

VENEZUELAN DRINKS

CHICHA | Venezuelan rice smoothie | **5.95** 16oz **11.95** 32oz

PAPELÓN | Venezuelan Lemonade | **4.95**

TIZANA | Sparkling Venezuelan sangria | **7.95** NEW! NO ALCOHOL

COCADA | Venezuelan Coconut Smoothie | **5.95**

MALTA POLAR | **4.50**

FRESCOLITA | **4.50**

★ **CHOCOLATE MILK SHAKE** | Made with Venezuelan Toddy | **7.95** 🍪



BATIDOS * FRAPPE JUICE | **5.95** ADD MILK \$1.00



STRAWBERRY

PEACH

MANGO

PASSION FRUIT

GUAVA

SODAS | **3.75**

TEA HOT OR ICED Variety of flavors | **3.50**

COFFEE * CAFFEINATED OR DECAF

☕ Espresso 3.75 (1.35 oz)	☕ Latte macchiato 5.25 (8.8 oz)
☕ Americano 3.50 (7 oz)	☕ Nutella cappuccino 6.50 🍪 (8.8 oz)
☕ Cortado 4.25 (1.9 oz)	☕ Salty caramel latte 6.50 🍪 (8.8 oz)
☕ Cappuccino 4.50 (5.7 oz)	☕ Guayoyo 4.25 (7 oz)
☕ Latte 4.50 (6 oz)	☕ Venezuelan hot chocolate (Toddy) 5.95 (6 oz)

DESSERTS

★ **BIENMESABE** | Our signature moist coconut cake | **9.95** ✨

TRADITIONAL QUESILLO | Creamy Venezuelan flan | **8.95**

TRES LECHES | Moist cake soaked in three kinds of milk | **9.95**

BIENMESABE ALMOND CAKE | Moist almond cake & vanilla ice cream | **10.95** NEW! 🍪

CHOCOLATE SENSATION | Brownie and chocolate tequeños accompanied with vanilla ice cream & nutella | **10.95** 🍪

WEEKEND BRUNCH

TRADITIONAL | Your choice of shredded chicken, beef or pork, sunny-side egg, Caribbean cheese, black beans & fried arepitas | **19** 🌿

PERICO | Our traditional scrambler made with tomatoes and onions, grilled Caribbean cheese & fried arepitas | **17** 🌿

SALTO ANGEL | Base of fried arepa, handmade cheese, ham, chicken avocado salad & sunny-side egg | **19** 🌿

MARGARITEÑO | Stewed fish, sunny-side egg, Caribbean cheese, black beans & fried arepitas | **18** 🌿

ORIENTAL | Cachapa filled with handmade cheese, your choice of shredded chicken, beef or pork, sunny-side egg & avocado | **19**

MARACUCHO | Your choice of shredded chicken, beef or pork, mandocas, Caribbean cheese, two sunny-side eggs & sweet plantain | **18** 🌿

LLANERO ** | Angus grilled strip steak, chorizo, two sunny-side eggs, Caribbean cheese & plain arepa | **28** 🌿

🌿 GLUTEN FREE 🌿 VEGETARIAN 🍪 CONTAINS ALMOND & NUTS

★ SIGNATURE ✨ MADE WITH LIQUOR BITES

EXECUTIVE CHEF: PEDRO RON

NOTICE: -20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.

-CAKEAGE FEE \$2 PER PERSON.

DISHES AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE. TAXES ARE NOT INCLUDED

VENEZUELAN BienMeSabe CAFE & RESTAURANT

ESTABLISHED 2015

EAT LOCAL, EAT AREPAS!



★ 1637 W MONTROSE AVE ★
CHICAGO, IL 60613

VISIT US AT OUR DOWNTOWN LOCATION
29 E ADAMS ST.

