

MO' Empanadas



MENU

Empanadas

Made with a cornmeal shell (gluten & dairy free).
Each is stuffed with the option below, potatoes,
seasoning & paired w/our signature green cilantro
Aji sauce (mild)

- One shredded Beef Empanada \$5.00
- One Chicken Empanada \$5.00
- One Vegan (lentil) Empanada \$5.00

Arepa

White cornmeal topped w/fried
cheese

\$4.00

Salchipapa (sal chee papa)

Fries topped w/sliced all beef hotdog & pink
sauce (mayo/ketchup)

\$8.00

Sides

Sweet Plantain with sprinkle of cheese
(optional)

\$4.00

Combos

2 Empanadas **any** variety w/side sweet
plantain (maduros) add a drink for \$2

\$13.00

Mini Empanada Sampler

6 mini empanadas - 2 Chicken, 2 Beef & 2 Vegan
w/Aji Sauce (no substitutions)
Make it COMBO for an additional \$3

\$10.00

Dessert of the Day

\$5.00



*We have Vegan, Gluten-free and Dairy free
options just ask us!!*

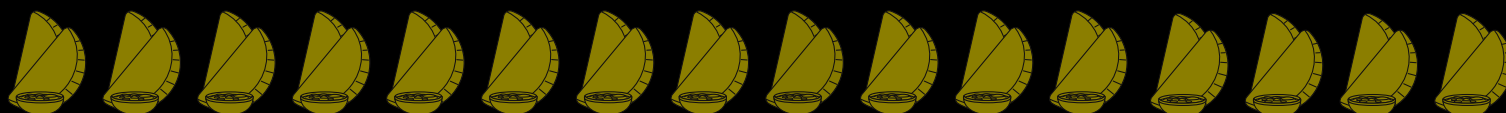


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**Actual size of a
normal Empanada vs. mini Empanada
3 mini Empanadas = 1 normal size**



These classic Colombian-style empanadas are tasty turnovers made with savory yellow corn meal stuffed with seasoned meat mixed with cooked potatoes. The meat filling is made w/shredded beef, chicken, or vegan lentil!

Each empanada is handcrafted. This process begins with a generational recipe that includes kneading delicious corn dough, hand rolling it, filling, sealing and then deep frying it in pure vegetable oil to create that savory treat!

Our empanadas are gluten/dairy free so all can enjoy!