salads
PORTOBELLA SALAD field mushrooms, spinach, watercress, jalapeño and red onion, Blue-cheese, crumbled and toasted walnuts dressing 79 129
COCO SALAD avocado, cherry tomatoes, scallions, romaine lettuce, crispy plantain chips, coconut lime dressing 79 129
CAESAR SALAD romaine lettuce, Parmesan cheese, homemade croutons, and homemade Caeser dressing 79 129
AVOCADO SALAD avocado, cucumber, tomato, romaine and iceberg lettuce, cilantro and scallions, with choice of cumin dressing or mustard vinaigrette 79 129
GREEK SALAD romaine lettuce, kalamata olives, tomatoes, cucumbers, red onion, imported feta cheese, oregano with house vinaigrette 79 129
PERSEPHONE SALAD arugula, watercress, chicory and romaine lettuce, red onion, grapes, toasted walnuts, olive oil and red wine vinegar 79 129
ENSALADA DE LA CASA small green salad, cucumber, tomatoes, romaine and iceberg lettuce, cilantro and scallions with house cumin dressing 37 58
make additions to your salad
GRILLED CHICKEN 57 90
GRILLED SHRIMP STEAK 72 115
GRILLED SHRIMP STEAK 72 115

sandwiches served with house made potato chips.
MAMA’S CUBAN SANDWICH slow roasted pork shoulder, ham, mozzarella, Swiss cheese, mustard sauce, pickles, dill, mayo & mama’s green sauce on a baguette 65 118
CHORIZO PAN grilled Colombian pork sausage with beer-braised onions, chimichurri sauce on a toasted baguette 54 97
VEGGIE BURGER homemade veggie patty, toasted bun, aioli, mustard and dill salad, red onion, tomato, balsamic dressing portobello mushroom 60 110

breakfast
MAMA’S FRENCH TOAST & CORNEAL PANCAKE COMBO sweet bread topped with mascarpone, walnuts, chocolate shavings, homemade chocolate sauce, 6 cereal pancakes topped with mixed berry compote & guava syrup 96 170
TORTILLA PAIS open faced omelet with chorizo, maduros, migas d arepa, topped with diced avocado and cilantro 90 160
TYPICAL COLOMBIAN BREAKFAST scrambled eggs with tomatoes and scallions served with white rice mixed with red beans and arepa 69 118
add grilled Colombian sausage 88 88
add grilled chicken breast 107 107
add grilled sirloin steak 107 107

sides
FOR 10 FOR 20
YELLOW OR WHITE RICE 46 62
BLACK OR RED BEANS 49 67

dessert
"5" LECHE S CAKE blue berry jam, panela & cinnamon sugar, (serves 6 or 12) 45 85
CHURRITOS served w/ dulce de leche & bitter sweet chocolate sauce 75 135
FRESH FRUIT PLATTER watermelon, apples, oranges, n. grapes 66 105
HOME MADE RICE PUDDING traditional Colombian rice pudding 55 77
HOMEMADE FLAN traditional Colombian style flan 60 88

beverages & shakes
new! 12 HOUSE RED WINE GLASSES TO GO (fød).......................... 70.00
BEER TO GO 1 CASE OF 24CANS (one type per case)........................... 100.00
Montauk Arrowhead Montauk Wave IPA Montauk Driftwood
Tecate Fat Tire Belgium Ale Austin Dry Cider
MUST BE 21 + WITH VALID ID, MUST ACCOMPANY FOOD PURCHASE. 48 HRS NOTICE REQUIRED
HOMEMADE COLD BEVERAGES________________________________ 7ea
2 LITER SOFT DRINKS.................................................
ICED TEA w/honey & lemon........................................ 27
UNSWEETENED ICED TEA........................................ 27
LEMONADE.................................................................... 27
MINT LEMONADE.......................................................... 30
WATERMELON LEMONADE........................................... 30
CHERRY LEMONADE..................................................... 30
FRESH SQUEEZED ORANGE JUICE................................. 40
HOMEMADE HOT BEVERAGES........................................
TEA (Stash).................................................................... 23
COFFEE (Cafe Tucano).................................................... 25

