AREPA TOUR

The arepa is a pre-Colombian dish and most attributed to the Indigious Timoto–Cuica in regions that split between now Colombia, Venezuela and Panama. Arepa is coming from a latin word “erepa” which means maize or corn. It is a handmade corn dough, it can be cooked on a grill, fried or roasted, filled with meat, cheese, vegetables, avocado.

In UMO you can try Colombian and Venezuelan arepas.

Which is your favourite?

AREPITA DE CHICHARRON (PORK BELLY, CHEESE, LIME)
- CARACAS, VENEZUELA 3 900 FT

AREPA BOYACENSE (VEGETARIAN, 3 DIFFERENT KIND OF CHEESE)
- BOYACÁ, COLOMBIA 3 300 FT

Our foods may contain traces of additional allergens in addition to allergens labelled as ingredients. We advise you to speak to a member of staff in our restaurant if you have any food allergies or intolerance. We add a 15% Service charge to the final amount of the bill. The prices include VAT.

UMO