

TROUPIAL

street food home flavors

Specialty Breakfast

Just dine in



Includes the beverage or brewed coffee described

Add two eggs fried or Perico-style for \$3

Add our Venezuelan Cheese (grilled or fried) for \$3

• French and Butter \$ 10

Two (2) Venezuelan warm baguettes with our farm butter and jam. *Espresso, Doppio, Cappuccino, or Flat White*

• Golfeado and Fruit \$ 14

Venezuelan sticky bun stuffed with cheese and flavored with anise, cloves, and cinnamon. Topped with the most special Venezuelan cheese "Queso de Mano" (5oz) and fresh fruit of the day. *AEROPRESS: device for brewing coffee invented by Aerobie president Alan Adler (8oz)*

• Pan de Jamón \$ 12

Baked in Venezuela for Christmas parties. Soft dough stuffed with ham, bacon, raisins and manzanilla green olives (5oz).

Mocktail: Tomato juice or French Press brewed Coffee (25oz). *perfect to combat hangover*

• Latin American Board! \$ 35 (Suggested for two)

Venezuelan cow cheeses, house bread, corn, guava, mini meatballs, and micro green salad.

Natural Juice or Papelón con Limón and V60 Coffee Dripper

Perfect with our wines, check our availability

• Pisca Andina \$ 14 (Vegetarian)

Veggie broth, potatoes, cilantro, garlic, green onion, one poached egg, heavy cream, and widow Arepa. *Chemex, coffee maker created in 1941 by Peter Schlumbohm. Its filter is 30% thicker than traditional filters. Clean taste!*

• Tizana \$ 8 (Vegan and Gluten Free)

Traditional treat in Venezuela, a tropical fruit punch

Fruit salad in natural juice. (12oz)

Add ice cream/condensed milk for \$2

• Granola, Fruit and Yogurt \$ 10

Finger Food



Deep fried with a dipping sauce.

• Pastelitos Andinos

(2, 6 or 12) \$ 6/ \$ 17/ \$ 30

Stuffed ground beef or stuffed potato and cheese pie made from wheat dough.

• Tequeños (5) \$ 10

Venezuelan cheese pastry sticks made from wheat dough.

HEY CAPPUCCINA



Make your combo for \$ 9

Pick a piece of bread and a drink.

o Cachito

o Mini Guava

o Mini Cheese

o Tovar (Guava

and cheese)

o Mini Chocolate

o Doppio

o Cappuccino

o Flat White

o Natural fruit juice

o Malta Maltín Polar

o Papelón con Limón

o Hot tea

From the Baker

• Cachito \$ 5

Traditional Venezuelan breakfast. Soft dough low in sugar, stuffed with black forest ham (5.2oz).

• Pan de Jamón Mini \$ 6

or Loaf (2lb only by pre-order) \$20

Baked in Venezuela for Christmas parties. Soft dough stuffed with ham, bacon, raisins and manzanilla green olives (5oz).

• Mini breads \$ 4

Cheese, Guava, Tovar (guava and cheese) or Chocolate (4oz).



• Almojábana or Tapioca bread! \$ 4

GLUTEN FREE. Tapioca starch, butter, cheese, egg, and milk (4oz).

• Golfeado \$ 6

Venezuelan sticky bun stuffed with cheese and flavored with anise, cloves and cinnamon. Topped with the most special Venezuelan cheese "Queso de Mano" (5oz).

WARNING: CONSUMING RAW OR UNDERCOOKING MEAT, SEAFOOD, OR EGG PRODUCTS CAN INCREASE YOUR RISK OF FOODBORNE ILLNESS

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES - *A 20% GRATUITY MAY BE ADDED FOR PARTIES OF 6 OR MORE*

Arepa Bar



Arepa: cornmeal pocket stuffed.
Vegan and Gluten free.

• 3 Cheeses \$ 10

-lacto-ovo vegetarian- Semi-hard, hard, and Queso de Mano (all cow-milk cheese).

• Perico \$ 10

-lacto-ovo vegetarian- Venezuelan style scrambled eggs with onion, tomato and heavy cream.

• Ham and Cheese \$ 10

Black forest ham and Venezuelan cheese.

• Black beans, greens and Avocado \$ 10

-vegan-

• Dominó \$ 10

-lacto-ovo vegetarian- Black beans and Cheese.

• Shredded Beef \$ 10

Homemade beef.

• Curvy Queen \$ 10

House "Reina Pepiada" stuffed with organic chicken, mayonnaise, red onion, and avocado.

• Vegan green \$ 10

Local greens, tomato, radish, avocado and house dressing.

• Tuna \$ 10

Tuna, onion, tomato mayonnaise.

• BLT \$ 10

Bacon, Lettuce, Tomato and Sriracha mayo.

• TBA \$ 10

Turkey, Bacon, Avocado and Sriracha mayo.

• House Salad \$ 9

Local greens, tomato, radish, avocado and house dressing.



Beverages

no refill



Natural fruit juices \$ 5

ask for flavors

Mimosa \$ 7

Malta Maltín Polar \$ 5

Tomato Juice \$ 9

Papelón con Limón \$ 5

Tea

Iced \$ 4



Hot \$ 4



Teas from our local tea house YAUPON, the only caffeinated plant native to North America and relative to yerba mate and guayusa. The Cherokees called it: "the beloved tree". ***Ask for daily picks***

Espresso Based Drinks

WHOLE and OAT milk (\$1) available



Espresso \$ 3

(single shot 1oz)

Ristretto \$ 3

(less than an Espresso, more acidity)

Doppio \$ 3

(double shot 2oz)

Macchiato \$ 3.50

(Espresso + frothed milk 3oz)

Gibraltar Hurtado \$ 3.25

(served in glass our version of Cortado 4oz)

Cappuccino \$ 4

(Espresso + frothed milk 5oz)

Cappuccino Italiano \$ 4.25

(Cappuccino + cocoa powder and cinnamon 5oz)

Flat White \$ 4

(Doppio + liquid and frothed milk)

Latte \$ 4.25

(Espresso + liquid and frothed milk 12oz)

Americano \$ 3

(Doppio and hot water 8oz)

Mocaccino \$ 4.75

(Espresso + chocolate + frothed milk)

Bombón \$ 6

(Espresso + condensed milk + frothed milk)

Affogato \$ 8

(Espresso + Ponche Crema -Venezuelan egg nog- ice cream)

Venezuelan Affogato spirit \$ 12

(Espresso + Ponche Crema ice cream + Emblematic Santa Teresa 1796 Venezuelan Rum)

Carajillo 1796 \$ 10

(Doppio + Emblematic Santa Teresa 1796 Venezuelan Rum)

Espresso Tonic \$ 7

(Espresso + Tonic Water)

Brewed coffee \$ 5

Ask for our Specialty Coffee Beans

Brew methods Aeropress, Chemex, French press, Guayoyo, V60 coffee dripper. ***No refill***



We would like to hear what you think about our products! Thanks for your support.

@troupialsav (912) 441-0506
www.streetfoodhomeflavors.com

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MENU

Pick a
piece of
BREAD

- Cachito
- Mini Guava
- Mini Cheese
- Tovar (Guava and cheese)
- Mini Chocolate

and a
DRINK

- Doppio
- Cappuccino
- Flat White
- Natural fruit juice
- Malta Maltin Polar
- Papelón con Limón
- Hot tea

Make your combo for \$ 9