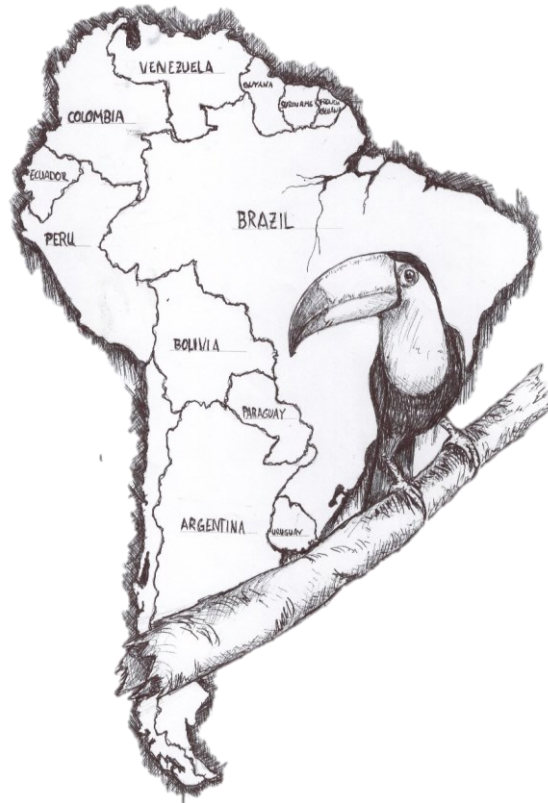


BAR AÑEJO

Fine drinks Latin food



WELCOME TO BAR AÑEJO!

Enjoy authentic Latin American specialties prepared with traditional ingredients and based on tried-and-tested recipes—we bring our culinary tradition directly to your plate.

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 root 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 members.

APPETIZERS

CHIPS CON ACEITUNAS	7,5
Plantain chips with green olives.	
CHIPS CON GUASA	7,5
Plantain chips with guasa (avocado) dip.	
YUCAS CON GUACAMOLE	8,5
Cassava fries with guacamole.	
TEQUEÑOS	8,9
Our cheese-filled breadsticks & Rosada dip.	
EMPANADA DUO	12,5
Homemade corn dumplings/ turnovers with a variety of fillings to choose from:	
<ul style="list-style-type: none">• Pulled Beef• Pulled Chicken• Cheese• Vegan mit schwarzen Bohnen und süßer Kochbanane 	
We serve the empanadas with a dip of your choice and pico de gallo.	

PLATANO & YUCA

YUCA & CHICHARRON	15,5
Crispy pork belly with cassava fries, served with guacamole and pico de gallo.	
POLLO GRILL & TOSTON	15,5
Crispy, salty plantain slices topped with guacamole and pan-seared boneless chicken thighs in a piri-piri marinade.	
MADURITOS CON CARNE	15,5
Sweet, fried plantain topped with pulled beef and shredded cheese.	
GAMBAS AL AJILLO & TOSTONES	18,5
Knusprig, salzige Kochbananenscheiben getoppt mit Guacamole und Riesengarnelen in Knoblauch Öl.	



AREPAS

AREPA DUO

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:

- 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 🌱

CACHAPA

Corn pancakes with mozzarella, avocado, and sweet fried plantains, served with a selection of side dishes:

LOMO

25,5

Beef tenderloin strips in teriyaki sauce with red onions, scallions, bell peppers, tomatoes, and cilantro.

CHICHARRON

15,0

Crispy pork belly with guasa (avocado) dip.

VEGGIE & VEGAN

MADURITOS VEGANO

15,5

Sweet, fried plantains topped with mashed chickpeas and herbs, served with pico de gallo and our coleslaw.

PABELLÓN VEGETARIANO

16,5

Black beans, feta cheese, and sweet fried plantains, basmati rice, pico de gallo, and guacamole.

Vegan variant is available! 🌱

CACHAPA DOMINO / VEGETARISCH

15,5

Corn pancakes with mozzarella, avocado, sweet fried plantains, black bean hummus, pico de gallo, and feta



CEVICHE

CEVICHE DE LA CASA 18,9

[Cold] A classic ceviche with leche de tigre consists of finely chopped white fish that is marinated in lime juice: the acidity acts as a substitute for cooking. Red onions, cilantro, and chili, served with plantain chips, sweet potato purée, and roasted corn.

VUELVE A LA VIDA CARIBEÑO 18,9

[Cold] Venezuelan-style seafood cocktail in a spicy sauce made with tomatoes, fish stock, cilantro, chili, onion, and lime. We serve it with crispy, salty plantain slices.

BEEF

PABELLON 25,5

Pulled beef, black beans with crumbled feta, sweet fried plantains, basmati rice, and avocado.

SHORT RIB ASADO NEGRO 27,9

Beef short ribs caramelized with panela and slow-braised, served in a spicy red wine sauce over mashed cassava.

CHICKEN

POLLO FRITO 16,5

Crispy fried chicken pieces with homemade panela and tomato salsa, served with guacamole and our cassava fries.

POLLO A LA PLANCHA 23,5

Pan-seared corn-fed chicken breast served on a bed of mashed cassava, accompanied by a Caribbean salad with shredded coconut, mango, cucumber, tomatoes, red onion, jalapeños, avocado, and cilantro, dressed in an agave and lime juice dressing.

GRILL

TABLA MAR Y TIERRA [2xP] 55,0

Grilled beef rump steak, boneless chicken thighs, chorizo, and jumbo shrimp, served with your choice of:

- TOSTONES: crispy, salty plantain slices
- CACHAPA: corn pancakes with mozzarella, sweet fried plantains, and avocado.

Served with pico de gallo, our coleslaw, and dips.



PARTY SNACKS

BANDEJA RUMBERA	80,0
Mixed Venezuelan platter for groups of 4 or more.	

DIPS

GUASA	3,9
Avocado, herbs, and bell peppers.	
VERDE	3,9
Herbs, garlic, and avocado.	
PICANTE	3,9
Hot sauce, Caribbean style.	
ROSADA	3,9
Homemade ketchup, mayo, pepper, salt, and lime.	

POSTRE DEL DIA

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

REMARKS

Eating raw or undercooked meat, seafood, shellfish, eggs, or raw milk can increase the risk of food poisoning.

Our dishes may contain allergens that are not suitable for guests with food allergies. Please let our staff know about any dietary restrictions you may have.

We charge an additional €1,5 for takeout packaging.





Vielen Dank für Ihren Besuch!

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Endpreise inklusive Mehrwertsteuer.
Prices include service and tax.

