

Binghamton
restaurant
March 21 March 30
week

FIRST COURSE

Tequeños

Locally made Venezuelan cheese, hand wrapped with pastry and deep fried golden and yummy. An upgrade to the mozzarella stick

Fries

Select classic, Crispy sweet potato fries or the sweet, nutty, yuca wedges.

Sweet Plantains

Ripened plantains, cooked to bring out the natural sweetness, brushed with organic butter and served with a sprinkle of fresh made crumbled cheese,

SECOND COURSE

Choice of any Arepa on the menu

100% gluten free cornmeal grilles toasty on the outside and fluffy inside with your choice of filling, topped with queso guayanase and Happy Pappi's signature sauces.

THIRD COURSE

Tres Leches

Classic Venezuelan white cake soaked with three milks and topped with fluffy meringue

Quesillo

Traditional Venezuelan Dessert made with eggs, milk and sugar similar to flan

Choice of Beverage

Select from a glass of house wine, bottle of Corona, can of Modelo, can of Mic. Ultra

