

# JARANA<sup>®</sup>



PRIVATE EVENTS | AVENTURA

JARANA IS LOCATED AT ESPLANADE AT AVENTURA, ADJACENT TO THE AVENTURA MALL.  
COMPLIMENTARY SELF-PARKING & PAID VALET ARE AVAILABLE.

19505 BISCAYNE BLVD, SUITE 5150, AVENTURA, FL 33180

[JARANAVENTURA.COM](http://JARANAVENTURA.COM) · 786.840.8841 · [@JARANA.AVENTURA](https://www.instagram.com/JARANA.AVENTURA) · [EVENTSAV@JARANARESTAURANT.COM](mailto:EVENTSAV@JARANARESTAURANT.COM)

# SPACE OPTIONS



## MAIN DINING ROOM

### SEMI-PRIVATE

The Main Dining Room offers an ideal setting for larger group dinners in a semi-private atmosphere, accommodating up to 20 guests for a seated meal. With vibrant tapestries and wooden beams, the room exudes warmth and invites guests to enjoy an intimate dining experience.

### PRIVATE

For larger gatherings, the Main Dining Room can be reserved exclusively, comfortably accommodating up to 100 guests for a seated dinner or up to 200 guests for a cocktail reception. Adorned with colorful tapestries and wooden beams, the room provides a distinctive and inviting ambiance, perfect for memorable events.

### MENU OFFERINGS

We provide a variety of menu options to suit your event, including passed appetizers and desserts. Beverage service is charged based on consumption, applied toward the minimum requirement.



## TERRACE

### SEMI-PRIVATE

The Half Terrace is the perfect setting for more intimate gatherings, offering ample space for a cocktail reception of up to 30 guests or a seated dinner for up to 25 guests. This semi-private area provides an inviting atmosphere for smaller groups to enjoy.

### PRIVATE

The Terrace is an exceptional area of the venue featuring a retractable roof, allowing guests to enjoy a stunning dinner under the stars. It accommodates up to 80 guests for a cocktail reception or up to 50 guests for a seated dinner. With comfortable seating and ample space for socializing and mingling, the open-air environment is perfect for creating memorable events.

### MENU OFFERINGS

We offer a variety of menu options to suit your event, including passed appetizers and desserts. Beverage service at the bar is charged based on consumption, applied toward the minimum requirement.



## BAR

### SEMI-PRIVATE

The Semi-Private Bar Area overlooks the entire main dining room, providing an inviting atmosphere in a semi-private setting. Equipped with high-top tables and a full-service bar, this space accommodates up to 25 guests for a reception-style event or up to 12 guests for a seated dinner.

