Arepas are Colombian style corn cakes made with masa harina, milk, butter, sugar and chihuahua cheese.

Arepas menu available from October 28 - November 1

Give us feedback on the Colombian arepas feature - scan the code above!

Tulane University Dining Services serves and uses the following products in meal preparation: tree nuts, peanuts, soy, eggs, milk, fish, shellfish, wheat, and other products containing gluten. Our fryer is used for frying different products, including fish and crustacean shellfish. For food allergies or special diet concerns, please contact Dining Services.

COLOMBIAN AREPAS MENU

ENTRÉES

CARNE DESMECHADA AREPA
$5.29 À LA CARTE
$8.99 WITH TWO SIDES
Colombian corn cake topped with shredded beef, pickled onions, avocado, chihuahua cheese and queso fresco

SHRIMP HOGOA AREPA
$6.29 À LA CARTE
$9.99 WITH TWO SIDES
Colombian corn cake topped with tomato saffron sauced shrimp, chihuahua cheese, queso fresco and fresh cilantro

CHICKEN AREPA
$4.99 À LA CARTE
$8.69 OR ONE MEAL SWIPE WITH TWO SIDES
Colombian corn cake topped with chicken, guacamole, pickled onions, queso fresco, chihuahua cheese and fresh cilantro

BLACK BEAN AREPA
$4.29 À LA CARTE
$7.99 WITH TWO SIDES
Colombian corn cake topped with black beans, hogoa sauce, chihuahua cheese, queso fresco and cilantro

BLACK BEAN PLATTER
$6.99 OR ONE MEAL SWIPE
Black beans, coconut rice, tostona hogoa, guacamole, pickled onions and hogoa sauce

SIDES

COCONUT RAISIN RICE
$1.89
Long grain rice simmered with light coconut milk, water, raisins, and coconut

TOSTONES HOGOA
$1.89
Fried green plantains served with hogoa sauce

TOPPINGS

GUACAMOLE
$.69
Ripe avocado blended with jalapeno peppers, scallions, onions, garlic, cilantro, and fresh lime juice

PICKLED ONIONS
$.49
Red onions marinated in oregano, vinegar, lime juice, kosher salt, and habanero peppers

HOGOA SAUCE
$.99
Tomato sauce with green onion, yellow onion, garlic, saffron, kosher salt and black pepper