

LATERBZZ

Rum & Lounge

3000 Kavanaugh Blvd, Suite 202
Little Rock, AR 72205
501.251.8261

LA TERRAZA

RUM & LOUNGE

SMALL PLATES

MINI AREPAS	(gluten free)		\$7
		cheesy bite-sized arepas served house dipping sauces	
TRIO DE EMPANADAS			\$7
		chef medley of three mixed savory empanadas	
YUCA FRITA		PLATANO FRITO	\$7
	fried yuca root fries	fried plantains	
PATACONES		without coleslaw	\$5
	fried smashed plantains with Venezuelan style coleslaw		\$7

APPETIZERS

MEJILLONES PROVENZAL		\$12	
	a dozen mussels sauteed in a beurre blanc garlic sauce		
BEEF TENDERLOIN CARPACCIO		\$12	
	thinly sliced beef, fresh mushrooms, parmesan, basil aioli and black pepper		
CAMARONES AL AJILLO	CAMARONES AL AJILLO PICANTE	\$13	
	Spanish style shrimp sauteed in garlic sauce	with house chili sauce	
SPANISH STYLE MUSHROOMS		\$9	
	sauteed with olive oil and garlic		
MIXTO CHAMPINONES CON CAMARONES		\$12	
	sauteed mushrooms and shrimp in chef garlic sauce		
AGUACATE RELLENO			
	<ul style="list-style-type: none"> • stuffed avocado with shrimp in a spicy aioli • surimi crab with golf sauce 	<ul style="list-style-type: none"> • or octopus in a house vinaigrette • or shredded chicken aioli 	\$14
			\$12
SPANISH COLD CUT AND CHEESES			\$30
	18 month aged Spanish Serrano Ham, Genoa Salami, Spanish Chorizo manchego cheese, mozzarella cheese, goat cheese, grilled tomatoes and sauteed mushrooms		

SOPAS

CHEF SOUP OF THE DAY	cup	\$5	bowl	\$7
FRENCH ONION SOUP			bowl	\$8
SOPA DE MARISCOS			bowl	\$10
	Tomato cream base with calamari, clams, mussels, scallops and shrimp			

LA TERRAZA
RUM & LOUNGE

ENSALADAS

SIDE TERRAZA SALAD	add chicken \$4	add shrimp \$6	\$5
mixed greens, pears, almonds, brie with French vinaigrette			
CARPACCIO SALAD			\$15
thinly sliced beef, arugula, tomatoes, black pepper, parmesan with basil aioli			
MEDITERRANEAN SALAD			\$9
arugula, mixed greens, pears, goat cheese, walnuts with French vinaigrette			
AHI TUNA SALAD			\$16
mixed greens, arugula, fresh tuna tartare			

ESPECIALIDADES VENEZOLANAS

PABELLON CRIOLLO			\$17
braised shredded beef served with white rice, black beans and fried plantains			
ASADO NEGRO			\$18
slow cooked beef with a veal demi-glase, served with white rice and plantains			
PERNIL AL HORNO			\$18
baked and thinly sliced pork served with plantains and Cuban style mixed rice and beans			
PULPO A LA PARRILLA			\$26
grilled octopus with house vinaigrette, served over chef potatoes			
PARRILLA MIXTA			\$32
6 oz rib-eye, sausage, grilled pork tenderloin, grilled chicken breast with yuca frita			

ESPECIALIDADES MEDITERRANEAS

PAELLA			\$44
Spanish style rice with chicken, calamari, clams, mussels, scallops and shrimp *priced and portioned for two, requires a 40 minute preparation time			
ZARZUELA DE MARISCOS			\$28
fresh seafood plate in tomato broth served with white rice			
SALPICON DE MARISCOS			\$24
Spanish seafood salad, onions, peppers, cilantro and passion fruit vinaigrette			
PISTO VEGETARIANO			\$15
mixed vegetables in a tomato reduction, served with rice and black beans			

LA TERRAZA

RUM & LOUNGE

PASTAS

PENNE RIGATE	substitute gluten free \$2 add chicken \$4	\$18
penne pasta in a creamy tomato base sauce with shrimp		
VERMICELLI VEGETARIANOS		\$16
assorted grilled vegetables with vermicelli pasta		
FETUCCINE A LA ROTONDA		\$22
fettuccine pasta tossed with alfredo sauce and bacon, finished tableside in a wheel of parmesan		
LINGUINE FRUTO DE MARI		\$24
linguine pasta tossed with tomato sauce, clams, mussels, shrimp, scallops, and calamari		
LINGUINE AL NERI DE SEPPIA		\$24
linguine squid ink pasta with tomato sauce, calamari, garlic and basil		
VERMICELLI ALLE VONGOLE		\$22
vermicelli pasta with clams, garlic, peppers, parsley		

CARNES Y AVES

STRIP A LA PIEDRA LAVA		\$36
12 oz strip served on a hot lava-stone served with fried yuca and corn on the cob		
CARTOCCIO DE LOMITO		\$32
8 oz beef tenderloin is a mushroom demi-glaze with side of chef's pasta		
LOMO DE CERDO		\$20
8 oz grilled pork tenderloin with yuca frita and Cuban style mixed rice and beans		
POLLO AL CHAMPINON		\$20
chicken cooked in a mushroom cream sauce served with chef style potatoes		
GORDON BLEU DE POLLO		\$22
chicken gordon bleu served with rice and tostones		

PESCADOS Y MARISCOS

LOMO DE ATUN ABRAZADO		\$26
pan seared ahi tuna steak crusted with chia seeds served with chef salad		
WILD CAUGHT GRILLED SALMON EN SALSA DE AJOPORRO		\$23
salmon filet over chefs style potatoes with a leek cream sauce and sauteed vegetables		
TILAPIA MAUNIERE		\$16
tilapia filet sauteed in a butter/lime sauce with sauteed vegetables		