



**BOTTLED DRINKS**



**FOOD**



**BEER**



**MESSAGE FROM THE CHEF**

Welcome to EDUKOS.

We are very excited to introduce you to our very first menu ever as a restaurant.

We look forward to helping you Discover More Together. - Julio



**SALTY**



**HEINEKEN**  
A full-bodied pale lager from Amsterdam  
(ABV:5.00%)  
⊆ .....\$6.50

**MIA BEER CO MIAMI WEISS**  
A citrus and banana German style ale from Nearby Doral, Florida. (ABV:6.00%)  
⊆ .....\$7.00

**BARLEY MOW AMERICANA**  
A crisp and malt forward golden ale from Largo, Florida. (ABV:5.00%)  
⊆ .....\$7.5

**JDUBS PASSION WHEAT**  
A passion fruit and mango wheat ale from Sarasota, Florida. (ABV:4.20%)  
⊆ .....\$7.50

**CIGAR CITY MADURO BROWN ALE**  
A semisweet and malt forward english style ale from Tampa, Florida. (ABV:5.50%)  
⊆ .....\$7.5

**STONE DELICIOUS IPA**  
-GLTN REDUCED-  
A hoppy, citrus, and lemongrass ipa from Escondido, California. (ABV:7.70%)  
⊆ .....\$8.5

**BARLEY MOW CALLIOPE**  
A tart, organic cherry, and Florida-lemon brew from Largo, Florida. (ABV:4.00%)  
⊆ .....\$8.00

**DARWIN SUMMADAYZE IPA**  
A crisp, bitter, and citrusy ipa from Bradenton, FL. (ABV:5.00%)  
⊆ .....\$7.5

**MIA BEER CO MEGA MIX**  
A smooth, light bodied, hop forward pale ale from nearby Doral, FL. (ABV:6.00%)  
⊆ .....\$8.00

**HIGHLAND OATMEAL PORTER**  
A silky, chocolate, and hop balanced ale from Asheville, N.Carolina. (ABV:5.90%)  
⊆ .....\$8.0

**HIGHLAND BLACK MOCHA STOUT**  
A sweet, roasted, malty, and coffee stout from Asheville, N.Carolina. (ABV:5.00%)  
⊆ .....\$8.5

**FOUNDERS DIRTY BASTARD**  
A complex, malty, smokey, and bitter scotch style ale from Grand Rapids, MI. (ABV:8.50%)  
⊆ .....\$8.5

**RIVERTOWN DIVERGENT**  
A smooth, slightly sour, fruity, and tart berleiner weiss from Cincinnati, OH. (ABV:3.80%)  
⊆ .....\$8.0

**AREPA CHIPS**  
House made crispy chips w/ a black bean & charred corn salsa.  
⊆ .....\$7.00

**PABELLON 2.0**  
Braised sirloin served w/ a black bean puree and our tajada stack.  
⊆ .....\$15.0

**AREPITAS**  
Mini cheese arepas topped with an almond & avocado chicken salad.  
⊆ .....\$12.00

**JULIO'S DUMPLINGS**  
Our signature dumplings are a fusion of pabellon and aji de gallina.  
⊆ .....\$12.00

**RED PEPPER + MUSHROOMS**  
Creamy red polenta served w/ mushrooms and sundried tomatoes.  
⊆ .....\$14.0

**SEMINOLE SNACK**  
Alligator sliders w/ blueberry chutney, salsa criolla, and a siracha mayo.  
⊆ .....\$15.0

**SMOKED GREENS**  
Zucchini stuffed w/ seasonal smoked veggies, herbs, & cheese over a potato cake.  
⊆ .....\$15.0

**BUBBLY**

**SEGURA VIUDAS BRUT ROSE**  
A fruitful and dry cava from the penedes region of Northwest Spain  
⊆ .....\$40.00  
⊆ .....\$9.00

