



BUFFALO BEEF AREPA KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR A PERFECT *BUFFALO BEEF AREPA*.

KIT INCLUDES:

GLUTEN FREE AREPA BUNS
MATURE CHEDDAR
SHREDDED BEEF IN OUR HOMEMADE BUFFALO SAUCE
PICO DE GALLO KIT
(JUST MIX THE THREE LITTLE BAGS MARKED WITH A RED DOT, SQUEEZE THE LIME, AND ADD SOME SALT & PEPPER TO TASTE)
GHERKINS
SIGNATURE GUASA' SAUCE
HABANERO HOT SAUCE

METHOD:

- HEAT UP THE BEEF. FIRSTLY, IN A POT WITH BOILING WATER, SUBMERGE THE BEEF BAG SUPPLIED AND LEAVE IT FOR 10 MINUTES. ALTERNATIVELY, YOU COULD OPEN THE BAG IN YOUR OWN CONTAINER AND PLACE IT INTO THE MICROWAVE (800W) FOR APPROX. 4 MIN OR UNTIL IS HOT.
- PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
- USE OUR GREASEPROOF PAPERS SUPPLIED TO HOLD THE AREPA AND CUT IT OPEN LIKE A POCKET.
- WE SUGGEST ADDING ALL FILINGS AS FOLLOW; SHREDDED BEEF, GUASA' AND HABANERO SAUCE, GRATED CHEESE, PICO DE GALLO AND GHERKINS. THEN IF YOU LOVE THE SAUCES AS MUCH AS WE DO, ADD SOME MORE ON THE TOP.
- ENJOY IT!





GUASA CHICKEN AREPA KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR A PERFECT *GUASA CHICKEN AREPA*.

KIT INCLUDES:

GLUTEN FREE AREPA BUNS
MATURE CHEDDAR
SHREDDED CHICKEN
PICO DE GALLO KIT

(JUST MIX THE THREE LITTLE BAGS MARKED WITH A RED DOT, SQUEEZE THE LIME, AND ADD SOME SALT & PEPPER TO TASTE)

SPRING ONIONS
SIGNATURE GUASA' SAUCE
HABANERO HOT SAUCE

METHOD:

- HEAT UP THE CHICKEN. FIRSTLY, IN A POT WITH BOILING WATER, SUBMERGE THE BEEF BAG SUPPLIED AND LEAVE IT FOR 10 MINUTES. ALTERNATIVELY, YOU COULD OPEN THE BAG IN YOUR OWN CONTAINER AND PLACE IT INTO THE MICROWAVE (800W) FOR APPROX. 4 MIN OR UNTIL IS HOT.
- PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
- USE OUR GREASEPROOF PAPERS SUPPLIED TO HOLD THE AREPA AND CUT IT OPEN LIKE A POCKET.
- WE SUGGEST ADDING ALL FILINGS AS FOLLOW; SHREDDED CHICKEN, GUASA' AND HABANERO SAUCE, GRATED CHEESE, PICO DE GALLO AND SPRING ONIONS. THEN IF YOU LOVE THE SAUCES AS MUCH AS WE DO, ADD SOME MORE ON THE TOP.
- ENJOY IT!





TWO LITTLE PIGS AREPA KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR A PERFECT *TWO LITTLE PIGS AREPA*.

KIT INCLUDES:

GLUTEN FREE AREPA BUNS
GOAT'S CHEESE
ROASTED PORK
CAMELIZED ONIONS
FRESH CORIANDER
PORK CRACKLING
SIGNATURE GUASA' SAUCE
HABANERO HOT SAUCE

METHOD:

- IN A FLAT HOT PAN, STIR MIX THE ROASTED PORK AND CAMELIZED ONION TOGETHER FOR AROUND 3 MINUTES. DON'T HEAT IT FOR LONG AS IT CAN GET TO DRIED.
- PLACE THE GOAT'S CHEESE SLICE IN A FLAT PAN & GRILL IT ON BOTH SIDE UNTIL YOU GET IT CRISPY.
 - PLACE THE CRACKLING IN THE OVEN FOR 5 MINUTES AT 190C.
- PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
- USE OUR GREASEPROOF PAPERS SUPPLIED TO HOLD THE AREPA AND CUT IT OPEN LIKE A POCKET.
- WE SUGGEST ADDING ALL FILINGS AS FOLLOW; PORK & CAMELIZED ONIONS, GUASA' AND HABANERO SAUCE, GOAT'S CHEESE, FRESH CORIANDER AND PORK CRACKLING. THEN IF YOU LOVE THE SAUCES AS MUCH AS WE DO, ADD SOME MORE ON THE TOP.
 - ENJOY IT!





