









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



HEINEKEN

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

ACE JOKER

A dru and semi sweet golden cider from Sonoma County, CA. (ABV:5.50%) \$7.50

CHARITY BEER

MIA DOMINO PIL SNER \$1 will be donated to the WOW Center, a non proift center for adults with disabilities in Kendall Florida. (ABV:6.50%)\$8 50

MIA BEER CO MIAMI WEISS

A citrus and banana German style ale from Nearby Doral, Florida. (ABV:6.00%) Å\$7.00

BARLEY MOW AMERICANA

A crisp and malt forward golden ale from Largo, Florida.(ABV:5.00%)

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 SUMMMADAYZE IPA

A crisp, bitter, and citrusy ipa from Bradenton, FL. (ABV:5.00%)

MIA BEER CO MEGA MIX

A smooth, light bodied, hop forward pale ale from nearby Doral, FL. (ABV:6.00%) A....\$8.00

HIGHLAND OATMEAL PORTER

A silku, chocolate, and hop balanced ale from Asheville N.Carolina.(ABV:5.90%)

Å\$8.0

HIGHLAND BLACK MOCHA

A sweet, roasted, malty, and coffee stout from Asheville, N.Carolina.(ABV:5.00%) å\$8.5

FOUNDERS DIRTY BASTARD

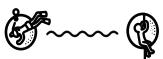
A complex, malty, smokey, and bitter scotch style ale from Grand Rapids, Ml. (ABV:8.50%) Å.....\$8.5

RIVERTOWN DIVERGENT

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



SAVORY



AREPA CHIPS

House made crispy chips w/ a black bean & charred corn salsa

Y)+T):HEINEKEN \$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 \$12.00

JULIO'S DUMPLINGS

Our signature dumplings are a fusion of pabellon and aji de gallina ŶŶ+ĨĎ:MEGAMIX PALE ALE

..... \$12.0

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

Zucchinni stuffed w/ seasonal smoked vegaies, 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 å...... \$40.00 √......\$9.00

BARTENURA SPARKLING MOSCATO A crisp italian wine with a balance

of sweet and citrus.

Å..... \$60.00



RAMON BILBAO ALBARINO

Rias Baixas, Spain

ENZA PROSECCO

A crisp and balanced wine from veneto italy (doc), perfect for any pairing. å......\$45.00 ∇......\$10.00

MICHELLE EXTRA DRY

A delicate and slightly sweet wine from Columbia Valleu, Washington,

..... \$55.00

MARIA LUISA

Enza prosecco, rosemary + thyme guava juice, lemon bitters.

GLORIA FERRER BLANC DE NOIRS A pinot noir w/ hints of black-cherru.

berries, and vanilla from Sonoma, California. \$85.00

SOFIA BLANC DE BLANCS A fruity and refreshing blend of pinot blanc, muscat, and reisling grapes from California. 4 \$75.00

TISANA ROSA'

Brut sparkling wine, pineapple punch, nutmed, and peach bitters.

∇.....\$11.00

POMMERY BRUT ROYAL A champagne with subtle hitns of dru,

citrusy, golden raisin, and chalky flavors. Å\$175.00

PERRIER JOUET SPECIAL **CUVEE GRAND BRUT** A three grape blend from the epernay region of champagne.

å.....\$185.00

BLACK VELVET

A blend of stout beer & sparkling wine.

Ų......\$10.00

EMPANADA GRINGO

Mom's recipe filled w/ buffalo chicken served with a red pepper sauce.

Venezuelan style cheese sticks served w/ a cilantro aoili.

TEQUENOS

THE STORY WHEAT

..... \$11.0

PASTICHO DEL VALLE

Our signature dish and mom's recipe for a slice of venezuelan beef lasaana.

..... \$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.

MIAMI POUTINE

Crispy fingerling potatoes smothered w/ gravy & pecorino romano cheese.\$10.0

..... \$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 holidau dish filled with mixed meats and veggies. \$14.0

FOSFORERA + PINCHO

A shrimp skewer served over a seafood broth & a poached

T+ : STONE DELICIOUS IPA\$14.0

SWEET

QUESILLO.

A classic venezuelan dessert with a touch of guava on top.

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 uour server for our

current feature.\$9.00

WINE

WENTE MORNING FOG CHARDONNAY Livermore Valleu, California

RAMON BILBAO CRIANZA Rioia, Spain

North coast, California