

<b>CHICKEN SALAD</b> prepared with cooked chicken, peas, carrot, onion, parsley, mayonnaise dressing and served with tostones	71	134
<b>TOSTONES</b> fried green plantains with garlic puree	52	89
<b>YUCA FRIES</b> served with guacamole sauce	52	89
<b>VEAL &amp; RICE BALLS</b> with lemon mushroom sauce and a splash of our Albarino wine from Galicia, Spain	57	99
<b>YELLOW RICE</b>	33	48
<b>WHITE RICE</b>	33	48
<b>RED BEANS</b>	36	52
<b>BLACK BEANS</b>	36	52
<b>GUACAMOLE WITH PLANTAIN CHIPS</b> Reg / Mild / Hot		39
<b>MADUROS</b> fried sweet plantains	42	73
<b>COLOMBIAN SAUSAGE</b> served with arepas (corn flour griddle cakes)	47	79

## appetizers ▲

<b>PERSEPHONE SALAD</b> arugula, watercress, chicory and romaine, red onion, grapes, toasted walnuts, olive oil and red wine vinegar	60	106
<b>NEW! MIXED BABY GREENS</b> heirloom cherry tomatoes, candied walnuts, dried cranberries, cucumbers, blue cheese & balsamic vinaigrette	70	118
<b>AVOCADO SALAD</b> avocado, cucumbers, tomatoes, romaine & iceberg lettuces, cilantro, scallions with either cumin dressing or a mustard vinaigrette (by request)	60	106
<b>NEW! CAESAR SALAD</b> romaine lettuce, Parmesan cheese, croutons, and caesar dressing	60	106
<b>GREEK SALAD</b> romaine lettuce, tomatoes, cucumbers, Kalamata olives, red onion, imported feta cheese, oregano with house vinaigrette	60	106

## ▲ salads

## entrée

<b>PERNIL SIN HUESO</b> Homemade Latin style oven roasted boneless pork butt (Serves 15 People) 2 days advance notice required		154
<b>PERNIL CON HUESO</b> Homemade Latin style oven roasted bone-in pork butt (Serves 30 People) 2 days advance notice required		233
<b>ARROZ CON CAMARONES A LA COLOMBIANA</b> Colombian style shrimp mixed with sofrito sauce, seasoned yellow rice, peas, onions and carrots	128	228
<b>ARROZ CON POLLO A LA COLOMBIANA</b> Colombian style boneless chicken mixed with sofrito sauce, seasoned yellow rice, peas, onions and red peppers. Served with maduros (fried sweet plantains)	92	165
<b>VEGETARIAN PASTELON</b> Caribbean style vegetarian lasagna made with fried sweet plantains, carrots, corn, green beans, peas and lima beans (2 days advance notice required)	80	143
<b>PASTELON</b> Caribbean style ground beef lasagna made with fried sweet plantains (2 days advance notice required)	87	149
<b>POLLO GUISADO</b> Latin style chicken stew cooked slowly in sofrito sauce, yellow peppers, potato garlic. Served with white or yellow rice	91	164

<b>GRILLED CHICKEN</b> Marinated chicken breast seasoned with traditional Latin herbs & spices. Grilled to perfection. Served with white or yellow rice, black or red beans, house salad and chimichurri sauce	112	192
<b>GRILLED SIRLOIN STEAK</b> Grilled sirloin, marinated with traditional Latin herbs and spices. Served with white or yellow rice, black or red beans, house salad and chimichurri sauce	155	275
<b>GRILLED SKIRT STEAK</b> Grilled skirt steak marinated with traditional herbs and spices. Served with white or yellow rice, black or red beans, house salad and chimichurri sauce	155	275
<b>NEW! MARINATED GRILLED PORK LOIN</b> Served with a side of white or yellow rice, black or red beans, salad and chimichurri sauce 2 days advance notice required	102	186
<b>CARNE SUDADA</b> Braised Skirt steak slowly cooked with tomatoes, red peppers, onions and Colombian spices. Served with white or yellow rice, pico de gallo, yuca and potatoes 2 days advance notice required	123	207
<b>MONTAÑERO DISH</b> Grilled skirt steak cooked with traditional Latin herbs; served with a side of white or yellow rice, black or red beans, avocado, sweet plantains, egg and chicharron (Colombian style fried pork rind) 2 days advance notice required	155	275
<b>SANCOCHO DE COLA A LA COLOMBIANA</b> Homemade Colombian style oxtail soup. Prepared with yuca, green plantains, slices of corn on the cob, recaito, cilantro and onions. Served with a side of white or yellow rice	91	164

