

MENU baked fresh daily



MEAT EMPANADAS \$3.75

argentine beef natural ground beef, onions, red bell pepper, hardboiled egg

spicy beef slow-cooked ribs in hot chile sauce with chipotle peppers

gaucho chicken natural chicken with onions, red bell pepper, tomato sauce

ham & cheese honey-baked ham with Mozzarella and ricotta cheese

VEGGIE EMPANADAS \$3.75

mushroom mushroom mélange with onions and fresh herbs

fresh spinach baby spinach, ricotta cheese, roasted pine nuts

five pepper manchego cheese poblano chile, bell peppers, jalapeños, Spanish Manchego, Mozzarella

sweet corn corn and red bell pepper, Mozzarella

california veggie baby spinach, Napa cabbage, carrots, mushrooms, raisins, almonds

caprese sun-dried tomato, Mozzarella, basil

three cheese & walnuts Mozzarella, blue, jack, onions, caramelized walnuts

BREAKFAST EMPANADAS \$3.75

filling varies daily ~ please inquire

SIDES & SWEETS

salads \$3.95

green salad mixed greens, baby arugula, tomatoes, mushrooms, shredded carrot

spinach salad baby spinach, cherry tomatoes, bacon, sliced almonds, Parmesan cheese

spanish potato salad roasted potatoes, bacon, carrots, peas, lemon aioli, hardboiled egg, parsley

chauchas salad green beans, potatoes, cherry tomatoes, goat cheese, mustard vinaigrette

vegan/chicken quinoa salad \$4.50/5.50

soup of the day \$3.95
made fresh daily

desserts

spanish flan with dulce de leche \$2.95

dulce de leche mousse \$2.95

fruit salad \$3.50

alfajor Argentine cookie with dulce de leche \$2.50

beverages

water \$1.25 agua fresca \$2.50

sodas \$2.00 Tango Mango \$3.50

House Kombucha \$4.25

tea/organic coffee \$1.50/\$1.95