANTIOQUEÑA	BOYACENSE	DE YUCA
SANTANDEREANA	VALLUNA	DE PLÁTANO

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ENTREES

PIPONCHO: to feel sated and content

NEW!

A meat of your choice (chicken, pork or beef).
Served with rice and Yajá salad. $30.900

Side of small potato broth $4.900

BEAN CASSEROLE

Brothy beans served with white rice,
pork rinds and avocado. $21.500

MUCHACHO EN SALSA

Tender beef bathed with tomato and red pepper
sauce. Served with white rice and avocado. $31.800

PICADA YAJÁ (SNACK PLATTER)

Ideal for 2 people. With chorizo, chicharrón (pork rinds), blood sausage, arepa de yuca, arepa antioqueña, grilled cheese and avocado. Served with homemade salsa and lemon wedges. $63.900

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SALADS

YAJÁ SALAD

Mixed lettuces, cherry tomatoes, avocado, mango pieces and toasted nuts. Served with lulo and cilantro vinaigrette. **$16.900**

MIXED SALAD WITH CHICKEN

Mixed lettuces, cherry tomatoes, avocado, sweet corn, cubes of white fresh cheese and chicken breast slices. Served with honey mustard vinaigrette. **$23.500**

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ANTIOQUEÑA	BOYACENSE	DE YUCA
SANTANDEREANA	VALLUNA	DE PLÁTANO

TOPPINGS

Diced avocado with olive oil, salt and pepper	**$9.500**
Grilled cheese	**$10.400**
Queso paipa (slice)	**$14.200**
Queso campesino (slice or shreds)	**$8.900**
Suero costeño (colombian sour cream)	**$4.900**
Eggs to taste	**$9.500**
Chicharrón (pork rinds)	**$17.200**
Morcilla (blood sausage)	**$11.800**
Chorizo antioqueño	**$14.600**
Yajá Salad	$16.900
Mixed salad with chicken	$23.500

AREPA MARGARITA NEW! **$9.900**

Tomato slices, mozzarella cheese and fresh basil leaves on a bed of arepa paisa.

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Brownie	$15.500
Chocolate cake	$15.500
Almojábana torte	$13.500
Tres leches cake	$16.400
Other cakes	$15.500
Tomato marmalade (take away jar)	$12.500
Spearmint honey (take away jar)	$18.200

DRINKS

HOT BEVERAGES

Americano coffee	$9.500
Espresso	$8.500
Caffè latte	$13.600
Cappuccino	$13.600
Caffè macchiato	$8.900
Mocaccino	$14.200
Chai tea (hot or cold)	$9.400
Tea assortment	$9.400
Agua de panela with lemon juice	$6.400
70% hot cocoa	$13.200
Yajá Infusion	$7.800
Milo (hot or cold)	$9.500
*Almond milk addition	$4.400

COLD BEVERAGES

Natural or sparkling water		$6.000
Coca Cola	(400cc)	$7.000
Coca Cola Zero	(400cc)	$6.500
Quattro		$6.000

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DRINKS

Sprite — (400cc) $6.000
Club Soda — $6.000
Ginger Schweppes — $6.000
Fuze Tea — $5.500
Artisanal yogurt: blueberry, red fruits, passionfruit — $7.100
Salpicón de frutas — $17.500

Lucy carbonated fruit juices:

Carbonated Lemonade: natural — $8.000
Carbonated Pink Lemonade: with a cherry twist — $8.000
Golden Lucy: gulupa, mango and lemongrass — $9.500
Red Lucy: strawberry, blackberry, plum and mint — $9.500

Lemoon:

Guandolo Ginger — $10.900
Flor de Jamaica — $10.900
Soda Vino de Verano — $13.000

Natural Fruit Extracts:

Tangerine: — (400cc) $15.500
Orange: — (400cc) $10.700

100% Natural Smoothies:

	Unit	6 Pack
Green Nature: Eliminates toxins.	$11.500	$51.500
Berry Vibes: Antioxidant.	$11.500	$51.500
Hulk Veggie: Energizing. High vegetable protein content.	$13.000	$58.000

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DRINKS

ALCOHOLIC

Mimosa (bottle) — $185.000

Craft beers:

Pola Cannábica — $17.900
Pola Colorada — $17.900
Pola Gringa — $17.900

NEW!

