



WELCOME TO BAR AÑEJO!

Let us spoil you with high-quality, creative, and classic cocktails, wine and beer selections, and delicious homemade añejo menus.

If your favorite drink is not on our menu, please let us know!

We will be happy to prepare your personal favorite drink for you!

Sit back, relax, and enjoy!

Your Bar Añejo Team

REMARKS TO OUR FOOD

Yuca | Manioc | Cassava | Tapioca

This root has many different names. It is an edible tuberous roots that grows mainly in South America.



Tostones, Patacon | Plantain

Crispy, salted plantain slices from Latin American and Caribbean cuisine.



Tajada | Sweet plantain

A dish made from ripe/sweet plantains that are sliced and fried. It is a typical food from Caribbean countries such as Nicaragua, Colombia, Honduras, Panama, and Venezuela.



Arepa | Corn flatbread

A round corn dough flatbread that is transformed into a pastry. A smart, gluten-free snack for vegetarians, vegans, and meat lovers alike. Popular in Venezuela and Colombia.



Cachapa | Corn pancakes

A typical Venezuelan dish. The dough is prepared with fresh corn, similar to a pancake.



If you have any dietary restrictions or food allergies, please notify our team member.

TYPICAL VENEZUELAN

PLATANITOS CON GUASA	7,5
Plantain chips with avocado cream..	
TOSTONES PLAYEROS	8,5
4 crispy, salty plantain slices topped with coleslaw garnished with salsa rosada and grated feta cheese	
YUCA FRITA CON GUACAMOLE 	8,5
Manioc fries with avocado cream.	
TEQUEÑOS	8,9
Four cheese-filled dough sticks & salsa rosada.	
EMPANADAS	9,5
Two homemade mini corn dough pockets with a choice of fillings: Pulled beef Pulled chicken Cheese Vegan with beans. We serve the empanadas with 1 dip of your choice and pico de gallo.	
AREPAS	18,5
Two traditional, gluten-free corn tortillas – crispy on the outside, soft on the inside. Served with pico de gallo, banana chips & avocado cream. Fillings to choose from: <ul style="list-style-type: none">• Pelua: pulled beef with grated Gouda• Reina: pulled chicken in avocado cream• Domino: with sweet plantain, black beans, and feta• Guisantes: with sweet plantain and green peas with herbs	

APPETIZERS

TOSTONES MIXTA	12,5
Crispy, salty plantain slices topped with pulled beef and pulled chicken in avocado cream.	
CHICHARRON DE POLLO	12,5
Crispy fried chicken pieces with a panela & teriyaki sauce, served with manioc fries.	
JALEA & YUCA	13,5
Crispy, deep-fried seafood mix served with manioc fries and red onions pickled in apple cider vinegar.	



VEGGIE & VEGAN

CACHAPA MIXTA 15,5

Corn pancake with mozzarella, avocado, sweet fried plantain, served with black beans.

PABELLÓN VEGETARIANO 16,5

Black beans, sweet fried plantains, basmati rice, pico de gallo, and our guasa dip.

BOWL MIXTA ① 16,5

A bowl with chickpea salad, zucchini with herbs, Caribbean rice, coleslaw, pico de gallo, sweet fried plantains, crispy corn fritters, and our guasa dip.

CEVICHEs

CEVICHE DE COCO ① 15,9

Shredded coconut, mango, cucumber, tomatoes, red onion, jalapeños, avocado, cilantro, agave, and lime juice.

CEVICHE DE LA CASA 18,9

A classic ceviche with leche de tigre consists of finely chopped white fish marinated in lime juice: the acidity replaces the cooking process. Served with red onions, cilantro, and chili, accompanied by banana chips, sweet potato purée, and roasted corn.

VUELVE A LA VIDA CARIBEÑO 18,9

Venezuelan-style seafood cocktail in a spicy sauce made from tomatoes, fish stock, cilantro, chili, onion, and lime. Served with crispy, salty plantain slices.

TIRADITO 18,9

Sea bass cut into fine sashimi with a yellow Peruvian chili dressing. Garnished with sweet potatoes, cilantro, and red onions.



LATIN BOWLS

POLLO FRITO BOWL 18,9

Crispy fried chicken thighs served with basmati rice with vegetables, kidney beans, coconut milk, pico de gallo, coleslaw, sweet fried plantains, and avocado.

MADURITOS CON CARNE 24,5

In Butter gebratene, süße Kochbanane, on top pulled beef & geriebener Gouda, Pico de Gallo und Krautsalat.

PABELLON BOWL 25,5

Pulled beef, schwarze Bohnen mit geriebenem Feta, süße, gebratene Kochbanane, Basmatireis und Avocado.

ASADO NEGRO 27,9

Unser Rinderbraten wird in Panela [Zuckerrohrmelasse] karamellisiert und in einer würzigen Weinbrühe vier Stunden gegart, bis das Rind zart und köstlich ist. Serviert auf Maniokpüree und einer würzigen Rotwein-Panelajus.

CACHAPAS

CACHAPA & LOMO 25,5

Corn pancakes with mozzarella, tomato, and a traditional wok dish with strips of beef tenderloin in teriyaki sauce, red onions, spring onions, tomatoes, and cilantro.

CACHAPA CRIOLLA 25,9

Corn pancakes with mozzarella, tomato, sweet fried plantain, pulled beef, and pico de gallo.

CACHAPA GRILL 32,9

Corn pancakes with mozzarella, sweet fried plantains, avocado, grilled Argentine beef rump steak, boneless chicken thighs, and chimichurri.

GRILL

PATACON DEL JEFE 32,9

Grilled beef rump steak, boneless chicken thighs with chimichurri served on crispy, salty plantain slices.

TABLA MAR Y TIERRA [for 2 people] 56,5

Grilled beef rump steak, boneless chicken thighs, fried seafood, calabresa—a typical Brazilian sausage, served with chimichurri sauce and cooked manioc.



OUR DIPS

GUASA	2,9
Avocado, herbs, and bell peppers.	
VERDE	2,9
Herbs, garlic, and avocado.	
PICANTE	2,9
Hot sauce, Caribbean style.	
ROSADA	2,9
Homemade ketchup, mayo, pepper, salt, and lime.	

POSTRE DEL DIA

TAGESDESSER	5,5
Please ask our staff for more details about the dessert of the day.	

PARTY SNAKS TO SHARE - PARA COMPARTIR

BANDEJA RUMBERA
Mixed Venezuelan platter for groups of 4 or more.
Please ask our staff for more details.

SNACKS

22 Uhr bis 0 Uhr

TEQUEÑOS	8,5
4 Cheese fingers	
EMPANADAS	8,5
2 Corn dough pockets with different fillings	
YUCA FRITA	8,5
Fried manioc sticks with Guasa dip.	

ADDITIONAL REMARKS

For our guests with food intolerances, we have a special menu with extra allergy labeling. Please ask us.

We charge an extra €1.50 for to-go packaging.





Thank you very much for your visit!

Bar Añejo
Elisenstr. 22
30451 Hannover
0511 49537241
info@bar-anejo.com

Final prices include VAT.
Prices include service and tax.