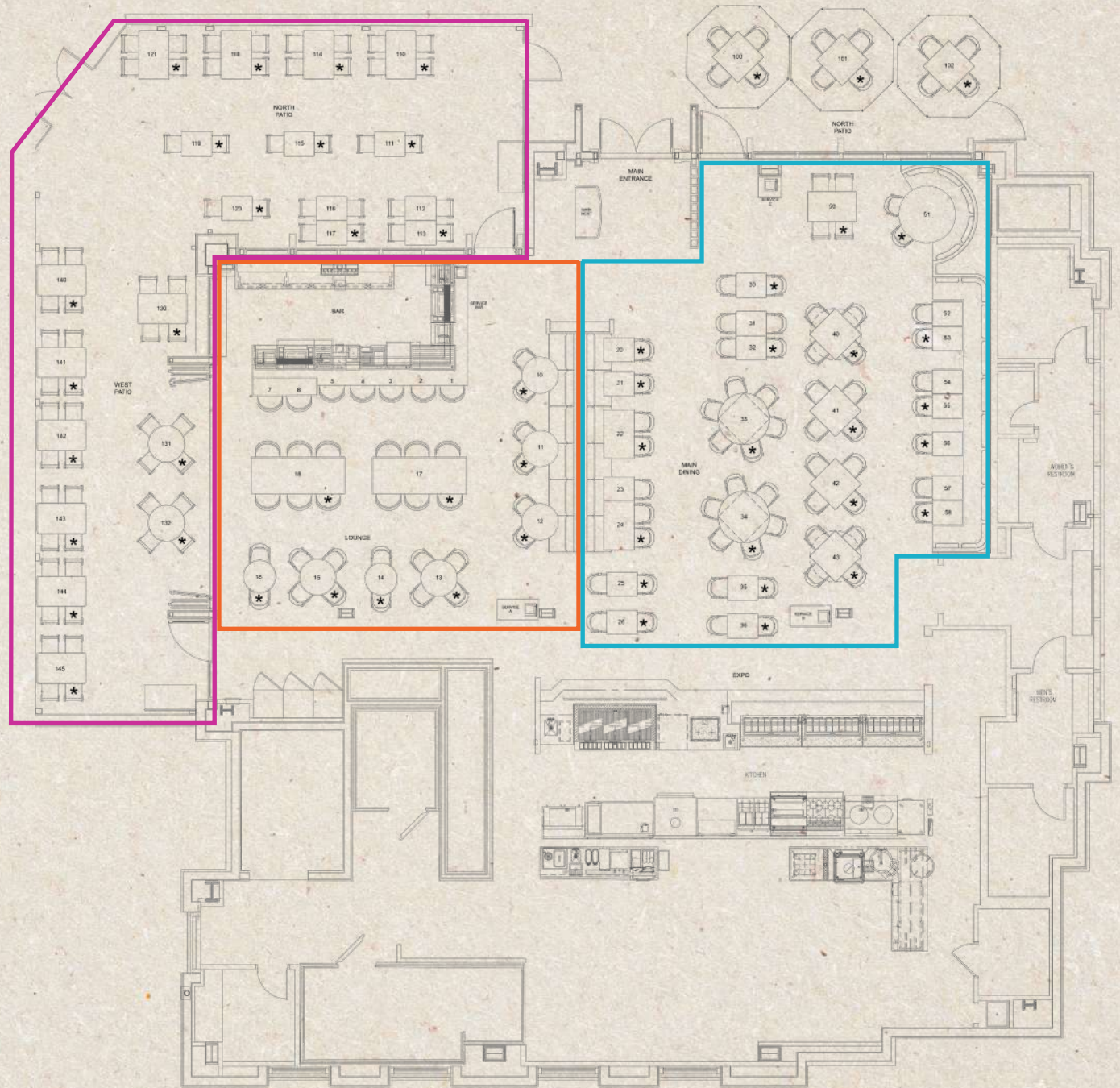
### FEATURES

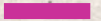

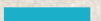
A Full-service bar in a semi-private space with the option to fully open the bar area into the West Terrace via sliding glass doors, doubling the size of the event space. This allows your guests to fully enjoy Miami's beautiful weather while enhancing the overall experience.

### MENU OFFERINGS

We offer passed appetizers, with beverages charged based on consumption.

# FLOOR PLAN



-  TERRACE
-  BAR
-  MAIN DINING ROOM





# EVENT MENU OFFERINGS

## FAMILY STYLE PACKAGES

- Menu Option One
- Menu Option Two
- Menu Option Three

## RECEPTION STYLE PACKAGES

- Option One
- Option Two
- Option Three
- Option Four

## BEVERAGE PACKAGES

# FAMILY STYLE PACKAGES

## MENU OPTION ONE

\$65.00 P/P (PER PERSON)

### FIRST COURSE

*served family-style (each calculated x 4 ppl)*

#### CAUSA CASERA

chicken, mayonnaise, avocado, tomato, egg, huancaína sauce

#### ANTICUCHO DE CORAZÓN

grilled veal heart skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

#### PAPAS A LA HUANCAÍNA <sup>▼</sup>

steamed potatoes, ají amarillo, queso fresco, huancaína sauce

### MAIN COURSE

*served family-style (each calculated x 4 ppl)*

#### AJÍ DE GALLINA

pulled chicken stew, ají amarillo, parmesan, potatoes, egg, & olives, served with white rice

#### CHAUFA AEROPUERTO

beef & chicken fried rice, topped with shrimp omelette & Nikkei sauce

#### ARROZ CON CHANCHITO

crispy pork belly, "Peruvian style" fried rice, chorizo, vegetables, & sarza criolla

### DESSERT

*chef's selection individually served*

## MENU OPTION TWO

\$75.00 P/P (PER PERSON)

### FIRST COURSE

*served family-style (each calculated x 4 ppl)*

#### CEBICHE LIMEÑO \*

catch of the day, octopus, calamari, shrimp, ají amarillo leche de tigre, choclo, sweet potato