### cold homemade beverages

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

<b>ICED TEA</b> with honey & lemon	21.00
<b>UNSWEETENED ICED TEA</b> with lemon	21.00
<b>LEMONADE</b>	21.00
<b>MINT LEMONADE</b>	25.00
<b>CHERRY LEMONADE</b>	25.00
<b>WATERMELON LEMONADE</b>	25.00
<b>NATURAL FRUIT SHAKES</b> (available in milk or water)	34.00
Banana / Blackberry	
Green Orange / Guava	
Mango / Papaya	
Passion Fruit / Pineapple / Soursop	
Strawberry / Vanilla / Avocado	
add ice cream to your natural fruit shake - \$7.00	
<b>TROPICANA ORANGE JUICE</b>	21.00

### ◀ drinks

#### hot homemade beverages

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

<b>REGULAR COFFEE</b>	21.00
<b>COLOMBIAN HOT CHOCOLATE</b>	28.00
<b>HOT TEA</b> (green tea / lipton / cinnamon apple / raspberry earl grey / chamomile / lemon ginger)	19.00
<b>HOMEMADE APPLE CIDER</b> with cloves and cinnamon stick	26.00

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### ▼ dessert

<b>FRESH FRUIT PLATTER</b> Watermelon, apples, oranges and grapes	51	88
<b>RICE PUDDING</b> traditional colombian rice pudding	41	62
<b>FLAN</b> traditional Colombian style flan	46	72

# empanadas ▼

## WHEAT FLOUR EMPANADAS

**DESAYUNO COLOMBIANO** Colombian pork sausage, cheddar cheese, eggs and Spanish onion

**DESAYUNO AMERICANO** top round steak, cheddar cheese, eggs and Spanish onion with a Latin twist

**HUEVOS PERICOS** tomatoes, eggs and scallion

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

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

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

**CHEESE STEAK** top round steak strip with mozzarella, red pepper, Spanish onion and a Latin twist

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

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

**AMERICANO** juicy beef hot dog with cheddar cheese

**SHREDDED BEEF** with onions, slowly cooked beef marinated in traditional Colombian spices

**BEEF & BROCCOLI TERIYAKI** top round steak strips sautéed with a teriyaki sauce and broccoli

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

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

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

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

**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 shoulder, ham with mozzarella cheese and sofrito sauce

**PERNIL** marinated pork slowly roasted to perfection

**NEW! EL RUBÉN** mama's take on a New York Classic. shredded beef, sauerkraut, Russian dressing, swiss cheese, caraway seeds

**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

Nov. 2015

Regular Size Empanadas	Orders of 10 each (minimum)	Mini Size Empanadas	Orders of 15 each (minimum)
Wheat flour	\$28.00	Wheat flour	\$32.00
Corn flour	\$26.00	Corn flour	\$29.00
Wheat flour oven baked	\$28.00	Wheat flour oven baked	\$32.00
Wheat flour dessert	\$28.00	Wheat flour dessert	\$34.00
Homemade Cassava	\$40.00		

**Home made Cassava**  
mashed yuca dough stuffed w/ ground beef or oven roasted pork - **\$40**

## OVEN BAKED wheat flour empanadas

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

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

**MUSHROOMS** sautéed Portobello and white mushrooms with onions

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

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

## CORN FLOUR EMPANADAS

**GROUND BEEF**  
traditional Colombian style ground beef

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

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

**VEGGIE** 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

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

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

## DESSERT WHEAT FLOUR EMPANADAS

**ROMEO AND JULIET** guava with mozzarella cheese

**BELGIAN MILK CHOCOLATE AND BANANA**

**FIGS, CARAMEL AND CHEESE**

**SWEET PLANTAINS AND CHEESE**  
mashed sweet plantains with mozzarella cheese

**USA** apples and cinnamon

**ELVIS** peanut butter and bananas

**CARAMEL AND CHEESE**

**BELGIAN MILK CHOCOLATE**

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### Color Guide and Serving Size Chart

name	color	serving size	Great food for lunch, dinner, and special events. Please place catering orders at least two days before the event.
half tray		approx. 8-10 servings	
full tray		approx. 15-20 servings	

To place a catering order, you can:

- a - Call and ask to speak to the catering team.
- b - Go online to our website at www.empmamanyc.com. Place your order after registering and pay directly with your credit card with authorize.net. Delivery range restrictions, fees and rules will be applied.

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