

LATERBZZ

## Rum & Lounge

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

# LA TERRAZA

## RUM & LOUNGE

### SMALL PLATES

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

### APPETIZERS

<b>MEJILLONES PROVENZAL</b>		\$12
a dozen mussels sauteed in a beurre blanc garlic sauce		
<b>BEEF TENDERLOIN CARPACCIO</b>		\$12
thinly sliced beef, fresh mushrooms, parmesan, basil aioli and black pepper		
<b>CAMARONES AL AJILLO</b>	<b>CAMARONES AL AJILLO PICANTE</b>	\$13
Spanish style shrimp sauteed in garlic sauce	with house chili sauce	
<b>SPANISH STYLE MUSHROOMS</b>		\$9
sauteed with olive oil and garlic		
<b>MIXTO CHAMPINONES CON CAMARONES</b>		\$12
sauteed mushrooms and shrimp in chef garlic sauce		
<b>AGUACATE RELLENO</b>		
• stuffed avocado with shrimp in a spicy aioli	• or octopus in a house vinaigrette	\$14
• surimi crab with golf sauce	• or shredded chicken aioli	\$12
<b>SPANISH COLD CUT AND CHEESES</b>		\$30
18 month aged Spanish Serrano Ham, Genoa Salami, Spanish Chorizo manchego cheese, mozzarella cheese, goat cheese, grilled tomatoes and sauteed mushrooms		

### SOPAS

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

LA TERRAZA  
RUM & LOUNGE

**ENSALADAS**

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

**ESPECIALIDADES VENEZOLANAS**

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

**ESPECIALIDADES MEDITERRANEAS**

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

# LA TERRAZA

## RUM & LOUNGE

### PASTAS

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

### CARNES Y AVES

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

### PESCADOS Y MARISCOS

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