VEGAN JACKFRUIT AREPA KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR A PERFECT *VEGAN JACKFRUIT AREPA*.

KIT INCLUDES:

GLUTEN FREE AREPA BUNS
VEGAN JACKFRUIT & MIX VEGGIES (COURGETTES, RED ONIONS AND CARROTS)
TERIYAKI SAUCE
ROASTED TOMATOES
CHIVES
ROASTED SESAME SEEDS
SIGNATURE GUASA' SAUCE
HABANERO HOT SAUCE

METHOD:

- IN A FLAT HOT PAN, STIR MIX THE JACKFRUIT & VEGS AND ADD THE TERIYAKI SAUCE.
 - GRILL FOR 30 SECONDS ON EACH SIDE THE ROASTED TOMATOES.
- PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
- USE OUR GREASEPROOF PAPERS SUPPLIED TO HOLD THE AREPA AND CUT IT OPEN LIKE A POCKET.
- WE SUGGEST ADDING ALL FILINGS AS FOLLOW; ROASTED TOMATOES, GUASA' AND HABANERO SAUCE, JACKFRUIT AND VEGGIES, CHIVES AND SESAME SEEDS. THEN IF YOU LOVE THE SAUCES AS MUCH AS WE DO, ADD SOME MORE ON THE TOP.
 - ENJOY IT!





SMOKY BEANS AREPA KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR A PERFECT *SMOKY BEANS AREPA*.

KIT INCLUDES:

GLUTEN FREE AREPA BUNS

SMOKY BLACK BEANS

LLANERO CHEESE

PICO DE GALLO KIT

(JUST MIX THE THREE LITTLE BAGS MARKED WITH A **RED DOT**, SQUEEZE THE LIME, AND ADD SOME SALT & PEPPER TO TASTE)

FRIED PLANTAINS

SIGNATURE GUASA' SAUCE

HABANERO HOT SAUCE

METHOD:

- HEAT UP THE BEANS AND FRIED PLANTAINS. IN A POT WITH BOILING WATER, SUBMERGE THE BEEF BAG SUPPLIED AND LEAVE IT FOR 10 MINUTES. ALTERNATIVELY, YOU COULD OPEN THE BAG IN YOUR OWN CONTAINERS AND PLACE INTO THE MICROWAVE (800W) FOR APPROX. 4 MIN OR UNTIL IS HOT.
- PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
- USE OUR GREASEPROOF PAPERS SUPPLIED TO HOLD THE AREPA AND CUT IT OPEN LIKE A POCKET.
- WE SUGGEST ADDING ALL FILINGS AS FOLLOW; BLACK BEANS, GUASA' AND HABANERO SAUCE, LLANERO CHEESE, PICO DE GALLO AND FRIED PLANTAINS. THEN IF YOU LOVE THE SAUCES AS MUCH AS WE DO, ADD SOME MORE ON THE TOP.
- ENJOY IT!





GUASA AREPA BOWL KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR AN OVERALL EXPERIENCE OF MOST OF OUR MENU.

KIT INCLUDES:

GLUTEN FREE AREPA BUNS
MATURE CHEDDAR
LLANERO CHEESE
BLACK BEANS
VEGAN JACKFRUIT, SHREDDED BEEF, CHICKEN OR PORK
QUINOA
PICO DE GALLO KIT
FRIED PLANTAINS
PICO DE GALLO KIT
(JUST MIX THE THREE LITTLE BAGS MARKED WITH A RED DOT, SQUEEZE THE LIME, AND ADD SOME SALT & PEPPER TO TASTE)
SIGNATURE GUASA' SAUCE
HABANERO HOT SAUCE

METHOD:

- HEAT UP THE BEEF, CHICKEN OR JACKFRUIT, BLACK BEANS, QUINOA AND FRIED PLANTAINS. IN A POT WITH BOILING WATER, SUBMERGE THE BAGS SUPPLIED AND LEAVE THEM FOR 10 MINUTES. ALTERNATIVELY, YOU COULD OPEN THE BAG IN YOUR OWN CONTAINERS AND PLACE THEM INTO THE MICROWAVE (800W) FOR APPROX. 4 MIN OR UNTIL IS HOT.
- PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
- PLACE THE QUINOA AT THE BASE OF YOUR BOWL AND KEEP ADDING YOUR OTHER INGREDIENTS.
 - SHARE YOUR EXPERIENCE WITH US @GUASALONDON AND ENJOY IT!