**BARTENURA SPARKLING MOSCATO**  
A crisp Italian wine with a balance of sweet and citrus.  
⊆ .....\$60.00

**ENZA PROSECCO**  
A crisp and balanced wine from veneto Italy (doc), perfect for any pairing.  
⊆ .....\$45.00  
⊆ .....\$10.00

**MICHELLE EXTRA DRY**  
Enza prosecco, rosemary + thyme guava juice, lemon bitters.  
⊆ .....\$55.00

**MARIA LUISA**  
Enza prosecco, rosemary + thyme guava juice, lemon bitters.  
⊆ .....\$9.00

**GLORIA FERRER BLANC DE NOIRS**  
A pinot noir w/ hints of black-cherry, berries, and vanilla from Sonoma, California.  
⊆ .....\$85.00

**SOFIA BLANC DE BLANCS**  
A fruity and refreshing blend of pinot blanc, muscat, and reising grapes from California.  
⊆ .....\$75.00

**TISANA ROSA'**  
Brut sparkling wine, pineapple punch, nutmeg, and peach bitters.  
⊆ .....\$11.00

**POMMERY BRUT ROYAL DE NOIRS**  
A champagne with subtle hints of dry, citrusy, golden raisin, and chalky flavors.  
⊆ .....\$175.00

**PERRIER JOUET SPECIAL CUVÉE GRAND BRUT**  
A three grape blend from the epemay region of champagne.  
⊆ .....\$185.00

**BLACK VELVET**  
A blend of stout beer & sparkling wine.  
⊆ .....\$10.00

**TEQUENOS**  
Venezuelan style cheese sticks served w/ a cilantro aioli.  
⊆ .....\$8.5

**JDUBS PASSION WHEAT**  
⊆ .....\$8.5

**EMPANADA GRINGO**  
Mom's recipe filled w/ buffalo chicken served with a red pepper sauce.  
⊆ .....\$11.0

**PASTICHO DEL VALLE**  
Our signature dish and mom's recipe for a slice of venezuelan beef lasagna.  
⊆ .....\$15.0

**TAJADA STACK**  
Layers of sweet plantains with white sauce, herbs, and a blend of cheeses.  
⊆ .....\$11.0

**CARNE EN VARA**  
Aji panca steak skewer, yucca fries, corn on the cob puree, & a cilantro aioli.  
⊆ .....\$16.0

**J&J GRILLED CHEESE**  
A four cheese + heirloom tomato baked arepa sandwich.  
⊆ .....\$10.0

**MIAMI POUTINE**  
Crispy fingerling potatoes smothered w/ gravy & pecorino romano cheese.  
⊆ .....\$10.0

**HOT CEVICHE**  
Fried pieces of our catch of the day- marinated with chef's home recipe.  
⊆ .....\$15.0

**INSIDE OUT HALLACA ( HAH - YA - KA )**  
A tamale style venezuelan holiday dish filled with mixed meats and veggies.  
⊆ .....\$14.0

**FOSFORERA + PINCHO**  
A shrimp skewer served over a seafood broth & a poached egg.  
⊆ .....\$14.0

**WINE**

**RAMON BILBAO ALBARINO**  
Rioja Baikas, Spain  
⊆ .....\$9.5

**WENTE MORNING FOG CHARDONNAY**  
Livermore Valley, California  
⊆ .....\$9.0

**RAMON BILBAO CRIANZA**  
Rioja, Spain  
⊆ .....\$10.0

**JOSH CABERNET SAUVIGNON**  
North coast, California  
⊆ .....\$9.5

**QUESILLO**  
A classic venezuelan dessert with a touch of guava on top.  
⊆ .....\$8.00

**BREWED POPPERS**  
Biscuit poppers filled w/ chicha served w a dark brew caramel sauce.  
⊆ .....\$8.00

**CAFE' BRULEE**  
Vegan creme brulee made w/ coffee, coconut milk, and topped w/ an ipa caramel.  
⊆ .....\$9.00

**VERONICA'S CHOICE ( ROTATING )**  
Ask your server for our current feature.  
⊆ .....\$9.00

"Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions."