Homemade burgers, arepas, tequeños, slow food, caribbean fusion.

Our goal is to put burgers in its place that should be away from fast and junk food, adding value to nutritional qualities and flavours, fusing them with caribbean touches to provide a satisfying, typical and unique venezuelan experience.

A little from us, we are not fast food.

We, in Tepuy Burger, think that the real secret of a very good meal is to use homemade

Procedures and cook everything at the moment, avoiding techniques that could affect flavour and food properties. So that, we can offer you the freshest options to assure you will enjoy to the fullest.

We love burgers as much as we love what we do, that is the reason why we want to put them in their real place and take them away from junk food. So we invest our effort and love in each of them, as well as in their flavour and freshness of our ingredients. Starting from our meat, that we never freeze and it is processed day by day to conserve their flavour and properties; our french fries, the perfect friend of a good burger, which are homemade at Tepuy’s style; ending with our bread, cheeses and vegetables, each and every ingredient we combine with our burgers.

“we wanted to break with every industrial processes that, sadly, are associated with burgers

to create something homemade, fresh, real and authentic. And people loved it!”

Manuel Zambrano CEO of Tepuy Burger

Caribbean flavour

From the very beginning we wanted to show our clients the flavour from our land. That’s

why Tepuy Burger’s concept is a fusion between burgers and caribbean food, where we show typical dishes from our gastronomy such as arepas and tequeños, and adding authentic flavour from the caribbean to the rest of our dishes using tropical fruits, using fresh spicy and sweet

flavours, in order that you enjoy a completely different experience.

“we wanted to fuse our gastronomy with burgers and show it to all people of alicante

to make them know and enjoy caribbean gastronomy in a unique experience” Mario Rosadoro, Executive Chef