NATURAL FRUIT SHAKES available in milk or water.................. 38
Banana / Blackberry / Green Orange / Guava / Mango / Papaya / Passion Fruit
Strawberry / Vanilla / Avocado - add ice cream to your natural fruit shake $9.00
all beers & shakes serve 8 / 1/2oz cups / 96oz containers / 1/2 hour up to 3 hrs / unsweetened upon request

PLACING A CATERING ORDER IS EASY!
you may reach us by phone
L.E.S. (646) 928-2907 H.K. (212) 698-9008
or visit: www.empmanamany.com
Important Ordering Info:
First time customers must provide credit card information for authorization purposes.
Changes can be made to our recipes to accommodate sensitivities & allergies. Some changes may result in an up charge, no price charge for removed ingredients
Please provide 24 hrs notice for all cancellations. As our product is prepared fresh and is perishable, orders canceled less that 24 hrs prior to scheduled delivery or pick up time will be charged the full amount.
10% service charge for deliveries over $150 / 5% service charge for pick ups over $150
wheat flour empanadas
Regular sized empanada orders of 10 each (minimum) 32.00
Mini sized empanada orders of 15 each (minimum) 45.00

DESAYUNO COLOMBIANO Colombian pork sausage, cheddar, eggs, Spanish onion & top round steak

DESAYUNO AMERICANO top round steak, cheddar cheese, eggs, Spanish onions

JERK N CHEESE jerk marinated chicken w/ Swiss

EL BANDITO traditional mole (bitter chocolate & coffee) braised beef, black beans, cheddar

CHEESE simple and delicious, stuffed with mozzarella

CHEESE PIZZA tomato sauce and cheese

SPINACH & CHEESE mozzarella with sautéed spinach

SPICY CHICKEN chicken breast slow cooked in mama’s special picante sauce

SHREDDED CHICKEN chicken breast slow cooked w/ sofrito sauce

SHREDDED BEEF slow cooked beef marinated in traditional Colombian spices, w/ onion

BRASIL traditional Brazilian style empanada w/ ground beef, olives, sautéed onion, potato

CHEESESTEAK top round steak strips, mozzarella, red pepper, Spanish onion, w/ Latin twist

PEPPERONI PIZZA pepperoni slices with tomato sauce and cheese

MAMBO ITALIANO roasted Italian sweet pork sausage, w/ red & green peppers, onions, mozzarella, touch of tomato sauce

HAWAIIAN ham with sautéed pineapples and mozzarella

CUBAN slow roasted pork, ham with mozzarella and a touch of sofrito

PERNIL marinated pork slow-roasted to perfection

REGGAETON Caribbean style roast pork with sofrito seasoned yellow rice, 8 pigeon peas

BUFFALO CHICKEN spicy & tangy marinated shredded chicken, w/blue cheese sauce

MAC’N CHEESE macaroni, cheddar 8 bacon, creamy cheese sauce

VIAGRA mama’s seafood stew w/ fresh tiger shrimp, crab meat (10 reg $34 / 15 mini $43)

EL TORO Chipotle, red wine, 8 spice braised oxtail w/ maduros (10 reg $35 / 15 mini $50)

CHEESEBURGER ground beef cooked in traditional Latin spices, with cheddar cheese

corn flour empanadas
Regular sized empanada orders of 10 each (minimum) 32.00
Mini sized empanada orders of 15 each (minimum) 45.00

PORTOBELLO mushrooms, cabbage, ginger, soy, scallions, 8 cilantro

VEGGIE steamed potatoes, carrots, and lima beans

CHEESE Colombian corn empanada stuffed with mozzarella

BROCCOLI & CHEESE mozzarella and sautéed broccoli

SHREDDED CHICKEN chicken breast slow cooked with sofrito sauce

GROUND BEEF traditional Colombian style ground beef

BBQ PULLED PORK roast pork, onions, peppers, cheddar, bbq sauce

VIAGRA mama’s seafood stew w/ fresh tiger shrimp, crab meat (10 reg $34 / 15 mini $43)

JERK N CHEESE jerk marinated chicken w/ Swiss

oven baked empanadas
WHEAT FLOUR EMPEANADAS
Regular sized empanada orders of 10 each (minimum) 32.00
Mini sized empanada orders of 15 each (minimum) 45.00

GREEK SPINACH PIE classic Greek style with spinach & feta

SHREDDED CHICKEN sautéed with sofrito sauce & red peppers

GROUND BEEF sautéed with onions. Latin herbs 8 spices

EGGPLANT PARMESAN tomato, oregano, basil, red wine, parmesan, & mozzarella

POLISH Polish sausage (kielbasa) sautéed with sauerkraut and mustard
dessert empanadas
WHEAT FLOUR EMPEANADAS
Regular sized empanada orders of 10 each (minimum) 32.00
Mini sized empanada orders of 15 each (minimum) 45.00

ROMEO & JULIET (1/2) guava w/mozzarella cheese

SWEET FIGS (1/2) ripe figs, caramel, and cheese

SWEET PLANTAINS (1/2) mashed sweet plantains w/mozzarel

U.S. A. (1/2) apples and cinnamon

CARAMEL & CHEESE (1/2) warm caramel w/mozzarella

BELGIAN & BANANA (1/2) melted Belgian chocolate & bananas

COCO & DULCE DE LECHE (1/2) shredded coconut, dulce de leche, butter sweet chocolate sauce

Wheat, Corn, Baked

tapas & apps
FOR 10 FOR 20
GUACAMOLE with plantain chips
regular, mild or hot $- $48
MAMA’S HOUSE NACHOS house made plantain chips, pulled pork, cheddar cheese, black beans, 8 guacamole
55 100

CHICKEN SALAD prepared w/cooked chicken, peas, carrots, onion, parsley, moyenneise dressing, served over tortilla chips
87 154

TOSTONES mashed fried green plantains, garlic, puree
66 112

YUCCA FRIES fried yucca served with guacamole sauce
66 112

MADUROS fried sweet plantains
56 94

COLOMBIAN SAUSAGE with griddle cake and lemon
61 99

chicharrones fried fresh pork belly, served w/tostones, green & red salsa
73 139

tapas & apps
FOR 10 FOR 20
PERNIL SIN HUESO homemade oven roasted boneless pork shoulder serves 15 people, requires 48 hours advance
$176.00

PERNIL CON HUESO homemade oven roasted bone-in pork shoulder serves 30 people, requires 48 hours advance notice for preparation...
361.00

ARROZ CON CAMARONES Colombian style fresh shrimp mixed with sofrito sauce, seasoned yellow rice, peas, onions, and carrots
148 256

ARROZ CON POLLO Colombian style boneless chicken mixed with sofrito sauce, seasoned yellow rice, peas, onions, carrots, 8 maduros (sweet fried plantains)
120 210

VEGETARIAN POSTELON Caribbean style vegetarian lasagna, made with fried sweet plantains, carrots, corn, green beans, peas and lima beans (48 hour advance notice required)
97 164

POLLO GUISADO Latin style chicken stew cooked slowly in sofrito sauce, yellow peppers, potato, and garlic, white or yellow rice
108 187

GRILLED CHICKEN marinated chicken breast, seasoned with traditional Latin herbs and spices, grilled to perfection, served with white or yellow rice, black or red beans, salad, and chipotle sauce
134 220

GRILLED SIRLOIN STEAK grilled sirloin marinated with traditional Latin herbs and spices, served with white or yellow rice, black or red beans, salad, and chipotle sauce
177 306

GRILLED SKIRT STEAK grilled skirt steak marinated with traditional Latin herbs and spices, served with white or yellow rice, black or red beans, salad, and chipotle sauce
177 306

CARNE SUDADA braised skirt steak cooked with yucca, potatoes, tomatoes, red peppers, onions, and Colombian spices, served with white or yellow rice, pozole de gall
143 233

BANDEJA PAISA几分 grilled sirloin steak, chicharron, Colombian sausage, maduros, fried egg, avocado, white rice, red beans, arepa
134 220

Please see back panel for ordering details.