REAL DEAL AREPA KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR AN OVERALL EXPERIENCE OF MOST OF OUR MENU.

KIT INCLUDES:

- GLUTEN FREE AREPA BUNS
- MATURE CHEDDAR
- LLANERO CHEESE
- SHREDDED CHICKEN
- SHREDDED BEEF IN OUR HOMEMADE BUFFALO SAUCE
- VEGAN JACKFRUIT
- BLACK BEANS
- FRIED PLANTAINS
- PICO DE GALLO KIT
- (JUST MIX THE THREE LITTLE BAGS MARKED WITH A BLACK DOT, SQUEEZE THE LIME, AND ADD SOME SALT & PEPPER TO TASTE)
- GHERKINS
- SIGNATURE GUASA' SAUCE
- HABANERO HOT SAUCE

METHOD:

- HEAT UP THE BEEF, CHICKEN, JACKFRUIT, BLACK BEANS AND FRIED PLANTAINS. IN A POT WITH BOILING WATER, SUBMERGE THE BAGS SUPPLIED AND LEAVE THEM FOR 10 MINUTES. ALTERNATIVELY, YOU COULD OPEN THE BAG IN YOUR OWN CONTAINERS AND PLACE THEM INTO THE MICROWAVE (800W) FOR APPROX. 4 MIN OR UNTIL IS HOT.
 - PLACE YOUR AREPAS IN A TOASTER FOR 5 MINUTES (PREFERABLE) OR INTO THE OVEN FOR 8 MINUTES AT 190°C OR UNTIL CRUNCHY ON THE OUTSIDE.
 - USE OUR GREASEPROOF PAPERS SUPPLIED TO HOLD THE AREPA AND CUT IT OPEN LIKE A POCKET.
 - MAKE YOUR OWN COMBINATIONS WITH ALL OF THESE AMAZING FILLINGS AND SHARE THEM WITH US
- @GUASALONDON
- ENJOY IT!





PINK MOJITO KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR OUR *PINK MOJITO*.

KIT INCLUDES:

**4 X 50ML DIPLOMÁTICO PLANAS RUM
SUGAR
LIME
MINT
4 X GRAPEFRUIT SODAS**

METHOD:

- **ADD THE MINT LEAVES, SUGAR AND LIME JUICE TO A HIGHBALL OR COLLINS GLASS. USE A MUDDLER OR ALTERNATIVELY A WOODEN SPOON TO GENTLY MUDDLE THE MINT LEAVES, BUT DON'T MUDDLE TOO MUCH AS YOU DON'T WANT TO BREAK THE LEAVES UP.**
 - **POUR IN THE RUM, THEN FILL THE GLASS 2/3 OF THE WAY FULL OF ICE.**
- **TOP IT OFF WITH GRAPEFRUIT SODA, ADD A SPRIG OF FRESH MINT, ADD A STRAW AND ENJOY.**





GUAVA DAIQUIRI KIT



IN THIS KIT YOU WILL FIND EVERYTHING YOU NEED FOR OUR *GUAVA DAIQUIRI*.

KIT INCLUDES:

4 X 50ML DIPLOMÁTICO MANTUANO RUM

GUAVA MIX

LIME

METHOD:

- **IN A COCKTAIL SHAKER OR A MASON JAR WITH LID FULL OF ICE CUBES GATHER 50ML OF DIPLOMATICO MANTUANO RUM, ADD 125 OF OUR GUAVA MIX, AND SQUEEZE A WHOLE LIME AND SHAKE WELL.**
- **SIMPLY, STRAIN INTO A CHILLED COCKTAIL GLASS.**
- **ENJOY IT!**





AMAZONIAN GIN COCKTAIL KIT



KIT INCLUDES:

METHOD:

- 4X 35ML AMAZONIAN CANAIMA GIN
- 4 X GRAPEFRUIT SODAS
- RED BERRIES INFUSION
- LIME

METHOD:

- IN A GLASS FULL OF ICE CUBES GATHER 35ML OF AMAZONIAN CANAIMA GIN, ADD 50ML OF OUR RED BERRIES INFUSION, STIR UP THESE TWO AND COMPLETE YOUR GLASS WITH GRAPEFRUIT SODA. SQUEEZE HALF LIME.
- ENJOY IT!