HOURS

MONDAY TO SUNDAY
11:00AM - 10:00PM

DOWNLOAD OUR APP

BIENMESABE TO-GO 📱



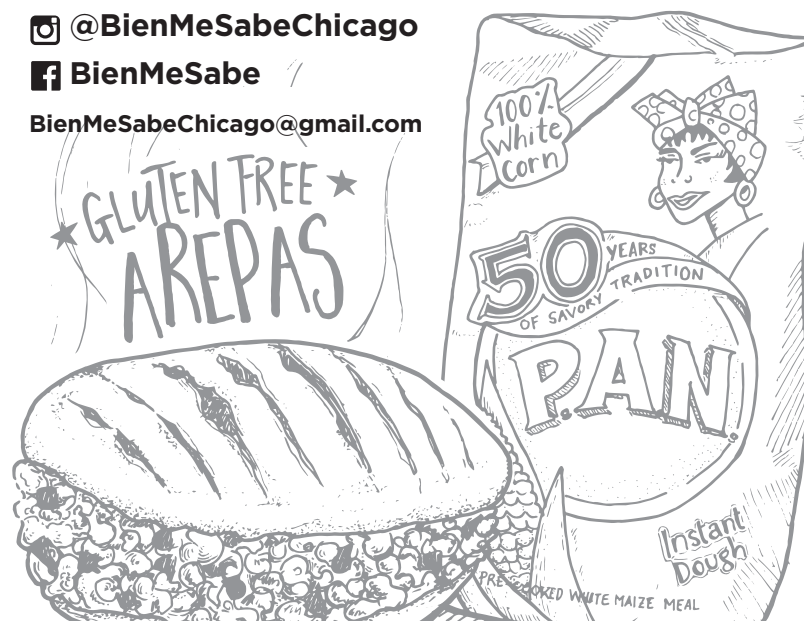
(773) 549-5538

DELIVERY AND CARRY OUT

📷 @BienMeSabeChicago

📘 BienMeSabe

BienMeSabeChicago@gmail.com





LUNCH & DINNER

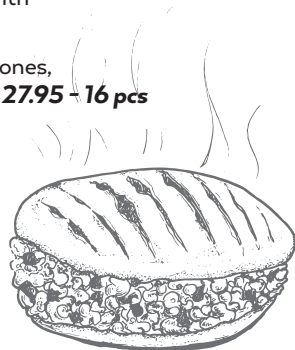
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK FOR FOODBORNE ILLNESS **

APPETIZERS

- TEQUEÑOS** | Fried cheese wrapped in wheat flour | **12.95** 🍷
- TOSTONES** | 🍷 ADD SHREDDED BEEF OR CHICKEN \$4.95
Fried green plantains, Caribbean cheese & sauces | **11.95** 🍷🌱
- BURRATA & PROSCIUTTO** | Served with guasacaca, crispy panceta & tostones | **14.95** 🌱 **NEW!**
- SHRIMP TOSTONES** ** | Four pieces of fried green plantain, guasacaca sauce & sautéed shrimps | **14.95** 🌱
- ROMPE COLCHÓN** ** | Venezuelan aphrodisiac ceviche | **16.95**
- FRIED AREPITAS** | Four arepitas stuffed with our most popular filling | **14.95** 🌱

★ **BIENMESABE SAMPLER** | Tequeños, tostones, empanadas & mandocas | **20.95 - 12 pcs / 27.95 - 16 pcs**

AREPAS 🌱 **GLUTEN FREE**
THE TRADITIONAL VENEZUELAN CORN FLOUR BREAD



SIGNATURE AREPAS 🌱

- ★ **PABELLÓN** | Shredded beef, black beans, sweet plantains, Caribbean cheese | **16.45**
- ★ **MOCHIMA** ** | Shrimps sautéed with onions and peppers, handmade cheese & guasacaca | **16.97**
- ★ **LLANERA** | Angus strip steak, handmade cheese, pico de gallo & guasacaca | **16.97**
- ★ **VEGGIE SETA** | Sautéed mushrooms, handmade cheese & guasacaca | **14.95** 🍷
- ★ **CHURRASCO** | Angus strip steak sautéed with onions and peppers, handmade cheese & guasacaca | **16.97**
- ★ **BOCHINCHE** ** | Chorizo, handmade cheese, sweet plantains & guasacaca | **15.95**
- ★ **CARAQUEÑA** | Caramelized roasted beef, handmade cheese, sweet plantains & guasacaca | **16.97**
- ★ **ROMPE COLCHÓN** ** | Venezuelan ceviche, handmade cheese, pico de gallo & guasacaca | **16.97** **COLD**

TRADITIONAL AREPAS 🌱

- REINA PEPIADA** | Chicken avocado salad, Gouda cheese | **14.95** **COLD**
- PELÚA** | Shredded beef, Gouda cheese | **14.95**
- LA CATIRA** | Shredded chicken, Gouda cheese | **14.95**
- AFTER PARTY** | Roasted pork, Gouda cheese, guasacaca | **14.95**
- ASADO NEGRO** | Caramelized beef, Gouda cheese, tomatoes | **15.50**
- TROPICAL** | Shredded chicken, Plantain & black beans | **14.95**
- TROPICAL VEGAN** | Marinated tofu, plantains & black beans | **13.97** 🍷
- CARIBBEAN** | Caribbean cheese, plantains & guasacaca | **13.95** 🍷
- BienMeSabe VEGGIE** | Black beans, marinated tofu, guasacaca | **13.95** 🍷
- DOMINO** | Black beans & Caribbean cheese | **13.95** 🍷