#### ANTICUCHO DE CARNE

grilled beef tenderloin skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

#### CROQUETAS DE AJÍ DE GALLINA

chicken & ají amarillo croquette, rocoto cream

#### YUQUITAS CON HUANCAÍNA <sup>▼</sup>

yuca fries with huancaína sauce

### MAIN COURSE

*served family-style (each calculated x 4 ppl)*

#### CHAUFA AEROPUERTO

beef & chicken fried rice, topped with shrimp omelette & Nikkei sauce

#### JALEA MIXTA

crispy calamari, shrimp & mahi mahi, yuca frita, sarza criolla, tartar sauce

#### POLLO A LA BRASA

rotisserie marinated chicken "Peruvian style", rustic potatoes, ají sauces, mix green salad

#### LOMO SALTADO \*

beef tenderloin, wok fired onions, ají, tomatoes, potatoes, served with white rice

### DESSERT

*chef's selection individually served*

## MENU OPTION THREE

\$85.00 P/P (PER PERSON)

### FIRST COURSE

*served family-style (each calculated x 4 ppl)*

#### CEBICHE CRIOLLO \*

catch of the day, crispy calamari, rocoto leche de tigre, choclo, sweet potato

#### PULPO AL OLIVO

Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers

#### ANTICUCHO DE CARNE

grilled beef tenderloin skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

#### CROQUETAS DE AJÍ DE GALLINA

chicken & ají amarillo croquette, rocoto cream

#### YUQUITAS CON HUANCAÍNA <sup>▼</sup>

yuca fries with huancaína sauce

### MAIN COURSE

*served family-style (each calculated x 4 ppl)*

#### ARROZ MARINERO

shrimp, calamari & octopus served with "Peruvian style" fried rice

#### SECO LIMEÑO

cilantro beef stew served with canario bean tacu tacu, sarza criolla

#### LOMO SALTADO \*

beef tenderloin, wok fired onions, ají, tomatoes, potatoes, served with white rice

#### PESCADO FRITO NIKKEI

whole-fried snapper, sweet & spicy Nikkei sauce, crispy broccoli

### DESSERT

*chef's selection individually served*

<sup>▼</sup> Vegetarian

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies or dietary restrictions.



# RECEPTION STYLE PACKAGES

## OPTION ONE

Choose 5 Items  
\$55.00 P/P

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## OPTION TWO

Choose 7 Items  
\$70.00 P/P

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## OPTION THREE

Choose 9 Items  
\$80.00 P/P

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## OPTION FOUR

Choose 11 Items  
\$90.00 P/P

## CEBICHES

*chef's selection fish with leche de tigre (lime juice, red onions, cilantro) & tiraditos influenced by Japanese sashimi*

### CEBICHE CLÁSICO \*

catch of the day, leche de tigre clásica, choclo, sweet potato, cancha

### CEBICHE LIMEÑO \*

catch of the day, octopus, calamari, shrimp, ají amarillo, leche de tigre, choclo, sweet potato

### PULPO AL OLIVO

Nikkei-style sliced octopus with avocado, Peruvian black olive cream, crackers

## CAUSAS

*layers of whipped creamy potatoes, fillings, & sauces*

### CAUSA CASERA

chicken, mayonnaise, avocado, tomato, egg, huancaína sauce

### CAUSA COCTEL

shrimp, coctel sauce, avocado, tomato, egg

## ANTICUCHOS

*traditional grilled Peruvian skewers*

### ANTICUCHO DE POLLO

grilled chicken thigh skewers, choclo, rocoto & huacatay herb sauce

### ANTICUCHO DE CORAZÓN

grilled veal heart skewers, choclo, rocoto & huacatay herb sauce

### ANTICUCHO DE CARNE

grilled beef tenderloin skewers, served with roasted potatoes, choclo, rocoto & huacatay herb sauce

## SNACKS

*fried snacks served with sauces*

### CROQUETAS DE AJÍ DE GALLINA

chicken & ají amarillo croquette, rocoto cream

### YUQUITAS CON HUANCAÍNA ♡

yuca fries with huancaína sauce

## VEGETARIAN

### PAPAS A LA HUANCAÍNA ♡

steamed potatoes, ají amarillo, queso fresco, huancaína sauce

### QUINOA SALAD ♡

organic Peruvian quinoa, avocado, onion, cucumber, queso fresco, peppers, tomato, black beans, lima bean hummus

### BURRATA BACHICHE SALAD ♡

local burrata, tomato, beets, quinoa pesto, ají amarillo honey dressing

## DESSERTS

*chef's selection*

♡ Vegetarian

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any food allergies or dietary restrictions.