COFFEE EXPERIENCE:

Learn the art of brewing and drinking coffee with an expert and a special selection of Amor Perfecto every week. Ask our staff about this special Yajá service.

TAKEOUT

Queso Paipa D.O.(Denominación de Origen)
Artisanal Yogurt
Greek Yogurt
Smoothies (6 pack)
Tomato Marmalade
Spearmint Honey
Craft Beers
Special Coffee
Chorizo
Morcilla (blood sausage)
...and obviously,
our famous arepas.







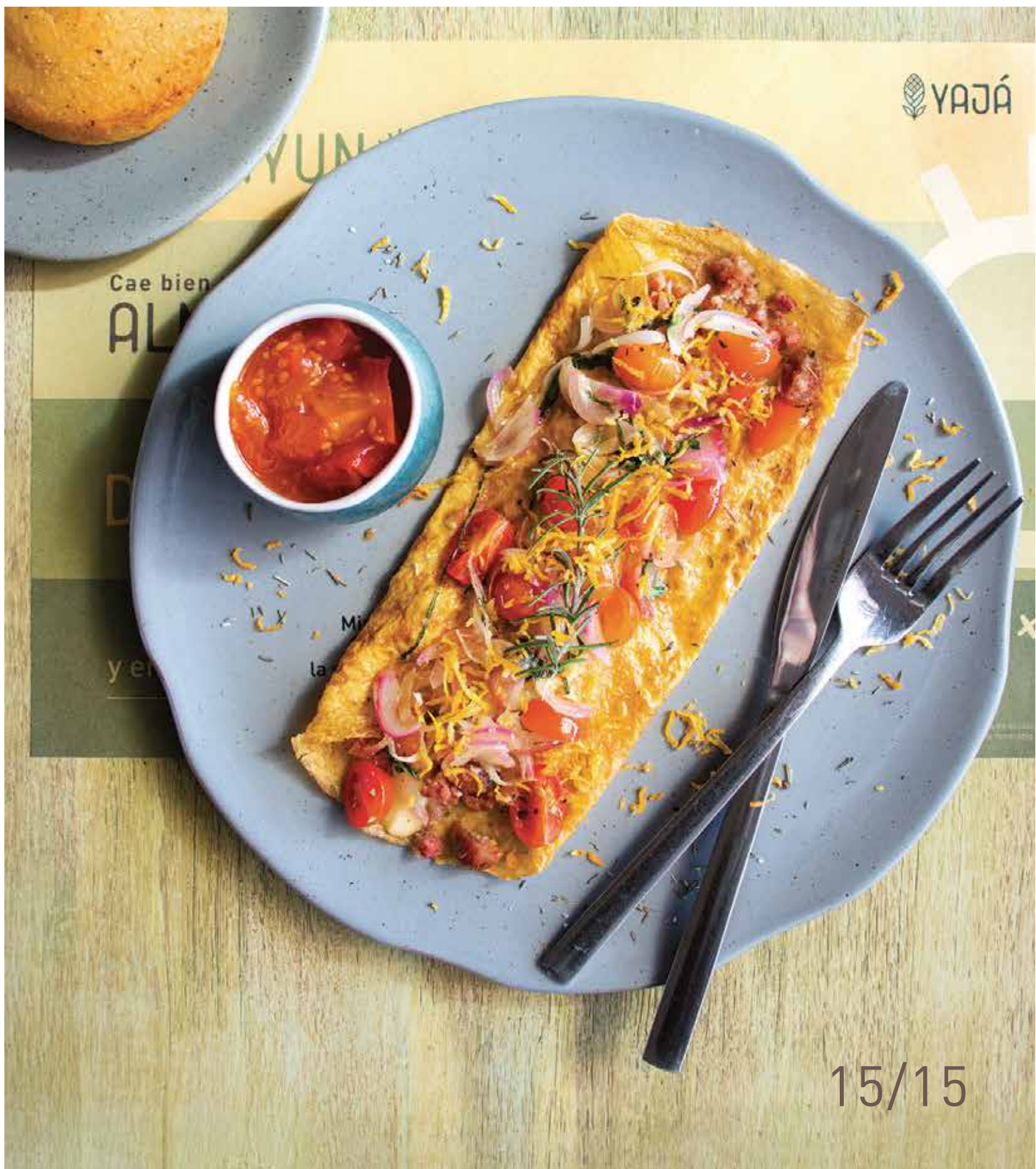
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