

à La Carta

ORIGINAL AREPAS

Al Pastor - \$15

Adobada Püerco® Charred Piña • Quésó Fresco® Red Onion • Chimichurri • Fresh Herbs

Avo Chick'y Salad - \$14

Local Tofu Chick'n® Diced Avocado • Garlic Mayöli • Quésó Fresco • Hierbas Frescas

Cheezy Quésarepa - \$10

a *cheeze*®-crusted arepa stuffed with Quésó de Mano®

+ add Adobada Püerco or Local Tofu Chick'n + \$4

Spicy Domino - \$8

handmade Quésó de Mano • Spicy Boy's Black Beans con Sofrito

+ add Fresh Avocado or Guasacaca [Venezuelan Guacamole] + \$2

POCO MÁS

Jerk Plantain Chips with Guasacaca - \$9

+ add Pickled Serrano Chillies + \$2

Crispy Yuca Fries - Sea Salt • Oregano • Chimichurri • Gilly Sauce - \$9

Padrino's Plantain Nachos - \$12

Jerk Plantain Chips • Coco Quésó Blanco® Chimichurri • Gilly Sauce • Quésó Fresco

Peppered Pickled Onions • Pickled Serrano Chillies • Mucho Hierbas

+ add Adobada Püerco or Local Tofu Chick'n + \$4

- Sub Crispy Yuca Fries + \$2

CURTIDO Rejo - FRESH Red Cabbage Slaw - \$6

Mojo Mustard • Peppered Pickled Onions • Pickled Serrano Chillies • Cilantro • Scallions

MADUROS! aka Sweet Plantains - Aló Jerk Spice • Gilly Sauce • Quésó Fresco - \$6

MATÉ FRESCAS

iced Yerba Mate green tea sweetened with Monk Fruit

Cucumber Mint • Piña Colada • Maté de Olla • Original Monk Fruit

Quart - \$5 • Gallon - \$15

CATERING MENU

Chicago • 30A • Nashville • San Diego



+01- [754] - CALL - ALÓ

Instagram YouTube WhatsApp Facebook [225-5256]

all Plant-Based and Gluten-Friendly

San Diego BORN • Chicago RAISED

@aloarepa.co • #HellaBien • aloarepa.co

[allergens: S • soy C • coconut]

Prepared in a shared kitchen that also produces dishes with milk, wheat, fish, tree nuts, peanuts, eggs, and egg products. If you have a food allergy or special dietary requirements, please inform us or ask for more information.

AloArepaLLC dba Aló Arepa Co. • 2654 W Medill Ave Chicago, IL 60647

Party Packs

MINI AREPAS

By the Dozen • SERVES 6-12

half-sized Original Arepas

Al Pastor - \$90

Adobada Püerco • Charred Piña • Quésó Fresco • Red Onion • Chimichurri • Fresh Herbs

Avo Chick'y Salad - \$84

Local Tofu Chick'n • Diced Avocado • Garlic Mayöli • Quésó Fresco • Hierbas Frescas

Cheezy Quésarepa - \$60

cheeze-crusted arepitas stuffed with Quésó de Mano

+ add Adobada Püerco or Local Tofu Chick'n + \$4pp

Spicy Domino - \$48

handmade Quésó de Mano • Spicy Boy's Black Beans con Sofrito

+ add Fresh Avocado or Guasacaca [Venezuelan Guacamole] + \$2pp

PARTY MÁS

all SERVE 6

Jerk Plantain Chips with Guasacaca - \$54

+ add Pickled Serrano Chillies + \$2ea

Crispy Yuca Fries - Sea Salt • Oregano • Chimichurri • Gilly Sauce - \$54

Padrino's Plantain Nacho Bar - \$12pp

Jerk Plantain Chips • Coco Quésó Blanco • Chimichurri • Gilly Sauce • Quésó Fresco

Peppered Pickled Onions • Pickled Serrano Chillies • Mucho Hierbas

+ add Adobada Püerco or Local Tofu Chick'n + \$4pp

- Sub Crispy Yuca Fries + \$2pp

CURTIDO Rejo - FRESH Red Cabbage Slaw - \$36

Mojo Mustard • Peppered Pickled Onions • Pickled Serrano Chillies • Cilantro • Scallions

MADUROS! aka Sweet Plantains - Aló Jerk Spice • Gilly Sauce • Quésó Fresco - \$36

MATÉ FRESCAS

iced Yerba Mate green tea sweetened with Monk Fruit

Cucumber Mint • Piña Colada • Maté de Olla • Original Monk Fruit

Quart - \$5 • Gallon - \$15 • Five Gallons - \$50