## CHEF MARTHA PALACIOS

### Executive Chef, Jarana Aventura

With a vibrant career spanning over two decades, Martha Palacios has honed her culinary skills across South America, bringing flavors to life in Peru, Colombia, Argentina, and Chile. Before assuming her current role as Executive Chef at Gastón Acurio's Aventura-based restaurant, Jarana, she was the driving force behind Panchita—another celebrated dining establishment under the award-winning Acurio International brand.

Born in Lima, Peru, Martha's passion for gastronomy was nurtured at San Ignacio de Loyola University. She initially began her career in administration but soon discovered her true calling in the culinary world—a decision that has since filled her life with success and fulfillment. Martha credits her growth to the influential lessons learned at Acurio International, the unwavering support of her parents, and the teachings of her grandmothers from Cusco and Lima. Their wisdom extended beyond recipes, imparting the essence of cooking with love—a philosophy Martha cherishes and practices to this day.

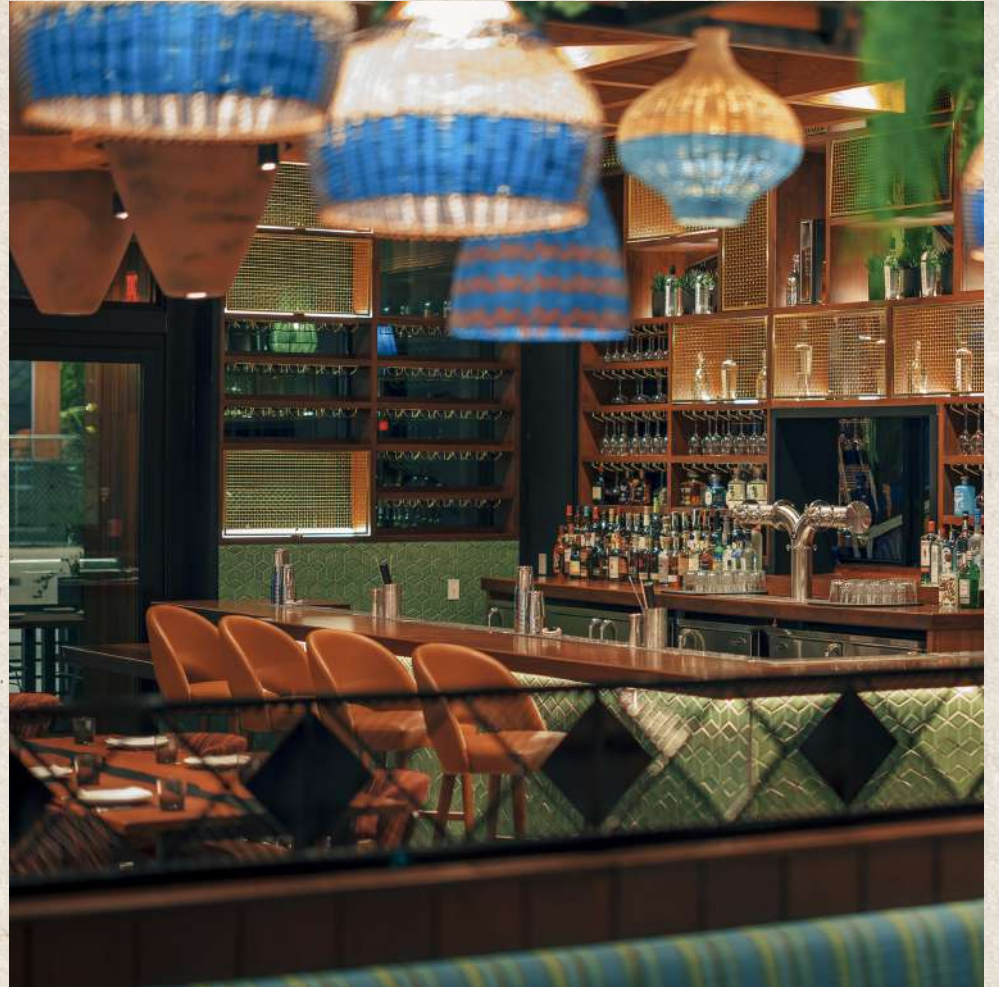
Her international exposure is vast, including a significant decade spent in Japan. Martha played a pivotal role in launching La Mar by Gastón Acurio in

Mexico and made long-standing contributions as brand manager at Panchita, demonstrating her versatility and dedication. In her leadership role at Jarana, Martha presents a menu that showcases authentic Peruvian cuisine, designed to bring people together over delightful dishes, enticing cocktails, and unforgettable experiences. With Martha at the helm, every meal at Jarana is an invitation to explore the rich, flavorful world of Peruvian gastronomy.