CREATE YOUR OWN AREPA! 🍷 PLAIN AREPA \$3.50 🌱

- 1** **PROTEINS**
- Shredded chicken | **6.75**
 - Shredded beef | **6.75**
 - Oven roasted pork | **6.25**
 - Sautéed shrimps | **6.95**
 - Caramelized beef | **6.75**
 - Marinated tofu | **4.95** 🍷

- 2** **HOT**
- Black beans | **3.75** 🍷
 - Plantains | **2.95** 🍷
 - Bacon | **2.95**
 - Sautéed mushrooms | **5.50** 🍷
 - Chorizo | **6.50**

- 3** **COLD**
- Chicken avocado salad | **6.75**
 - Gouda cheese | **4.75** 🍷
 - Caribbean cheese | **4.50** 🍷
 - Handmade cheese | **5.75** 🍷
 - Guasacaca | **3.50** 🍷

🌱 GLUTEN FREE 🍷 VEGETARIAN ★ SIGNATURE

EMPANADAS

- TRADITIONAL** | Three empanadas filled with shredded beef, chicken & cheese served with homemade sauce | **13.95** 🌱
- FISH, PLANTAINS & CHEESE** ** | Two empanadas filled with stewed fish, plantains & cheese | **12.95** 🌱

SALADS 🍷 ADD GRILLED CHICKEN \$5.95 OR TOFU \$4.95

- HOME SALAD** | Mixed Lettuce, Caribbean cheese, tomatoes, black olives & kernel corn tossed in home vinaigrette | **14.95** **NEW!**
- MIXED GREEN SALAD** | Cucumber, hearts of palm, avocado, & tomatoes tossed in house balsamic dressing | **13.95**

PATACONES 🌱 FRIED PLANTAIN SANDWICH

- TRADITIONAL** | Green plantain with your choice of beef, chicken or pork, lettuce, tomatoes, Caribbean cheese & home sauce | **16.95**
- MADURO** | Ripe plantain base and your choice of shredded beef, chicken or pork, lettuce, tomatoes, Caribbean cheese & home sauce | **16.95**
- VEGAN** | Green plantain base, tofu, guasacaca, lettuce, tomatoes & vegan aioli | **14.95** 🍷

MAINS

- PABELLÓN** | *Traditional Beef or Chicken*
Accompanied with white rice, black beans and plantains | **20.95** 🌱
- FOSFORERA** ** | Venezuelan seafood soup accompanied with fried arepitas & nata | **17.95**
- MOROSY CRISTIANOS** | White rice with black bean, sweet plantain & sautéed peppers | **14.97** 🍷 ADD SHRIMPS + \$6.95 🌱
- CACHAPA** | Sweet corn pancakes & handmade cheese served with avocado & nata | **16.95** 🍷 ADD PORK, CHICKEN OR BEEF + \$6.25
- ASADO NEGRO** | Slow-cooked eye round beef with our caramelized roasted sauce over a potato purée | **20.95** 🌱
- VENEZUELAN BURGER** ** | Certificated Angus beef, ham, American cheese, egg, bacon, potato sticks & sauces | **16.95** *Served with fries*
- TROPICAL BURGER** ** | Certificated Angus beef, handmade cheese, **NEW!** sweet plantain, bacon, guasacaca & home sauces | **17.95** *Served with fries*
- VENEZUELAN PARRILLA** ** | Angus grilled Strip steak, chorizo, yucca, fried arepitas, Caribbean cheese served with latin coleslaw salad, guasacaca sauce & nata | **31.97 - 1p / 55.97 - 2ppl**
- VENEZUELAN BBQ BACK RIBS** ** | Grilled Baby back ribs marinated with homemade papelon BBQ, accompanied by corn & fries | **24.95** **NEW!**
- PARRILLA MARY TIERRA** ** | Sautéed Angus Strip steak, chicken breast, seafood, chorizo, yucca and Caribbean cheese, served with fries, guasacaca sauce & nata | **32.97 - 1p / 59.97 - 2ppl**

SIDES

- French Fries, & house sauces | **6.95** 🍷
- Black beans | **4.50** 🍷
- White rice | **4.50** 🍷
- Mix green salad | **6.95** 🍷
- Mandocas & Caribbean cheese | **5.95** 🍷
- Fried arepitas & nata | **5.50** 🍷
- Fried plantain & Caribbean cheese | **7.95** 🍷
- Fried yucca & guasacaca sauce | **5.95** 🍷