

**TOSTONES** Fried green plantains with garlic puree

40 80

**YUCA FRIES**

40 75

**VEAL RICE BALLS** Freshly ground veal with fresh oregano, parsley, cilantro, minced onions and white rice; topped w/ a puree of our own mushroom white wine sauce

85 150

**YELLOW RICE**

20 35

**WHITE RICE**

20 35

**RED BEANS**

25 45

**BLACK BEANS**

25 45

**GUACAMOLE WITH PLANTAIN CHIPS** Mild

29.<sup>95</sup>

**GUACAMOLE WITH PLANTAIN CHIPS** Hot

29.<sup>95</sup>

**MADUROS** Fried sweet plantains

35 65

**CHORIZO** Colombian Sausage

40 70

## appetizers ▲

**AVOCADO SALAD** a mixture of lettuce, cucumber, tomato, cilantro, scallions & avocado. Served w/ either cumin dressing or a mustard vinaigrette

45 90

**ENDIVE SALAD** lettuce, red cabbage, endive, arugula with fresh lemon, olive oil, mustard, red wine vinegar, cayenne, shallots and pepper

40 75

**GREEK SALAD** romaine lettuce, tomatoes, cucumbers, kalamata olives, red onion, imported Feta cheese, oregano with house vinaigrette

50 95

## ▲ salads

## entrée ▼

**PASTELON** Caribbean style lasagna made with fried sweet plantains

70 130

**POLLO GUISADO** Latin style chicken stew slowly cooked in a sofrito sauce, with Spanish olives, potatoes, and a touch of tomato sauce and cayenne pepper. Served with a choice of white or yellow rice

80 150

**PAN GRILLED CHICKEN** Marinated chicken with traditional Latin herbs & spices topped with Colombian chimichurri sauce. Served with rice, beans and house salad

90 170

**PAN GRILLED SIRLOIN** Marinated sirloin w/ traditional Latin herbs & spices topped with Colombian chimichurri sauce. Served with rice, beans and house salad

120 210

**PAN GRILLED SKIRT STEAK** Marinated Skirt Steak w/ traditional latin herbs & spices topped w/ our Colombian chimichurri sauce. Served w/ rice, beans & house salad

120 210

**ARROZ CON POLLO A LA COLOMBIANA** Sofrito season yellow rice, with green peas, red peppers and shredded chicken. Served with maduros (fried sweet plantains).

75 135

**CHULETA EMPANIZADA** Fried breaded pork chop cooked until golden crispy on the outside and soft and tender in the inside. Served with rice, beans and house salad

80 140

**CHICKEN WITH PASTA** Chicken breast cooked with Spanish onions, olive oil, tomatoes, red peppers and sofrito sauce. Served over spaghetti pasta

80 140

**STEAMED BEEF** (Carne Sudada) Steamed Skirt Steak slowly cooked with tomatoes, red peppers, onions and Colombian spices. Served with rice and pico de gallo

110 190

**MONTAÑERO DISH** Grilled Skirt Steak cooked with traditional Latin herbs; served with a side of rice, beans, avocado, sweet plantains, egg and chicharron

120 210

**SANCOCHO DE COLA A LA COLOMBIANA** Mama's homemade Colombian style oxtail soup made with Yucca, green plantains, slices of corn on the cob, recaito, cilantro and onions. Served with a side of rice

90 160

## cold homemade beverages

(serves 8 people / 12oz cups)  
96oz containers / insulates up to 3 hours

ICED TEA with honey & lemon 16.00  
LEMONADE 16.00  
MINT LEMONADE 18.00

NATURAL FRUIT SHAKES 26.00  
(available in milk or water)

Banana / Blackberry  
Green Orange / Guava  
Mango / Papaya  
Passion Fruit / Pineapple  
Sour Sap / Strawberry

add ice cream to your natural fruit shake - \$5.00

## ◀ drinks

### hot homemade beverages

(serves 8 people / 12oz cups)  
96oz containers / insulates up to 3 hours

COLOMBIAN HOT CHOCOLATE 22.00  
HOT TEA 12.00  
(green tea / lipton / cinnamon apple / raspberry  
earl grey / chamomile / lemon ginger)

## ▼ dessert

**TIRAMISÚ** ladyfingers dipped in a coffee mixture, then layered with mascarpone and grated cocoa. From the Italian "pick me up". It translates by itself. Worth the try!