At her core, Martha's love for cooking drives her. She finds joy in the bustling environment of the kitchen, the satisfaction of her team, and the happiness of her guests. Her accolades include being named "Best Female Chef" in 2022 by El Comercio, one of Peru's leading newspapers, as well as receiving the prestigious El Comercio "Light of Commerce Award" in 2018.

Outside the kitchen, Martha is a devoted mother and wife, treasuring moments with her family. Whether cooking at home, exploring new experiences, or unwinding with a good TV series, her life is a harmonious blend of passion, commitment, and love—much like her cooking.





# BEVERAGE PACKAGES

Most groups go with a bar tab, where everything “consumed” is added to the final bill. Bar caps based on consumption should be discussed with the event coordinator prior to the event. With a bar Based on Consumption, you are welcome to preselect a featured cocktail, red, & white wine!

## **SPIRIT-FREE PACKAGE** \$15 per guest per hour | two hours included

*please note: spirit-free cocktails are subject to seasonal availability*

**CHICHA MORADA** purple corn, pineapple, cinnamon, clove

**LA PAMPEÑA** passionfruit, cranberry, lime, iced rooibos tea

**EL HUAYNO** pineapple, lime, ginger

**SOFT DRINKS** lemonade, iced tea, inca kola, sodas

**COFFEE, ESPRESSO & TEA**

## **UN ABRAZO**

*A welcome beverage served to guests upon arrival, symbolizing the Peruvian tradition of hospitality*

### **COCKTAIL WELCOME | \$16 per guest**

select one Jarana signature cocktail to be offered upon arrival

### **PROSECCO WELCOME | \$15 per guest**

glass of prosecco offered to your guests upon arrival

### **CHAMPAGNE WELCOME | \$40 per guest**

glass of veuve clicquot brut champagne offered to your guests upon arrival

## **LA YAPA**

*Close out your evening with a little something extra for your guests*

### **MACERADO TOAST | \$10 per guest**

Macerado is a Peruvian traditional infusion of fruits and spices into Pisco, sweetened lightly with sugar—similar to Italian Limoncello. offer your guests a farewell toast, selecting one of our house macerados to be served chilled towards the end of your event.

RASPBERRY

ROCOTO + HIBISCUS

WATERMELON + ORANGE

PINEAPPLE + CINNAMON

### **CAFÉ JARANA | \$10 per guest**

Offer your guests small toasts of our signature Espresso Martini: pisco quebranta, espresso, kahlua & vanilla  
A perfect way to close out your event!

## **BEER & WINE PACKAGE** \$35 per guest per hour | two hours included

Draft Beers

SPARKLING WINE: Ca’ di Rajo Prosecco

WHITE WINE: Bodega Norton Chardonnay

RED WINE: Bodega Amalaya Malbec

## **COSTA PACKAGE** \$45 per guest per hour | two hours included

*Named for the business district of Lima, offering a balance of flavor & value*

Campo Bravo Blanco Tequila

Pearl Vodka

Bacardi Silver Rum

Fords Gin

Jim Beam Bourbon Whiskey

Jameson Irish Whiskey

Xicaru Silver Mezcal

Draft Beers

SPARKLING WINE: Ca’ di Rajo Prosecco

WHITE WINE: Bodega Norton Chardonnay

RED WINE: Bodega Amalaya Malbec

## **AMAZONIA PACKAGE** \$55 per guest per hour | two hours included

*Named for the arts district of Lima, a celebration of craft & local*

Grey Goose Vodka

Tanqueray Gin

Wild Turkey 101 Bourbon Whiskey

Glenmorangie 10yr Scotch Whisky

Plantation 3 Star Rum

Patrón Blanco Tequila

Del Maguey Vida de Muertos Mezcal

Selection of Beers

SPARKLING WINE: Ca’ di Rajo Prosecco

WHITE WINE: The Crossings Sauvignon Blanc

RED WINE: Benziger Cabernet Sauvignon

## **SIERRA PACKAGE** \$70 per guest per hour | two hours included

*Named for the regal Andes mountains, offering a taste of luxury*

Grey Goose Vodka

Woodford Reserve Bourbon

Johnnie Walker Black Label Whisky

Hendrick’s Gin

Diplomático Reserva Exclusiva Rum

Casamigos Reposado Tequila

Selection of Beers

CHAMPAGNE: Veuve Clicquot Brut Champagne

WHITE WINE: Crios de Susana Balbo Torrontés

RED WINE: Marqués de Cáceres Tempranillo