50 80

**RICE PUDDING**

30 50

**FLAN** traditional Colombian style flan

30 50

# empanadas ▼

## wheat flour empanadas

**BRASIL** traditional Brazilian style empanada with ground beef, olives, sautéed onions and potatoes

**MAMBO ITALIANO** roasted Italian sweet sausage with red and green peppers, onions, mozzarella cheese and a touch of tomato sauce

**AMERICANO** juicy hot dog with cheddar cheese

**SHREDDED BEEF** onion slow-cooked beef marinated in traditional Colombian spices

**BEEF & BROCCOLI TERIYAKI** strips of beef sautéed with a teriyaki sauce and broccoli

**REGGAETON** Caribbean style roasted pork with sofrito seasoned yellow rice and gandules (peas)

**SHREDDED CHICKEN** all-white chicken breast slow-cooked with sofrito sauce

**SPICY CHICKEN** chunks of chicken breast slow-cooked in mama's special picante sauce

**CHICKEN & BROCCOLI TERIYAKI** pieces of chicken breast sautéed with a teriyaki sauce and broccoli

**CHEESE** simple and delicious stuffed with mozzarella cheese

**HAM AND CHEESE** mama's ham and cheese melt

**HAWAIIAN** pieces of ham with sautéed pineapples and mozzarella cheese

**CHEESEBURGER** ground beef cooked in traditional Latin spices with Cheddar cheese

**CUBAN** slow-roasted pork with mozzarella cheese with a touch of sofrito sauce

**PERNIL** marinated pork slowly roasted to perfection

**TUNA JALAPENO** albacore tuna with jalapeños

**CHEESE STEAK** traditional mozzarella cheese steak with a Latin twist

**TJC** mama's tuna melt with cheddar cheese and jalapeños

**POLISH** Polish sausage (kielbasa) sautéed with sauerkraut

**PIZZA** classic tomato sauce and cheese

**PEPPERONI PIZZA** slices of pepperoni with tomato sauce and cheese

**SPINACH & CHEESE** mozzarella with sautéed spinach

**VIAGRA** mama's seafood stew with shrimps, scallops, and crab meat

Regular Size Empanadas	Orders of 10 each (minimum)		Mini Size Empanadas	Orders of 15 each (minimum)	
	Wheat flour	\$25.00		Wheat flour	\$27.00
	Corn flour	\$20.00		Corn flour	\$23.00
	Wheat flour oven baked	\$23.00		Wheat flour oven baked	\$27.00
	Wheat flour dessert	\$23.00		Wheat flour dessert	\$27.00

## oven baked wheat flour empanadas

**GROUND BEEF** ground beef sautéed with onions and Latin herbs and spices

**SHREDDED CHICKEN** sautéed chicken with sofrito sauce and red peppers

**SAUTEED MUSHROOMS AND ONIONS**

**GREEK SPINACH PIE** classic Greek style empanada with spinach and feta cheese

**GREEK SAUSAGE PIE** Greek sausage in traditional Greek spices

## corn flour empanadas

**GROUND BEEF** traditional Colombian style ground beef

**SHREDDED CHICKEN** traditional Colombian style chicken w/ peas & carrots

**VEGETABLES** steamed potatoes, carrots, string beans, and lima beans

**CHEESE** a Colombian classic corn empanada stuffed with mozzarella

**BROCCOLI AND CHEESE** mozzarella cheese and sautéed broccoli

**CHORIZO** ground Spanish sausage with classic Latin herbs and spices

**RICE AND BEANS** white rice and red beans

**CHILI AND BEEF** slow-cooked ground beef with Latin style spices and chili peppers

## DESSERT WHEAT FLOUR EMPANADAS

### SWEET PLANTAIN AND CHEESE

mashed sweet plantains with mozzarella cheese

**GUAVA AND CHEESE** guava with mozzarella cheese

### CARAMEL AND CHEESE

### FIGS, CARAMEL AND CHEESE

**USA** apples and cinnamon

**ELVIS** peanut butter and bananas

### BELGIAN MILK CHOCOLATE

### BELGIAN MILK CHOCOLATE AND BANANA

## mama does catering

all major credit cards accepted  
corporate house accounts are welcome

[www.empmamanyc.com](http://www.empmamanyc.com)

# empanada mama

763 9th Avenue  
btwn 51st and 52nd street

**212 698-9008**

fax: 212 698-9150

all natural and fresh  
home cooking with zero trans fats

### Color Guide and Serving Sizes Chart

name	color	serving size
half tray		approx. 8-10 servings
full tray		approx. 15-20 servings

To place a catering order, you can:

- a - call **Empanada Mama** at 212.698.9008 and ask to speak to the event coordinator, Gustavo
- b - order in person at our restaurant located at 763 9th Avenue; at 51st street, New York, N.Y.
- c - Go online to our website at [www.empmamanyc.com](http://www.empmamanyc.com). Place your order after registering and pay directly with your credit card with PayPal.

Upon request, changes can be made to our recipes in order to accommodate our customer. Some additions may result in a higher cost; and no price changes will occur upon removal of any ingredients.

Great food for lunch, dinner, and special events. Please place catering orders at least two days before the event.